



Southeast  
Regional  
Newsletter

April 2016

# Southeast Regional Newsletter

## April 2016

### *What's Inside*

Nosferatu Elder: by Sean Seay, US2011077877

Art Submission: by Andrew T. Hermann, US2005022960

Trivia, Actors of the Southeast Region: by Jeanine McMichael, US2010086549

Spring Recipes: by Michael Lone, US2006088415

2<sup>nd</sup> Quarter Regional Charities

Ask Madame Dixie

Rage Across the Southeast

Photos from AL-009-D: Elizabeth Della Pella, US2014050051

\*Trivia Answer Key

# Nosferatu Elder, Janos Vladislav

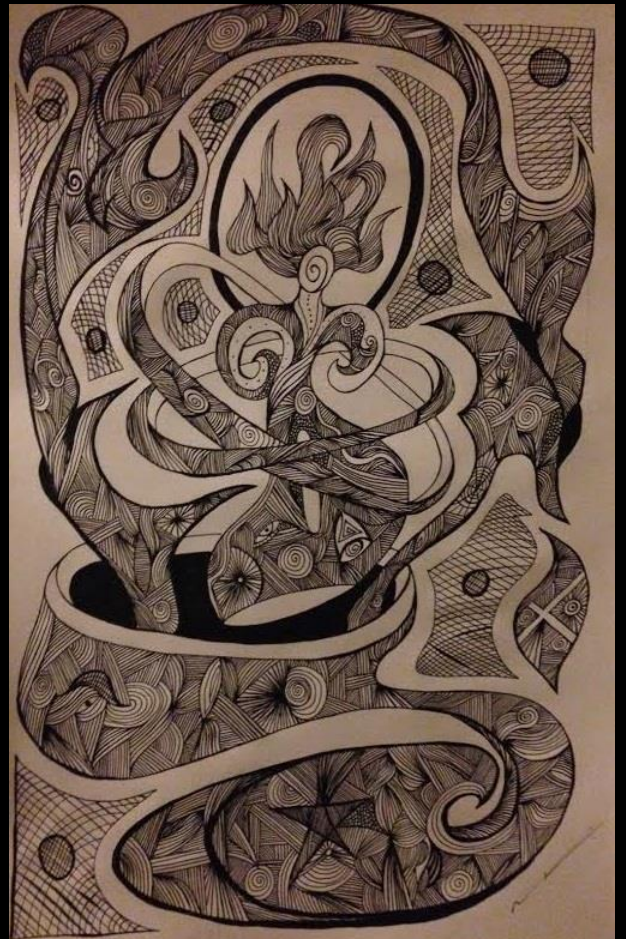
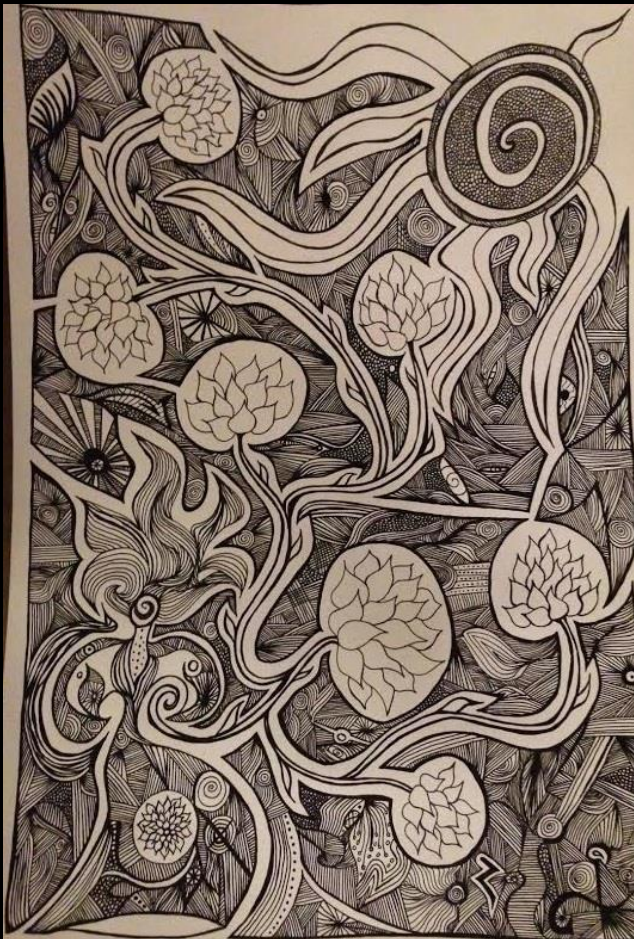
Newly arrived in America

