



The Waltz Newsletter



Summer 2025



Interview with Z'phyr Tia

How did you get into the game?

I got into the game during the summer of 2020. I had been playing the first FF7 Remake a lot since it had come out earlier that year, and saw on the Square Enix website that there was a 50% off sale on the 14 expansion bundle pack, which had all of them. I had heard that 14 was really good and didn't know at the time that 11 was still up and running, so I got it.

What's your favorite part of the game? What keeps you playing it?

Definitely the social aspect. I love interacting and hanging out with other players.

What is your favorite battle class? Favorite non-battle class?

White mage is my overall battle class main, but I also like dark knight and red mage. Non-battle class, probably culinarian. I like trying to find out the real world versions of the in-game dishes.

Which expansion has been your favorite so far?

Overall, definitely Shadowbringers. But I think that Stormblood had some of the best side content (Omega raids, Ivalice raids and the Four Lords trials story).

Who is your favorite NPC(s)?

Y'shtola. Her love of learning and books really resonated with me. Plus I think she's really cute.

What's one thing you're looking forward to most in the coming patches?

Cosmic Exploration. I really loved the Firmament/Diadem, so hoping it'll be like a spiritual successor to those. Or at least that's the impression I got from the 7.2 trailer.

Do you have a favorite glam? And can you show us?

I do! I really like my Dark Knight glam. I'd be glad to show it!

Do you have a background to your character's name?

No, as far as character backstory lore goes. But I do have a story on how I picked it. The original hairstyle I chose reminded me of Cloud Strife and Squall Leonhart's hairstyles in a way. So I started thinking of other wind or sky related words and chose zephyr. And since I wanted to stick to miqu'te naming conventions, I changed it to Z'phyr, being a Seeker of the Sun catboy.

Favorite mount? Favorite minion?

I don't really have a single favorite mount, but some of the ones I usually use are SDS Fenrir, Regalia Type-G and Cruise Chaser. My favorite minion is Wind-up Fran.

What is your favorite hangout spot in the game?

I usually tend to hang out in the FC yard lol. But I also like markets in Kugane and Tuliyoall

Now that we got to know your favorite little things from the game, let us get to know who you are outside of the game.

Are there any other games you play outside of 14?

I honestly haven't played many other video games since I started 14, even though I should try to finish my playthroughs of Baldur's Gate 3 and Divinity Original Sin 2. I would also like to eventually get a PS5 so I can finally play FF16, FF7 Rebirth and Persona 3 Reload. Outside of video games, I have a weekly Dungeons and Dragons group.

What hobbies do you have outside of gaming?

Aside from gaming, I like to make origami, read and do character/worldbuilding.



Are there shows/films or songs you would recommend?

For TV shows, I would recommend Broadchurch. It's a detective drama with David Tennant (the Tenth Doctor from Doctor Who). For films, it would be Kara no Kyoukai (aka The Garden of Sinners). It's an anime movie series about a girl with supernatural powers trying to solve various supernatural cases. I usually don't watch crime/detective shows or movies, but these stuck out to me. Music-wise, I don't have any song recommendations, but I do have a band one. They're a Japanese group called Denkishiki Karen Ongaku Shuudan, or Denkare for short. The best way I can describe their genre is a mix of J-pop, metal and classical.

Tell us a little bit of what you love to eat, even if it's a snack.

Seafood is my favorite type of food, especially sushi. The types of sushi I like most are unagi (freshwater eel), uni (sea urchin), tako (octopus) and ikura (salmon roe).

I could have asked you this at the very beginning, but tell us one awesome fact about yourself.

I went to graduate school in Hawaii.

If you were able to, would you be down to meet people outside of this game? If so, what do you think would be your first reaction when you first see them?

I would love to meet people outside of the game! I'd probably be a bit nervous at first, but would quickly open up.

There are people from around the world that play this game, where do you play from?

The USA

We share lots of adorable pet photos. If you have a pet, what kind of pet is it, or if you want to own a pet, which one would it be?

I have two dogs (a Bichon Frise and Miniature Pinscher) and six desert box tortoises.

All right, I'm going to probably make you sad, just a bit, ready? The game is coming to an end, you have thirty minutes to an hour to do one last thing, what would it be?

I would do a quick aerial tour of all the zones and take screenshots of the iconic viewpoints/landmarks from my favorite zones.

And lastly, share with us a quote you live by.

There's a saying my dad had: "Know where you are in time, space and dimension." (He was an engineer who worked on missile guidance systems, so hope that helps explain the phrasing.) The way I interpreted it is to be aware of your surroundings and make sure you understand what's going on in any situation you find yourself in.

