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## Louise Penny's September Newsletter



" You know you've read a good book when you turn the last page and feel a little as if you have lost a friend."

- Paul Sweeney

### A TRICK OF THE LIGHT

I'm sure you know the big news ....A TRICK OF THE LIGHT has finally been released! Such a great expression...releasing a book. It sure feels as though this seventh in the Chief Inspector Gamache series has been waiting, and waiting....looking out the window, standing by the door – longing for your company. Longing to be in your hands.

And now, it's out!

I'm keenly aware of your support as we've approached this day. Thank you for putting up with all my fears and insecurities – my impatience. And all my hopes for A TRICK OF THE LIGHT.

All the books in the Gamache series really are personalities unto themselves, and all come from deep down inside me. The lovely parts and the smelly parts! But this is perhaps my most autobiographical. And while it is freeing, it's also a little scary.

But beyond all that, I know you wouldn't be reading this if Armand, Clara, Myrna, Ruth and all the others didn't feel as real to you as they do to me. If they're alive, you've breathed that life into them. And invited them into your homes, to sit at your tables, and on your sofas – and into your beds! And into not just your heads, but your hearts.

Thank you for that. I wish I could embrace each and every one of you, and look into your eyes, and thank you. For giving life to Armand and the others. And for giving me such a remarkable life.

The early reviews of A TRICK OF THE LIGHT have been remarkable. I won't go into them now. If you're interested, you can [read them on my website](#). But I've been amazed by the reception to this book so far. Amazed, and more than a little relieved!

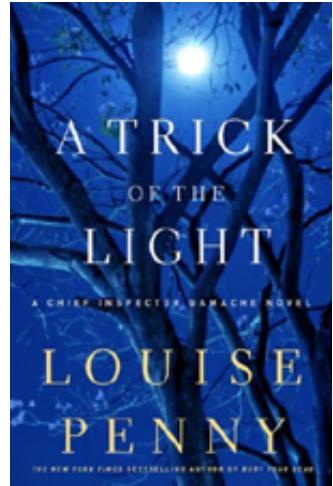
If you read the book and like it, I wonder if I could impose some more....would you mind telling others? I realize this isn't the first time I've asked – and you've almost certainly told huge numbers – but I just thought I'd mention it again. And if you could write a review for [Amazon](#) or [Barnes and Noble](#), or anywhere else, that would sure help too.

### Book tour

I'm on book tour right now. We had a pre-release party (now it just

### A Trick of the Light

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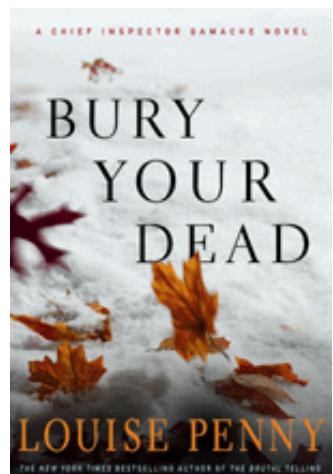
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sounds like springing someone from jail) at Brome Lake Books, with Danny and Lucy – and hundreds of other people. Then another pre-release party at Sleuth of Baker Street in Toronto.

But the big World Launch was at Gibson's Books in Concord, New Hampshire a couple of days ago. What a wonderful time – and thank you to everyone who came out, and to the good people at Gibson's for ALL their hard work.

Tonight I return to one of my favorite bookstores – RJ Julia, in Madison, CT for a 7pm event. Then tomorrow it's off to Norwich, VT, and the fabulous Norwich Bookstore, another favorite. Saturday I fly to Atlanta for the Decatur Book Festival.



I won't give you my whole tour schedule now, but if you're interested, just [click here](#) for the details. It lasts for a month, and I'm desperately trying to do it out of a carry-on bag. My heart breaks for the poor souls who see me at the very end of the tour. My clothing will be standing up all by itself. I, on the other hand, may be crawling.

I actually love book tours. When I was with the CBC I'd interview visiting authors and just stare at them. They must have thought they were locked in a studio with a madwoman. I just thought they must be magical. To be doing something so wonderful, as a book tour. Which pre-supposed they actually had a book published, which was the real dream.

