

# Finding something delicious not a problem at extravaganza

By Emily Votaw  
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Cookbooks can be many things.

One incarnation is just a guide to preparing specific dishes, complete with intricate descriptions of how much of what you need to make a meal or a snack. This is the kind that is typically coffee table size, the sort you can buy in big box bookstores.

But there is a second type of cookbook that is just as popular, if not more popular, than the glossy-paged ordeal earlier described.

On Saturday, July 2, The Gospel Bookstore held its annual Cookbook Extravaganza in the large area in the front of the German Village shopping center. And despite the gloomy, rather humid conditions, the event was relatively well populated, even shortly after the cookbook authors had set up their respective places.

This is the second Cookbook Extravaganza that Eli and Vesta Hochstetler, who own the Gospel Bookstore, have organized. And just like last year, 2011's event was a presentation of notable cookbooks on the first weekend of July. Each author is given the opportunity to make some samples of the recipes described in their books and present them alongside their actual cookbook.

The variation amongst the types of dishes presented by the cooks at the 2011 Cookbook Extravaganza were astounding: from traditional Holmes County, Amish family fare to food developed specifically for and by residents of the small Amish and Mennonite community located in Pinecraft, Florida. So just because the Cookbook Extravaganza is a local event starring mainly local authors doesn't mean that some of the presenters didn't come an awfully long way to show their hard work off to locals and tourists alike milling around the German Village commons.

Sherry Gore, who was presenting "A Taste of Pinecraft," noted she flew in to take part in the Cookbook Extravaganza. And her cookbook is not only unique because it features recipes specifically designed for residents of Pinecraft, it is also different in the way it presents its recipes. Gore also noted that she is a scribe for *The Budget*, writing out of Sunnyside, Florida.

"People tell me it's more like a cookbook novel," said Gore, going on to remark that this aspect of her book is both good and bad. "They prepare the dishes and put them in the oven, and start reading the book and pretty soon the timer is going off and the food is done. In fact, I've been told that the timer often goes off too soon."

Gore's book had to travel roughly 1,100 miles to get to Berlin. And in true Cookbook Extravaganza fashion, emphasizing the diversity of dishes that can be prepared using the cookbooks featured by the Gospel Bookstore, the presenters right next to her were much more regional.

Instead of being decidedly different, author Mary Troyer confessed that she feels like her cookbook, "Simply Delightful," isn't very unique at all.

"I don't know how our book would be very different," Troyer said.



Photo by Emily Votaw

**Sherry Gore, a *Budget* scribe and author of "A Taste of Pinecraft," was one of many cookbook authors on hand at the second annual Cookbook Extravaganza at the Gospel Book Store in Berlin last Saturday.**

But not being unique simply does not translate to "not tasty" as the sweet rolls available as samples, made from a "Simply Delightful" recipe so clearly demonstrated.

"This book is not just mine," Troyer said, explaining that she is indeed not the main author, "but definitely a family cookbook."

The cookbook gives an impression of the Troyer family to the reader or cook who is perusing or making the recipes detailed within the book. Whether they are making jams enjoyed by the Troyer family for years or attempting to recreate the mashed potatoes that Amish cuisine is so often associated with, a feeling of warmth from a family that took the time to preserve their favorite recipes can't help but be sensed.

And when asked how she was enjoying the experience as a presenter at the 2011 Cookbook Extravaganza, Troyer said that she found it very interesting.

"It's just great to find interesting new ideas from other cooks," Troyer said.

Spreading ideas: yet another facet of cookbooks. One that is cheerfully emphasized by the contents of Dorothy Detweiler Miller's "Cooking with Love."

"One thing that makes my book unique is that I have a lot of meal planning and table setting suggestions included with the recipes," said Miller, opening the display copy of her book. "Like here," she said, pointing out a couple of lines underneath a recipe. "I have a lot of menu ideas, like what kind of sides might go with a dish."

Miller went on to say that the book contains a lot of suggestions, even for variations in traditional dishes.

"For example," Miller said, pointing to one scrumptious looking ball of dip, "You could either use chocolate chips in this recipe, or" shifting her finger to point to a dish adjacent the first, "you could use crushed Butterfinger bars on the outside of it. I guess it's really just because I like to mess with recipes, use different ideas."

However, not all of the cookbooks on display were accumulations of family recipes or recipes perfected by one or two individuals. In fact, some of the cookbooks were designed by

entire organizations. Two specific groups that presented cookbooks were the Orrville Mennonite Church and the Holmes County Training Center.

"It's the same cookbook as last year, exactly the same," said Mim Wengerd of the Orrville Mennonite Church, commenting on how the church chose to present the same book last year. And just like last year, the book is a collection of congregation favorites sprinkled with bits of illustration and personality, much of which is courtesy of the youngest member of the church.

Unlike the Orrville Mennonite Church, the Holmes County Training Center was a first time presenter this year, with their book "A Serving of Love," featuring recipes from the Mother's Club affiliated with the Training Center.

"For years, after anything where there would be food provided, people would suggest that we come up with a cookbook," said Denise Estill, an early intervention specialist at the Holmes County Training Center. Along with Estill, the Holmes County Training Center's cookbook was also represented by Emma Coblentz, who coordinates the Mother's Club at the Holmes County Training Center.

Cookbooks, like food, mean many things to many people including those who put them together.

"My family has an Amish background," said Amy Miller, who was presenting the cookbook "Our Family Table to Yours," "and to me, it just makes me feel happy to make others feel loved, and I think that one of the best ways to make anyone feel loved is to cook for them."

And surely anyone who had the excellent pineapple cake that Miller was sampling along with her book throughout the day of the event, could not help but feel loved.

While the results of the contest to choose the best cookbook present at the event were not available as of press time, one thing is for certain - it had to have been a tight race as each cookbook and the people representing it had something that others didn't. That means it was a rough decision for anyone to pick just one favorite.