

## Taste

Continued from Page C1

Dylan's  
Blueberry  
Pudding Cake

**Berry Sauce**  
1½ cups of blueberries  
½ cup sugar  
1 tablespoon cornstarch  
¼ cup water  
Juice of half a lemon

**Cake Batter**  
½ cup, or 1 stick, butter  
½ cup sugar  
1 cup flour  
1¼ teaspoon baking powder  
1 teaspoon salt  
1 large egg  
½ cup milk  
1 teaspoon vanilla  
Chocolate chips, optional

Preheat the oven to 375 degrees.

Make the sauce by mixing together the berries and sugar in a small pan and cooking until the berries are soft.

Meanwhile, stir together the cornstarch and water. Add the cornstarch mixture and the lemon juice to the berry mixture and heat until thickened. Remove from heat and set aside while preparing the batter.

Melt the butter in a 9-inch skillet.

Make the batter by whisking together the sugar, flour, baking powder and salt.

In a separate bowl, whisk together the egg, milk and vanilla, adding the melted butter from the skillet.

Add the egg and milk mixture to the flour mixture and stir until all is well incorporated.

Fold in a few chocolate chips, if using them.

Pour the batter into the skillet, then pour the blueberry sauce over the top.

Bake for 20 to 25 minutes or until a tester inserted comes out clean.

Send queries or answers to Sandy Oliver, 1061 Main Road, Islesboro 04848. Email sandyloliver47@gmail.com. For recipes, tell us where they came from, list ingredients, specify number of servings and do not abbreviate measurements. Include name, address and daytime phone number. And make sure to check out Sandy's blog at tastebuds.bangordailynews.com.

Pot roast supper at  
Cherryfield church

**CHERRYFIELD** — A savory pot roast supper will be held 5:30 p.m. Wednesday, Aug. 10, at Cherryfield Congregational Church Fellowship Hall, River Road.

Doors open at 5 p.m. Cost is \$9, \$4 for children.

Pancake breakfast  
at Freedom hall

**FREEDOM** — A pancake breakfast will be served 7:30-10:30 a.m. Saturday, Aug. 13, at Dirigo Grange hall, Route 137.

The cost is \$7. Proceeds will benefit Dirigo Grange.

Lobster supper at  
Jonesport church

**JONESPORT** — Sawyer Memorial Congregational Church will hold its annual Lobster Feed 4-6 p.m. Saturday, Aug. 6, at the church, 28 Sawyer Square.

The cost for a dinner with one lobster is \$15, \$20 for a dinner with two lobsters.

Dinners will include corn, yeast rolls, cole slaw and homemade blueberry dessert. Hot dog dinners at a cost of \$7 will be available for landlubbers.

For information, call 497-3480 or email sharonhex1@gmail.com.

Free bean luncheon  
at Bangor church

**BANGOR** — A free bean luncheon will be served noon-1 p.m. Saturday, Aug. 6, at Hammond Street Congregational Church, UCC, at the corner of Hammond and High streets.

The meal will include hot dogs, casseroles, rolls, dessert and beverages. A bag lunch for a future meal will be distributed to attendees. The event is free and open to all.



AMANDA LUCIDON | WHITE HOUSE

Scout Bookham and her mother Jessie Davis of Rockland meet first lady Michelle Obama in July at the White House. Bookham was the Maine winner of the Healthy Lunchtime Challenge.

## Scout

Continued from Page C1

tioned the lunchtime competition in February and asked her if she was interested in entering it. She was. The youngster said she doesn't cook a lot but does eat healthy while enjoying junk food on occasion. Her favorite food is carrots.

In June, Davis received an email notifying the family that Scout had been selected to represent Maine. She informed her daughter by bringing out her suit-

case and some cooking supplies.

Scout was one of 56 children from each state, territory and the District of Columbia to be invited to the White House. The family toured Washington, D.C., before the formal ceremony and got to see the exhibit of Julia Child's kitchen at the Smithsonian Institution.

A formal state dinner was held for the young cooks, who were announced as each arrived. A Marine band performed during the event.

Scout said the highlight

for her was meeting the first lady and having her photograph taken with Michelle Obama. After the photo was taken and she was walking away, Scout said she turned around and told the first lady that she was an amazing woman.

"She stopped, turned around and said, 'No, you're an amazing young woman,'" Scout recalled.

The students were encouraged to return to their communities and pay it forward in some way, Scout said.

She and her family have come up with the goal of

having restaurants around the region offer the recipes from the cookbook produced with the 56 winning recipes. The money raised from these meals would then be donated to food pantries.

