

An
Amish Garden



Rooted in Love

BETH WISEMAN



GLOSSARY OF LANCASTER COUNTY AMISH WORDS

ach—oh

bruder—brother

daed—dad

danki—thank you

dochder—daughter

Englisch—non-Amish person

gut—good

haus—house

kaffi—coffee

kapp—prayer covering or cap

kinner—children or grandchildren

maedel—girl

mamm—mom

mei—my

Glossary

mudder—mother

nee—no

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.

scrapple—traditionally a mush of pork scraps and trimmings combined with cornmeal, wheat flour, and spices. The mush is formed into a semisolid congealed loaf, and slices are then panfried before serving.

Wie bischt—How are you?

ya—yes



READING GROUP GUIDE

1. Rosemary ends her relationship with Saul because she believes he can't have children. Have you known couples in this situation? If so, was it a deal-breaker?
2. Years later, Rosemary changes her mind and knows that she wants Saul as her husband, even if that means they will never have children. Do you think that Rosemary changes her mind, in part, because she is older and more mature? Or has enough time gone by that she realizes she won't find anyone she loves as much as Saul?
3. Several scenes in the story are filled with large doses of miscommunication, and things could have turned out very differently had all truths been on the table. But, as mentioned in the story, things happen on God's time frame, and by the end, all the characters are where they are meant to be. Are there instances in your life when you met resistance, only to have it play out much better than you could have imagined?
4. In a lot of ways, Rosemary and Katherine are alike. Can you name some of the characteristics they unknowingly share?



Flowers for Rachael

KATHLEEN FULLER



GLOSSARY OF MIDDLEFIELD AMISH WORDS

ab im kopp—crazy, not right in the head

ach—oh

bruder—brother

buwe—boys

daag—day

daed—dad

danki—thank you

dumm—dumb

dummkopf—dummy

familye—family

gaarde—garden

geh—go

griehaus—greenhouse

grossdochter—granddaughter

Glossary

grossmutter—grandmother

grossvadder or *grossdaadi*—grandfather

gut—good

hallo—hello

haus—house

Herr—Mr.

kaffee—coffee

kapp—prayer head covering

kinn—child, kid

kumm—come

maedel—girl

mamm—mom

mann—man

mei—my

nee—no

nix—nothing

schwester—sister

ya—yes



READING GROUP GUIDE

1. Do you think Rachael was too overprotective of her grandfather? Why or why not?
2. Could Rachael have reached out more to her community? In what ways?
3. Should Gideon have followed his sister's plan to "woo" Rachael?
4. What could he have done differently?
5. Rachael let her worries over her grandfather and her garden take over her mind and heart, keeping her from fully trusting God. Have there been times in your life when fear and worry kept you from putting your faith in the Lord?



Seeds of Love

TRICIA GOYER



GLOSSARY OF WEST KOOTENAI AMISH WORDS

aenti—aunt

danke—thank you

dat—dad

Englisch—non-Amish

Englischman—non-Amish man

gut—good

ja—yes

kapp—prayer cap

kinder—children

liebling—darling

mem—mom

ne—no

oma—grandmother

opa—grandfather

vell—well

wunderbar—wonderful



READING GROUP GUIDE

1. Sadie Chupp finds herself in the small Amish community of West Kootenai, Montana, after losing her parents. How does this community help to heal her heart?
2. Eli Plank calls himself the bachelor scribe. What do his letters to *The Budget* reveal about his character and personality?
3. Why do the heirloom seeds matter so much to Sadie? What do they symbolize for her?
4. What kind of trouble does a mischievous bear cub cause? What do this bear's antics reveal about Sadie?
5. Near the end of the book, Sadie discovers something surprising. How does the “found” letter change her ideas and allow her to open her heart?



