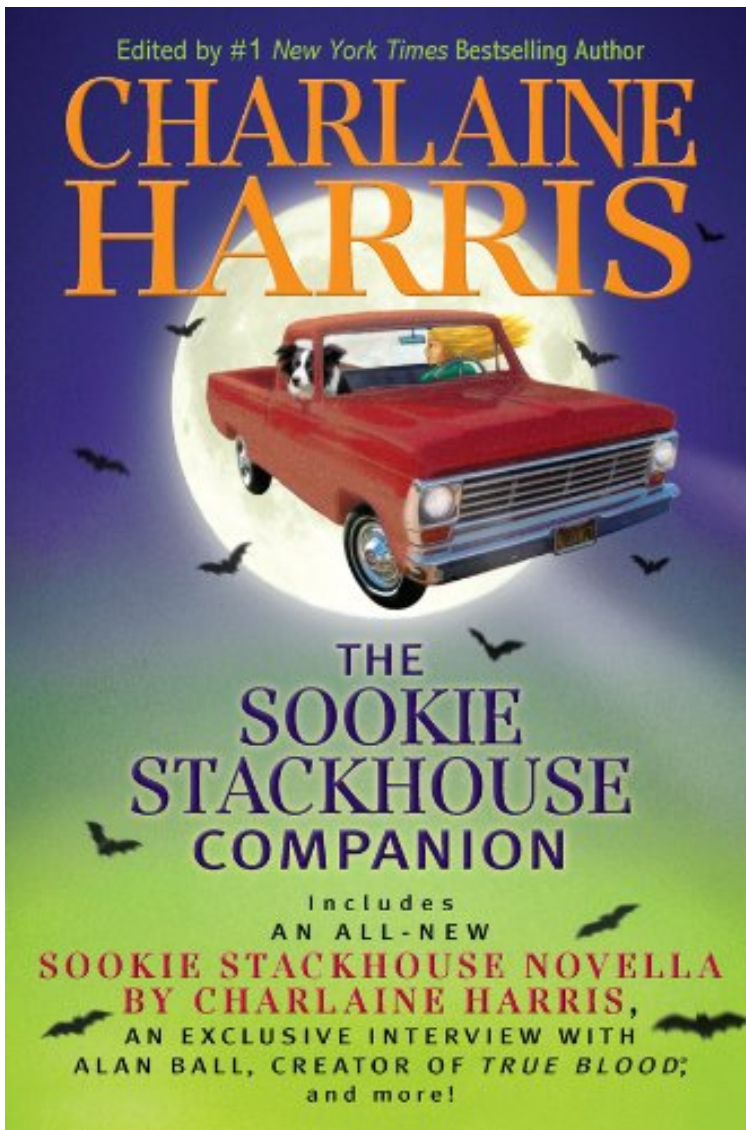


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# The Sookie Stackhouse Companion



*Par Charlaine Harris*  
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**Par Charlaine Harris : The Sookie Stackhouse Companion** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Sookie Stackhouse Companion:

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## Description :

Prsentation de l'diteurExplore the unconventional, otherworldly life of psychic waitress Sookie Stackhouse in this companion to the bestselling series that takes a closer look at Sookie and her family, friends, enemies, adventures, andof coursethe lovers who set her world on fire...Visit Bon Temps, the small Louisiana town that Sookie calls home, with a detailed map created by Charlaine herself, and learn the characteristics of the supernaturals who live there: vampires, two-natured, and fae. Examine all the branches of Sookies family tree. And eavesdrop on the private conversations between rival vampires Eric and Bill. Also, enjoy the compelling novella Small-Town Wedding, in which Sookie accompanies her shapeshifting boss, Sam, to his brothers wedding in Texas, where happily-ever-after seems very far away.... Exclusive interviews with True Blood creator Alan Ball and author Charlaine Harriscompiled from fan questionswill satisfy your craving for

all things Sookie, as will trivia questions, recipes (including Caroline Bellefleurs famous chocolate cake!), and a concordance to the Sookie Stackhouse novels.

