



*Southeast Regional
Newsletter*

October 2017

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Ask Madame Dixie

By Elizabeth N

UQ2010076348

Dear Madame Dixie,

All my unlife I've wanted to be an Assamite, loyal to the Mountain, addicted to diablerie, murder incarnate, that's what I wanted to be. Instead I'm the prettiest princess at the Toreador Ball. No one takes me seriously. Do you think, if I try hard enough, one day I could be an Assamite?
Totally-Not-A-Toreador

Dear Assamite-At-Heart,

Have you, perhaps, heard of the Ishtari? The very definition of what some coined as 'Warriordor' back in

the day. Perhaps these more physically inclined cousins of yours could teach you enough of their combat prowess to help you more easily fit in with the Assamites.

As for the rest, I can't say much about how the Mountain will look at your desire to be 'one of us', but I'm sure you can accomplish the murder incarnate diablerie addiction portion of your desires with just a bit of time and practice in violence. I'd say you may want to look to the sabbat for a bit of help with that, but then you're likely to end up so enamored with your newfound friends there that the Mountain may not remain such a strong goal...

*Best of Luck,
Madame Dixie*

*Dear Madame Dixie,
I am concerned that neonates these days are too dependent upon technology. When a little inclement weather knocks out the power, they act despondent and begin to mewl about not having air conditioning. How should I get them to 'buck up' and realize that they will survive without the comforts they're used to?*

*Signed,
Feeling Undressed in Modern Fashions.*

Dear Undressed Elder,

I once had a niece. Young thing she was. Born in modern times, embraced in the past twenty years or so. She was the loveliest little thing, and had quite the head for fashion and social business maneuvers. She proved to be quite intelligent and useful... until she was taken out to the desert with her sire to learn how to function in what she referred to with terms I wouldn't possibly repeat in polite society.

Little miss is out in the desert, with no power, no air conditioning, and no modern comforts that she's grown so accustomed to, for about six months. Her sire told her to adapt or be left there.

And, you know, that girl came back with a deeper well of compassion and head for survival than what she'd left with. She became a local beacon of humanitas, and adapted well to whatever situation came her way. Unfortunate that some more violent types eventually got their hands on her. Nonetheless, perhaps some of these neonates just need a bit of sink or swim adaptation lessons.

*Do let me know if you come up with any interesting techniques for them,
Madame Dixie*

Dear Madame Dixie,

A neonate recently put me on to this website that allows people to anonymously give you comments, and I'M ADDICTED. It's like I watch for people to post, then immediately have my ghouls contact their friends in telecommunications to track down the source so I can later torture them.

I think I might have a problem.

Signed,

Torquemada in Training

Torquemada-To-Be,

Firstly, thank you for being the first to make a Spanish Inquisition joke in my column. I tittered. I have to wonder if you recognize the irony in your question whilst sending me an anonymous inquiry for advice about your addiction to an anonymous running commentary.

On the one hand, I feel perhaps I should advise you against betraying the anonymity of this website by having people track down those submitting comments. On the other hand, perhaps it will be a good lesson in not trying to hide behind 'internet courage'. I suppose only time will tell.

Try not to obsess too much,

Madame Dixie

Madame Dixie,

I recently emigrated from another universe to save it from a cross dimensional entropy that destroys supernal worlds. As a new comer to this reality, trying to get a handle on the "super culture", could you give me some advice?

Sincerely,

420 across the multi-verse.

Dear 420 Across the Multi-verse,

Let me begin by saying that your first string of explanation is... a bit concerning. I do hope that whatever you fled from or left behind won't gain some sudden interest in our supernal aspects. Let's hope we remain too boring for such things.

As for the culture of this place you've come to...

We've got vampires, of course, as evidenced by this little column of mine at the very least. Those are split into various factions, which would take quite a bit more time to explain than the space they allow me here. In short: Shiny White Tower Filled with Egos, Movement Filled with Freedom-Loving but Often Still Power Hungry Wild Childs, Alliance of Businessmen and Indulgent Snakes, Crazy Murder Hobos with a Vicious Religious Streak.

