



An Amish bride from Holmes County shares all her wedding recipes, a look into her wedding, plus 350 of their extended family's favorites.

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## A Note from Miriam

After having known each other for over three years, it was a dream come true. Compiling the recipes and recalling our wedding day together brought back many fond memories. We spent many hours together compiling *The Wooden Spoon Wedding Cookbook*. Two of my favorite hobbies are cooking and reading. If you enjoy these hobbies you'll love the work we've done here.

I use a lot of simple, tried and true recipes, but when I have time I also enjoy making something that's a bit more challenging, but looks nice. So whether you enjoy the easy-to-make or the more difficult recipes, you'll find something in *Wedding Cookbook* you want to try. Aden has a hearty appetite and is always willing to try my new recipes. So is our son Cristy who joined us on July 16, 2004. He has added some work and worry, but also lots and lots of joy to our lives. At 22 months old he is not a picky eater, always willing to sample Mom's new dishes and help himself to any cookies he finds! Our newest

baby Ivan joined us on June 1, 2006. His boyish appetite is beginning to show.

In Wedding Cookbook my husband's family of eight sisters and five brothers all share their best recipes. Aden has four sisters younger than he, but he is the youngest of the six boys. His parents are Jacob and Esther Miller. Aden's aunts also shared recipes for this book. He has only one aunt on his mother's side, but six aunts and eight uncles on his father's side. So we don't take all the credit for the recipes in this book. A hearty thank-you goes to everyone who shared their recipes and stories.

You may find it interesting to know that in addition to being an accomplished woodworker, my husband is also an artist. He did all the pencil art for *Wedding Cookbook*.

Before you roll up your sleeves and get into the recipes, please take a moment to familiarize yourself with the symbols used in this book, found on page VI.

Miriam Miller

## Wedding Eck" Explanation

Throughout this book you will find the term "eck" used. This term in Pennsylvania Dutch literally means corner. For a traditional Amish wedding, though, it's the place where the bride and groom and their four witnesses eat two meals—dinner and supper. These tables are carefully arranged and decorated by the bride. On her wedding day hours of her own work surround her at the "eck." From the beautifully handmade wall decorations (behind the "eck") to the tables arranged to perfection, the "eck" is an expression of the bride's tastes. And yes, the tables are set in a corner with the bride and her witnesses on one side and the groom and his witnesses on the other.

## Symbols used in Wedding Cookbook



This art accompanies those recipes used specifically by Miriam at her own wedding.

The recipes on screened pages are general recipes used at Amish weddings, contributed by Aden and Miriam's mothers, aunts and grandmothers.

# Wedding Pund 6 pkg. Tropical Punch Kool-Aid 1 large can pineapple juice 1 qt. ging 1 large can grapefruit juice 2 (12 oz.) cans frozen lemonade Mix all together. Add ginger ale just before servis Punch 2'/: pkg. orange Kool-Aid 30 oz. fro

Cetting ready for a wedding starts nine months to a year ahead of time. We had to schedule to rent the things we

needed at least nine months ahead or they were booked full. W rented a trailer with tables, 275 place settings besides a lot of di which are needed to prepare the food. Also lots of serving bowl

Enjoy an extra helping of Miriam's thoughts on married life in "love notes" in the margin.

With this symbol Miriam shares personal wedding memories of her and Aden's wedding day on October 2, 2003.

2 t. sugar

1/2 c. Crisco or butter

2/3 c. milk

r. Add rest of ingredients and mix. Roll and cut ungreased cookie sheet. Bake at 450° for 10-12 brown.

Mrs. John (Fannie) Miller

There is no surprise more magical than the surprise of being loved.

#### MILK BISCUITS

1/4 t. soda

the recipe.

6 T. shortening

3/4 c. buttermilk or milk

in shortening. Add milk. Many times our Sunday te gravy. Aden makes the biscuits while I make loung to get the meal on the table.

> This wooden spoon highlights Miriam's special thoughts for

#### 1 c. shortening pinch of salt

Put ingredients in a bowl in order given. Beat or 150 to 200 beats by spoon. Bake at 350° for

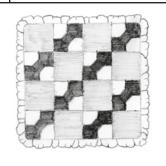
This is one of the first cakes I made when I was than once I made a mistake while making it, be ever flopped. I was 12 years old when my you Mom was at the birthing center I made the was surprised when she got home, as I he without her help.

3 T.

#### LAZY WIFE CAKE

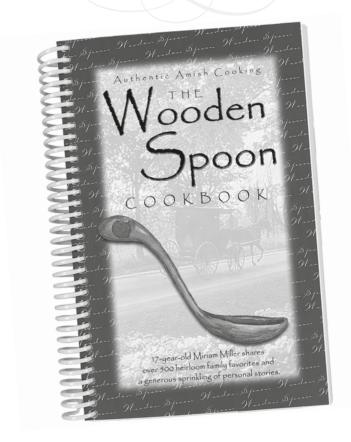
11/2 c. pastry flour

Throughout the book Miriam shares personal notes about her and Aden's wedding day accompanied by artwork by Miriam's husband Aden.