Davis said the children were asked why they entered the contest, and many of them talked about how they had cooked all their lives and learned recipes from their grandmothers. Scout's reason was more simple.

"I told them I had always wanted to go to the White House," Scout said.

## Course

Continued from Page C1

packets from any flavor and just cook the noodles.

Let this chopped salad rest for a few minutes and then serve it warm or chilled. It's good both ways.

P.S. If you love farmer's markets like I do, then you'll want to get in on Maine Farmers' Market Snapshot Week, which is how Maine farmers markets are celebrating National Farmers' Market Week from Aug. 7 to 13. Leigh Hallett, executive director of the Maine Federation of Farmers' Markets, tells me that farmers' markets around the state will be participating, with different special events that could include music, children's activities, contests and more.

Participating markets will also be encouraging shoppers to share their market stories through photos, memories and more.

"There are three ways shoppers can share their stories. One is on social media, using the hashtag #MeSnapshotWeek. They can also email photos and comments to snapshot@mffm.org," Hallett said in an email. "Also, each participating market will have surveys, and the last question asks for market stories and memories."

To find out what your farmers market is doing, check their Facebook page or inquire at the market.

Sarah Walker Caron is the senior features editor for the Bangor Daily News and author of "Grains as Mains: Modern Recipes Using

Lemony Steak and Veggie  
Chopped Salad with Ramen

Serves 2 (large portions) - 4 (smaller portions)

1 cucumber, thinly sliced and quartered  
1 green pepper, diced  
1 cup grape or cherry tomatoes, halved  
1 shallot, chopped  
1 ear corn, cooked  
½ lb. steak, cooked and thinly sliced  
1 lemon, juiced  
1 tbsp olive oil  
Salt and pepper, to taste  
1.8-oz package ramen noodles, prepared (noodles only)

In a large bowl, add the cucumber, green peppers, tomatoes and shallot. Cut the kernels from the corn cob and add to the bowl (discard cob). Stir well to combine.

Drizzle with lemon juice and olive oil. Season with salt and pepper. Toss to combine. Add the steak slices and cooked ramen noodles and toss again.

Let sit for five minutes, then toss again. Serve immediately or chill until ready to enjoy.

Ancient Grains," available at bookstores everywhere including The Briar Patch and Bull Moose in Bangor. For

more delicious recipes, check out Maine Course at mainecourse.bangordailynews.com.



A hoppy Belgian saison (left) paired with a carnita sandwich can be seen recently at Foulmouthed Brewing in South Portland. A combo of venison sliders and beer (right) can be seen recently at Liquid Riot Bottling Co. in Portland.



KATHLEEN PIERCE | BDN

## Beer

Continued from Page C1

said — the chef's honey tamarind carnitas sandwich is heightened with an Iron Goddess, a wheat and honey saison made with oolong tea. Diners also would be happy with a hoppy Kaizen saison, because its citrus flavor works well with the zesty-cured pork shoulder.

"As long as you hit the flavor points: salty, sweet, bitter, texture," you can create a great pairing, said Lindberg. "I'm really passionate about sandwiches and beer."

His spicy BLTs, grilled cheese with smoked mushrooms and red onion jam, and plates of poutine are a departure from pub grub.

"I like variety. I'll talk with the brewer and ask, 'What are you going to brew?' and I'll come up with some food," Lindberg said.

It's not a new concept. Germans have enjoyed beer with sausages and sauerkraut for centuries, yet, the latest iteration in Greater Portland can be downright Epicurean.

But beer with peanut but-

ter and jelly? Nick Krunkkala, who is kicking out some fun pairings at Liquid Riot Bottling Co. in the Old Port, approves.

Talk about minimizing food miles.

**"It's playful food. You are not sitting down and digging into a big meal. You are standing and eating with your hands."**

NICK KRUNKKALA, LIQUID RIOT BOTTLING CO.

"I've always used all-Maine ingredients, now I am using beer that's made 15 feet from where I'm cooking," said the Portland chef.

Beer, used in marmalades and jams, is a key ingredient in his small plates menu.

"It's a new way of eating. Typically you would pair wine with food in tapas. We are trying to reverse it," said Krunkkala. "It's playful food. You are not sitting down and digging into a big meal. You are standing and eating with your hands."

European in nature, Krunkkala's creations hinge on collaboration and keeping senses heightened.

"As a chef you learn to taste and smell and try and

pull out different ingredients and create different flavors," said Krunkkala, who consults with in-house brewsmiths and spirit makers, just as he does farmers and fishermen.

a buttered potato roll served with fried plantain chips is "an adult version of a kid's classic." To keep it from becoming too PG, pair it with the lighter Belgian IPA.

