



WALTZ

INTERVIEWS WITH
YAMI RYUJIN
ALESSANDRO POWERCHORD
RECIPES FROM FC MEMBERS
WALTZ OPEN HOUSE
AND MORE!



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Officer Interview with Yami Ryujin



How did you get into the game?

Honestly I just wanted to play an MMO that seemed good! I think I started during COVID times. I was bored and wanted a good MMO grind. This one had probably the best reviews gameplay- and community-wise. I like a grind for the most part, and joining a guild with a lot of people. I watch a lot of anime and read manga that have the MMO aspect or guild feel. I wanted something similar to that. I've played other MMOs like Blade and Soul, and while I liked it at first it's nothing like FFXIV.

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

Endgame content, mainly Savage and Ultimates. I like challenging content. If there is no challenge I lose interest pretty fast. Story is good too, though. The friends I made are actually a huge part as well. Thinking back now, I quit for a bit and when I came back I somehow made friends and they helped keep me playing, literally forced sometimes! Especially a specific group of three BBs.

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

Samurai is my favorite. I mentor Samurai. I've taught people 1 on 1. I am most comfortable with it in all content. One of the "so called" weeb classes. As for non-battle, I guess Fishing. I don't really do anything non-battle anymore. I level them to max and leave them there, but I go on the boats occasionally.

Which expansion has been your favorite so far?

Shadowbringers. I started playing during the second tier of Eden Savage, so like 5.2 or 5.3 I think. It really stuck with me, and I like the areas. Endwalker is right up there as well, because it's the end, and it was good, but the Eden tiers, Nier alliance raids, the story as a whole was better in 5.x.

Who is your favorite NPC(s)?

Honestly I don't really have favorites, but if I have to choose then Yugiri.

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

I'm just hoping Dawntrail is a good start to a new story. I am excited for the Savage tier in the cyberpunk area and Eden Ultimate. Oh you know what, FFXVI collab is prior to Dawntrail so I am excited for that at least!

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

I don't REALLY have a favorite per say, but I do like to cosplay characters from anime or other games quite a bit, like Raiden Shogun from Genshin Impact.

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

My character is a Xaela Au Ra so I tried to come up with something similar to "dragon" and I like darkness and shadow style aesthetic. In general, I like darker colors and I like Japanese culture so I would look up the meaning of some words. "Yami" means the dark or darkness and "Ryujin" means Dragon God. So something like Dark Dragon God. Yami also works for both a male and female name as well.

Favorite mount? Favorite minion?

Sunforged, I just like how it changes when you fly. I do like the Logistics Node for the memes and Kamuy of the Nine Tails too. Minions are harder... Shiromaru, Fox Kit, and Squirrel Emperor are my favorites off the top of my head.

What is your favorite hangout spot in the game?

Outside my house in Shirogane because Shirogane has a good OST and is very nice. Otherwise I'm in the FC yard.

Are there any other games you play outside of FFXIV?

Yakuza series, Genshin Impact, Honkai Star Rail, Elden Ring, Pokemon, FFXVI, Borderlands, Baldur's Gate 3, and party games. I've played a ton of games and genres of games, but this is the current and most recent list.

What hobbies do you have outside of gaming?

I watch a ton of anime and read a ton of manga. I also work out and I have a dog that requires attention. I will also play sports if invited to and I am learning Japanese.



Are there shows/films or songs you would recommend?

Well if you need anime recommendations, I've got you. I don't really watch TV shows or too many movies anymore. Here's some of my recommendations for anime airing this winter season.

Frieren: Beyond Journey's End - Adventure

Solo Leveling - Action

Shangri-La Frontier - Action (Videogame Theme)

The Apothecary Diaries - Mystery/ Romance

A Sign of Affection - Romance

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

I like pizza. I have it every Saturday... actually twice a week now that I think about it. I have a lot of food allergies though so a lot of stuff I used to eat I don't. I just find substitutes. It's not too bad. Plus I eat healthier now, doesn't mean I like it though! I like Italian food a lot, so it's my go-to normally. BBQ is good too.

Tell us one awesome fact about yourself.

In high school I was ranked in the top 30% of baseball players in Florida as a sophomore, 5th in batting average and 3rd in strikeouts as a pitcher Junior year for my whole District 1a-6a, and was invited to try out for the National Team in sophomore year.

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 don't know about that one... (lol I'm kidding).

Yeah I would. I'm actually going to meet a couple friends later this year for a convention. As far as reaction, I guess it depends. I'm a very chill person so it would probably be like "Sup" or "Nice to finally meet you," something along those lines. If it's someone I've really connected with as a friend, I'd probably be more excited, but hold it in and be chill 'cause that's just me. It would be hard to hold back the whole time.

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

FL, United States.

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 dog. Her name is Darla. I don't know the breed and neither did the rescue place. I just go with "lab mix." Maybe I'll get her tested one day for breed.



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?

FFXIV would be open on one monitor and I would play another game on another monitor, haha. Seriously though, I don't think I would be too sad, but I would be a little sad. I would probably just chill with my friends I made in the game. I don't know if I would do any content, 'cause I wouldn't see a purpose. Hanging with the community and especially the friends I made would be ideal for me. Then move on to the next game with them, MMO or not.

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

"The One Piece is real!"

Memos aside, there is one, funnily enough from One Piece (my favorite manga by the way) that I don't live by, but it hits hard and someone might need to hear it one or many days.