FASHION REPORT!

Fashion
Report!



Fashion Dragon!

♡ Lilith Scarliot ♡



♡ Steal her look ♡



Makai Moon Guides Circlet

☒ Default Dye

☒ Default Dye



Hmannish Wool Autumn Shirt

☒ Dalamud Red

☒ Soot Black



Claws of the Beast

☒ Default Dye

☒ Default Dye



Mountain Linen Longkilt of Healing

☒ Soot Black

☒ Dalamud Red



Rebel Boots

☒ Soot Black

☒ Dalamud Red

Friskious Ragorrr!



Kellin Silverwillow

Embrace the dark side

Nightsteel Helm of Fending



Virtu Chaos Cuirass



Virtu Chaos Flanchard



Virtu Chaos Gaunlets



Sabatons of the Behemoth King



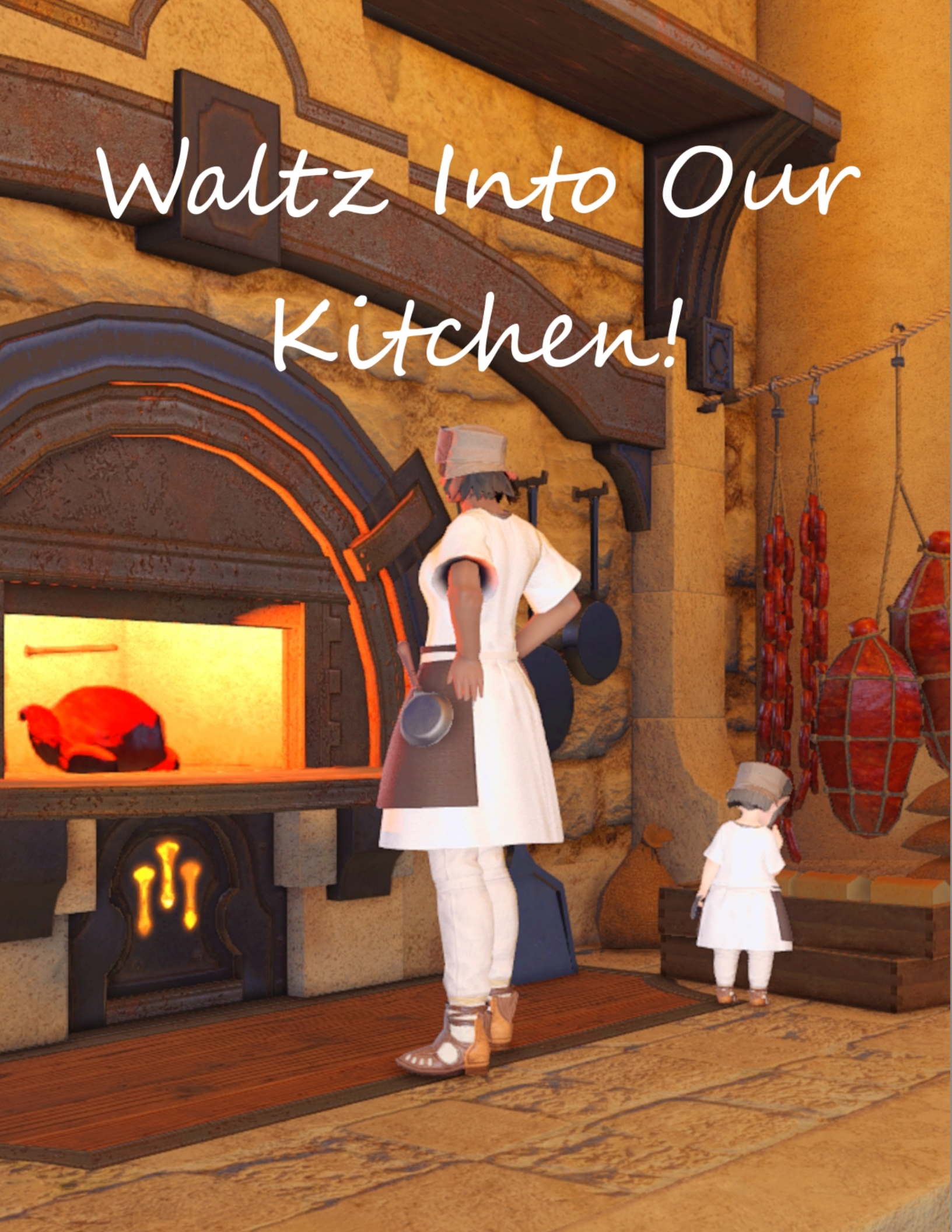
Cronus Lux



Everything Dark Red



Waltz Into Our
Kitchen!