By Sean Seay, US2011077877





# Art by Andrew T. Hermann







# Trivia, Actors of the Southeast Region

By: Jeanine McMichael, US2010086549

In honor of the recent Academy Awards, and to recognize our organization's thespian skills, here is a list of some famous people from the acting community and at least one of their famous films/shows. Each of these famous people was born in a current region of the Southeast. Can you match the person and role to the correct Domain? Which famous person can your domain claim?

- A) Spike Lee-Malcolm X
- B) Steven Griffith-Forrest Gump
- C) Alysia Reiner-Sideways
- D) Hannah West-Bonnie & Clyde
- E) Eva Mendes-Hitch
- F) Thomas Gibson-Eyes Wide Shut
- G) Brett Favre-There's Something About Mary
- H) Brittany Snow-Pitch Perfect
- I) Jerry Rice-Necessary Roughness
- J) Neil Brown Jr.-Straight Outta Compton
- K) Don "The Dragon" Wilson-Batman Forever
- L) Berlinda Tolbert-Goodfellas
- M) Wayne Brady-Who's Line is it Anyway
- N) Ned Vaughn-The Hunt for Red October
- O) Cynthia Rhodes-Dirty Dancing
- P) Courtney Cox-Scream
- Q) Bill McKinney-First Blood
- R) Haley Bennett-The Equalizer
- S) Anthony Reynolds-Hunger Games
- T) Richard Tyson-There's Something About Mary
- U) Audrey Scott-Secretariat
- V) Stacy Keach-Mike Hammer
- W) Greg Cipes-Fast & Furious

(Answers on last page of the Newsletter)

# Spring Recipes

By: Michael Lone, US2006088415

## Asparagus Soup

- 1 lb fresh asparagus, trimmed and cut into ½ inch pieces
- 1 medium sweet onion diced
- 1 Tbs olive oil
- 2 cups chicken stock
- ½ cup heavy cream
- Salt and pepper to taste
- ¼ tsp thyme
- ½ cup shredded parmesan cheese



In a medium sauce pan sweat the diced onion with olive oil. Add asparagus and stock. Bring to a boil then simmer just until tender. Remove from heat and add heavy cream, salt, pepper and thyme. Serve hot and garnish with a parmesan cheese.

## Pork Tenderloin with Grilled Apricots

- 1 lb medium fresh apricots, pitted
- 1 ½ lb pork tenderloin
- 1 sprig of fresh thyme, stemmed and chopped
- ½ tsp ground black pepper
- ½ tsp salt
- 1 Tbs olive oil for pork and another for apricots
- 1 cup apple cider



Preheat a gas grill on high. Brush the pork with olive oil then season with thyme, pepper and salt. Grill pork for about 3 minutes on each side and then reduce the heat to low. Baste the pork with some of the apple cider. Cook 12 to 15 minutes or until the internal temperature is 138 degrees basing the pork with the apple cider several times. Let the meat rest. Toss the apricots in olive oil then place on the grill. Grill for about three minutes then flip apricots and baste with remaining apple cider and grill for another 3 minutes. Serve grilled apricots on top of the rested pork.

