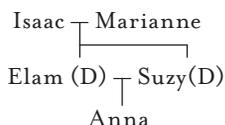
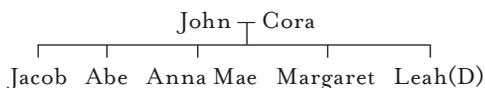


Daughters of the Promise Community Tree

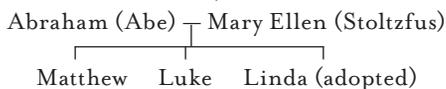
Bylers



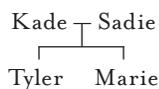
Hostetlers



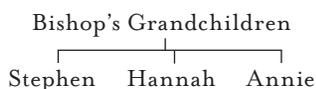
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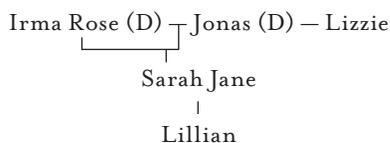
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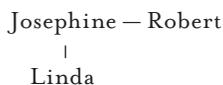
Ebersols



Millers



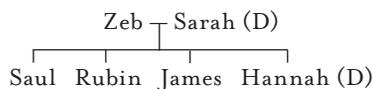
Dronbergers



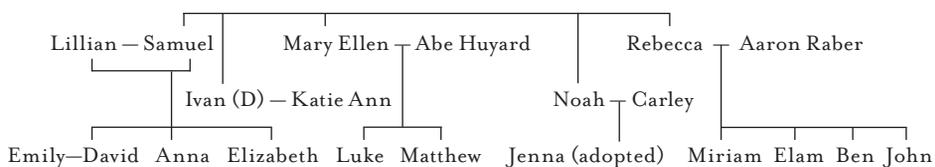
Barbie Beiler

Bed & Breakfast

Fishers



Stoltzfuses



Pennsylvania Dutch Glossary

Aamen—Amen

ach—oh

boppli—baby or babies

bruder/brieder—brother/brothers

daadi—grandfather

daed—dad

danki—thank you

dochder—daughter

Englisch—a non-Amish person (in Lancaster County)

fraa—wife

gut—good

haus—house

kaffi—coffee

kapp—prayer covering or cap

kinner—child, children or grandchildren

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—the language most commonly used by the Amish. Although commonly known as Pennsylvania Dutch, the language is actually a form of German (*Deutsch*).

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

schweschder/schweschdere—sister/sisters

sohn—son

Wie bischt?—How are you?

wunderbaar—wonderful

ya—yes

Yankee—a non-Amish person (in Middlefield, Ohio)

Reading Group Guide

1. Early in the story, Anna overhears Ben and Rubin talking badly about her grandfather. How do you think things would have played out if Anna had not heard this conversation and decided to ask Jacob out?
2. Bishop Byler is a stern man who is imposing rules that are already in place. What are some of the forces driving his actions?
3. Marianne believes her husband's strict ways have driven her to keep secrets. Do you agree with this or does Marianne need to accept some of the responsibility for her actions? Are you keeping secrets from a spouse or loved one, and if so . . . is it a burden or a necessity? And is there ever really a *good* reason to keep secrets?
4. Were you ever concerned about Glenda, the receptionist at the lumberyard? Did you see her as a threat to the relationship that was developing between Anna and Jacob? And what about the jealousy that Anna was feeling? Was it justified? Is jealousy ever justified, no matter the situation?
5. John can't cope with Leah's death, largely in part because he blames himself. Were you angry at John throughout the story?

READING GROUP GUIDE

Did you feel sympathy for him? Were you rooting for him to come around or wishing he would just leave the family?

6. Jacob is taking up the slack and trying to be the head of his grieving household when his father checks out emotionally. What are some of the ways that Jacob does this?
 7. Lucy is clearly the Daughter of the Promise in this story. What are some examples of the ways Lucy is bettering herself in the eyes of the community and in the eyes of the Lord?
 8. Cora is a woman with the best of intentions, but her bitterness often shows through, and she is guilty of judging others. Besides Lucy, who does Cora judge?
 9. Forgiveness is a major theme throughout the book. What are some examples of this? And how does forgiveness of one's self affect several of the characters?
 10. Why do you think that Cora and Marianne hit it off so well and became friends quickly? Was it their situations with their husbands? Or was there more to it?
- II. Can you name all the Daughters of the Promise?