"You might be alone at this moment. But no one is born into this world to be alone." -Jaguar D. Saul, One Piece

The Open House

Tour around in these fabulous housing designs!

Zara Thustra



FC Room 110

How long have you had this build? Did it take long?

I built it around last year before I had my house, back when the FC house was in Ishgard.

What is your favorite part of the build? Is there an area you enjoy more than others?

My favorite part is 2nd floor, I like designing a lot in a small space.



What was your least favorite part of making this build? Did anything frustrate you more than others?

Setting up the walls is always a pain, making sure everything is lined up right.

Do you think your room will stay this way for a long while? Or are you hoping to try anything new?

I'll probably keep the room, use it as a template. Designing is expensive though, so I'm taking it slow.

Arabella Moonlight

How long have you had this build? Did it take long?

I have had this build since I started on Waltz! Which is about a few months I think? Time flies! And it took I think a week to build, including the time to gather materials, buy them from the Marketboard, etc..



What is your favorite part of the build? Is there an area you enjoy more than others?

I really like the living room! I think it's the cutest of them all. I really like to gpose and there were a LOT of gposes I took there too xD I really like that one!
The sofa and everything!

What was your least favorite part of making this build? Did anything frustrate you more than others?

My least favorite part would be to gather up the different inspirations on it and gather all the needed materials. I don't enjoy that much gathering and crafting on XIV, so that part was painful for me
xD



Do you think your room will stay this way for a long while? Or are you hoping to try anything new?

I think it will stay like this for quite a while! I really like how it is currently, and I would only start decorating again when I get my own private house xD but this one is gonna stay like this!

FC Room

047



Veniliana Matibereo - FC Room 178



How long have you had this build? Did it take long?

I've had this build since last November. It took about a week to finalize everything, including the little details.

What is your favorite part of the build? Is there an area you enjoy more than others?

My favorite part of this build was the small office space in the back. I like the cat area that I put together with a box (because what cat doesn't need a box?), cat tree, yarn ball basket for play, and a plate of food. I like to summon my cat minions when I'm there.

As far as an area that I enjoy more than others, I'd say it's the comfy space behind my office desk and the table to the right as you enter the room. I find that I sit at that table, along the wall a lot.

What was your least favorite part of making this build? Did anything frustrate you more than others?

The lofts were my least favorite part because it was hard for me to layer the tatami loft with the luminous one. The upper floor is actually a workout area/dojo but it isn't featured in the images. I have not come up with a solution to make the ceiling light look like a punching bag, yet. I suppose that's the part that's most frustrating.

Do you think your room will stay this way for a long while? Or are you hoping to try anything new?

I'd like it to stay this way for a long time. The upper floor may change to storage space, but I'm not sure yet. When I made this layout, I was imagining being in my FC room during high raid times and giving FC members their meals for it. I just need to level my gatherers and crafters to get it going!



Fratley Stormfall - FC Room 108

How long have you had this build? Did it take long?

I've had this build for a long time. Four years or so. It doesn't utilize any housing tricks, so it's very easy to replicate! I tore it out once for a Halloween contest build, and put it back together in probably 15 minutes.

What is your favorite part of the build? Is there an area you enjoy more than others?

My favorite part is the piano. I wanted to theme the room as a piano bar, so obviously it has to be the main attraction. Although the song "Another Round" is fairly inexpensive now, it used to cost a lot more when I had to craft it to play in this room, hahaha.

What was your least favorite part of making this build? Did anything frustrate you more than others?

My least favorite is that I initially intended the piano to be floated up on a stage but the harpsichord housing item has to be floated much higher than would look natural for a stage, so I opted not to do it. If I'm ever feeling bold enough, I would like to redesign the room slightly to allow the piano some more focus. I feel it doesn't flow as smoothly as I would like.

Do you think your room will stay this way for a long while? Or are you hoping to try anything new?

This room will be sticking around for a while, so please feel free to stop by and have a drink and/or play the piano! If I swap it out for a contest build again, it will definitely return.



Member Interview with . . . Alessandro Powerchord



How did you get into the game?

A good friend who has moved to another server got me started. I had tried *FFXI* when it first came out and did not have a good experience, and when *Shadowbringers* came out, she insisted I give *XIV* a try. I was very hesitant because I'm actually not the biggest on high fantasy, but I wanted to again play with my friend whom I had played several other MMOs with before, and said I'd at least do the free 30 days if she was buying me the game. Needless to say I got quickly hooked!

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

I've always been an achievement junkie, I love to have goals to work towards, so while I'm not playing a super high amount at the moment, once 6.55 hits I'll be tearing through the new content and trying for the final Manderville relics. I recently did a Relic Weapon challenge for my Twitch channel, and am halfway through my next.

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

Bard, hands down. Which is funny because I've been told it's not the one I'm best at. Non-battle is Culinarian, for funny lore reasons.

So, when I was just learning how to craft back in the day—I'm very obsessed with zeroing things out—if I make too much of one item in a recipe I have to get more so that it zeroes out... and that's how I accidentally made 40,000 Rabbit Pies.

Which expansion has been your favorite so far?

Shadowbringers. It could be only slightly retooled and it could be its own numbered Final Fantasy.

Who is your favorite NPC(s)?

Depends on the context.