Pasta ala Allor!

by Allor Cedar

Ingredients

2C Protein (Shrimp or Chicken, or tofu/
mushrooms)
2 TBS Butter
1/4C Cream/Milk
1/4C Vegetable or chicken broth/stock
2 Sprigs of sage
1 tsp Dijon Mustard
Salt + Pepper
Fresh Garlic
1 Yellow (or white) onion
1 Lemon
1 Box pasta
Shredded/flaked Parmesan (optional)



Instructions

1. Take everything out, and let it get to room temp. Your cream should be almost warm, the butter should be soft, etc.
2. Chop your sage by either rough chopping, or rolling and slicing. Leave any smaller leaves intact.
3. Dice your onion and chop your garlic. Go for smaller pieces.
4. Pre-mix your cream, broth, black pepper, and mustard in a small bowl. If you're using garlic/onion powder instead of fresh, mix those in too.
5. Zest the whole lemon, then slice in half and juice only half of it.
6. Prep your protein! Peel your shrimp or slice your chicken, drain the tofu, etc.
7. Cook your pasta first, and get to just under done. It'll finish cooking in your sauce. Save about a quarter cup of your pasta water, then drain it. Let it sit in the colander while you cook the rest.
8. In the same pot, toss in a tbsp of butter and let it fully melt, then toss in your protein. If you're using seafood, move quickly! Let it get some color on one side before stirring.

Cedar Pasta! continued...

by Allor Cedar

Instructions continued...

Add in your garlic, onion, lemon zest, lemon juice, and sage. If you're using powders, you can sprinkle some extra here. Stir to coat the protein.

Let this simmer until your protein is just about fully cooked and your herbs are aromatic. For seafood, this will go VERY fast! If you're using stainless steel or cast iron, deglaze using the next step.

Pour your liquid mixture into the pot and give it a good stir. Let it sit on a low/medium heat until it comes up to a simmer - Look for constant, small bubbles. You don't want it to boil! If you used milk instead of cream, sprinkle in 1-2 tbsp of flour or 1-2 tsp of cornstarch to help it thicken up. Stir frequently, especially if you used flour. Let it reduce down to a sauce that leaves a line for a second when you scrape the bottom of the pot with your spoon. As soon as that happens, you're done! Turn off the heat, but leave the pot on the hot burner.

Fold in your pasta! The residual pasta water will bind the sauce to the pasta as it evaporates, and thicken it up even more. If it's too thick, use a little of the pasta water to loosen it back up.

You can optionally sprinkle in some parmesan cheese here until melted. Salt and pepper to taste, and serve!



Quick Dry "Tinga"

by Ario Noirlune

Ingredients

You can adjust the amount of ingredients to taste or what you have at hand.

- 1 chicken breast.
- 2 bay leaves
- 1 big onion
- 4 big garlic cloves
- 2 cubes or 2 table spoons of chicken bouillon.
- Salt
- 1 small can of smoked "Chipotle" peppers.
- 4 big Roma tomatoes.



Instructions

1. Fill a pot with enough water to submerge the chicken.
2. Boil the chicken, bay leaves, 2 cloves of garlic, ½ table spoon of salt and 1/4 of the onion.
3. Once the chicken is cooked thoroughly, take it out of the pot and set it aside to cool before shredding it with some forks or your fingers.
4. Slice 1/2 of the onion and chop 2 garlic cloves (as much as you want depending on taste).
5. Cut the tomatoes into cubes.
6. Heat a big enough pan or skillet with some oil.
7. Add the onions and garlic. Cook them until the onion and garlic get translucent.
8. Add the tomatoes and as many chipotles as you want, with its liquid.
9. Add the chicken bouillon and stir to dissolve. Let the tomatoes release all their liquid.
10. Finally, add the chicken to the pan stir and let all the flavors combine for a couple of minutes.

You can enjoy it in different ways:

Tacos: In a soft tortilla. Can be flour or corn.

Tostadas: Hard shell tortilla or taco with lettuce and sour cream, with a bed of refried beans.

Sandwich: Between bread or a baguette (cut and toast the baguette before filling it).