Werewolves. I've also heard rumor that there might be people who change into things other than wolves as well. You might be better off asking one of the Gangrel about them. They have a crazy obsession with the Earth and protecting 'her' to a degree that's... a bit overzealous at times.

Changelings. Bunch of kids who can't stand the boring mundane aspects of the world... or something. They're really not keen on us dead types, apparently. I don't know, ask the Kiasyd for more details.

And then there's the mages. Finger wagging magic types. I assume the Tremere would know a bit more about them maybe.

All in all, we different types tend to keep to ourselves for the most part. It's never good times when we overlap.

Welcome to our Universe,

Madame Dixie

The I.A. domain of Las Vegas would like to inform you and your readers that we are so sorry to hear that illuminated texts have become illegal in the ivory tower. As a service to everyone we are offering to store your illicit works until such a time as the tower adopts a new position. Of course we can sell your pieces on consignment if you wish.

Sincerely,

the Doyans of Las Vegas.

Dear Doyan of Las Vegas,

While I appreciate the offer, and I'm sure some of my readers might decide to show interest in your offer, I'm quite content to keep every book in my library. Smart Kindred will be sure to keep their less accepted texts under lock and key and not go talking about them.

Good Luck in Your Business Venture,

Madame Dixie

Southeast Regional Charities

4th Quarter 2017



October 2017 Food Bank Drive

Begins October 1, 2017

Ends October 31, 2017



November 2017 Toys for Tots Drive

Begins November 1, 2017

Ends November 30, 2017



Mind's Eye Society
An Authorized Camarilla Fan Club
Bigfire AL-009-D
Live Action Role Playing (LARP)



Southeast Regional Recruitment Drive

Currently running, Ends December 31, 2017

Organize a recruitment booth and Post Flyers to earn up to 30R prestige per month

See your Domain Coordinator for more details or contact Pherell Archer, ARC Special Projects/Recruitment at arc.specprojects@gmail.com

Recipe of the Month

Butternut Squash Layered Bake

1 lb fresh pork sausage
1 onion, chopped
2 lbs butternut squash
2 cups chicken stock
1 Tbs dry thyme
1 Tbs rubbed sage
1tsp salt
 $\frac{1}{2}$ tsp ground black pepper
4 cups ricotta
4 cups mozzarella, shredded
1 cup parmesan, grated
4 eggs
1 cup water
1 box of no cook lasagna noodles



Brown pork sausage with onion until meat is browned and onions have softened. Peel, seed and cut squash into $\frac{1}{4}$ " cubes. Drain sausage mixture and add squash, thyme, sage, salt and pepper. Cover and simmer until squash is tender, about 8-10 minutes. Reserve one cup of Mozzarella and mix together the rest of the cheeses, eggs and water. In a 13x9 baking dish, layer noodles, squash mixture and cheese mixture. Repeat layering until the dish is full and top with remaining cup of mozzarella. Bake at 350 degrees for 45-50 minutes.

Simple Apple Cake

2 Cups flour
2 tsp cinnamon
1 tsp nutmeg
 $\frac{1}{4}$ tsp ground clove
1 tsp baking soda
 $\frac{1}{2}$ tsp salt
2 cups sugar
 $\frac{3}{4}$ cup vegetable oil
2 eggs, beaten
1 cup brown sugar
4 cups apples, peeled and chopped



In a large bowl mix together dry ingredients. Then add oil and egg. Mix until well blended then fold in apples. Pour into a greased bunt pan or 13x9 baking pan. Sprinkle brown sugar over the top evenly. Bake at 350 for 45-50 minutes for the bunt pan or 50-55 minutes for baking pan. Cake is done with tester come out clean. Serve as is or iced with cream cheese icing.