Scion: Alisae

Story arc character: Hildibrand

Base NPC: Erenville

Ally: Emet-Selch

Villain: Zenos

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

What we don't know. With Endwalker, everything we had been told about really only went up to about the 1/3 mark of the experience and then... [gestures wildly at spoilers.] So, I'm looking forward to finding out what's really going on.

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

I'm actually in the process of changing my glam. I've made the habit of swapping out my main glam for each expansion, and I just need to get that new glam on the market.

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

Heavy metal bard, but... there is another layer. I took Alessandro from Sandro from the Heroes of Might and Magic series.

Favorite mount? Favorite minion?

Fav mount currently is my Sabotender de la Luna, which was gifted to me, before that it was my Ozma mount. Fave minion is either the Faustlet (as Faust is my Twitch handle) or the Dust Bunny because of Ziggy in the Antitower.

What is your favorite hangout spot in the game?

It's a bit odd, but my own front lawn. I got a good view and I just vibe a lot.

Are there any other games you play outside of FFXIV?

Warframe and Satisfactory are my two big ones. I have been getting into Baldur's Gate 3, and my default sort of idle game is Vampire Survivors. I have also been playing the Yakuza series for the first time!

What hobbies do you have outside of gaming?

I am a Twitch Streamer and I am a variety VTuber. I do some XIV, I do Yakuza, I do art, just chatting. I have even been getting into reading tarot (which is oddly popular!)



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

My roomie handles most of the cooking in the house, and we are foodies. I like a little bit of everything. Comfort food though, can't go wrong with a well-prepared chicken tender.

Tell us one awesome fact about yourself.

I used to work in the video game industry! I specialized in community management, and my favorite project I ever worked on was City of Heroes..

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 wouldn't mind, but I'm also a bit of an agoraphobe. Usually online interactions are best for me. But I have done plenty of player meet and greets in the past, so I would likely just fall back on professional training.

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

Northern California, United States.

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 fish! I love my fish, I have a community tank with a whole bunch of different ones.

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?

Travel to Amaurot, and just wait for the Final Days with my thoughts.

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

"Play by the rules, or the game is nothing..."

Also when it comes to working in video games: "Nothing will enrage your player base more, and cause more havoc than a free item that does nothing."





THE ULTIMATE WALTZ COOKBOOK



Mushroom and Onion Cheeseburgers with Seasoned Potato Wedges

From Liesse Feyd

What you need (2 servings):

- ◆ 12-16 oz red or russet potatoes
- ◆ 12-16 oz ground beef (80% lean or better)
- ◆ 2 clove fresh garlic
- ◆ 4 oz fresh mushrooms (or half a small can)
- ◆ 1 Yellow onion
- ◆ 2 (or 4) slices of swiss or provolone cheese
- ◆ 4 Tbsp Mayo
- ◆ About 1 tsp sugar
- ◆ Salt and pepper
- ◆ Butter, or margarine, and a bit of cooking oil
- ◆ (Spicy!) About 1 Tsp horseradish sauce
- ◆ 2 potato bread buns (optional)

Fry (and other stuff) seasoning *(I use about 2 Tbsp of this here);*

- ◆ 1 part onion powder (not salt!)
- ◆ 1 part paprika (smoked, if you like more robust flavor)
- ◆ 2 parts garlic powder (also not salt!)
- ◆ (Spicy!) 1 part red pepper flakes

Kitchen bits!

- ◆ A small bit of aluminum foil
- ◆ Medium baking sheet
- ◆ Stovetop pan big enough for 2 burgers
- ◆ Mixing and prep bowls

I try to overlap cooking times, but if you're not keen on multitasking in the kitchen, or your appliances don't let you, read ahead to see what steps may need to be shuffled about.

I also favor olive oil in most things, but any cooking oil will do usually.

- 1) Preheat a conventional oven to 425 (convection 400). Set your rack to 'upper' side. Don't broil, use bake setting if it's needed.
- 2) Wedge the potatoes, cutting potato into lengthwise halves, then again to no less than 1/2 in thickness at the skin side.
- 3) Peel the garlic clove, then put it in the little bit of foil, with a drizzle of oil (or 1 tsp butter), and make a pouch - you want to cook the garlic in the oil.
- 4) Peel and halve the onion, and cut into slices (aiming for thin crescents).
- 5) Toss the wedges in a mixing bowl with some of the fry seasoning (about 1 Tbsp), or just salt and pepper with a little oil, then lay out in a single layer on the baking sheet. Place the garlic packet in a corner.
- 6) Wedges bake on upper rack for 20-25 minutes, or until browned and a little crisped. Garlic for 15-20 minutes.
- 7) In stovetop pan, drizzle oil over medium-high (6-7) heat.
- 8) Pan-cook onion for 7-10 minutes, until brown and soft. Once they're translucent, add mushrooms.
- 9) Add 1 tsp sugar and a dash of water (cools the pan), stirring well to caramelize, but not burn. You may lift the pan off heat or reduce to get this just so.
- 10) Once onions are soft and mushrooms lightly brown, and caramelized, remove from pan to a staging bowl. Use paper towel to tidy up pan.
- 11) MEANWHILE while onions are cooking if you have time, or just after, combine ground beef and about 1 tbsp of fry seasoning (or salt and pepper) in a bowl, mix, then portion into two patties. Form patties relative to your buns - make them just wider for cooking shrink.
- 12) Add a little oil to the pan, heat to medium-high again, then add burgers. Medium well will be done at about 4-5 mins per side. Do not over-turn.
- 13) With a minute or so left on burgers on their final side, add cheese to melt. If preferred, you can add the onions and mushrooms first, to melt the cheese over, but if you do, cover the burgers to trap heat and ensure a good melt
- 14) MEANWHILE once garlic is done, remove from packet and mash in the bottom of a small bowl (can be serving type) with a fork.
- 15) Add mayo, horseradish (if using), salt and pepper to taste.
- 16) IF DESIRED toast hamburger buns now. Butter-toasted buns take 1-2 minutes on med-high heat.

