

Pennsylvania Dutch Glossary

aamen—amen

ach—oh

aenti—aunt

bruder—brother

The Budget—a weekly newspaper serving Amish and Mennonite communities everywhere

daadi—grandfather

daed—dad

danki—thanks

dochder—daughter

dumm—dumb

dummkopp—dummy

Englisch—a non-Amish person

fraa—wife

gut—good

guder mariye—good morning

batt—hard

haus—house

kapp—prayer covering or cap

kinner—children or grandchildren

kumme esse—come eat

lieb—love

maedel—girl

mamm—mom

mammi—grandmother

mei—my

mudder—mother

nee—no

onkel—uncle

Ordnung—the written and unwritten rules of the Amish; the understood behavior by which the Amish are expected to live, passed down from generation to generation. Most Amish know the rules by heart.

Pennsylvania *Deitsch*—Pennsylvania German, the language most commonly used by the Amish

rumshprunge—running-around period when a teenager turns sixteen years old

schee beh—nice legs

sohn—son

Wie bischt?—How are you?

ya—yes

Reading Group Guide

1. Throughout the story, Miriam is sure that she wants to be Saul's *fraa*, but when it finally comes time for her to marry him and leave, she cries on her mother's shoulder. What are some of the emotions Miriam feels as she enters this new phase in her life?
2. Rebecca has two strong reasons for not wanting Miriam to date Saul. What are they, and do you think Rebecca's concerns are valid? Or should she have trusted Miriam to make good decisions and not interfered?
3. Shelby is depressed, void of hope, and doesn't have much faith in the beginning of the story. What are some turning points for her? What and who inspire her to look within herself to seek God?
4. What are some of the things that Shelby loves about life among the Amish? What does she have a hard time adjusting to? What about you? What could you not live without within an Old Order Amish district?
5. Saul is afraid for members of the community to find out about his father's drinking, fearing his family will be shamed.

Do you know of someone who kept a family secret that was perhaps not in the best interest of everyone involved? What was the outcome?

6. What would have happened if Rebecca hadn't stepped in to help Zeb? How could things have possibly played out differently?
7. At first, Aaron tells Rebecca that they must let Miriam make her own decisions, but his attitude changes when he finds out that Saul wants to leave the district and take Miriam with him. At what point does Aaron confess his true feelings about Miriam leaving?
8. More and more Amish families are giving up their phone shanties. Most of them have phones in the barn or even cell phones. What are your thoughts about the Amish embracing some forms of modern technology, but not others—such as electricity and automobiles?
9. Shelby uses her diary as a way to voice her private thoughts, but she stops writing in the journal after she begins to reconnect with God. Have you ever kept a journal, and if so, was it in addition to or in lieu of communion with God? Or neither one?
10. Forgiveness is a theme that runs throughout the book, and several characters must forgive either themselves or others. What are some examples of this?
11. By the end of the book, Shelby and Jesse have formed a friendship. Shelby is now a member of the Amish community, but

Jesse mentions earlier on that he has a curiosity about the outside world and what it would be like to leave the district. Do you think he was just saying that because he thought Shelby would be leaving their community, or do you think Jesse might leave? Or is it normal for him to be curious and casually ponder the idea?

12. Saul is driven to live in the outside world and be a chef in a fancy restaurant. Besides his love of food and cooking, how does this external desire reveal what is truly inside of Saul? Is he a caregiver by nature? Does he enjoy pleasing others?

Amish Recipes

Overnight Blueberry French Toast

- 12 thick slices of bread, cut into 1" cubes
- 1 8-oz. pkg. cream cheese, cut in 1/2" cubes
- 1 1/2 cups blueberries (fresh, frozen, or canned)
- 12 eggs
- 3 cups maple syrup
- 2 cups milk

Place half the bread cubes in a buttered 9" x 13" baking pan. Distribute all the cream cheese on top. Add remaining bread cubes and blueberries. Set aside. In a bowl, beat the eggs, syrup, and milk; pour evenly in the pan. Cover and refrigerate overnight. Then cover with foil and bake at 350° for 30 minutes. Remove foil and bake another 20 to 30 minutes (longer if necessary) until golden brown. Serve immediately.

Cheddar Meat Loaf

- 3 eggs
- 1/2 cup milk
- 1 cup shredded cheddar cheese
- 1/2 cup quick oats
- 1/2 cup onions, chopped
- 1 tsp. salt
- 1 dash black pepper
- 1 lb. ground beef

Sauce

- 2/3 cup ketchup
- 1/2 cup light brown sugar, packed
- 1 1/2 tsp. yellow mustard

In a mixing bowl, beat eggs and milk. Stir in cheese, oats, onions, salt, and pepper. Add beef and mix thoroughly. Place in a pan. Mix ketchup, brown sugar, and mustard; pour over meat. Bake uncovered at 350° for 45 minutes.

Stromboli

Dough

- I pkg. active dry yeast
- I cup warm water
- I tsp. sugar
- 2 Tbsp. vegetable oil
- 2¹/₂ cups bread flour

Filling

- I lb. cheese, diced
- ¹/₂ lb. ham, diced
- ¹/₂ lb. salami, diced
- 2 Tbsp. spaghetti sauce (or cream of mushroom soup)
- I medium onion, diced (optional)

Topping

- I tsp. seasoned salt
- I Tbsp. butter, melted
- I 16-oz. jar spaghetti or pizza sauce

In a large bowl, mix all the dough ingredients. Wait 5 minutes, then divide dough into six equal parts. Roll each into a circle. Each stuffed stromboli will have a top and bottom circle of dough. On three of the circles, place ¹/₃ of the cheese and meat in the center, making sure to leave an empty edge all around, then add the onion and sauce. Cover each with a plain dough circle. Pinch edges to seal tight. Sprinkle tops with seasoned salt and bake at 350° for 20 minutes. Brush each with butter, top with sauce, and serve.