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BY VOIDTRAIPSER (PG 1-2)
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"THE TRAVELING TORTILLA PRESS"
BY ISLAND DANGER (PG 3-5)
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"WHAT THE DOG SEES"
BY RHODIE PUPPY (PG 6)
INSTA: RHODIEPUPPY

"GRIEVING // THERIAN"
BY FRANDOG BLUE (PG 7-8)
WEB: LINKTR.EE/FRANDOG

"ANIMAL LOVE"
BY GEARS FURZEI (PG 9-10)
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"SHE'S MY KINDA BOY"
BY SUNNYPUP (PG 11-12)
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"PRIDE" & "QUEERS"
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ANTHROLOGY

VOL. 3



ANTHROLOGY
JUNE 2026

RAVE D.I.Y.

ANCE T YOURSELF

Things have felt stale.
'Re-inventing Yourself' is just
another term for alchemy of the self,
and the possibility of it's an opportunity all the same.

You've decided to try going out again..
into the world beyond your door:
you've heard about a rave going on nearby.

You're ready to make new memories and friends alike..
who will they get to know?

RAVE D.I.Y.
is a series of character design and journaling excercises,
and presents both a single-player game experience and
one that encourages community play.

The Outfit
Vol 1 uses a 1d4..
or whatever you want 8V
should be something your character enjoys wearing.
Does it reflect who they're becoming, or who they already are?
What composes it should include at minimum:
Something you haven't worn in a while
Something you think you "couldn't pull off"
Something you've made
Something you're borrowing

Inventory

You're bringing a couple things with you,
as it wouldn't do to be unprepared. Roll Twice

Kandi Singles **Pack of Waterbottles**
Memo Pad and Pens **Bag of Cookies**

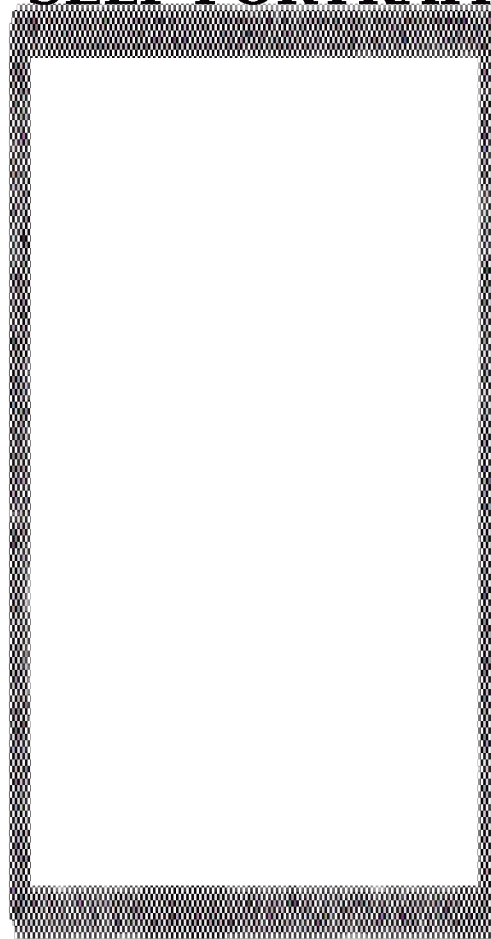
One thing that identifies you is what type of critter you are,
as you're clearly..
an arthropod a cervine
a corvid a marsupial

When you feel like dancing you've put
some time into learning a move or two.

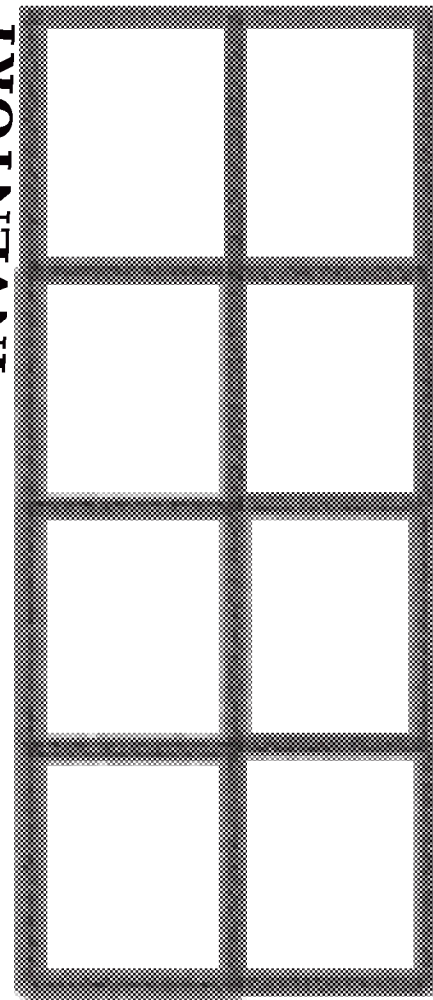
Maybe you're not even new to:

Hakken Jumpstyle
Muzzing Para Para

SELF PORTRAIT



INVENTORY



Name

Pronouns?