FINISHING

- 1) Spread the bottom of the buns with the garlic dressing, or serve on the side completely.
- 2) Prepare and present burgers. If mushrooms and onions were kept separate, dress the burgers now.
- 3) Plate alongside wedges, with a portion of the garlic dressing for dipping, and any other desired additions.



Shwarma Spiced Turkey Over Tumeric Rice

From Liesse Feyd

What you need (2 servings):

- ◆ 10-12 oz ground turkey (usually at grocery)
- ◆ 2 pitas (or as many as you need)
- ◆ 1 medium/large cucumber
- ◆ 2 scallions
- ◆ 1 lemon
- ◆ 1/2 oz sliced almonds
- ◆ 1/2 cup Jasmine rice
- ◆ 3 Tbsp sour cream
- ◆ 2 Tbsp mayo
- ◆ 1 tsp garlic powder (not salt!)
- ◆ 1 tsp tumeric
- ◆ 3 tsp chicken stock concentrate (Better Than Bouillon, <https://a.co/d/1p5FrEv>)
- ◆ (Spicy!) 2 tsp hot sauce (Cholula, Crystal, or Tabasco)
- ◆ Butter, or margarine, and a bit of cooking oil
- ◆ 1 Tbsp Shawarma blend (McCormick, OR SEE BELOW)

Make-your-own Shawarma blend

- ◆ 2 part tumeric
- ◆ 2 part cumin
- ◆ 1 part dried coriander
- ◆ 1 part garlic powder
- ◆ 1 part paprika
- ◆ 0.5 part ground allspice
- ◆ 0.5 part black pepper

Kitchen bits!

- ◆ A small pot for rice w/cover
- ◆ Mixing and prep bowls
- ◆ Large stovetop frying pan
- ◆ Mixing and prep bowls
- ◆ 3/4 cup water prepped

I try to overlap cooking times, but if you're not keen on multitasking in the kitchen, or your appliances don't let you, read ahead to see what steps may need to be shuffled about.

I also favor olive oil in most things, but any cooking oil will do usually.

1) Melt 1 Tbsp butter or margarine in the small pot on medium heat, then stir in tumeric and mix till fragrant

2) Stir in rice for a few seconds, then 3/4 cup water and some salt. Raise heat to high and bring just to a boil, cover, and drop to low. Cook 15-17 mins, do not remove cover, remove from heat set aside.

3) MEANWHILE, bring about 2 Tbsp butter or margarine to room temperature, wash and dry your vegetables while rice cooks. You will use butter later.

4) Quarter lemon, separate scallions into whites and greens, then thinly slice both but keep separate. Trim, then finely dice half the cucumber. Cut remaining cucumber into spears.

5) In a small bowl, mix sour cream, mayo, garlic powder, salt and pepper. Spear a quarter of a lemon with a fork, and squeeze juice into bowl. Mix, thinning if needed with water (carefully).

6) MEANWHILE, heat a little oil in the large pan, over medium-high (6-7) heat, add scallion whites, and cook for no more than one minute, just until fragrant.

7) Add turkey, 1 Tbsp shawarma blend, pinch of salt, and pepper. Cook and break up turkey until browned, roughly 4-5 minutes.

8) Stir stock concentrate into 1/4 cup water, add to turkey in pan, then simmer until reduced slightly, 1-2 minutes.

9) OPTIONAL, toast almonds in a separate small pan, under medium heat till slightly browned and fragrant.

