

Chapter 1 : Lovina's Amish Kitchen

The Amish cook's anniversary book: 20 years of food, family, and faith Item Preview.

Love cooked onions like on a Philly cheese steak sandwich , not a fan of fresh onions because of the aftertaste lasting hours. What about stuffed pig belly? What about goose or duck? I ask this because these were typical dishes my grandmother used to eat. She was German, but grew up in NY. I assume maybe the Amish might have had similar food. I like it a lot. I also love chicken gizzards and hearts. My dad used to fry them up. Kind of a country delicacy he grew up in rural NC but I recently saw them in a somewhat fancy restaurant. Comment on Amish bakers stingy with spices; at least in our area. May 25th, at For example cinnamon anything; i. I thought this would be a perfect time to ask why they may be so stingy with spices. Thank you in advance. Commercially-produced food may not always match what Amish make for themselves! There was a recent discussion by readers on this food quality topic which you might like to check out: I think my brain took your M initial and smushed it into your first name to turn you into Pam. There are good Amish and bad Amish just as there are good English and bad English. We have Amish friends and acquaintances as well as English ones. I wish it were not that way but I have yet to find any group of people who are all perfect OR all bad. You have a very realistic view. Check in an Amish printed cookbook. I, too, live on a farm and Usually go barefoot, summer and winter! But I am a great gram, so have old feet! Only a trip for a pedicure can get them clean, but who can afford that repeatedly lol Thanks for asking Lovina my question!

Chapter 2 : Lovina Eicher | Lovina's Amish Kitchen

Lovina's Amish Kitchen is written by Lovina Eicher, Old Order Amish writer, cook, wife and mother of eight. She is the co-author of three cookbooks; her newest cookbook, The Essential Amish Cookbook, is available from

Comment on Love lovina July 21st, at I love my childhood memories of visiting PA and buying food from the Amish. Reply to Comment Comment on Cookbook July 23rd, at Thank you so much! Reply to Comment Comment on Awesome giveaway July 23rd, at Plus all the hard work, would love trying recipes from the cookbook. Reply to Comment Comment on The cookbook July 23rd, at Reply to Comment Comment on Cookbook giveaway July 24th, at They seem to have such a peaceful life. I would love to win your cookbook. I really would like to try some of these recipes. As a child I remember traveling to Pennsylvania in the summer. We stopped at farmers markets to sample delicious foods. This contest gives the opportunity to try a taste of Amish home cooking. Reply to Comment Comment on Cookbook July 26th, at I live in east central Wisconsin, have some Amish families that live around here. In fact recently, they had annual Haystack dinner benefit! I have some Amish cookbooks from around Wisconsin, would love to include yours!! Reply to Comment Comment on Cookbook July 27th, at One of my favorite things to do is visit Lancaster County Amish country. We try to stay away from the more commercial aspects of the area and like to tour the back roads and see all the farms and neat homesteads. Reply to Comment Comment on Looks great July 27th, at Reply to Comment Comment on Love cooking July 30th, at Spending time in the kitchen is my happy place. Recently my husband has been diagnosed with diabetes and I wish advanced MS. We've both been told to lose weight. Is it possible to cook Amish yet still be low carb? I collect cookbooks and would love to get an Amish cookbook. Reply to Comment Comment on Thank you August 7th, at Reply to Comment Comment on Win a cookbook September 6th, at Just love your peaceful, quiet, and simple life. I love to cook and bake and do have several Amish cookbooks. I would love to add your cookbook to my collection. Thank you and God bless! I would love to add your cookbook to my collection.

Chapter 3 : The Essential Amish Cookbook: Your Question Suggestions For Lovina

Amish cooking Lovina Eicher Lovina's Amish Kitchen Stuffed Cabbage Rolls The Essential Amish Cookbook: Everyday Recipes from Farm and Pantry. vegetables Side Dishes, Vegetables Stuck buttons, Abigail helps Grandma, and tight hugs.