Species

Dance Style

Your character and design is your own! Feel free to use
the OC in various game systems, tag them as

#DIYSona₂

The Traveling Tortilla Press

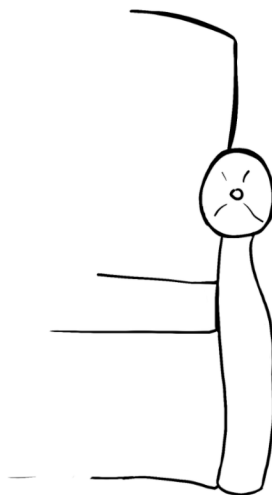
A fresh tortilla is simple. It holds infinite potential on a taco night like an unused canvas. I ended up getting a friend's press given to me in what was essentially a permanent loan situation after a furry taco night years ago where I had made some tortillas on site for the party. Tortillas entered my regular meal rotation, making a batch at least twice a month for tacos and enchiladas as a weeknight comfort meal. These with a fresh batch of crock pot beans is a meal that serves many for minimal cost, and can easily accomodate wide varieties of food sensitivities and allergies.

I have found that a decent new press is only 20-30 dollars, but because these have a habit of collecting dust and ending up at thrift stores, it is pretty easy to find one for even less. You could even press them with body weight between some books if you use parchment or wax paper to prevent sticking. Masa will have instructions on prepping the dough that are simple to follow, and you could get 100+ tortillas out of a single bag easily for about the same price as a regular 24 pack of premade ones. I definitely enjoy opportunities to serve this at gatherings!

Draw yourself on the couch with Annetto while you wait for this recipe to cook - its a long one!



Island Danger Creates



V Tear and share! Cut along this line to free the extra copies, use the margin to tape a new card in later!

Slow Cooker Refried Beans

Ingredients

- ☆ 2 Tsp Vegetable Oil
- ☆ 2 lbs Dried Pinto beans
- ☆ 8 cups Water
- ☆ Pinch/To Taste - Salt, Chili Powder, Cumin, Oregano, Garlic
- ☆ 3 Tbsp Vegetable Stock Bullion
- ☆ 3 Tbsp Tomato Paste
- ☆ 1 large onion, diced

Instructions

- ☆ Inspect and rinse dried beans before adding to a 6 quart slow cooker with the water, vegetable bullion, and spices of choice. Turn on high.
- ☆ Once beans are going, in a skillet, add vegetable oil and turn to medium high heat. Sauté the onions until just starting to take on a golden color. During the last minute of cooking, add tomato paste. Once finished, add to the slow cooker with the other ingredients.
- ☆ Start with 6-8 hours on high until beans are tender to mash, then allow to go for another 3-4 hours on low. If your beans are runny, allow the cooker to run with the lid off, stirring your beans every 5-10 minutes until you reach desired thickness.

*Tips *

- ☆ The refried beans can absolutely be made without anything beyond the beans and cooking liquid. Use what you have, omit what you don't!
- ☆ Adding fat at the end like butter or lard is optional but good for texture
- ☆ Monitor the beans during the longer portion of the cooking process. An occasional stir and more water if it starts looking dry can help a lot!

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Meal Ideas for Tortilla and Beans

Same as with the beans recipe- use what you have, omit what you don't!
These are just suggestions to help get through a batch if you have a smaller household or are cooking for one.

☆Enchiladas: in addition to beans, add some fajita style onions and peppers when rolling the enchiladas up, coat in your favorite red or green sauce and some shredded cheeses. Serve with avocado and shredded lettuce

☆Tostadas/Chips: fry day old/leftover/fully cooled tortillas in vegetable oil in a shallow pan, serve with beans and desired toppings

☆Chilaquiles: Make chips above, simmer the chips in your choice of red or green salsa and serve with eggs, queso, onions, and cilantro!

☆Enfrijoladas: Take some of your refried beans and blend with stock until ultra smooth, then simmer in a saucepan with plenty of butter until you have a thick sauce. Pour onto fresh tortillas and garnish with salsa and a crumbly cheese like Cojita or Feta. Crema would also be solid here!

☆Refried beans freeze well for up to 3 months, so don't be afraid to portion out a batch instead of committing to it all at once.

