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February South East Regional Calendar



# TEN TIPS FOR A GEEKY VALENTINE'S DAY

by Kat Lone, US2008032102



Here are ten ways to show your Geek how much you love them this Valentine's Day

- ♥ Plan a visit to a planetarium. There is nothing quite like snuggling up under a dome of stars to set the Valentine mood.
- ♥ Plan a romantic Star Wars themed dinner for two at home. We just hope your dinner doesn't include kissing your sibling.
- ♥ Create a scavenger hunt by texting clues to your significant other's phone. Of course you are the prize at the end of that hunt.
- ♥ Take your sweetheart to the children's science museum and explore physics and chemistry in simplified fashion. Yes, that means you get to spend the evening in a building full of toys and surrounded by the best of geeky science.
- ♥ Rent a couple of scooters or, better yet, Segways and tour the downtown artsy district. Explore the city around you in a fun and light hearted way with that most special person in your life.
- ♥ Spend the evening playing retro video games like Ms. Pac Man and Space Invaders. Nothing says romance like chomping ghosts and holding off the inevitable alien invasion in 8 bit.
- ♥ Make a pot of Earl Gray Tea and have a Star Trek Marathon. Watch your favorite Captain save the galaxy from the Borg as you and your sweetie snuggle up with the sweet fragrance of Bergamot.
- ♥ Play all the romantic love songs on Rock Band. Create a new duo band and take your love on a virtual music tour.
- ♥ Buy a bunch of legos and see what wonders you can build together. Will it be a romantic castle, a star ship, or a TARDIS? Who knows, but the experience of building it together will form a bond that won't get pulled apart and stuffed back in a box later.
- ♥ Take a cooking class together. Food brings with it scent, taste, and touch to create lasting memories. Sign you and your sweetheart up for a class and explore a recipe that will entreat all of your senses and feed the spark of love with your experience.

# LOVE LETTER GAME REVIEW

by Michael Lone, US2006088415



Love Letter is a simply designed card game that comes in a small velvet pouch for easy storage and transportation. It has quickly become the game I pick up and take with me to parties or weekend conventions where I think I may have a little time to get a quick game in with friends.

The premise of the game is to get your love letter to the Princess and win a token of her love. The first player to win four tokens wins the game. While the game is easy to learn and easy to play, the combination of both luck and strategy makes it a top choice for games under \$10.

This game is best with 3-4 players. Two people could play, but with only two players the game lacks some of the sneaky social interaction you get with more players. You start by shuffling the deck and sliding one card (without looking at it) back into the velvet pouch. Each player is then dealt one card. The first player draws a card and chooses one of the two to discard. When a card is discarded the directions on the text is followed. With a Guard, the player can guess what another player might have in their hand. If the guess is correct, that player is knocked out of the round. When a handmaiden is discarded, the player is 'protected' from other players until his next turn. If the Princess is ever discarded, that player is knocked out of the round. While strategy is key, luck has a way of kicking the best made plans in the butt. Having the Princess in your hand is great, right up until you draw the King and are forced to give the most powerful card in the game to one of your opponents.

While Love Letters is a fairly simple game, the game play can be complex and strategy is a key factor in winning. However, like all great plans, luck may blow all of your sneaky strategy right out of the game.



By Elizabeth Namiotko, US2010076348

Dear Madame Dixie,

If you know you're on your way to Final Death, what is the best way to go? Deadman Triggers? Gracefully? Act like you were surprised?

Formerly,

Christopher Godfrey  
The Silver Dragon  
(James Johnson US2002056000)

Silver Dragon,

I imagine I would seek a way to take them down with me. I may fall, but I won't fall alone. It may not be by my hand that the beast who takes my life is felled, but I would make sure I was going to the grave knowing that they would find a similar fate.

In the meantime, gracefully. One does not kick and scream against that which they know to be inevitable. They hold their head high and let all who would see know that they are not afraid.

May You Rest in Peace,  
Madame Dixie

Dear Madame Dixie,

I fear I may be involved with a rather shady group. They seem to take their unique religious beliefs very seriously. I don't know what to do. How can I gracefully sell them out to the local authorities without being dragged under myself?

Sincerely,  
Traitor in Red

Traitor in Red,

How is it that you came to be mixed up with such a group? Do they look to convert you all of a sudden, or have you been involved for a decent length of time?

It is a tricky situation in which you find yourself. Often, the best defense is a good offense. If you are seen to fervently stand against them and their beliefs, it would be hard to see you as one of their own when the line is set out before the guillotine.

Do not lead others obviously to the truth, but instead cry wolf against their attempts to drag you in. Let others know of the whispers in your ear, and your concerns about these who seek to pull you into their web. Let conclusions come on their own.

Best Of Luck,  
Madame Dixie

# FEBRUARY FEATURE GAME OF THE MONTH

FL-040-D, Miami, FL



**February 7, 2015**

Garou: 3:00pm-7:00pm

Camarilla/Anarch: 8:00pm-12:00am

## FEBRUARY REGIONAL CHARITY PET CARE DRIVE



Animal Rescues and Shelters are always in need of supplies and volunteers to help support their efforts to find homes and educate people on responsible pet ownership. During the month of February the South East Region will be having a Pet Care Drive. Donations of pet food, money, time, bedding, and other supplies will go a long way towards helping our local shelters and pet rescues take care of our four legged friends.