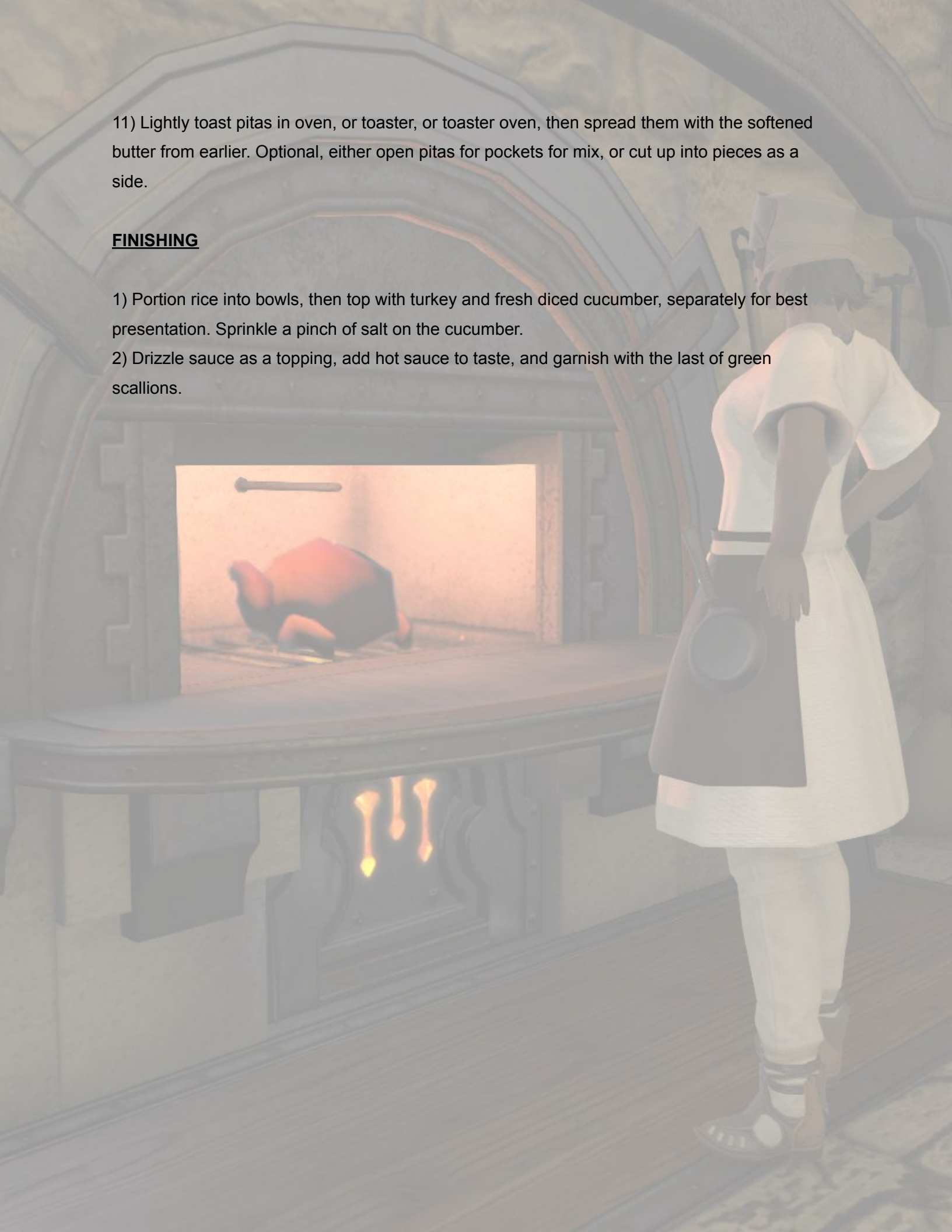
10) Add almonds and half the green sliced scallions to rice, then stir until separated (fluff the rice, being careful of your pot if using a fork).

11) Lightly toast pitas in oven, or toaster, or toaster oven, then spread them with the softened butter from earlier. Optional, either open pitas for pockets for mix, or cut up into pieces as a side.

FINISHING

1) Portion rice into bowls, then top with turkey and fresh diced cucumber, separately for best presentation. Sprinkle a pinch of salt on the cucumber.

2) Drizzle sauce as a topping, add hot sauce to taste, and garnish with the last of green scallions.





Baked Penne Pasta, with Beef and Zucchini (“Ziti”)

From Liesse Feyd

What you need (2 servings);

- ◆ 12-16 oz ground beef
- ◆ 1 Medium/large zucchini
- ◆ 16 oz box Penne pasta
- ◆ 2 tsp garlic powder
- ◆ 3 tsp stock concentrate (Better Than Bouillon, <https://a.co/d/1p5FrEv>)
- ◆ 1/2 small can tomato paste
- ◆ 12 oz marinara sauce (about half a jar)
- ◆ 8 oz ricotta cheese (can use a whole 16 oz container if preferred)
- ◆ 1/2 cup shredded mozzarella cheese
- ◆ (Spicy!) 1 tsp chili or red pepper flakes

Italian spice blend, I use about 2 Tbsp of the mix (another one!);

- ◆ 1 part garlic powder
- ◆ 1 part oregano
- ◆ 1 part basil
- ◆ 1 part black pepper
- ◆ 1 part parsley

Kitchen things you need:

- ◆ 9x13 casserole/baking dish (preferably with cover for leftovers), or possible 11x11 size.
- ◆ Large pot (not soup pot)
- ◆ Stovetop frying pan
- ◆ Pasta strainer

Instructions:

I try to overlap cooking times, but if you're not keen on multitasking in the kitchen, or your appliances don't let you, read ahead to see what steps may need to be shuffled about.

I also favor olive oil in most things, but any cooking oil will do usually.

