

Glossary

ab im kopp: off in the head, crazy

ach: oh

aenti: aunt

appeditlich: delicious

Ausbund: Amish hymnal

ausleger: undertaker

bauch: stomach

boppli, bopplin: baby, babies

bruder: brother

daadi, grossdaadi: grandfather

daed: dad

danki: thank you

Das Loblied: Amish hymn of praise, sung in every Amish worship
service

Derr Herr: God

dochder: daughter

dumm: dumb

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dummkopp: dunce

ebemann: husband

Englisch, Englischer: non-Amish

fater: father

fraa: wife

freind: friend

freinden: friends

fremm: strange

frob: happy

gegisch: silly

gern gsehne: you're welcome

Gott: God

grank: sick

grossvader: grandfather

guder mariye: good morning

gut: good

gut nacht: good night

hatt: hard

haus: house

biya: hello

Ich liebe dich: I love you

kaffi: coffee

kalt: cold

kapp: prayer cap worn by all Amish women

kichlin: cookies

kind, kinner: child, children

kinskind, kinsinner: grandchild, grandchildren

kumm: come

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lieb: love

maed: young women, girls

maedel: girl

mamm: mom, mama

mammi, grossmammi: grandmother

mei: my

mudder: mother

narrisch: crazy

nau: now

nee: no

net: not

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.

runschpringe: running around period when a teenager turns sixteen years old

schee: pretty

schtupp: family room

schul: school

schweschder: sister

schwester/schwestern: sister/sisters

Sei se gut: please

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

Was iss letz?: What's wrong?

wedder: weather

welcum: welcome

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Wie bischt?: How are you?

Wie geht's: How do you do? or Good day!

willkumm: welcome

wunderbaar: wonderful

ya: yes

yummasetti: a classic Amish hot dish made with spaghetti, cheese,
and hamburger

Reading Group Guide

Always in My Heart

1. Why does Hope still harbor resentment for her father? What kind of difficulties does this create for her mother?
2. James is initially reluctant to feel a part of Hope's family on any level. What are some of the contributing factors to his emotional isolation?
3. Stephen Bowman would consider himself a happy man. Why would he so readily welcome a fifteen-year-old *Englischer* into his life?
4. This story is about forgiveness as much as it is about God working miracles in our lives. Describe the four types of forgiveness illustrated in *Always in My Heart*.

Always His Provision

1. Rosa prays about her finances but continues to fret about what might happen. How is this taking it out of God's hands? Has there been a time when you've continued to stress over a situation you've already prayed about?

Reading Group Guide

2. How did the neighbor's attitude about Rosa's chickens influence her actions? Have you ever thought God might be waiting for your heart to change over a matter so that He can pour out His blessing on you?
3. Even though Rosa had given throughout the years to her district's widows' fund, she didn't want to ask for help when she was in a time of need. Why do you think her pride stood in her way?

Always Beautiful

1. Becky asks God for a miracle, to make her thin and beautiful. So often God answers our prayers, but not in a way that we could have foreseen. Becky got her wish, but what is the real miracle in the story?
2. Elam and Matt are both great guys. Who were you rooting for to win Becky's heart? Did you change your mind throughout the story? What was the turning point for Becky when she finally realized that Elam was the one for her?
3. Exactly how big do you think Becky was—a little overweight, quite heavy, or obese? How did the different characters see Becky? How did she see herself?
4. Do you believe in miracles? If so, have you ever personally experienced one?

Amish Recipes

SNICKERDOODLES

- 1 cup butter, softened (do not use margarine)
- 2 cups sugar
- 2 eggs
- 1/4 cup milk
- 1 tsp. vanilla
- 3³/₄ cups flour
- 3/4 tsp. baking powder
- Cinnamon sugar

Cream together butter and sugar. Add eggs, one at a time, beating well after each addition. Stir in milk and vanilla. Sift together flour and baking powder; then add to creamed mixture.

Roll dough into one-inch balls and roll in cinnamon sugar mixture. Place on ungreased cookie sheet and flatten slightly. Bake at 375 degrees for 10–12 minutes.

