

# Tomes

## The issue of time, lore and safety

I am one of those players who loved gathering the books in Skyrim and oftentimes just browsing them, sitting in one of my houses where I set up libraries and stashes.

Once decided if the game wants to do that level of lore and tomes the only issue is that of time and safety. How much reading do you want the player to do and will he be safe? Path of Exile had a similar issue with their tomes early on but changed that to time freeze when tomes were opened, so the players could safely learn about the game lore.

### Tutorial Tomes

- depending on tutorial style, it could be in a timely manner, maybe even library or school style setup or a Hatake Kakashi (Naruto Universe) Style of always being late. The How To-Tome would show up after the player had already done it by try and error
- Move Sets and Fighting Styles could be lined with quotes and tenets from actual martial arts

### The young Bandit's Letter

Uncommon

The surprisingly fine parchment is torn at the edges, the quill you found rolled up in it is broken. The short text is well written and without spelling errors.

*"Forgive me mother but I couldn't send more money. Rent in the city is tough, even in the academy dorm, and with the amount of lessons last term I could hardly work on the side. I took a term off to work and save up some money so next month should be better and I will be able to send you more. I know what you're going to say. It won't impact my studies much and you will be able to buy what you need for the start of winter.*

*Give Luya a kiss from me.*

*Love,*

*Ballogh"*

- inspiration was a Pen&Paper group that turned unexpectedly murder-hobo
- goal was to show them that NPCs are not just random cannon fodder and appeal to the various levels of morals the PCs have. Maybe incite some inter-PC roleplay or even conflict

### The Stouthearted Stew

This page has been ripped from a book in the Mathom-house in Michel Delving.

*Cut the conies into chunks. Use a sharp and heavy knife to cut through the bones but take care not to slip.*

*Brown 'em in your pot, use oil or lard to fry them until evenly brown.*

*Add broth or water. Put in your garlic, tomato and all your spices. Simmer for a good hour before you put the lid on and pull away from the heart of the fire.*

*While the conies are cookin', cut your vegetables. Onions, carrots and taters. Add celery if you like.*

*Put in the onions, carrots and celery after the hour. Taste the broth and add your seasoning to your liking and stew for another good half hour. Now add your taters and put the pot closer to the fire and let it stew until they are tender but not mushy.*

*Serve with chopped green onions and good bread.*

“Po-ta-toes! Boil 'em, mash 'em, stick 'em in a stew!”