

# GLOSSARY

*ab im kopp*—off in the head, crazy

*ach*—oh

*aenti*—aunt

*appetitlich*—delicious

*bensel*—hard to handle; a handful

*bruder*—brother

*daadi haus*—a small house built onto or near the main house  
for grandparents to live in

*daag*—day

*daed*—dad

*danki*—thanks

*Derr Herr*—God

*dochder*—daughter

*dumm*—dumb

*dummkopf*—dummy

*eck*—special place for bride and groom at the corner of the  
wedding table

*Englisch*—non-Amish

*Englischer*—a non-Amish person

*familye*—family

*frau*—wife

*freund*—friend

*geh*—go

*gut*—good  
*haus*—house  
*hiya*—hello  
*kaffee*—coffee  
*kapp*—prayer covering or cap  
*kinn, kinner*—child, children  
*kumme*—come  
*lieb*—love  
*maedel* or *maed*—girl or girls  
*mamm*—mom  
*mann*—man, men  
*mei*—my  
*milch*—milk  
*mudder*—mother  
*narrisch*—crazy  
*nee*—no  
*nix*—nothing  
*onkel*—uncle  
*roascht*—bread stuffing and chicken baked in a casserole  
*rumschpringe*—running-around period when a teenager  
turns sixteen years old  
*schee*—handsome  
*schwester*—sister  
*seltsam*—weird  
*sohn*—son  
*was in der welt*—what in the world  
*wunderbaar*—wonderful  
*ya*—yes  
*Yankee*—non-Amish person, term used in Middlefield, Ohio

# 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](http://www.Amishhearts.com).

## A PERFECT SECRET

1. Why do we often pretend to be someone different, in some aspect, even with those we love?
2. How does Luke's mother's death undergird his decisions in life?
3. Why does Rose enjoy being the "Rob in the Hood" for a change? What does this say about her personality?
4. What is it about your life that God is perfecting at this time?

## READING GROUP GUIDE

5. What is potentially dangerous about secrets in a relationship?
6. How does Rose's relationship with her aunt Tabby bring balance to her life? Who helps you in this way?
7. Why do weddings create such stress and expectation in life?

### A PERFECT MATCH

1. Zeke has confidence, but also humility. He's not conceited, and he doesn't doubt God's sovereignty in his life. How do you think Zeke acquired this complete faith and trust?
2. Do you think Zeke's parents' strained relationship has any bearing on him remaining a bachelor longer than most Amish men? Why or why not?
3. What did Naomi do to avoid dealing with David's betrayal? Do you think she will still struggle with trust, even after she and Zeke are married? If so, how can God help her heal and learn to trust again?
4. Margaret was tongue-tied around Zeke initially, but then became comfortable around him. She was then able to accept Ben Hooley's interest in her. What made Margaret change?

### A PERFECT PLAN

1. Priscilla wants to have a perfect wedding day, but she loses sight of what's really important. How might things have been different if she hadn't let worry creep into her heart?
2. Chester likes that Priscilla is organized and structured, but is there ever a point when he wonders if her need for perfection will do harm to their relationship?

## READING GROUP GUIDE

3. Rachel writes letters to both Priscilla and Chester, letters that hit on exactly what they are both feeling prior to the wedding. Do you think God is speaking to Priscilla and Chester through Rachel? Has this ever happened to you or to someone you know?
4. In what ways does an Amish wedding differ from a traditional *Englisch* wedding? Is there anything about an Amish wedding that you think should be incorporated into an *Englisch* wedding? Or vice versa?

# AMISH RECIPES

## AMISH BLUEBERRY COBBLER

1 stick butter  
2 c. sugar  
2 eggs  
3 c. flour  
1/2 tsp. salt  
1 tsp. cloves  
2 tsp. soda  
1 tsp. cinnamon  
1/2 c. blueberry juice  
4 Tbsp. vinegar  
1 1/2 c. blueberries

1. Cream butter and sugar together.
2. Add eggs and beat until fluffy.
3. Sift flour and measure. Sift dry ingredients and add juice and vinegar. Beat thoroughly after each addition.
4. Add berries and stir just enough to blend into dough.
5. Bake for about 40 minutes in 350°F oven.

## AMISH RECIPES

### APPLE CAKE WITH CARAMEL SAUCE

1/2 c. butter, softened  
1 c. sugar  
1 egg  
1 tsp. baking soda  
1/4 tsp. salt  
1 tsp. cinnamon  
1/2 tsp. nutmeg  
1/2 tsp. vanilla  
1 c. all-purpose flour  
2 1/2 c. finely chopped apples, such as Granny Smith  
1/2 c. chopped pecans

1. In a large bowl, cream the butter. Add the sugar and beat until fluffy.
2. Add the egg and beat until well blended.
3. Mix in the soda, salt, cinnamon, vanilla, and nutmeg.
4. Add the flour and stir just until blended. Stir in the apples and nuts.
5. Pour into an oiled 9" round cake pan and bake in a preheated 350°F oven for 30 minutes, or until the top springs back when touched lightly with your finger.

### HOT CARAMEL SAUCE

1/2 c. butter  
1 c. brown sugar  
1/2 tsp. salt

## AMISH RECIPES

1 tsp. vanilla  
1/2 c. evaporated milk

1. In a saucepan, melt the butter, brown sugar, and salt. Bring to a boil.
2. Remove from heat and whisk in vanilla and milk.
3. Serve warm sauce over apple cake. Serves 8.

## OUTRAGEOUS CHOCOLATE CHIP COOKIES

From *Country Lane Cooking*

4 c. white sugar  
4 c. margarine, softened  
4 c. peanut butter  
8 eggs  
4 c. quick oats  
2 tsp. salt  
2<sup>2</sup>/<sub>3</sub> c. brown sugar  
4 tsp. vanilla  
8 c. flour  
8 tsp. soda  
1 pkg. (24 oz.) chocolate chips

1. Cream together sugar, margarine, and peanut butter.
2. Add eggs.
3. Add the dry ingredients.
4. Bake at 350°F until just brown around the edges. Makes a large batch.

AMISH RECIPES

UNDERGROUND HAM

4 c. diced ham  
4 Tbsp. butter  
1/2 cup onion  
1 Tbsp. Worcestershire sauce  
1 can cream of mushroom soup  
1 c. milk  
1–2 c. Velveeta cheese  
4 qt. mashed potatoes  
1 pt. sour cream  
Browned and crumbled bacon

1. Combine ham, butter, onion, and Worcestershire sauce. Heat until onions are soft. Put in bottom of roaster pan.
2. In saucepan, heat soup, milk, and cheese—until cheese melts. Pour over top of ham mixture.
3. Add sour cream to mashed potatoes and put on top. Sprinkle with crumbled bacon.
4. Bake at 350°F for 20 minutes.

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