

My Writing Life

November 2009

My warmest wishes for a happy Thanksgiving, filled with abundant food, meaningful connections and joyful memories.

A Promise...and An Invitation

Well, I've stepped off the deep end into "social media" with a promise to myself that I will post on my blog five times a week. Of course, by putting it in writing here in the newsletter, I've now promised you as well.

In much the same way that I reached out to my core of family and friends three years ago when I launched the newsletter, I'm now extending my hand to all of my loyal readers. It is lonely out there on the Internet sea, talking to myself each night. Please stop by the blog, read, comment and pass on the link to your friends.

I'll be focusing on five themes, and once I get my act together, each day of the week will feature a different theme:

Monday: Craft

Tuesday: Discoveries

Wednesday: Inspiration

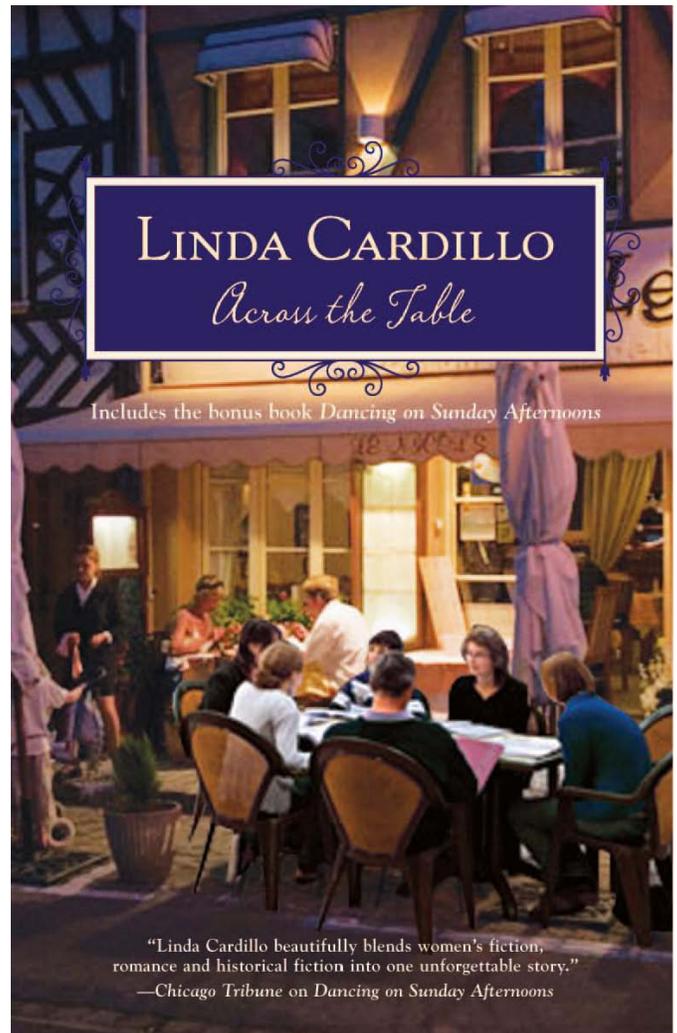
Thursday: Encounters

Friday: Food

I promise to delve into the trove of my mother's recipes, my family stories and my fascination with the details of the world around me.

So please, consider this an invitation. Think of the blog as a daily taste of what I hope you've come to anticipate from me as a "really good read."

Please visit my blog at
<http://linda-cardillo.blogspot.com/>



I am thrilled with the cover of
Across the Table!

Coming in June 2010

From My Thanksgiving Table



When my daughter moved to Scotland, she took on the task of preparing a Thanksgiving feast for the expatriates in St. Andrews. She asked me to put together a collection of recipes for her (and which she now keeps in a monogrammed notebook presented to her last Christmas by her boyfriend). One of the recipes I sent her, a family favorite, is chestnut stuffing, adapted by me for my three vegetarian children.

Chestnut Stuffing

24 chestnuts, prepared as follows:

Score a cross on the rounded side. Cover with water in a saucepan and boil for a few minutes. Remove from heat, peel and chop. This is a messy and time-consuming job, best done a day or two ahead. But it is well worth the trouble, because the chestnuts are the soul of this dish.

1 cup diced celery
1 cup diced onions
½ cup chopped parsley
Butter
1 package Pepperidge Farm Country-style cubed stuffing
1 cube Knorr vegetable broth

Cook celery and onion in butter until soft but not browned.
Add chestnuts and parsley.
Prepare stuffing according to package directions, using Knorr broth in place of water.
Blend vegetable/chestnut mixture into stuffing mix.
Place in Pyrex baking dish and bake for 30 minutes at 350.

“The feedback I had from those who attended was that you are a gifted author, a mesmerizing speaker, and a delight to spend an afternoon with!”

—Susan Alvanos

Saying Thank You

Because it is the season of thanksgiving, I'd like to take this opportunity to thank two women who offered me a forum to reach out with my words to the women's societies of their Greek Orthodox churches. I am so grateful to Susan Alvanos and Kathy Mshooshian for inviting me to take part in the recent Philoptochos events in Springfield and Worcester. I was honored to share my stories with women whose lives mirrored those of my own family.

Thank you to you both!



I am so grateful to my readers for your continued enthusiasm and support. Have a wonderful Thanksgiving!

With warm wishes,
Linda