



September 2026

After long silence



I know. You haven't heard from me in many months. Perhaps you were wondering where I had disappeared to, or maybe you had completely forgotten that once upon a time some writer had shared her random musings with you.

Well, the dog didn't eat my newsletter, but life swallowed me whole. In the last year my husband's cancer stopped responding to treatment and came roaring back, overtaking our lives. He died in April.

Despite the months of caring for him, despite understanding the inevitability of his prognosis, the end happened with stunning speed.

After I had caught my breath and with the loving support of my children, I decided to go ahead with a decision my husband and I had made earlier in the year. I spent the next two months sifting through forty-six years of memories and the stuff one acquires in the process of living and working and raising a family. With the help of family and a cadre of remarkable friends, I emptied our house, sold it, and moved to a wooded lakeside community.

As I write this I am sitting at water's edge. It is a perfect end-of-summer day. I find the weekends here are my most reflective time and today I realized the moment had come to pick up my pen and begin again.

So here I am, renewing our connection. I have no new book to introduce to you, only the promise that I have started to make scratches on the page, am delving into research, and find myself pondering the story in odd moments.

If you were with me last fall you may remember that I had begun a new First Light book, *Christmas in Edgartown*. The story still has the same "bones," but the new book will stretch beyond the tale I originally intended to tell.

More to come in subsequent missives. For now, rest assured, there will be another book.

Take care.

Linda

When I'm not writing. . .

I cook. One of the aspects of my life that has kept me rooted-- both figuratively and literally -- in this difficult year, is my work as a crew member at a community supported agriculture (CSA) farm. August is an intense time for the harvest and I arrive home every Thursday afternoon with bags of vegetables THAT MUST BE PROCESSED! Here are the results of my most recent endeavors to preserve the bounty of the farm.



**Bread and Butter
Refrigerator Pickles**

5½ cups pickling cucumbers, sliced ¼-inch thick , about 1½ pounds



Roasted Tomatoes

Slice tomatoes into quarters, drizzle with olive oil and sprinkle with chopped basil and oregano. Spread on a foil-



Mini Zucchini Pies

3 cups thinly sliced zucchini
1 cup Bisquick
1/2 cup finely chopped onions or scallions

1½ tablespoons kosher salt
1 cup thinly sliced sweet onion
1 cup granulated sugar
1 cup white vinegar
½ cup apple cider vinegar
¼ cup (light brown sugar
1½ teaspoons mustard seeds
½ teaspoon celery seeds
⅛ teaspoon ground turmeric

Combine cucumbers and salt in a large, shallow bowl; cover and chill 1½ hours. Move cucumbers into a colander and rinse thoroughly under cold water. Drain well, and return cucumbers to bowl. Add onion to the bowl and toss with the cucumbers.

Combine the granulated sugar, white vinegar, apple cider vinegar, brown sugar, mustard seeds, celery seeds and ground turmeric in a medium saucepan; bring to a simmer over medium heat, stirring until the sugar dissolves.

Pour the hot vinegar mixture over cucumber mixture; let stand at room temperature 1 hour. Cover and refrigerate 24 hours. Store in an airtight container in refrigerator up to 1 month.

covered baking sheet with a handful of peeled garlic cloves. Roast for about 40 minutes at 450 degrees F.

Freeze the roasted tomatoes in two-cup portions. In the middle of winter, pull out of the freezer for a taste of summer pasta sauce.

3 finely chopped garlic cloves
1/2 cup grated Parmesan
1 cup shredded mozzarella
2 tablespoons chopped parsley
2 tablespoons chopped basil
1/2 cup olive oil
4 eggs, slightly beaten

Saute the zucchini, onions, and garlic in a small amount of olive oil.

Combine the zucchini, onions, and garlic with the remaining ingredients in a large mixing bowl.

Pour batter into greased muffin tin and bake until golden at 350 degrees F for about 20 minutes.

Upcoming Event

**October 17, 2026
9:00 a.m. - 3:00 p.m.**

**Artisan Craft Fair
Loomis Lakeside at Reeds Landing
807 Wilbraham Road
Springfield, MA 01109**

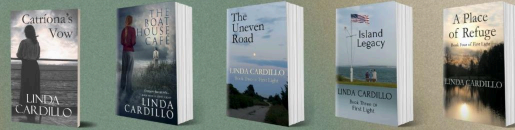
I'll have a booth at the Fair. Stop by to chat and begin your holiday shopping!

20th Century Historical Fiction



Linda Cardillo

Martha's Vineyard Family Saga



Italian Stories



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Linda Cardillo, Author | P.O. Box 60341 | Longmeadow, MA 01116 US

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