Amish Recipes

WALNUT CHOCOLATE CHIP COOKIES

- 2 cups butter
- 2 cups sugar
- 2 cups brown sugar
- 4 eggs
- 4 cups flour
- 5 cups oatmeal
- 1 tsp. salt
- 2 tsp. baking powder
- 2 tsp. baking soda
- Approx. 40 ounces chocolate chips (Can use 2 different varieties, such as milk, dark, mint, or white.)
- 3 cups chopped walnuts

In mixing bowl, cream together butter, sugar, and brown sugar. Add eggs, one at a time, beating well. In separate bowl, combine flour, oatmeal, salt, baking powder, and baking soda. Mix flour mixture into sugar mixture. Add chocolate chips and nuts.

Roll into one-inch balls. Place on ungreased cookie sheets 2 inches apart. Bake at 375 degrees for 10 minutes.

Makes approximately 9 dozen cookies.

CHICKEN PIE SUPPER

- 2 cups coarsely chopped cooked chicken
- 1/4 cup mushrooms
- 1/4 cup peas
- 3 medium carrots peeled, chopped, and cooked
- 3 cups thickened chicken stock (or) cream of chicken soup
- 1/2 tsp. salt
- Pepper to taste

Mix ingredients together and pour into greased 1 1/2-quart casserole dish. Place biscuits on top and bake at 450 degrees for 15–20 minutes.

Biscuits

- 2 cup flour
- 3 tsp. baking powder
- 1 tsp. salt
- 4 Tbsp. shortening
- 3/4 cup milk

Stir flour, baking powder, and salt together. Cut in shortening. Add milk. Turn dough lightly on floured board and knead gently 30 seconds. Cut dough with knife or biscuit cutter. Place on chicken mix.

Amish Recipes

AFTERNOON CHILI MAC

- 1 cup ground beef
- 1/2 cup onion, finely chopped
- 1 1/2 cups cooked tomatoes (small jar of home canned tomatoes)
- 1 cup cooked kidney beans
- 2 Tbsp. sugar
- 1 1/2 tsp. salt
- 1 tsp. chili powder
- 1 1/2 Tbsp. vinegar
- 1/2 cup water
- 4 ounces macaroni

In large skillet, brown beef and onions. Add tomatoes and kidney beans. Mix in sugar, salt, and chili powder. Add vinegar and water and stir into meat mixture until smooth. Cover and simmer 20 minutes. Stir in macaroni, then cover and simmer 20 minutes.

SARAH'S MEAT PIE

- 2¹/₂ pounds potatoes peeled and cut in half-inch squares
- 2 pounds boneless chuck roast
- Salt
- Pepper
- 2 uncooked piecrusts. (Recipe below or can use frozen)

Place chuck roast in Dutch oven or similar size pot. Add water to cover. Bring to a boil. Continue simmering until tender (2 to 3 hours).

Boil potatoes until soft (about 20 minutes). Drain.

Cut cooked roast in cubes and mix with potatoes. Salt and pepper to taste.

Fill uncooked piecrust and cover with top crust. Score top of crust to vent.

Bake at 350 degrees for 45 minutes. Serve with brown gravy.

Pie Crust (makes two)

- 3 cups all-purpose flour
- 4 tsp. white sugar
- 2 tsp. salt
- 1 cup vegetable oil
- 4 Tbsp. milk

Combine all ingredients in large mixing bowl. Divide in half. Chill for 1 hour. Roll each crust out on wax paper. (Sprinkle flour on top before rolling.)

Amish Recipes

ROSA'S PINEAPPLE PECAN CAKE

- 3/4 cup sugar
- 1/4 cup shortening
- 1 egg
- 1/2 cup milk
- 1 1/2 cup sifted flour
- 1/2 tsp. salt
- 2 tsp. baking powder

PINEAPPLE TOPPING

- 2 Tbsp. softened butter
- 1/2 cup well-drained crushed pineapple
- 2 Tbsp. honey
- 1/3 cup chopped pecans

Mix sugar, shortening, and egg thoroughly. Stir in milk. Sift together dry ingredients and stir into shortening mixture. Spread batter in greased and floured 9x9x2-inch square pan. Mix topping ingredients and spread over batter. Bake at 375 degrees for 25–35 minutes or until done. Serve warm.