**EXTRAIT PREFACE THE WORLD OF SOOKIE STACKHOUSES**

Sookie and I go back a long way. We're practically sisters. Many years ago, when my mystery career was languishing, I thought it might be a good idea to shake up my writing style by trying something new. It might be fun to write a book that contained all the elements I loved: mystery, the supernatural, bloody adventure, and a dash of romance. And since people had told me for years that I had a great sense of humor, I thought it would be interesting to try to include that in the book, too. Without a contract, without a soul being at all interested, I began to establish the character of my protagonist. My grandmother's best friend's name was Sookie, and since it was a fine old Southern nickname, I thought it would do well for my heroine. And "Stackhouse" just flowed right after it. I wanted to write from the point of view of a human, not a vampire or other "supe," and since I have to live with Sookie, I wanted to make her as interesting as I possibly could. I decided she would date a vampire, as the entre into a completely different world, and I had to establish a reason for sensible Sookie to do such a crazy thing. After a long thinking session, I came up with telepathy, which I wouldn't wish on my worst enemy. Up until then, most vampires in fiction had exotic, sexy names. My vampire, I decided, would be named "Bill." Instead of setting my books in the picturesque, touristy part of Louisiana, I'd make do with the distinctly unromantic northern part. Instead of being angsty brooders, my vampires would be trying their hardest to be in the forefront of business; they'd be hard workers, and they'd have their own internal system of checks and balances. I finished *Dead Until Dark* and turned it in to my agent, the great Joshua Bilmes. It took Joshua a long time to warm up to the Sookieverse, but he dutifully did his best to sell my favorite book. After two years of rejections, *Dead Until Dark* seemed likely to live up to its acronym. Then a young editor at Ace, John Morgan (now at DC Comics), decided to take a chance, and his boss, Ginjer Buchanan (my present editor), okayed the deal. We've never looked back. Readers seemed to want more details of the Sookieverse, and the website ([www.charlaineharris.com](http://www.charlaineharris.com)) has always bubbled and seethed with questions. How do you make Caroline Bellefleur's chocolate cake? What about that pesky fairy genealogy? What book contains the famous shower scene? (I'm just kidding on that last one; everyone knows the shower scene.) How do the short stories fit into the chronology of the books? We've assembled *The Sookie Stackhouse Companion* to answer all of these questions and hopefully a few more, to give readers a thorough look at the world of Bon Temps, and to provide extra snippets of interesting information about Sookie's world and the people who live and die in it. Though this book is about the books, we also give a nod to our favorite television show, *True Blood*, by including an interview with one of my favorite people, Alan Ball. Lots of people helped me assemble this companion, and I'm going to try to thank all of them in the acknowledgments. But let me just say here that without the help of my assistant and best buddy, Paula Woldan, I would have torn out my hair and cast myself upon the floor in despair at a few points. So thanks, Paula, and I think I had some of the most fun ever drawing the map with you. I'm sure the second *The Sookie Stackhouse Companion* is on the shelves, I'll think of something I should have included, but it's time to let this project go. I hope you all find something in the book to entertain, enlighten, and engross you. See you in Bon Temps.

Charlaine Harris

**Life in Bon Temps**

**The Secret Dialogues of Bill and Eric**

To: Eric Northman, Sheriff of Area Five, LA  
Dear Eric, With the permission of Sophie-Anne Leclercq, Queen of Louisiana, I will be returning to claim my ancestral home in Bon Temps. Sincerely, William Compton-----To: William Compton  
Dear Bill, Long time no see. As you know, the vampires in my area pay their fealty by working at Fangtasia. Please contact Pam to set up your schedule. Eric Northman-----To: Eric Northman, Sheriff of Area Five, LA  
Dear Eric, I understand that your vampires may offer a tithe as an alternative to working at Fangtasia. I have other obligations and fear I will not have the time to dedicate to your club. Sincerely, William Compton-----To: William Compton  
Dear Bill, A tithe is acceptable, but I would much prefer your time at Fangtasia. As a former Confederate soldier you would be quite a draw. I understand that you have work to do for the queen, but surely you can spare me, your sheriff, some of your valuable time as well. Eric Northman-----To: Eric Northman, Sheriff of Area Five, LA  
Dear Eric, Please find enclosed my certified check for six months' tithe. Sincerely, William Compton

**What's Cookin' in Bon Temps**

**A Selection of Down-Home Southern Recipes**

**Antoine's Fried Pickles**

Time: 20 minutes  
Ingredients: 1 cup self-rising flour 1 tsp. baking powder 1/4 tsp. paprika Dash of red pepper 1/3 cup milk 1/3 cup beer (any brand) Whole dill pickles Oil  
This is a variation on a recipe that became famous after its use at a restaurant close to Tunica, Mississippi. Sift together all of the dry ingredients. Add the milk and the beer in equal amounts until the mixture is the desired consistency. Slice the dill pickles into round 1/4"-

to 3/8"-thick chips. Dip the slices in the batter until batter is gone, and fry in deep oil. Turn once or twice to brown evenly. Tip: Enjoy them with cold beer. By Charlaine Harris  
[nrHp -weight: normal; letter-spacing: normal; line-height: 20px; orphans: auto; text-align: left; text-indent: 0px; text-transform: none; white-space: normal; widows: auto; word-spacing: 0px; -webkit-text-stroke-width: 0px; background-color: rgb(255, 255, 255); display: inline !important; float: none;]-----To: William Compton  
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Revue de presse  
Cant get enough of Sookie Stackhouse? Then grab a copy of this comprehensive guide filled with a complete rundown on her many adventures and so much more. Monsters and Critics  
Harris has whipped up a companion piece spiced nicely for a variety of palates, sprinkled deliciously with her trademark humor. Tulsa World  
For the Sookie Stackhouse series fan, this book is an absolute must. It delves deeper into the series and its always fun to get the authors point-of-view about the characters and world she has created. This book can tide fans over until the next book or next season of True Blood. The Parkersburg News and Sentinel  
A fun read, a satisfying Sookie fix, and a good resource  
Consider The Sookie Stackhouse Companion a fun addition to your Sookie library. Tor.com  
This is a true companion book to a great urban fantasy series!... Edited by Charlaine Harris herself, this book offers the ultimate guide to the Sookieverse and it is set out in such a way that it will please even the most hardcore fans out there I cannot say how thankful I felt for this book and I cannot believe that anyone who has followed the series will not feel the same gratitude and pleasure for this little gift. It is really for the fans and that reflects on the quality of the work: meticulous, funny, and touching! If you praise yourself to be a Sookie Stackhouse avid (or even more moderate) fan then this book should be already devoured by you! Love Vampires