

A photograph of a wolf lying down in a cage. The wolf has thick, dark brown and black fur with some lighter patches. It is looking down and to the right. The cage bars are visible on the left side. The background is dark and blurry, suggesting an outdoor setting with trees.

# October 2016

## South East Regional Newsletter

## What's Inside

Tag Team by Tony Lone Fight, US2007029471

4<sup>th</sup> Quarter Charities

Ask Madame Dixie by Elizabeth Namiotko, US2010076348

Recipe of the Month by Michael Lone, US2006088415

Congratulations to Private James Pelletier



# Tag Team

by Tony Lone Fight, US2007029471



## 4<sup>th</sup> Quarter Charity Info

October Charity  
**Food Bank Drive**



October 1, 2016 – October 31, 2016  
Donations can be made to any food bank or to Domain  
Coordinators.  
November Charity

**Toys for Tots**



November 1, 2016 – November 30, 2016  
Donations can be made to any Toys for Tots donation site, online  
at [toysfortots.org](http://toysfortots.org) or to Domain Coordinators.

# Madame Dixie



Dear Madame Dixie,  
I recently acquired a... functional casting of a rather intimate part of the anatomy of a high-profile personage who has recently died. It is one of my favorites, but out of respect for the dead, I feel this piece of art should be displayed in a place of honor for at least some mourning period. What would be the acceptable time period for such a memorial?

Sincerely,  
Sally the Sadly Unsatisfied (Renee Ritchie)

*Dear Sally,  
I can only make assumptions at just what part of this distinguished individual you have a replica of, but my mind is prone to wander to some interesting places, and the context seems to support. If your subject were also one inclined toward art and delight, I can only imagine that others should understand that they would be properly amused by such a display, and no disrespect is meant in its showing. For such a distinguished individual, I personally feel that a period of one month would be the minimum due their position in society, but up to a year could be viable if their station was far above the rest of society.*

*One can only hope that you can find satisfaction in another with the passing of this individual whom you seem to hold such affection for.*

*Supporting the Arts,  
Madame Dixie*

Madame Dixie,  
I have not until recently been a kindred to settle with only one person. This has changed, and now I am wondering, what are some good ways to make sure that person understands how important they are?

Troubled in Topeka (Jonathan Felber)

*Troubled in Topeka,  
Does your 'beloved' have any particularly reviled enemies? I hear it's become quite the fashion to wear the ashes of one's enemies once they have passed, and there are even companies that will press them into diamonds, which are said to be everlasting. To take this a step further, if your lover is inclined to sleep in coffins as some Kindred are still wont to do, you could have something designed that is both comfortable while also holding slots in which you can place more diamonds as you lend your hand (or the hand of those whom you hold sway over) toward the destruction of further enemies.*

*A bit morbid, perhaps, but it sends a very clear signal to those who might cross your lover, and reminds them of what you are willing to do for their happiness.*

*Forever in Death,  
Madame Dixie*

Dear Madame Dixie,  
Is it ever appropriate to gather to tell the Elder that, and I quote Bowie, 'he has a God-given ass'?

Sincerely,  
Curious About Compliments (Corissa Dorethy)

*Curious One,  
I suppose this all depends on the Elder. To some, the compliment will be received quite well, and they're likely to laugh about it for a time. To others, they may be offended by the vulgarity, in their prudish old state, and you may find yourself making apologies for a well-meant compliment. So long as you're willing to pay a little for the 'transgression' if they are so offended, I'd say it's never not appropriate. Perhaps a situation of better to ask forgiveness than permission, young one.*

*Wish I could See This,  
Madame Dixie*

Madame Dixie,  
I've never denied that I'm not precisely a nice guy. It's my job. But I do have someone special. Well, had. I did something dumb, and can't go back to her town. And she is now stuck raising my kid by herself. Don't get me wrong, she's certainly capable. I just feel like I shot through, and I'm not any better than my own father. I even missed the birth, due to my own stupidity. I'd like to apologize. I've been meaning to propose for months, but I didn't, and haven't, mostly out of fear she'd say no, and call me the things I've often thought of calling my own father. I want to make it all up, and propose anyway. Any ideas on how to fix this?  
Not the Guy from Resident Evil

*To the Guy Who Isn't From a Popular Zombie Series,  
You've got yourself in quite the situation, it seems. I'm curious as to why this woman has not reached out in return, especially if there was enough of a thing going on to cause a possible proposal, unless that was only a thought because of the pregnancy.*

*I suppose if it's still something you're dedicated to, you should likely ask yourself a couple of questions. First, will she want to move if you ask her? If not, it means your situation wouldn't likely change much other than on paper, no? Perhaps you should reach out to one of her friends, first, see if they can't help give you some insight on her position in things. I'm sorry to say I just don't know enough to help give you solid answers here, darling.*

*Lacking Information,  
Madame Dixie*

# Recipe of the Month

by Michael Lone, US2006088415

These are traditional Celtic recipe served at harvest celebrations.

## Barmbrack

- 2 cups dark brewed tea, cooled
- 1 cup brown sugar
- 1 cup dried currants, cranberries or cherries
- ¼ cup candied lemon peel, minced
- 2 cups all purpose flour
- 2 tsp baking soda
- 1 tsp cinnamon
- ½ tsp nutmeg
- ¼ tsp ground cloves
- 6 Tbs melted butter, cooled
- ¼ cup milk
- 1 egg



In a medium mixing bowl combine tea, dried fruit and lemon peel. Cover and let sit 2 hours, then drain and set aside. Heat oven to 325 degrees. In a large bowl, mix together flour, sugar, baking soda and spices. Leave a well in the center of the dry ingredients. In a separate bowl, mix together reserved fruit, butter, milk and egg. Pour wet ingredients into the well left in the dry ingredients. Stir until a wet dough forms. Press dough into a greased 8" round cake pan. Bake 35-40 minutes or until firm. Serve with butter and honey.

## Boxty (Irish Potato Cakes)

- 1 cup raw, peeled potatoes, finely grated.
- 1 cup left over mashed potatoes
- 1 cup all purpose flour
- 1 teaspoons baking powder
- 1 ½ tsp salt
- 2 eggs
- ¼ cup milk
- Oil for frying



In a large bowl, mix together flour, salt and baking soda. Add raw potatoes, mashed potatoes and eggs. Slowly add in milk to make a thick batter. (the amount of milk may depend on how dry or wet the mashed potatoes are) In a heated skillet, add enough oil to coat the bottom of the pan. Drop potato batter onto the heated pan to form cakes about 3 inches in diameter. With a flat spatula, slightly flatten each cake. Cook 4 minutes per side or until golden brown and move onto a paper towel layered plate.



Congratulations Private James Pelletier!  
Army Bound! Good Luck and Best Wishes!