- 1) Set oven racks to middle and top if making two servings. Preheat to 425 (400 for convection ovens). Bring the large pot of salted water to a boil. Wash zucchini.
- 2) Trim ends from then quarter zucchini lengthwise, then cut into 1/4 inch slices. Set aside for now.
- 3) Once water has come to a boil, add penne and cook till done (al dente), around 9 minutes. Cook, drain, then keep pasta in drainer and set pot aside for a later step (no washing yet).
- 4) OPTIONAL, when draining pasta, save 1 cup of boiled water in a pyrex measuring cup for later in case needed for sauce.
- 5) MEANWHILE: While pasta is working, heat a little oil in the frying pan over medium-high (6-7) heat, add ground beef, sliced zucchini, 1 Tbsp of Italian spice mix, salt and pepper. Brown beef and separate as mixing, until zucchini is fork-tender and beef is cooked through, around 5 minutes. Drain pan carefully if there's excess grease from the beef.
- 6) Transfer beef and zucchini mix to the large pot, add marinara sauce, tomato paste, stock concentrate, and 1/2 cup water (saved or otherwise). Bring to a boil over medium-high (6-7) heat, stirring and reducing to thicken slightly, around 3-5 minutes. Add water as needed, for a very thick sauce. Less is best, then slightly more as needed. Season to taste, adding salt, pepper, and more Italian spice as needed.
- 7) Remove pot from heat, add drained pasta, and stir to combine. Transfer to lightly oiled baking dishes. Pat into a tidy layer with a spatula.
- 8) Top with spoonfuls of ricotta, but do not spread. Keep in patches, and add mozzarella evenly across the full top of the pan.
- 9) Bake uncovered on middle rack for 10 minutes or until mozzarella cheese melts. (If doubling the recipe, swap pan positions between middle and top. If doing two batches, remove when done with this step.)
- 10) Set the oven to broil, and watch carefully until the cheese begins to brown. Remove from the oven. 2 minutes, approximately.

FINISHING

- 1) After removing the pans from the oven, let it rest for 5 minutes before serving.
- 2) (Spicy!) Sprinkle with pepper flakes.
- 3) Cover pan for storage!

Barbacoa Tacos with Pico

From Rea'dyu Books

Ingredients

3 lb chuck roast
Salt and freshly ground black pepper
2 Tbsp vegetable oil
1 1/4 cups beef broth, divided
3 - 4 chipotle chilies in adobo*
6 garlic cloves
1 1/2 Tbsp ground cumin
1 Tbsp dried oregano
1/4 tsp ground cloves
3 bay leaves
1/4 cup fresh lime juice

Instructions

1. Cut roast into 6 portions while removing any large pieces of fat. Heat 1 Tbsp vegetable oil in a skillet.
2. Dab roast dry with paper towels, season with salt and pepper (about 1 tsp salt 3/4 tsp pepper). Add 3 pieces to skillet and sear until browned on all sides. Transfer to a slow cooker.
3. Add remaining 1 Tbsp vegetable oil to skillet and repeat process with remaining 3 roast pieces. Nestle beef portions side by side in an even layer in slow cooker.
4. In a food processor, pulse together chipotle chilies, garlic and 1/4 cup beef broth until well pureed, occasionally stopping and scraping down sides of processor.
5. In a 2 cup liquid measuring cup or in a bowl, whisk together remaining beef broth with chipotle mixture, cumin, oregano and cloves. Pour mixture over beef in slow cooker, then nestle bay leaves between beef portions.
6. Cover and cook on low heat 8 - 9 hours**.
7. Remove beef from slow cooker (leave broth) and shred. Stir lime juice into broth in slow cooker then return beef to slow cooker and cook on low or warm 20 - 30 minutes longer.

8. Strain liquid from beef and serve in tortillas with desired toppings.



Note from Editors: This recipe has been copied from its source (https://www.cookingclassy.com/wprm_print/44683/) as this was the recipe that was tried Culinarian Rea'dyu.

Loko Moko

By Dennis Richey

Ingredients

Eggs (Depending on how many portions you make)

2 tbsp unsalted butter

1 medium sized sweet onion

3 cup sliced mushroom

Green onions

Cooked white rice

Patties:

1 1/2 lb ground beef

2 tbsp Worcestershire sauce

1 1/2 tsp seasoning salt

2 tsp garlic powder

2 tsp black pepper

3 tsp soy sauce

1 tsp minced ginger

Gravy:

1 1/2 cup beef stock

4 tsp soy sauce

1 tsp Worcestershire sauce

2 tsp ketchup

1 tsp minced ginger

5 tsp cornstarch (edited)



Instructions

1. *Patties:* So for the Patties it's really simple. You put the ground beef in a bowl and just add all the seasonings in there and then mix it well with your hands. Knead it till you have a nice big lump of meat. Then pull some meat of it and make a ball out of it (it should be as big as your palm) and then press it into a disk. Press it so you get it somewhat thin because the patties will shrink when you fry them. After that you heat up the frying pan and fry the patties on them till they are well done. After that you remove them from the pan and use a paper towel to remove the extra fat.

2. *Gravy*: For the sauce. You mix the beef stock in a bowl with the soy sauce, Worcestershire sauce, ketchup minced ginger, and the cornstarch. Then you use the same frying pan and melt some butter in it and add the mushrooms and onions to it and sautee them till they gain some color. Then you add the bowl mix to the pan and stir it till it thickens.

Serving

After that you put the rice in a nice shape (I use a bowl for that) on the plate, place the pattie on top, add the sauce on top of that and then crown it all with a nice fried egg and sliced green onions and et voila you got a nice Loko Moko ^^

(A small note to the beef stock. You can use beef stock cubes or make it yourself by using some beef bones and cook them in hot water.)



Homemade Arrabiata Sauce

From Istari Xiomar

Ingredients

- 12-15 garlic cloves, minced
- 6 small Thai chili peppers*
- 5-6 Tablespoons olive oil
- 1 medium onion, diced
- 2 28 oz cans of tomatoes**
- $\frac{3}{4}$ a small can of tomato paste

Instructions

1. Heat the olive oil in a medium to large cooking pot on low heat. Add the garlic cloves and chili peppers.
2. Increase the heat to medium high and add the diced onion. You'll want to continue cooking until the onions are shiny and translucent.