Drive begins February 1<sup>st</sup>

Drive ends February 28<sup>th</sup>

# SUPER BOWL NOMS

By Kat Lone, US2008032102



Super Bowl Parties are as Iconic to Americans as Apple Pie. Here are some super easy recipes to help keep the masses of football fans satisfied at your party.

## Chicken Enchilada Cheese Dip

- 2 lb boneless skinless chicken breast
- 1 cup salsa verde
- 1 cup chicken stock
- 1 cup sour cream
- 2 packets taco seasoning
- 1 lb Monterey Jack cheese, shredded
- ½ cup black olives
- ¼ c cilantro



In a large crock pot place raw chicken, salsa and chicken stock and simmer on low for about an hour or until the chicken shreds when pulled with tongs or a fork. Once the chicken is shredded, add sour cream and taco seasoning. You may also need to add a little more stock. After simmering for about 5 minutes, sprinkle the cheese on top and garnish with olives and cilantro. Serve with your favorite tortilla chips or crackers.

## Swedish Meatballs

- 2 lbs lean ground beef (90/10 or higher)
- ½ cup seasoned bread crumbs
- 2 eggs, beaten
- ¼ tsp nutmeg
- 1 tsp granulated garlic
- ½ tsp ground black pepper
- 1 tsp minced dry onion
- ½ tsp thyme
- 2 Tbs olive oil
- ¼ c butter
- 1/3 c flour
- 4 c beef stock
- 1 c sour cream
- ¼ c fresh chopped parsley



In a large bowl, mix well beef, bread crumbs, egg and spices and form into 1 inch balls. In a large, deep skillet, brown the meat balls being sure not to over crowd the pan. Remove the meat balls to a rack or paper towel lined plate. Add butter to the pan and allow to melt, then whisk flour into melted butter to form a roux. Allow the roux to take on the color of peanut butter, then add beef stock and whisk until smooth. Add sour cream and return meat balls to pan. Allow to simmer for 15 minutes. Top with parsley and serve.

# CLAIMED

Part Four

By Khori Duvall



"No! No! Let me go!" finally my body was working. I lashed out with my feet kicking wildly as my hands clawed at the fiend who had just butchered my family. He spun me around in his arms, holding me by my biceps as I slapped and clawed at him, he only laughed at me before pulling me closer to him. There was a pocket knife clipped to his belt and as I thrashed against him I got a hold of it, when I got it open with a flick of my thumb I stabbed him with everything I had in the ribs. The blade tore through his already ruined shirt but the blade broke against his skin, snapped neatly in two as if his skin was concrete. Before that even had time to register completely in my mind I was spun around again and slammed into the nearest wall with my arm wrenched up behind my back and his forearm on the back of my neck keeping me immobile. I thrashed anyway only to be rewarded with a jerk upwards on my arm until I dropped the knife with a whimper of pain between my sobs.

"Calm down." a growling voice demanded of me but I was still sobbing and thrashed again against his hold on me. His forearm shifted down my neck until it was his hand gripping it and he clamped down hard, claws digging in, until my knees were buckling and I cried out in pain before I finally went still. "Better. Who are you?"

I told him my name and it came out jumbled and weak as I tried to catch my breath.

"Are you a Dhampir?"

"A what?" There was an annoyed sigh behind me.

"That would be a no." I was jerked away from the wall as my assailant started with me out of the office and down the hall towards the stairs. "Your room. Where is it?" I started to struggle again, balking and jerking in his grasp, one hand gripping at his wrist and trying to pry it off of my neck as he still held my other hand up between my shoulder blades. Agony shot up through my shoulder as he put a stop to my struggling. "Where is it!"

"U-up the stairs! Last d-door on the l-left!" I sobbed again as I was half dragged up the stairs and made to point out which room was mine. Once inside I heard the door slam and then I was released with a gentle shove towards my bed. Stumbling I caught myself on the edge and spun back to get my first good look at the monster that was destroying my life. He wasn't what I was expecting. Short brown hair was standing at odd angles off of his scalp, presumably made that way from the fight down stairs. He had a beard that was well groomed and kept short like his hair that gave him a rugged look as a worse for wear black t-shirt clung to a lean compact frame and was half un-tucked from a pair of black carpenter pants. The part that shocked me the most though was how short he himself was, at least an inch if not two shorter than myself and I was only five foot seven. Despite how short he was I shrunk back away from him, scurrying across my bed as he stalked forward with a look on his face as if he wasn't sure what to do with me. He just stared at me for a long time as I cowered on my bed still crying silently, then slowly he looked about the room. Pictures of me, my father, and my bodyguard were all over the book shelves along with ribbons and trophies from different equestrian events.

# 2015 FEBRUARY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<b>1</b> Super Bowl Sunday	<b>2</b> Groundhog Day	<b>3</b>	<b>4</b> Regional Office Hours On IRC	<b>5</b>	<b>6</b>	<b>7</b> FGotM Miami, FL
<b>8</b>	<b>9</b>	<b>10</b>	<b>11</b>	<b>12</b>	<b>13</b>	<b>14</b> Valentine's Day
<b>15</b>	<b>16</b> Presidents' Day	<b>17</b>	<b>18</b>	<b>19</b>	<b>20</b>	<b>21</b>
<b>22</b>	<b>23</b>	<b>24</b>	<b>25</b>	<b>26</b>	<b>27</b>	<b>28</b>

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