Mongolian Pork

by O'zetta Laqi

Ingredients

- 1 lb pork tenderloin
- ¼ cup cornstarch
- 2 tablespoon canola oil
- 4 garlic cloves, minced
- 1 tablespoon freshly grated ginger
- ½ cup low-sodium soy sauce
- ⅓ cup dark brown sugar
- ¼ cup water
- 2 green onions, green parts only, sliced into 2 inch pieces
- ½ teaspoon ground black pepper
- 2 teaspoons sesame seeds, for garnish



Instructions

1. Cut the pork tenderloin into 1/2 inch pieces.
2. Add the cornstarch to a large zip top bag; Add the pork pieces to the bag and seal it, making sure to remove the excess air.
3. Shake the bag to coat the pork in the cornstarch.
4. Use a slotted spoon to remove the pork pieces, shaking off excess cornstarch, and transfer to a plate.
5. Add the canola oil to a large skillet over medium-high heat. When the oil is shimmering add the pork pieces in an even layer being careful not to overcrowd the pan. You can cook the pork in batches if you need to.
6. Cook the pork for 4-5 minutes the flip the pork and cook for an additional 2-3 minutes or until the internal temperature is 140°F.
7. Transfer the pork to a clean plate and set aside.
8. In the same skillet, add the garlic and grated ginger. Cook for 30 seconds until fragrant.
9. Add the soy sauce, brown sugar and water and stir to combine.
10. Bring the sauce to a simmer. Add the pork and sliced green onions to the skillet.
11. Cook for 3 minutes. The sauce will thicken as it cooks.
12. Serve over rice and sprinkle with sesame seeds for garnish.

Interview with Ravenna Roanoke



How did you get into the game?

I started even before 1.0! I beta tested the first iteration and boy did it just go downhill from there haha! I stuck with it for a while but eventually was so disappointed and bored that I quit for a good long while. I sadly was not back in the game to witness Dalamud falling first-hand but luckily Square Enix restored my original character that I had actually deleted when I decided to come back somewhere around the end of Heavensward and beginning of Stormblood I think. That explains how I have the Legacy Tattoo but not the Legacy Chocobo. I've asked about getting my chocobo but they say they can't. Oh well! /shrug

What's your favorite part of the game? What keeps you playing it?

The community honestly. I may not be a social butterfly but the general chill-ness and friendliness of the players mean a lot. There's always gonna be some jerks in anything with lots of people but you just gotta shake your head at them and move on. In the end they mean nothing and you will probably never see them again.

What is your favorite battle class? Favorite non-battle class?

Used to be Summoner but total Bard main now (I like archery), but I like a lot of them! Bard, Summoner, Red Mage, Ninja, Pictomancer, Viper are top faves.

Which expansion has been your favorite so far?

Endwalker. What a conclusion to an epic story arc! Though Shadowbringers story was so good that could have been its own FF game honestly!

Who is your favorite NPC(s)?

Gotta be a tie between my elf boys. Urianger and Estinien are both so regal and serious but holy crap... do they need help with the simplest things sometimes. Urianger stop being secretive and pompous, learn to let loose sometimes! And Estinien PUT THAT DOWN! Stop buying overpriced nonsense! G'raha is sweet boy too. /headpat

What's one thing you're looking forward to most in the coming patches?

More of the FFXI raids! I loved FFXI back in the day even though I never got super far and can't wait to see more memories (and traumas) brought back!

Do you have a favorite glam? And can you show us?

Really loving my current glam with the modern/cyberpunk style

Do you have a background to your character's name?

Ravenna is the city I was born and Roanoke because of the legend of the lost colony of Roanoke (which actually wasn't lost they just left the colony that was failing to survive with the Croatoans of Hatteras Island, things just got blown out of proportions but I love spooky vibes and stories)

Favorite mount? Favorite minion?

I think my fave mount is the Amaro (Seto is best boi) and minion probably the Primogs (they're so cute and little and you can't get them anymore!)

What is your favorite hangout spot in the game?

FC front yard of course! or my cozy medium house for some less chaotic time.

Now that we got to know your favorite little things from the game, let us get to know who you are outside of the game.

Are there any other games you play outside of 14?

Currently into Monster Hunter: Wilds, Path of Exile 2 early access, and No Man's Sky

What hobbies do you have outside of gaming?

Not really any I've managed to actually stick with (yay probable ADHD) but I used to be in an Archery Club and even got a couple trophies from that. Needlefelting is also fun!

Are there shows/films or songs you would recommend?

Severance is an amazing show! Hannibal is only 3 seasons but always worth a watch. What We Do in the Shadows is great for a laugh. The AMC Interview with the Vampire series is so freakin' good! Listen to anything by Ghost or Sleep Token! Best CD will always be the Queen of the Damned soundtrack! As for movies I'm all over the place, but The Fifth Element is easily top 3 faves so watch that if you never have! Also watch Mystery Science Theater 3000 (not the Netflix ones even though those are okay I guess) for some real fun-bad movies! (can find almost all of them on the mst3k youtube channel.)