Where Healing Blooms

VANNETTA CHAPMAN



GLOSSARY OF SHIPSHEWANA AMISH WORDS

ach—oh

boppli—baby

daed—father

dat—dad, father

danki—thank you

Englischer—non-Amish person

freind—friend

gem gschehne—you're welcome

Gotte's wille—God's will

grandkinner—grandchildren

gut—good

haus—house

kaffi—coffee

kapp—prayer covering

Glossary

kinner—children

mamm—mom

mammi—grandma

nein—no

Rumspringa—running around; time before an Amish young person has officially joined the church; provides a bridge between childhood and adulthood.

schweschder—sister

Was iss letz?—What's wrong?

wilkumm—welcome

wunderbaar—wonderful

ya—yes



READING GROUP GUIDE

1. Emma is struggling to find purpose for her life. She's content, but she also feels an emptiness because she's not needed in the way she once was. How do the people in her life convince her otherwise? What does Scripture say about our service to the Lord? (Read Colossians 3:23.)
2. We never learn the details of Joseph's history with his family. The author purposely left this out so that you could envision people in your community who need help. The bishop does make it plain that Joseph has not been physically abused. What specific things can we do to help those around us who are experiencing a harsh home life?
3. Mary Ann has kept her secret buried in the garden for many years until she felt the time was right to reveal the box. What are some reasons that we keep secrets, and how do we know the right time to reveal them?
4. At the beginning of the story, Emma suspects she is too old

Reading Group Guide

for romantic love. Read I Corinthians 13:4–7. What does the Bible say about love?

5. Gardens are a place of healing for many of us. Discuss the gardens in your life (past and present) and why they have been special to you.



RECIPES

BROCCOLI SALAD

- 1 head cauliflower
- 1 bunch broccoli
- 1 pound bacon
- 1 package (2 cups) shredded cheddar cheese
- 1 ½ cups salad dressing (recipe follows)
- ½ cup sweet-and-sour dressing (recipe follows)
- 1 teaspoon salt

Cut cauliflower and broccoli into small pieces. Cut up bacon and fry; drain on paper towel. The dressings can be added the day before, but wait to add the bacon and cheese until ready to serve.

SALAD DRESSING

1 egg plus water to make $\frac{1}{2}$ cup

$\frac{3}{4}$ cup cooking oil

$\frac{1}{2}$ cup white sugar

2 teaspoons salt

$\frac{1}{2}$ teaspoons dry mustard

$\frac{1}{4}$ teaspoons garlic salt

In saucepan, cook:

1 $\frac{1}{2}$ cups water

$\frac{2}{3}$ cup flour

$\frac{1}{4}$ cup vinegar

The result will be very thick. Mix with first ingredients. Beat well.

SWEET-AND-SOUR DRESSING

- 1 cup white sugar
- 1 cup vegetable oil
- ¼ cup vinegar
- 2 teaspoons mustard
- 1 tablespoon salad dressing
- 1 teaspoon salt
- ¼ teaspoon pepper
- 1 teaspoon celery seed
- ¼ cup water
- 1 medium onion, minced

Beat all ingredients well before adding onions.

from *A Taste of Home* from the Schlabach family

BAKED CHICKEN BREASTS

Chicken

Salt and pepper

Butter

Cracker crumbs

Salt and pepper the chicken. Melt 2 or 3 sticks butter. Dip chicken in butter, then roll in cracker crumbs. Bake on cookie sheet at 350° for 30 to 45 minutes. Serve on a bed of cooked rice. Also good with mashed potatoes and vegetables.

from A Taste of Home from the Schlabach family

AMISH TOMATO FRITTERS

1 cup all-purpose flour
1 teaspoon white sugar
1 teaspoon sea salt
1 (28 ounce) jar canned tomatoes
2 tablespoons minced green chilies
2 tablespoons minced onion
1 teaspoon Worcestershire sauce
3 eggs
Canola oil for frying
Additional salt

In a large bowl combine flour, sugar, and salt. Drain tomatoes and cut them into ½-inch pieces. Add green chilies and onion to the flour mixture.

In a small bowl beat eggs and Worcestershire sauce, then add to the flour-tomato mixture. Stir lightly until all items are mixed together. Heat ¼ inch of oil in a skillet over medium heat. Drop teaspoons of batter into oil, patting down with back of spoon. Fry until golden brown and then flip over. Place on plate lined with paper towel to remove excess oil. Sprinkle fritter lightly with salt while still hot. Keep warm and then serve.