3. Add the 2 cans of tomatoes and the $\frac{3}{4}$ can of tomato paste. Mix everything together and let it simmer for a bit. Then it's ready!



**Istari likes to add 3x the heat! However, this recipe was for a potluck.*

***Istari highly recommends San Marzano's Tomatoes. He has no affiliation with the tomatoes.*

Pan de Jamón Recipe

From Juan José F. (Vasto's papa!)

Ingredients for 4 rolls of 500g dough each

1 kg all-purpose wheat flour
100 grams of butter at room temperature
400 grams of buttercream
260 grams of he
4 egg yolks + 2 whole eggs to brush the breads
100 grams of sugar
10 grams of salt
15 grams of instant yeast

Fillings

1.2 kg of smoked ham; 300 grams each loaf
300 grams of bacon
200 grams of stuffed olives (red pepper)
100 grams of raisins.

Instructions

1. Place 160 grams of milk, 300 grams of sifted flour, 50 grams of sugar and 15 grams of yeast in a container.
2. Mix well and let rise (≈20 minutes)
3. After this time, add the 400 grams of buttercream, the 4 egg yolks, the remaining 50 grams of sugar and mix well. Add the rest of the flour and mix very well. Once mixed, let it rest for 20 minutes covered in a warm place.
4. After this time, grab a part of the dough in your fingers dipped in oil, and bring it to the center. Perform this step with 3 more tips of the dough. Then let it rest for 20 minutes. Knead, and add the salt since it has almost finished rising. Perform the previous procedure (tip, center. Tip, center) once again and add the butter before weighing the dough and dividing it into 4 portions of the same weight.

5. Take a portion and roll it out with a rolling pin until you get a rectangular shape and a thin sheet; neither too thin nor too thick.
6. Place the longest side of the rectangle in front of you and place the ingredients in rows in the direction of the longest length, starting with the olives, like a train. Cover the olives with the dough and then begin to place the ham, bacon and scattered raisins; You should leave five centimeters at the end of the dough without any type of filling to be able to roll and close the dough.
7. After you finish all the loaves and transfer them to the baking sheet, let them rise one last time for an hour or two, brushing them with the egg yolks. The oven must be preheated and you can put it in there and finally cook it at 160c° for an hour.

You'll know the bread is ready when your house smells like Christmas, but let it cool first! Then you can enjoy it.



My Mother-In-Law's Pound Cake

From Arioiz Noirlune

Ingredients

3 sticks of butter

1lb (2 cups) powdered sugar

6 eggs

2 cups of flour

¼ cup of water

1 tsp vanilla flavoring

1 tsp almond flavoring

Instructions

1. Cream 3 sticks butter.
2. Gradually add 1 lb (2 cups) powdered sugar.
3. Add 6 eggs, beating well after each egg.
4. Add 2 cups flour, add all at once to batter mixture.
5. To ¼ cup of water, add 1 tsp vanilla and 1 tsp almond flavoring, and add to mixture.
6. Pour into 2 loaf pans or tube cake pan. Bake 45 minutes to 1 hour at 350. *(Usually 45 minutes is enough).*



Matcha Chocolate Chip Cookies

From Brock Hampton

Ingredients

2-1/2 cups all-purpose flour (300 grams) (or use bread flour*)
4 teaspoons matcha green tea powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup butter, melted (2 sticks)
1 cup brown sugar (210 grams)
1/2 cup granulated sugar (100 grams)
2 eggs
2 teaspoons vanilla extract
-1/2 cups chocolate chips

Instructions

1. Combine the flour, matcha powder, baking soda, and salt in a medium sized bowl.
2. In a separate bowl, beat the butter, brown sugar and granulated sugar until well blended.
3. Beat in the eggs, one at a time then add the vanilla and beat well.
4. Stir in the flour mixture and the chocolate chips.
5. Chill the dough for at least one hour.
6. Preheat the oven to 325°F and line two baking sheets with parchment paper.
7. Use a one tablespoon sized cookie scoop to scoop balls of dough onto the baking sheet. Space the dough balls 2 inches apart.
8. Bake for 8 to 10 minutes. Let the cookies cool on the baking sheet for about 2 minutes then use a pancake turner to transfer them to a cooling rack to cool completely.



Feeling Casual



Shi Liyan

Head: Frontier Ribbon

+Dye: Ruby Red

Body: Varsity Jacket

+Dye: Soot Black

Legs: Whisperfine Woolen Shorts

+Dye: Snow White

Feet: Whisperfine Woolen Boots

+Dye: Soot Black

Hands: Emperor's New Gloves

+Dye: No Dye



Kino Reinhardt



Head: Shaded Spectacles

+Dye: Soot Black

Body: Adventurer's Hooded Vest

+Dye: Gunmetal Black

Legs: Peacelover's Pantaloons

+Dye: Soot Black

Feet: Urban Boots

+Dye: No Dye

Hands: Leather Wristguards

+Dye: Gunmetal Black

Ash Vidor



Head: Flat Cap

+Dye: Deepwood Green

Body: Sky Pirate's Jacket of Striking

+Dye: Deepwood Green

Legs: High House Breeches

+Dye: Deepwood Green

Feet: Sky Pirate's Boots of Striking

+Dye: Deepwood Green

Hands: Dinosaur Leather Gloves

+Dye: Deepwood Green

What's New In Waltz?