She had previously written for 12 years as *The Amish Cook*, handled by a different syndicate. So in a step of faith, we launched her new column in July, started a website for it, and began a Facebook page and Twitter account. It is so curious and fascinating to personally use some of the newest media and technologies available while working alongside a writer who writes by gaslight and pen and paper. When Amy sent word to Lovina to let her know about the likes, she was extremely gladdened as well. It is amazing because we have not done anything special to promote the Facebook page: Can you spot the dog? Izzy, the Eicher family pet, celebrates FB likes in the autumn leaves. Curious, we posted a little poll on Facebook. Some 46 people responded to this question: We love that this Facebook page is growing very fast and are curious as to how you find it. When a friend of yours likes the page or shares it 5. When a friend of yours likes the page or shares it 7 5. What did surprise me was that her page came up as a suggestion on Facebook. My favorite was a comment from Cherie Kreutziger: LOVE it   thank you for getting her on the net and sharing on Facebook. Why go on about this? Is it our yearning for simplicity, faith, values, family? All of the above? What do you detect? Over the years, we have published dozens of titles relating to Amish, plain, and conservative Anabaptist groups, helping people understand and interpret this precious and Christian heritage. Just last week one of our editors, Valerie Weaver-Zercher, wrote about our newest book series, *Plainspoken* , but before that there were many other titles. Below is just a sampling of them.

Chapter 4 : Lovina Eicher Cookbooks, Recipes and Biography | Eat Your Books

The Times of Northwest Indiana - the source for regional crime, business, government, education, sports news, history, and lifestyles.

We had just enjoyed a few nice warm and sunny days until yesterday, when it was rainy and cooler. Daughters Elizabeth and Susan and their little girls came to our house yesterday morning. I always have fun going to garage sales, and I did really well. I brought home some pants for the boys, dresses and coverings for the girls, and of course some dresses for my little granddaughters. When we got home, Abigail tried on the new clothes. She does well dressing herself. I also was able to get a baby swing and stroller that were in good shape for a few dollars each. They will come in handy when my grandchildren come. And yes, I did buy some toys for the granddaughters to play with when at our house. They both like to look at books, and they also liked the wooden blocks I brought home. Elizabeth and Susan found good bargains on clothes, so it was worth it for them as well. We stopped at a few more garage sales on our way home. On Sunday evening Dustin and Loretta prepared supper on the grill for our family, also in honor of his birthday. On the menu were grilled whole chickens, French fries, cottage cheese, sliced cheese, veggies and dip, cake and ice cream. The chicken was grilled and seasoned just right and was very juicy. It was a treat to me that supper was being prepared and I could just spend time with my granddaughters. Jennifer likes to gnaw at an apple; I think it feels good to her gums, with more teeth pushing through. Verena will watch her two little boys and get meals for them. Our church ladies are taking turns taking in supper, so there should be plenty of leftovers. I remember after my surgery how helpful it was to have people bring supper over to us almost every other night. That meant a lot to me. He will have the heel lengthening surgeries done to help him get his balance better. The first foot surgery will be in January, and then the second foot in March. Hopefully it will all be healed for him when the warm days come next spring. Kevin will have many weeks in a wheelchair while recuperating. Remove from heat, drain and slice into smaller pieces if desired. Add onion, sugar, cheese and mayonnaise. Stir and place in casserole dish. Melt butter and stir in crushed crackers. Spread on top of carrots. Bake at degrees for 30 minutes. She is the co-author of three cookbooks; her newest cookbook, *The Essential Amish Cookbook*, is available from

Chapter 5 : The Amish Cook at Home: Simple Pleasures of Food, Family, and Faith by Lovina Eicher

Lovina Eicher, the daughter of the late Amish food columnist Elizabeth Coblentz, continues her mother's sharing of recipes and Amish culture with the rest of this world in a book with stunning photography, articles which read like personal letters, recipes which are easy to make and tasty as well, and precious writing from her closest family.

Chapter 6 : Lovina's Amish Kitchen Facebook Page Hits Likes & More | mennobytes

*Lovina is the author of *The Essential Amish Cookbook* and the *Lovina's Amish Kitchen* column. To enter to win a copy of *The Essential Amish Cookbook*, just leave a comment on this post. I'll draw a random winner and post it next week.*

Chapter 7 : The Amish Cook's Baking Book - Lovina Eicher, Kevin Williams - Google Books

Lovina Eicher is an Old Order Amish writer, cook, wife, mother of eight and co-author of three cookbooks. Her new cookbook, "The Essential Amish Cookbook," is available from

Chapter 8 : The Amish cook's anniversary book : 20 years of food, family, and faith - Missouri Evergreen

"Lovina's Amish Kitchen" is the new column name for the weekly syndicated feature penned by Lovina Eicher, who formerly wrote as "The Amish Cook" for Oasis Newsfeatures. Image courtesy Mennomedia.

Chapter 9 : Lovina Eicher Answers Your Questions (Essential Amish Cookbook Giveaway)

The Amish Cook is a weekly column written by Lovina Eicher, an Old Order Amish woman who lives in Ohio. To comment, contact Lifestyle Editor Janice McFarland at or send mail to Eicher at.