Speaking of children, treat yourself this summer and order a coconut cream float, served with stout and topped with Gifford's French Vanilla Ice Cream at Foulmouthed.

In this keg-to-kitchen craze, brewers like it, too. When Krunkkala asks Liquid Riot's staff what's coming up on their beer roster, it "keeps them on their toes, keeps them in the loop."

Like coffee, now roasted lighter and fruitier, "beer has changed and evolved so much. It's not too heavy. It's crisp, refreshing, floral and citrusy on a hot day," he said.

To Krunkkala, who came from a wine-focused restaurant in Boothbay, beer and food pairings are of the moment.

"Right now it makes sense to incorporate beer into dishes. It's an elevated level of cooking. I'm always looking to enhance recipes. Beer keeps it very interesting," he said.

## OBITUARIES



CLARA C. KEEZER

**SIPAYIK** - Clara Cecilia Keezer, 85, passed away on August 2, 2016, at Calais Regional Hospital surrounded by her family. Clara was born on August 3, 1930, to Jerome and Elizabeth (Lewey) Neptune in Eastport.

Clara's mother and grandmother taught her the art of basketweaving at a young age, after completing her first basket at the age of 8 she flourished. She strayed from traditional baskets and created original designs that earned her recognition by the National Endowment for the Arts, who awarded her with the National Heritage Fellowship Award in Washington, D.C., in 2002. This Native American tradition has been revitalized and passed on to today's generations thanks to Clara.

In addition to her parents, Clara was predeceased by her husband, Larry Keezer Sr.; an infant daughter; granddaughter, Kelly Keezer; four sisters, Theresa Gardiner, Edith Pond, Angela Barnes and Irene Lewey; and two brothers, Lewis and John Neptune. Survivors include five sons, Larry Keezer Jr. and his wife, Lori, Richard, Jerry, Paul "Rocky" and Kenneth Keezer, all of Pleasant Point; a brother, Peter Neptune of Pleasant Point; seven grandchildren, who she adored and loved, Larry Keezer III, Anna, Jimmy, Tommy, Jason, Jeanette and Alta; many great-grandchildren; many nieces and nephews, including Elizabeth, Peter Jr., Francis, Victoria, Lisa, Ronny, Cindy, Debbie, Brenda, Jimmy, Maxwell, William, Sherman, James, Jerry, Edward, Mary, Sylvia, Sandra, Angela, Franney and Tony; special friends, Elizabeth Carr Carroll, Carol Smith Fisher, Theresa Secord, Diane Apt, Howard Gallagher, Alden Hanning and his family, Bobbi Packard, Abigail Goodyear, Jennifer Neptune, Nancy Assante, Meg McGarvey, Linda Eldred and John and Donald Stanley, who were like two more sons to Clara. She also leaves behind her feline companions, Foxy, Grady, Pretty Boy, O.J., Curly, Cuddles, Xena and Tiny. She will be fondly remembered by many.

Visitation for Clara will be held 4 p.m. Wednesday, August 3, at the home of Lori Keezer, Warrior Road, Pleasant Point, until Friday morning. A funeral will be held 11 a.m. Friday, August 5, at Beatrice Rafferty School, Pleasant Point, followed by burial at Pleasant Point Tribal Cemetery. Arrangements by Mays Funeral Home, Calais and Eastport. Condolences and memories may be shared at [www.maysfuneralhome.com](http://www.maysfuneralhome.com).

## JOHN A. BREAU JR.

**CARBONDALE, Pa.** - John A. Breau Jr., 60, of Carbondale, PA, died Thursday, July 28, 2016, at Geisinger Wyoming Valley Medical Center, Plains, PA. He was born in Greenville, Maine, son of the late John A. and Elaine King Breau Sr.

He was a graduate of Greenville High school and was a member of the Catholic faith. Prior to his illness, he was employed as a production worker for Gen-Tex Optics, Simpson, PA.

Surviving are his siblings, Wendy Parry, Greenfield Twp., PA, Lena Breau, Corinna, Maine, Heidi Durand, Forest City, PA, Arthur Breau, Greenville, Maine, and Melissa Counterman, Marshalls Creek, PA; 2 daughters, Shana and Becky; his companion, Carol Lloyd, Carbondale and her children, Carol "Sissy," Dawn, Joseph, Wright "Rocky" and Patrick; and several nieces and nephews.

A celebration of life for family and friends will be held Sunday, August 7, from noon to 4 p.m. at the American Legion Hall in Greenville, Maine. Arrangements by the Brennan & Brennan Funeral Home, Inc., 55 Lincoln Ave., Carbondale, PA. For directions or to send online condolences, please visit the funeral home's website.