Makes 30 to 35 small fritters.

Note: You can substitute stewed tomatoes with green chilies and onion, or Rotel tomatoes with green chilies and onion, for canned tomatoes.

TOMATO AND CUCUMBER SALAD

5 medium tomatoes, cut into bite-size pieces
¼ red onion, peeled and thinly sliced
2 cucumbers, peeled and cut into bite-size pieces
2 tablespoons extra-virgin olive oil
1 teaspoon balsamic vinegar
1 pinch garlic powder
Coarse salt and black pepper

Mix vegetables in a bowl, then dress with olive oil, vinegar, and garlic powder. Add salt and pepper to taste. Retoss right before serving.

SANDWICH SPREAD

6 onions
6 mangoes
6 green tomatoes
6 cucumbers
6 carrots
1 pint vinegar
4 cups white sugar
 $\frac{3}{4}$ cup flour
1 cup prepared mustard

Grind first five ingredients and put in salt water overnight. Drain, then boil 25 minutes in 1 pint vinegar and 4 cups sugar. Add $\frac{3}{4}$ cup flour and boil 10 minutes longer. Allow to cool. Stir in mustard. Put in jars and seal.

from Mutschler Sampler of Authentic Amish Cookery

BLACK BEAN SOUP

½ cup olive oil
3 cups diced yellow onions
8 cloves garlic, peeled and crushed
2 pounds black beans, soaked in water overnight
1 meaty ham bone or 1 pound salt pork
6 quarts water
2 tablespoons ground cumin
1 tablespoon dried oregano
3 bay leaves
2 teaspoons black pepper
1 pinch cayenne pepper
6 tablespoons chopped fresh parsley, divided
1 medium-size red bell pepper, stemmed, seeded, and diced
1 tablespoon brown sugar
1 tablespoon fresh lemon juice
2 hard-boiled eggs, chopped
Sour cream (optional)

Heat oil in soup pot over medium-low heat. Add onions and garlic and cook over low heat until vegetables are tender, about 10 minutes.

Drain beans and add them, the ham bone or salt pork, and 6 quarts water to pot. Stir in cumin, oregano, bay leaves, black pepper, cayenne, and 2 tablespoons parsley. Bring to a boil, reduce heat, and cook, uncovered, until beans are tender and liquid is reduced by about three quarters (approximately 2 hours).

Transfer the ham bone or salt pork to a plate and cool slightly.

Recipes

Pull off any remaining meat with your fingers and shred finely. Return meat to pot.

Stir in remaining 4 tablespoons parsley, bell pepper, brown sugar, lemon juice, and eggs (boiled and chopped). Simmer for another 30 minutes, stirring frequently. Taste, correct the seasoning, and serve very hot. Garnish with a dollop of sour cream.

KATHERINE'S PINEAPPLE CHERRY CRISP

1 cup canned crushed pineapple
3 tablespoon minute tapioca
1 cup sugar
2½ cups (pitted) cherries
1 tablespoon lemon juice

Combine and cook until clear, stirring constantly.

Mix crumbs together:

1 cup flour
½ cup butter, melted
¼ teaspoon baking soda
1 cup quick-cooking oats
⅔ cup brown sugar

Put half of crumb mixture on the bottom of 9x13-inch baking pan. Add cherry and pineapple mixture, then cover with remaining crumbs. Bake at 400° for 25 minutes.

ROSEMARY'S CHEESY SALMON CASSEROLE

- ¼ cup chopped onions
- 2 tablespoons margarine
- 1 can cream of mushroom soup
- ½ cup milk
- 1 cup shredded cheddar cheese, divided
- 4 cups cooked macaroni
- 1 (8 ounce) can salmon
- ½ cup buttered bread crumbs

In medium saucepan cook onions in margarine until tender. Stir in soup, milk, ¾ cup cheese, macaroni, and salmon. Pour into baking dish. Bake at 250° for 25 minutes. Top with bread crumbs and remaining cheese, then bake 5 minutes longer.