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What The Dog Sees

The floor is bare and the stage is quiet.
but, not to long after do the critters of the night
begin to crawl in.
I clean my glass and double, triple, no... quadruple check
my gear. for, i only have one chance to capture the light.
The music begins to play and the critters of the night
begin to dance.
The dog begins her rounds around the floor, camera
in paw.
The light did not come from the front but, rather from
behind. An unexpected challenge but alas, show must go on.
The floor is heating up from the excitement and so
the fans begin to blow.
The fur of the performers dancing in the breeze as
the light from behind cast a magical glow.
A cold weathered husky prancing around the floor,
in the heat that only becomes more.
Getting lost in a sea of life, the window of light in sight.
She brings her camera up and focuses on the moment.
With a little click, a moment that was, is now forever.

JUNE 2026 ♡ GRIEVING LITHEIAN



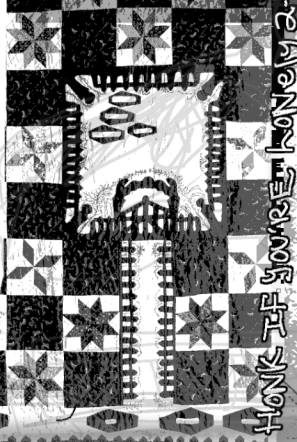
all its forms in you will bloom from the ASHES

A Pet your favorite toy growing up so



When was the 1st form of it, to grieve, for you was it... 1-1-11

How the seasons change how I miss them, how they shall return again



HONK IF YOU'RE KNOVING A NITE!!

OH, I WILL CARRY YOU IN MY HEAVY HEART FOR ALL TIME YOU WHO HURT ME, YOU WHO I LOVED, YOU WHO TAUGHT ME, YOU WHO ARE

GONE

vvv frandog BLUE of you

OHOUND FOLLY '26 M



Gift. It can be for the self, others, something not real, a place, a time, a thought, a feeling, to be present throughout when it decides it is time, is the greatest strength & gift to yourself. however it may look, give time and honor what existed, with care, with this moment we can remember the beauty and pain with a full and heavy heart.

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BRavery.exe

The graveyard quilt by Elizabeth Roseberry Mitchell, 1993

ANIMAL LOVE

GEARS FURZEI

I have a sense-memory of standing on the hot asphalt outside my elementary school, angling my head down so that the sweep of my brows would (I hoped) resemble that of a harpy eagle, recently featured on OPB's documentary show Nature. When I said this to my brother, his tired response was "Do you ever talk about anything other than birds?"

I didn't understand the question. Why would anyone not want to talk about birds?

As I grew older, I grew further apart from my peers. It was alright to ignore everyone else and read nonfiction about the bugs I found in my yard or stories about talking animals in second grade, but at some point the kids around me took notice. I was a frequent target of pretty much everyone in my class for reasons I couldn't understand or change—I stumbled over my words or made animal noises, spent my classes drawing or reading books under the table, wore the wrong clothes, and cared way, way too much about birds.

I didn't know what was wrong with me. I seemed to be a different species. I daydreamed about shapeshifting into a gryphon and bounding through the forest, leaping over a precipice and slamming my wings open in a great dizzying rush of air. I imagined this so vividly I would pace back and forth, face contorted in a snarl, shoulders flexing. At recess I spread my fingers like feathers and ran through the field, and very, very rarely, I'd see an eagle wheeling above me.

In high school I watched people around me pair up and felt jealous and confused. I wanted something I didn't know how to have. The animal living in my body was at odds with my environment, cringing at bright lights and loud noises, and I became sarcastic and irritable.

I was 16 before someone told me I probably had ADHD, let alone autism. A few things made sense after that.



At 19 I met my partner in ASL class. They were older than me, more experienced, already on hormones, had been living on their own while I still lived with my parents. I felt like a fraud, playing at being human, but I always felt like that. When we talked about Homestuck I forgot to play at anything. They never made fun of me for stumbling over my words.

When they invited me over to study one day, I washed their dishes and they made seasoned potatoes. We ate them together, our feet touching under the table. I never wanted to leave. Slowly, I learned how to be an animal with them.

I thought relationships sounded so lonely when I was younger—having someone you had to act human around in your house every day.

I'm married to a system, now. One of them is a fox. I have a girlfriend in Boston and a something—not romantic, sort-of platonic, pleasantly antagonistic, and effortless to be around—across the apartment complex from me. When I send them outfit pics they all compliment my plumage. We pet each other's hair and rub our faces together and meow and chirp and yip across the apartment or down the phone lines.

Lying in bed the other day, I told my something that although I'd gone back and forth through the years recently I'd started, tentatively, thinking of myself as therian. I added that after I'd had the thought, I'd realized all my friends already joked about me being a bird.

"I didn't know this was news to you," we said, and their fingernails skritch at the base of my wing.

SHE'S MY KINDA BOY

**I BECAME
A TEENAGE
LESBIAN!**

Sunny
Pup



PRIDE



ن

QUEERS

3 YRS PRIOR

QUEERS

MIKIE GILLETTE
PORTLANDS 2ND ALL TRANS CAST