Tell us a little bit of what you love to eat, even if it's a snack.

Too much junk! Love pizza (with pineapple sometimes!) Love classic steak and baked potato. Snack-wise you can't go wrong with some salt and pepper kettle chips. Love some saltwater taffy too.

Interview with Ravenna Roanoke



I could have asked you this at the very beginning, but tell us one awesome fact about yourself.

Hmmm... nothing much awesome about me. I've met a few famous people! Dan Aykroyd (he signed a bottle of his vodka), Charlie Cox (has a lovely smile <3), David Hayter (he did the Solid Snake voice at me saying 'you're pretty good' and I was like swoon), Sean Astin (very chatty if you ever meet him, he liked my name and asked where it was from), Joseph Quinn (very nice and liked the George Harrison guitar picks I gave him), Grace Van Dien (very sweet and wholesome)

If you were able to, would you be down to meet people outside of this game? If so, what do you think would be your first reaction when you first see them?

As in FC members? Sure!

Reaction: /wave "hey." (I'm horrible in social settings ok? lol like what even is small talk?)

We share lots of adorable pet photos.

If you have a pet, what kind of pet is it, or if you want to own a pet, which one would it be?

I have a male feral-caught tabby named Mojo! I got him when some jerk dude brought him into the clinic I was doing my externship at, saying it was bothering his dogs. He pretended to be super shy and sweet so I took him home. Little did I know... he's a demon. But I love him 💕

All right, I'm going to probably make you sad, just a bit, ready? The game is coming to an end, you have thirty minutes to an hour to do one last thing, what would it be?

Take all the screenshots! So many games I played in the past I wish I had more screenshots to remember it by.

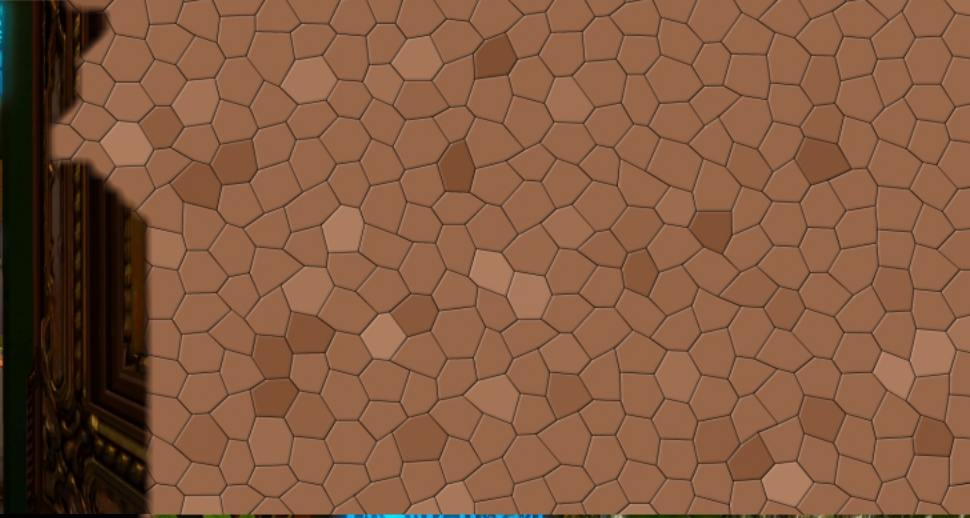
And lastly, share with us a quote you live by?

"Revenge is a dish best served cold." -Old Klingon Proverb (2003)/Khan (1982)/Vito Corleone (1969)/Eugène Sue (1846)

Housing



Juniper Gin Free Company Room 175



Oliver Witte Free Company Room 059



A'zaria Singapura Free Company Room 023



The Black Waltz Art Gallery



The Black Waltz Art Gallery



Diana



Selania Lhanos



Sommun Guyerie

The Black Waltz Art Gallery



Zara Thustra



Laureall Morgan



Lyrie Mehsair

The Black Waltz Art Gallery



Saara! Ejinn



Muffinella Pemstein



Dennis Richey

Thank You

The Black Waltz Newsletter is all thanks to the following:

Sommun Guyere
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Z'phyr Tia
Asterin Whitethorn
Veniliana Matibereo

The Black Waltz Newsletter is usually a quarterly issue that brings you highlights from our Free Company happenings. This newsletter deserved more time than we were able to put in this year, and for that I must apologize. I also thank you for the time you've taken to check out this issue! Without you readers, we wouldn't be here at all. Here's to more newsletters to come.

-Veniliana Matibereo