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## Louise Penny's August Newsletter

"He has never been known to use a word that might send a reader to the dictionary." - **William Faulkner (about Ernest Hemingway)**

"Poor Faulkner. Does he really think big emotions come from big words?" - **Ernest Hemingway (about William Faulkner)**

I hope you've been enjoying your summer. We're having a terrific time. Lots of visits from friends (thank God for the guest cottage, for all our sakes) and I managed to finish the second draft of the next book. Phew!

I realize you might find this a little confusing, understandably thinking when I was talking about writing the 'next' book, I meant A TRICK OF THE LIGHT.

In fact, I write a year ahead, so the one I'm writing now will come out next year, and I actually wrote A TRICK OF THE LIGHT last year.

### A TRICK OF THE LIGHT August 27th launch

But, really, most of my excitement these days centres on the August 27th launch of A TRICK OF THE LIGHT. A book I adore. And one that took me a lifetime to write. I don't mean to be coy about it here, but you'll see what I mean when you read it.

It's set in Three Pines, and we get to see what happens with Clara and her first huge solo art show. How this central event affects so many people around Clara, and Clara herself. Her fears and insecurities, how the world judges her art, how her friends and Peter her husband react. It's a world of nuance, of shading, of the difference between words and tone, between what people say and what they think. It's a world of glances and slight smiles. And slights.

We also see how Chief Inspector Gamache and Beauvoir are doing as they continue their climb to health after the tragedies in that factory raid - to accept what happened, and to move on. Or not.

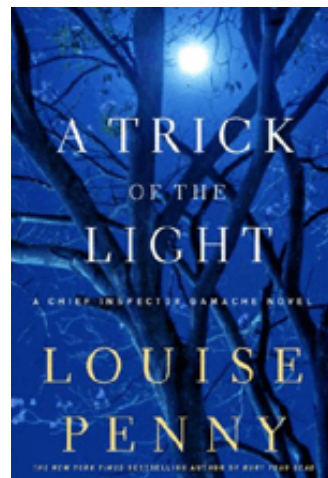
There is, of course, a murder. But more than that, A TRICK OF THE LIGHT is a meditation on hope. And each character's struggle to find peace. To find a quiet place in the bright sunshine.

I so hope you enjoy A TRICK OF THE LIGHT. I put so much of myself into it. My own personal struggles. And my own beliefs. Not in the hopes of persuading anyone, but just because they're at the core of who I am. And the books will always, I hope, be an honest reflection of that, no matter how painful, at times.

### Reviews



### A Trick of the Light US / UK Editions



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Happily the pre-publication reviews have been fabulous!

A TRICK OF THE LIGHT has been chosen by the Independent Booksellers Association as an IndieNext pick for September.

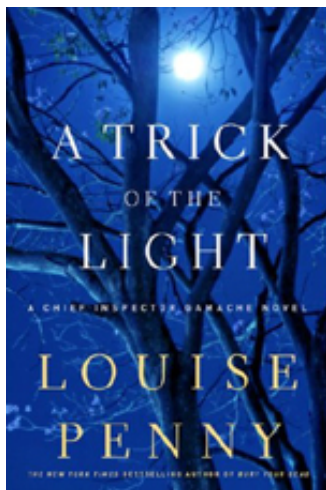
Booklist called it '*...the top of the genre*'. Library Journal described it as 'Excellent'.

Publisher's Weekly gave A TRICK OF THE LIGHT a starred review, '*Outstanding*'.

And Kirkus also gave it a rare starred review, saying, '*Penny, elevating herself to the pantheon that houses P.D. James, Ruth Rendell and Minette Walters, demonstrates an exquisite touch with characterization, plotting and artistic sensitivity.*'

And, the very influential Romantic Times, which also review crime fiction, has made A TRICK OF THE LIGHT a "Top Pick" - "*Penny's characters are sharply drawn, realistically complicated and heartbreakingly real. Wonderful, complex characters and sophisticated plotting makes this a perfect book. Do not miss it.*"

Phew - I have to say, it is always not only a thrill to get terrific pre-pub reviews, it is mostly a great relief!



US / Canadian cover

It's a good idea to pre-order A TRICK OF THE LIGHT because the hardcover first editions go quickly. Your local independent bookstore can order for you, as can [Barnes and Noble](#), [Amazon.com](#), and [Amazon.ca](#).

## Borders in the US

On a side note, I join so many others in mourning the loss of Borders in the US. Everyone I'd met from Borders, from top executives to individual booksellers loved books and loved reading and were passionate about the written word. So sad.