A Quarterly Highlight

Meet some of our FC's newest faces!

ALLOR CEDAR

How and when did you find The Black Waltz? Are we your first FC? What keeps you here with us?

I've seen you all around in game, you're huge! Definitely joined some party finders or gotten into roulette duties with some of you before. This is my third FC, but I spent a long while as a solo player too! I'm really enjoying the larger size and plethora of people available and willing to run content--also loving the sheer variety of events and activities available. Oh and you're all pretty cool.

Why a bunny boy? Do you feel settled into your character? Any other alts we should look out for?

I've wanted bunny boys from the day I started playing! They're always cute as hell, and I love the woodland vibes from all viera. Before this, I was a lala for two or so years. No alts and no server moves! I don't have the energy to manage two characters.

I feel very settled in, I love Allor so much. I went for a more realistic approach with him and made him a sort of FF version of myself IRL! I almost never change my hair and have only fantasia'd once so he's really stuck on me.



What are your top three locations to spend time in (within the game)? Is it for pleasure, business, or convenience?

This one might be a little boring.

FC House / My house

Crystarium

Duties

I'm more of a busybody, so I don't usually log in to hang around. Between duties or events you can find me at the FC house or my own house in Shirogane! It's a small but I love it so so much. If I want to just vibe in a city, I usually go for the Crystarium actually. It's never really crowded there but I love the scenery and atmosphere of the place. If it counts, I'm usually in a duty otherwise! I guess all are for pleasure.

Do you have any specialties in-game? Or favorite type of activities?

Sure! Combat-wise, I really like to constantly change it up. I'll switch jobs for every roulette just to keep it interesting, so I'm more of a 'jack of all trades' player. When it comes to actually doing things WELL you'll usually catch me on Scholar, Astrologian, Red Mage, Black Mage, or Dark Knight. Out of all of that, I think healing is my strongest role.

For favorite activities, I usually bounce between Extreme/Savage content and relic weapon grinds. I'm alwayssssss changing up glams and have been known to spend everything I have on glam pieces. You'll never catch me without an obnoxiously glowing weapon on. Other than those, I like to collect minions and run min iLvl, no Echo (MINE) content! I'm usually progging or farming SOMETHING somewhere.

What are your personal aspirations for yourself within the game?

Right now, I'm pretty comfortable with Extremes and getting there with Savage raids. In 2024 I want to get at least one Ultimate clear!

Do you have any specialties in-game? Or favorite type of activities?

I'm very knowledgeable with every role including each DPS role. If I had to give a specialty it'd probably be tanking. I've been told I'm good at teaching content though I haven't done much Extreme or Savage in Endwalker. I'm a full mentor with everything maxed out.

I couldn't say which activities are my favorite as I tend to find myself having a good time regardless of what I'm doing in-game .

What are your personal aspirations for yourself within the game?

I want to get back into raiding and farming Extremes. I fell off after torturing myself with EX3 in Endwalker. I plan to hop back into the harder content once Dawntrail arrives.



SOMMUN GUYERIE

How and when did you find The Black Waltz? Are we your first FC?

I followed friends to the Black Waltz. I first encountered Waltz during the super rad Christmas event. Santa gave me a neat rare minion. This isn't my first FC. Previous one has great people in it I still play with. The main reason for change was FC activity. I hope I can help out in the big events.

Why a dragon boy? Do you feel settled into your character? Any other alts we should look out for?

Why dragon? It was different. Would have I still picked it knowing I'd be a resting b****faced, Crash Bandicoot Running-sorta guy?

Yes, yes I would have.

No alts. Maybe to hold crafting gear or something, but no plans at this time.

What are your top three locations to spend time in (within the game)? Is it for pleasure, business, or convenience?

I like being at the FC house, Gold Saucer for central dispatch, or wherever my current goals are be them class quests, yellow quests, or MSQ.

Do you have any specialties in-game? Or favorite type of activities?

I like healing, crafting, and while I don't do it enough it's always a beautiful day for fishing, innit?

What are your personal aspirations for yourself within the game?

I will complete all the yellow quests. Gazes at Allor while giving a high-five to Crix without having to look.

NO GODS



How and when did you find The Black Waltz? Are we your first FC?

Nuked my house on Dynamis, moved to Jenova, peeked on Lodestone and you guys seemed cool and chill. It's my first FC on NA.

Why a Viera? Do you feel settled into your character? Any other alts we should look out for?

Ayo have you seen vieras? I feel like it will get weird if I explain it, or you guys won't talk to me ever again. My alt is on EU, it's viera too. Actually I have like 10 name placeholder characters, all vieras. I like...vieras.

What are your top three locations to spend time in (within the game)? Is it for pleasure, business, or convenience?

Dragonsong's Reprise & Unending Coil for pleasure of pain; AFK in FC garden for pleasure of spending time well.

Do you have any specialties in-game? Or favorite type of activities?

I am Reaper one trick, my brain is small. I like raiding, I used to no-life ults on EU, now it's time to grief on NA.

What are your personal aspirations for yourself within the game?

Whenever I log in, I tell myself: "You can finish this game, I believe in you."

THANK YOU

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And YOU, our awesome readers!

See you next issue!