## Rhubarb Pie

- 4 cups rhubarb, chopped
- 1 Tbs butter, melted
- 1 ½ cup sugar
- 6 Tbs AP flour
- 1 pack 9 inch pie crust (or homemade)



Preheat oven to 450 degrees. Place a 9 inch round of pie crust into a pie pan. In a large bowl toss rhubarb with melted butter then toss with sugar and flour. Pour rhubarb mixture into the pie crust and cover with second crust and press edges. Cut slits in the top to vent. Bake for 15 minutes then reduce oven temp to 350 degrees and bake for another 45 minutes. Serve with vanilla ice cream for an extra special treat.



# 2<sup>nd</sup> Quarter Regional Charities

## April 2016 Literacy Drive



Books are always welcome at hospitals, libraries, schools and other organizations. Reading to children who are learning to read or to someone who is vision impaired can be rewarding and meaningful to by them and you.

Drive begins April 1, 2016 and ends April 30, 2016

## May 2016 Pet Care Drive



Pet rescues and shelters need our help so they can keep saving the needy pets in our communities. There are many ways that you can help! Donations of food, cat litter and other pet supplies are always in need. You can also volunteer at your local pet rescue or even foster an pet while the cute, four legged critter is found a forever home.

Drive begins May 1, 2016 and ends May 31, 2016

**The Southeast Regional Newsletter would like to feature your furry family members in the next quarterly newsletter. Please send photos to [searc.newsletter@gmail.com](mailto:searc.newsletter@gmail.com)**

**Check with your Domain Coordinator or on the SE Announce and SE General lists for more information.**

# Ask Madame Dixie

Dear Madame Dixie,

I recently killed a kindred in my city. He had a lot of power and still has powerful friends. I was not given much choice in my actions. It was kill or be killed. However, now I am afraid of being found out. There is only one person who knows the truth. How do I ensure that my secret remains reticent?

Veiled Killer

Dear Veiled,

The best way to make sure a secret does not become public knowledge is to make sure that you are the only one who knows the truth. Now, I'm not suggesting that you kill off your co-conspirator, but ask yourself how well you truly know this individual. No one can blab a secret they don't know, darling.

Always with an alibi,

Madame Dixie

Dear Madame Dixie,

I have fallen in love with a vampire hunter. I know, it's crazy, but he really does love me. I'm worried that he and I will never have a normal relationship. Our goals in life are so very different and he keeps asking questions that I just can't answer like, "Who is the Prince?" and "So, where do you and your other vampire friends like to hang out?" Please, for the sake of true love, help.  
Desperately Hunted

Desperate,

You and your lover are from very different worlds. That brings with it certain obstacles that need to be addressed as differences such as these often lead to tragedy. I'm not personally sold on trusting any hunter, no matter how good he may be in bed. Perhaps there is a chance you two can work things out if he can get a change of perspective. Would he consider a change in careers, or lifestyle? Is he willing to become bound to you as a ghoul? If your love is as true as you say, then at some point in the future you could embrace your lover and really make his perspective on vampires change. I would suggest waiting a bit on that until you are very, very sure things between you will work out. If that fails, then suck him dry and dispose of his body in the tidiest way possible.

Never the prey,

Madame Dixie

Dear Madame Dixie,

How do I get more power?  
Little Fish

Dear Little Fish,

If you want something badly enough, then you just take it. Don't ask. Don't make excuses. Set your goals and achieve them the old fashioned way, through hard work and scheming.

Yours truly,

Madame Dixie

# Rage Across the Southeast

April 22-24, 2016



Indian Springs State Park  
678 Lake Clark Rd, Flovilla, GA 30216

Werewolf: The Apocalypse

Event Coordinator: Charlie Rose

Event ST: Pat Gerrity

Standard Registration \$50 (closes April 1, 2016)

[http://wiki.mindseysociety.org/index.php/Rage\\_Across\\_the\\_Southeast](http://wiki.mindseysociety.org/index.php/Rage_Across_the_Southeast)