One of the first things I sewed for the wedding was six cushions. A cushion was put on each chair at the eck

## Miriam's First Dream Cookbook



You may have met Miriam Miller for the first time when she was a single 17-year-old girl Amish girl who had a dream of compiling her own cookbook—*The Wooden Spoon*. Now in its eighth printing, *The Wooden Spoon* has become a favorite among people who enjoy Amish cooking all over the United States. It is available by calling 800.852.4482.

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## Beverages

The punch was served, fresh as could be,
For it was made on our wedding day, you see!
My new sister-in-law made it after lunch;
Oh, how refreshing! A glass of ice-cold punch!

She took the recipe times six,
And then dumped and stirred and mixed.
Into the ice-house it was set, till it was cold,
And then the 7-Up was added, I was told.

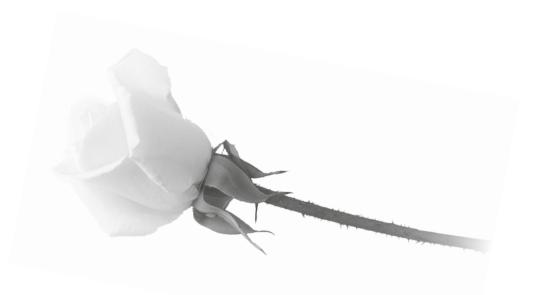
My parents got the job of serving it,

And everyone thought that was really fit!

For Dad likes to talk to everyone,

Tell some jokes and have some fun!

The young folks each had their share,
Then we did what we thought was fair.
The older people and children got a taste,
Not even one drop went to waste.



ahead of time. We had to schedule to rent the things we needed at least nine months ahead or they were booked full. We rented a trailer with tables, 275 place settings besides a lot of dishes which are needed to prepare the food. Also lots of serving bowls. From another place, we rented four gas stoves to do the baking before the wedding and the cooking on the day of the wedding. And another must is the ice-house. That is a small insulated building, filled with shelves to store food, and a place to put your ice to keep the food cold.



## Holiday Punch

2 c. hot water

2 c. cold water

6 oz. strawberry Jell-O

<sup>1</sup>/<sub>2</sub> gal. orange sherbet, softened

1 (2 liter) 7-Up

1 (46 oz.) orange juice

1 c. ReaLemon

1½ c. sugar

Pour hot water over Jell-O and stir until Jell-O is dissolved. Add cold water. Stir well. Add the rest of ingredients, adding 7-Up just before serving.

Since this punch is better the fresher it is, we waited to make it until the day of the wedding. We made six batches and had plenty, but the leftover was so good that we almost wished for more. When the young folks were eating their supper, my parents gave each person a small glass filled with punch. Of course, the bridal party got all they wanted.

### Wedding Punch

6 pkg. Tropical Punch Kool-Aid

5 c. sugar

1 large can pineapple juice

1 qt. ginger ale

1 large can grapefruit juice

12 qt. water

2 (12 oz.) cans frozen lemonade

Mix all together. Add ginger ale just before serving. Serves 75 people.

Eli & Ella Stutzman

#### Punch

2<sup>1</sup>/<sub>2</sub> pkg. orange Kool-Aid

30 oz. frozen orange juice

 $2^{1}/_{2}$  c. sugar

2<sup>1</sup>/<sub>2</sub> liters 7-Up

21/2 gal. water

1 gal. orange sherbet

Can be made the day before the wedding. Add 7-Up and softened orange sherbet just before serving. Yield: 5 gallons.

Leroy & Lydia Miller

#### Mennonite Wine

1 (12 oz.) can frozen grape juice

1/4 c. ReaLemon

1 (6 oz.) can frozen orange juice

2 liters ginger ale

1 c. white sugar

Mix first four ingredients. Add enough water to suit your taste. Just before serving add ginger ale.

William & Elsie Miller

#### HOT CHOCOLATE

1 c. chocolate syrup 8 oz. marshmallow creme 1/2 gal. milk

Combine chocolate syrup and marshmallow creme thoroughly. Add hot milk and mix until well blended.

Mrs. Ivan A. Miller

A few months before our wedding I was at a restaurant and saw a waitress go by with someone's drink. What



caught my eye was
the pineapple and
cherry that garnished
the glass. I thought
it's prettier than just
a plain lemon slice,
so I had the "eck"
tablewaiters put one on
our punch glasses.