## ARC of A TRICK OF THE LIGHT

We had hundreds and hundreds of entries to win one of five advance reader copies (ARCs) of A TRICK OF THE LIGHT. Thank you for your entry! And the winners are:

*Jeannette in Florida*

*Mario in Prince Edward Island*

*Julie in California*

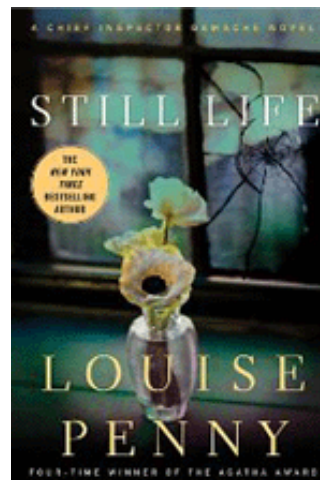
*Laura in Indianapolis*

*Peter in Nova Scotia*

I've contacted all the winners, so if you're wondering if it's you and you haven't heard from me, well...probably not. But again I loved

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## Still Life



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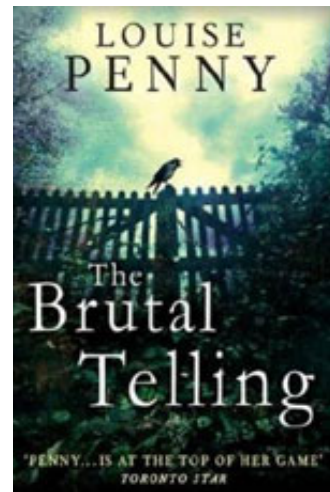
receiving your entry and your messages. Many thanks!

## Book tour

The book tour for A TRICK OF THE LIGHT starts at the end of this month. Here's my schedule so far. I really hope you can make one of the events! It would be such fun to see you.

**My first book tour event is at Brome Lake Books, in Knowlton, at 2pm on Saturday, August 27th. It's a ticketed event, with a copy of A TRICK OF THE LIGHT included in the price, along with drinks and nibbles. And I'll be happy to sign the book for you. For tickets, please call Danny or Lucy at 1-450-242-2242 or email: [blb@b2b2c.ca](mailto:blb@b2b2c.ca)**

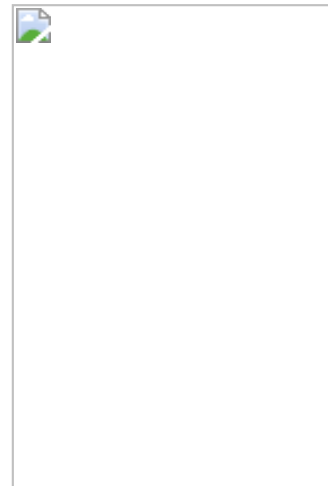
CANADA			
Aug 27	2:00pm	Knowlton QC	Brome Lake Books (ticketed)
Aug 29	6:00pm	Toronto ON	Sleuth of Baker Street
USA			
Aug 30	7:00pm	Concord NH	Gibson's Bookstore
Aug 31	7:00pm	Kennebunk ME	Kennebooks
Sep 1	7:00pm	Madison CT	R.J. Julia
Sep 2	7:00pm	Norwich VT	Norwich Bookstore
Sep 3	5:30pm	Decatur GA	Decatur Book Festival
Sep 5	5:00pm	Scottsdale AZ	Poisoned Pen
Sep 6	11:30am	Houston TX	Briar Club luncheon (ticketed) via Murder by the Book
Sep 6	6:00pm	Houston TX	Murder by the Book
Sep 7	6:00pm	Omaha NE	Bookworm of Omaha
Sep 8	7:00pm	Chicago Illinois	Bookstall
Sep 9	7:00pm	Cleveland OH	Cuyahoga Library (Brecksville Community Center)
Sep 10	3:00pm	Okemos MI	Schulers Books & Music
Sep 11	1:00pm	Ann Arbor MI	Kerrytown Book Festival
CANADA			
Sep 13	7:00pm	Charlottetown PE	Confederation Centre Public Library
Sep 14	2:00pm	Summerside PE	Bibliothèque publique J-Henri- Blanchard
Sep 14	7:00pm	Montague PE	Montague Rotary Library
Sep 18	2:00pm	Montreal QC	Chapters/Indigo
Sep 20	TBC	Kitchener ON	(details TBC)
Sep 21	TBC	New Hamburg	(details TBC)
Sep 21	TBC	Waterloo ON	(details TBC)
Sep 22	TBC	Cambridge ON	(details TBC)
Sep 24	7:00pm	Victoria BC	Bolen Books
Sep 25	2:00pm	Vancouver BC	Chapters Granville
Sep 27	8:00pm	Winnipeg MB	McNally Robinson Grant Park
USA			
Sep 30	7:00pm	North Conway, NH	White Birch Books



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**Cruelest Month  
US edition**



I also have an event this coming Friday (August 5th), at a French literary festival in the Eastern Townships called Les correspondance d'Eastman. My event is at 1pm, and is a panel discussion. If you're in the area, drop by!