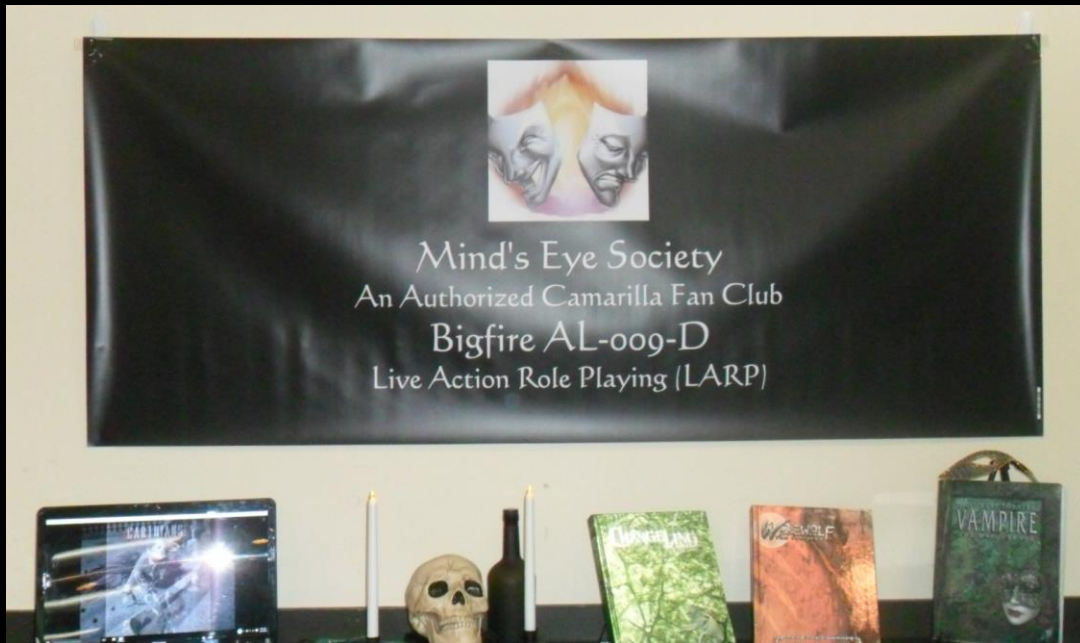
Register at the following site:

<https://squareup.com/market/minds-eye-society-atlanta#category-72c21ff9-6b5f-43c6-9a84-4e1647afa6a7>

The weekend event will be immersive and all-inclusive and exclusively feature Werewolf the Apocalypse. Your entry fee gets a place to sleep in one of the four 30-person bunk halls for Friday and Saturday night. You also get dinner on Friday as well as breakfast, lunch, and dinner on Saturday. If we reach 50 attendees, we will even have a grab and go breakfast for Sunday morning as people are getting on the road.



# Photos from Bigfire AL-009-D





Trivia, Actors of the Southeast Region Answer Key:

Atlanta, GA = A  
Greenville, SC = B  
Gainesville, FL = C  
Auburn, AL = D  
Miami, FL = E  
Charleston, SC = F  
Bay St Louis, MS = G  
Tampa, FL = H  
Starkville, MS = I  
Orlando, FL = J  
Cocoa, FL = K  
Charlotte, NC = L  
Columbus, GA = M  
Huntsville, AL = N  
Nashville, TN = O  
Birmingham, AL = P  
Chattanooga, TN = Q  
Ft Myers, FL = R  
Raleigh/Durham, NC = S  
Mobile, AL = T  
Spartanburg, SC = U  
Savannah, GA = V  
Coral Springs, FL = W

Thank you everyone who submitted content for the April Newsletter.

Sean Seay, US2011077877

Andrew T. Hermann, US2005022960

Jeanine McMichael, US2010086549

Michael Lone, US2006088415

Photos from AL-009-D: Elizabeth Della Pella, US2014050051

**Please feel free to send in submissions for the next quarterly newsletter to  
[searc.newsletter@gmail.com](mailto:searc.newsletter@gmail.com)**