Plain Perfect _____

Plain Pursuit _____

Plain Promise _____

Plain Paradise _____

Plain Proposal _____

Plain Peace _____

Amish Recipes

Cora's Chicken Bundles

- 1 pkg. cream cheese, softened
- 1/4 cup sour cream
- 1 teaspoon dill weed
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 cup celery, chopped
- 1/4 cup onion finely chopped
- 1/4 cup butter, melted
- 1/4 cup seasoned bread crumbs
- 3 tubes crescent rolls
- 4 cups chicken (cooked and cubed)

Beat cream cheese, sour cream, dill, salt, and pepper. Stir in chicken, onion, and celery. Unroll each tube of crescent rolls and roll out like stromboli, rectangular shape. Fill with chicken mixture. Fold sides up over chicken and pinch to seal. Brush with butter and sprinkle with bread crumbs. Bake at 350 for 15-20 minutes.

Marianne's Cherry Crumb Cake

- 1/2 cup butter, softened
- 3/4 cup sugar
- 2 eggs
- 1/3 cup milk
- 2 cup flour
- 2 teaspoon baking powder
- 1/2 teaspoon salt
- 2 cans cherry pie filling
- 1 teaspoon vanilla

Cream butter, sugar, and eggs. Add dry ingredients and milk with vanilla. Spread half of the batter on bottom of 13 x 9 baking pan. Pour pie filling on top of batter then pour remaining batter on top of pie filling. Mix the following until crumbly:

- 2 tablespoon butter, softened
- 1/2 cup brown sugar
- 1/2 cup flour

Spread on cake. Bake at 350 for 45-60 minutes.

Marianne's Pepperoni Lasagna

- 1 1/2 lb. ground beef
- 1 small onion, chopped
- 2 1/2 cup water
- 1 (8-ounce) can tomato sauce
- 1 (6-ounce) can tomato paste
- 1 teaspoon beef bouillon granules
- 1 tablespoon dried parsley flakes
- 2 teaspoon Italian seasoning
- 1 teaspoon salt
- 1/4 teaspoon garlic salt
- 2 eggs
- 1 (12-ounce) pkg. small curd cottage cheese
- 1/2 cup sour cream
- 8 lasagna noodles, cooked and drained
- 1 (3 1/2-ounce) pkg. sliced pepperoni
- 2 cup shredded mozzarella cheese
- 1/2 cup grated parmesan cheese

In a skillet, cook beef and onion until done, drain grease. Add water, tomato sauce, tomato paste, bouillon, and seasonings. Bring to a boil, then reduce heat and simmer uncovered for 30 minutes. In a bowl, combine eggs, cottage cheese and sour cream. Spread 1/2 cup meat sauce into a greased 13 x 9 x 2 baking dish. Layer with four noodles, the cottage cheese mixture, and pepperoni. Top with remaining noodles and meat sauce. Sprinkle with mozzarella and parmesan cheeses. Cover with foil and bake at 350 for 35 minutes. Uncover and bake 10 minutes longer. Let stand 10 minutes before cutting. Yield: 12 servings.

Cora's Raspberry Swirl Cheesecake

- I (8-ounce) pkg. cream cheese, softened
- I (14-ounce) can sweetened condensed milk
- I egg
- 3 tablespoon plus I teaspoon lemon juice, divided
- I (6-ounce) chocolate pie crust
- 1/2 cup raspberry preserves

Beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add egg and 3 tablespoons of lemon juice. Mix well. Pour half the batter into the crust. In a small bowl, combine I teaspoon lemon juice and preserves. Spoon half the preserves over batter. Pour remaining batter on top. Using a knife, swirl remaining preserves in a decorative pattern of your choosing. Bake at 300 for 55 minutes. Cool before serving and refrigerate leftovers.