

GLOSSARY

ab im kopp: off in the head, crazy

aenti: aunt

aldi: girlfriend

appeditlich: delicious

bruder: brother

bu: boy

daadi: grandfather

daag: day

daed: dad

danki: thanks

Derr Herr: God

dochder: daughter

dumm: dumb

dummkopf: dummy

Englisch: a non-Amish person

familiye: family

frau: wife, Mrs.

freund: friend

geh: go

grosskinner: grandchildren

guder mariye: good morning

gut: good

hatt: hard

haus: house

kapp: prayer covering or cap

kinn, kinner: child, children

kumme: come

lieb: love

maed, maedel: girls, girl

mami, mamm: mom

mammi: grandmother

mann: man

mei: my

meiding: shunning

mutter: mother

narrisch: crazy

nee: no

nix: nothing

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

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

schwester: sister

sehr gut: very good

sohn: son

vatter: father

ya: yes

An Amish Love

READING GROUP GUIDE

GUIDE CONTAINS SPOILERS, SO DON'T READ BEFORE COMPLETING the novellas.

For reading groups with five or more members, the authors will participate in the discussion of this collection. If you're interested, go to www.AmishHearts.com.

A MARRIAGE OF THE HEART

1. Joseph battles an extremely tough addiction but relies on Christ to see him through, moment by moment. What problem does God help you with on a moment-to-moment basis?
2. At first Abby wants to escape her way of life, rather than yielding to God's work in her. What do you wish you could escape that might be yielded to the Lord for transformation?
3. How does the idea of "play" develop intimacy between Abby and Joseph?
4. Abby learns to feel safe with Joseph. Who do you feel most safe with in your own life—safe to be yourself, express your ideas, and so forth?

READING GROUP GUIDE

WHAT THE HEART SEES

1. After the accident, Ellie wants to be as independent as possible. Eventually she learns that she has to accept help from others and from God. Think about a time in your life when you wanted to do things on your own. What made you realize you needed God? How did His help change the situation?
2. Christopher's refusal to forgive kept him apart from his family and separate from God. How could Christopher have handled things differently after the accident?
3. Ellie's mother is overprotective, while her father respects her need for independence. Was one parent's reaction to Ellie's blindness better than the other's? Why or why not?
4. Christopher and Ellie both found healing by accepting God's forgiveness. Has there been an event in your life where you had trouble accepting God's forgiveness? What helped you to ultimately accept it?

HEALING HEARTS

1. Adam has the most trouble accepting his father's return, more so than his other siblings. Why do you think that is?
2. What does Levina struggle with the most when Naaman returns and throughout the story?
3. What are some of the signs that Naaman and Levina are falling in love with each other all over again?
4. What are some things that married couples can do to nurture their relationship amid busy jobs and raising children?

AMISH RECIPES

TEABERRY COOKIES

A TEABERRY IS A LOW-GROWING, CREEPING EVERGREEN PLANT with white flowers, aromatic leaves, and spicy edible scarlet berries. You can order teaberry extract at www.country-pantry.com/candy_making.html and teaberry candies at www.nutsonline.com.

1½ cups vegetable oil
1½ cups white sugar
2 eggs
4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1 cup buttermilk
¾ teaspoon salt
¾ teaspoon vanilla extract
1 teaspoon teaberry extract
optional: teaberry candies

1. Preheat oven to 350°F.
2. Mix together vegetable oil (yes, 1½ cups!), sugar, and eggs.
3. Mix in flour, baking soda, baking powder, buttermilk, salt, vanilla, and teaberry extract.
4. Pour teaspoon-sized amounts of batter onto cookie sheets, leaving plenty of room in between. Cookies will puff up and get large.
5. Bake for 8 to 10 minutes.

—Courtesy of Gilbert Stout

ICEBOX COOKIES

- 1 large egg
- 1 egg yolk
- 1 teaspoon vanilla extract
- ½ teaspoon salt
- 1 cup (2 sticks) unsalted butter, softened
- 1 cup sugar
- 2½ cups all-purpose flour
- 1 teaspoon of any extract you like—vanilla, root beer, etc.

Mixing the Dough

1. In small mixing bowl, whisk egg, egg yolk, vanilla, and salt until well blended.
2. In large mixing bowl, beat butter and sugar with an electric mixer on medium-high speed until light and fluffy, about 3 to 4 minutes. Stop mixer and scrape down sides of bowl with rubber spatula.
3. Add egg mixture and beat until blended and creamy.
4. Add flour and blend with the mixer on low speed or with a wooden spoon just until soft dough forms.
5. Divide dough into two equal portions and stir flavoring of your choice into each half of dough.

Preparing/Storing the Dough

1. Line your counter with plastic wrap and scrape one portion of dough onto it.
2. With lightly floured hands, roll dough into log about 9 inches long and 1½ inches in diameter. Repeat with second portion of dough.
3. Wrap each log separately in plastic and refrigerate for at least 1 hour or up to 24 hours. (Wrapped logs of dough can also be placed in a freezer bag in the freezer for up to a month. Slice and bake cookies directly from the freezer.)

Baking the Cookies

1. Position oven rack in middle of oven and preheat to 375°F.
2. Using a sharp knife, slice log into ¼-inch thick slices, rotating the log as you cut so it maintains its round shape.
3. Transfer slices of dough to ungreased cookie sheets (line sheets with parchment paper if desired), spacing them at least 1 inch apart.
4. Bake, one cookie sheet at a time, for 12 to 14 minutes (a minute or two longer for frozen dough), until cookies are pale golden around the edges but still soft on top.
5. Remove from oven and let cool on cookie sheet for 1 to 2 minutes before transferring to a wire rack to cool completely.

Yields about 6 dozen cookies—store in an airtight container or freeze.

CREAM CHEESE BROWNIES

- 1 package German chocolate cake mix
- ¾ cup flour
- ½ cup sugar
- 1 egg
- 1 tablespoon vegetable oil
- ⅓ cup water
- 1 teaspoon baking powder
- 8 ounces cream cheese, softened
- 1 egg
- ½ cup sugar
- ½ cup milk chocolate chips

1. Prepare cake mix as directed on box, plus add the flour, sugar, egg, vegetable oil, water, and baking powder.
2. Pour batter into greased jelly roll pan.

3. Mix remaining ingredients—cream cheese, egg, sugar, and chocolate chips—and drop by tablespoon onto batter.
4. Cut through batter with knife several times for marbled effect.
5. Sprinkle with additional chocolate chips and nuts (optional).
Bake at 350°F for 25 to 30 minutes. Cut when cool.

—Courtesy of *A Taste of Home* from the Schlabach Family

SYRUPY PANCAKE BAKE

Syrup

- 2 teaspoons water
- 1 cup packed light brown sugar
- ½ cup butter

Top Layer

- 1 egg
- 1 scant cup milk
- ½ teaspoon salt
- 2 tablespoons sugar
- 2 tablespoons butter, melted
- 1 cup flour
- 1 teaspoon baking powder

1. Bring syrup ingredients to a boil in small saucepan. Pour into a 9 x 13 inch glass baking dish. Set aside.
2. In large mixing bowl, combine all top layer ingredients and beat well. Pour over syrup.
3. Bake at 350°F for 30 minutes.

—Compliments of an Amish Friend