And now, I have a book published. Indeed – seven. And am on tour. And everyday I get to stand up in front of people, and look you in the eye, and thank you. For the life you've breathed into this 54 year old woman. The joy you give me. In embracing Armand Gamache, Clara Morrow and Ruth Zardo.

As you know, New England was thumped by Hurricane Irene a few days ago with some areas desperately damaged by flooding and power outages. In fact, some of the bookstores I'm traveling to are still struggling with power outages and roads washed away.

I want to sincerely thank all the people who chose to come out and say hello, and get a signed book – instead of staying comfortably at home. And a huge thank you to the bookstore owners and workers who decided to continue with the A Trick of the Light events instead of taking the easier route of simply canceling. How wonderful you all are!

You can come with me on tour via my [blog](#) or on [Facebook](#). Pack gummy bears and lots of carbs. And, to celebrate the launch of A Trick of the Light the magnificent Linda Lyall has refreshed the [website](#).

## Gamache TV movies

On another front – the possibility of the first two books being made into films has taken a few large steps forward. The producers are now looking for a script writer, and I'll be reading some of their material soon, to help make that decision. So many things can still go wrong and the project die – but so far it's looking very good.

I'm one of the Executive Producers on the project, which, from what I can tell, means almost nothing, but sounds good and feeds my ego, which is crucial.

The plan/hope is to make the books into a series of high quality made-for-TV movies – like Wallander, or Sherlock. They'd be filmed in Quebec, but sold internationally.

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Here's the order of the **Chief Inspector Gamache books**, from the first to the most recent:

**STILL LIFE**

**A FATAL GRACE / DEAD COLD**

**THE CRUELEST MONTH**

**A RULE AGAINST MURDER / THE MURDER STONE**

**THE BRUTAL TELLING**

**BURY YOUR DEAD**

**A TRICK OF THE LIGHT**

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As I say, it's still a long shot. But perhaps not quite as long a shot as a middle aged woman writing in a village in Quebec now being on a huge North American book tour.

Michael gets to stay home this time. But it's not all skittles and beer for the dear man. We're having renovations done on our home (one end of the kitchen is falling down!) So he's staying home to supervise. And I'm trying not to micro-manage from hundreds of miles away. Who knew there were so many types of taps, or door knobs, or tile. God, don't get me started on tile!

## **Brunch**

We've had a steady stream of friends visiting this summer – such fun! And most know us well enough to realize the best gift they can give us is a lovely, simple meal. Our wonderful friend Susan made us brunch a few weeks ago, and served the most tasty egg dish I'd every had! I thought of you, and thought you might like it too. Very simple – apparently. (and, between us? VERY simple if you can get a friend to make it for you. Shhhh).

### Eggs Baked With Spinach And Feta In Tomato Shell

*Makes 4 servings*

**4 large ripe tomatoes**

**Salt and freshly ground pepper to taste**

**2 tablespoons olive oil**

**4 medium eggs**

**4 tablespoons feta cheese**

**1 pound spinach**

*Preheat oven to 425 degrees. Cut off tomato tops and set aside (may be used later as garnish). Run a paring knife around the inside edge of the tomato and scoop out insides, creating a tomato shell. Sprinkle the insides with salt and pepper and turn the tomatoes upside down on a towel to dry and drain out any excess liquids.*

*In the meantime, steam or sautee the spinach. To steam, fill a pan with a thin layer of water and bring to a boil. Turn off the burner, add the spinach and cover the pan until the spinach wilts. Drain out excess water once the spinach is cooked. Stand the tomatoes right side up in a pan, and place approximately 1/4 cup spinach into the bottom of each, pressing down to make room for other ingredients. Break an egg inside each tomato shell. Sprinkle with salt and pepper and feta cheese. Place in the oven and bake for 20 to 25 minutes. Do not let the yolks become too firm. Serve immediately.*

Must run – off to RJ Julia tonight. I hope with all my heart that you enjoy this return to Three Pines – and A TRICK OF THE LIGHT. A murder mystery, to be sure – but really more about the mysterious ways of hope and friendship, of forgiveness and how dreams come true. And finding, at last, a quite place in the bright sunshine.

Enjoy, my friends.

Louise

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