### THE CRUELEST MONTH - French publication

Speaking of French events, the third book in the Gamache series, which in English is called THE CRUELEST MONTH will be published in French in Quebec in mid-August. The title is - Le mois le plus cruel. A direct translation.

### BURY YOUR DEAD - US paperback

As well, I wanted you to know that in the US the paperback edition of BURY YOUR DEAD comes out in early August.

### Dining alfresco

We had a fun, and packed July. It was sizzling hot - but guess what? We finally put in a geo-thermal system. And we are beyond thrilled. For the first time in our lives we have central air conditioning. From geo! It's magnificent.

And we had quite a few dinner parties - so I wanted to share a couple of recipes with you. Now, as you know, cooking is not my long suit. However, eating is. Our friend Shelagh Rogers stayed a few nights - she of CBC Radio's The Next Chapter fame. Sensing, very quickly, that if she didn't cook something herself for us then anything might happen, she and her friend Jenny whipped up this cauliflower dish - which she sent to us in hopes we've now located our kitchen -

**chop it up into florets, couple of dashes of olive oil, s and p (which stands for salt and pepper) (ha ha ha) and roast at 425 for about 15 to 20 minutes. Get in there and shake your pan around. It's done when the flowers have a golden/brown tan.**

We also had our friends the Mounts and the great conductor and harpsichord player, Trevor Pinnock, for dinner a few times when they were staying in the guest cottage. Michael and I finally decided to try a barbeque recipe we'd heard about for years but were way too intimidated to try. Barbequed salmon on cedar planks.

I was a little worried because I overheard Michael inviting them for dinner and he seemed to leave out the salmon part and invite them for a dinner of bbq'd cedar planks. They came anyway. Happily, it turned out beautifully - especially thanks to Trevor and Michael doing the actual barbequing, with a bucket of water beside them in case the planks (and the fish) burst into flames.

Here's the recipe - (serves 4 people)

**Marinate the salmon (200 grams each) for one hour before cooking. Pour marinade into a large baggie, along with the salmon (d'oh) and refrigerate, turning every now and then.**

**Marinade:**

**225ml/8 floz orange juice**

**2 tbs light soy sauce**

**2 teasp Dijon mustard**

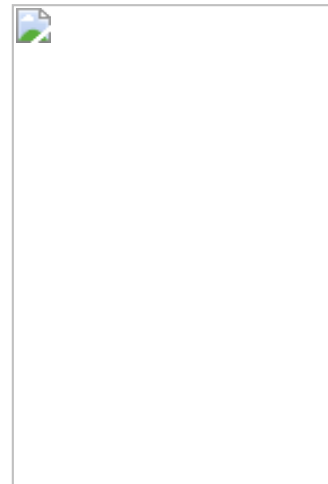
**1 tablesp fresh grated ginger**

**Buy cedar planks especially packaged for barbequing. Soak in water for 1 hour (weighing down so they don't float to the top). Spread olive oil on both sides of the plank.**



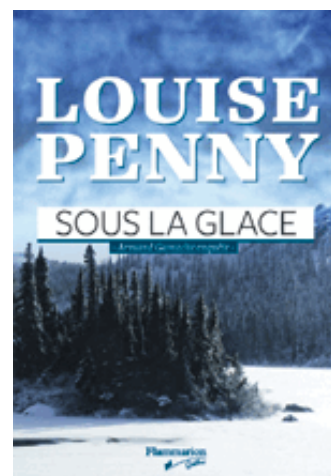
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**Sous La Glace**  
**A Fatal Grace**  
 / **Dead Cold**



**Heat bbq slowly, using very low setting, to 300.**

**Place salmon on the plank and the plank on the heat. Close the lid.**

**Now, the recipe says ten minutes, but there were six of us and we used two large filets, so it took 18 minutes.**

My God, it was magnificent! Highly recommended. It also smells good, which I'm told is a good thing when cooking. We served it with corn on the cob, broccoli salad and tomato salad with our fresh basil, drizzled with olive oil and balsamic. We would have served our own tomatoes, except for reasons that escape us, our crop, while plentiful, is petit. Minute. Miniscule. Almost microscopic. The smallest tomatoes I've ever seen. We are micro-farmers. But they're perfect.

Well, we're off to see the Harry Potter film, in Imax 3D. Hope we survive!

Mostly I hope this finds you vibrant and healthy and enjoying the season - though I know the weather had been dreadful for many of you.

Louise

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