

# OBITUARIES

## Coconut-Chocolate Scones

**1/2 cup cold-pressed coconut oil**  
**1 cup whole wheat flour**  
**1 cup unbleached all-purpose flour**  
**1/3 cup packed light brown sugar**  
**2 teaspoons baking powder**  
**1/2 teaspoon baking soda**  
**1/4 teaspoon salt**  
**1/2 cup unsweetened flaked coconut**  
**1/2 cup chopped bittersweet chocolate**  
**2/3 cup buttermilk, plus an extra tablespoon or two if necessary**

- Preheat the oven to 400 degrees. Line a baking sheet with parchment paper.
- Cut the coconut oil into small bits, place it in a small bowl, and set it in the freezer while you gather your remaining ingredients.
- Whisk together the

whole wheat flour, all-purpose flour, brown sugar, baking powder, baking soda and salt in a large bowl. Add the chilled coconut oil and, with an electric mixer, mix on low speed until the mixture resembles coarse meal. Stir in the coconut and chocolate. Stir in the buttermilk on low speed until the dry ingredients are just moistened. Do not overmix.

- Turn the dough onto a lightly floured work surface and divide it in half. Shape each half into a 6-inch disk. With a sharp chef's knife, cut each disk into six wedges. Place the wedges 1/2-inch apart on the prepared baking sheet. Bake the scones until they are firm and beginning to color on the bottom, 12 to 15 minutes. Let them cool for 5 minutes and serve warm. Makes 12 scones.

## Oil

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But the real allure of coconut oil for the creative baker is its potential to add tropical flavor to baked goods. I purchased some cold-pressed oil to see what it could do in a favorite recipe for scones. When I opened the jar, I wasn't disappointed with its mild but decidedly coconut-y fragrance.

Coconut oil melts at a relatively low 76 degrees (butter melts at 90 degrees; vegetable shortening melts at 115 degrees). It was a warm day, and I noticed that the oil was almost fluid. The fat in this recipe has to help the scones to a good rise, but it can do so only when solid. Water trapped in solid bits of fat turns to steam in the oven, expanding and causing the dough to puff up. If the fat

melts before the scones are baked, that water separates from it and escapes before it can do its job. So I measured out my coconut oil and then transferred it in small spoonfuls to a bowl, which I placed in the freezer for a little while. If your kitchen is cool and your coconut oil is solid, you can skip this step. But chilling the oil won't hurt, and will ensure that it functions properly in the oven.

Unsweetened coconut added chewy texture. To moisten the dough, I used buttermilk, which lent my scones a tangy note. For a dairy-free version, you could substitute soy milk or even light coconut milk. After gently mixing and shaping my scones, I baked them until they were just golden on the undersides. They were rich but greaseless, with a clean, coconut flavor.



SANDY OLIVER

Crabapples.

## Oliver

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lowing recipe, the sorbet pattern of two cups of fruit puree plus two of a liquid, plus sugar or simple syrup to taste. (I make simple syrup out of equal parts of water and sugar, heated together until the sugar is melted.) A couple tablespoons of a spirit helps. If you have (or can afford) the French-made apple brandy, Calvados, that is the

perfect addition.

Send queries or answers to Sandy Oliver, 1061 Main Road, Islesboro 04848. Email [sandyoliver47@gmail.com](mailto:sandyoliver47@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](http://tastebuds.bangordailynews.com).

## Baked bean supper at Bangor church

BANGOR — A baked bean supper will be held 5-6 p.m. Saturday, Sept. 26, at First United Methodist Church, 703 Essex St.

The menu will include yellow eye, pea pork and beans and vegetarian spicy barbecued beans, heart-healthy salads, American chop suey, macaroni and cheese, cornbread and pies.

Prices are \$7 for adults, \$3 for children under 12, \$20 for a family. Proceeds will benefit church mission programs.

A concert by Roosevelt Andre Credit will be held after the supper.

## Bean-hole beans at Hampden church

HAMPDEN — Bean-hole baked bean suppers will be held 4:30-6 p.m. Saturdays, Sept. 26 and Oct. 24, at Hampden Highlands United Methodist Church, 44 Kennebec Road.

The menu will include bean-hole beans, ham, coleslaw, rolls, pies and beverages.

Prices are \$8 per quart, \$8 for adults, \$5 for children, free for children ages 3 and younger.

Call the church office at 862-4195 with questions.

## Baked bean supper at Stillwater Church

OLD TOWN — A baked bean supper will be held 4:30-6 p.m. Saturday, Oct. 3, at the Stillwater Federated Church, 80 Bennoch Road.

The menu will include baked beans, coleslaw, biscuits, homemade brown bread, "Stillwater Church pickles" and homemade pies. Cost is \$7 for adults, \$1 for children.

## Public baked bean supper at Orrington

ORRINGTON — A public baked bean supper will be held at 4:30 p.m. Saturday, Oct. 3, at Orrington Congregational Church, 38 Johnson Mill Road.

The menu will include baked beans, hot dogs, casseroles, coleslaw, rolls and homemade pie.

Cost is \$7 for adults, \$3 for children.



BLAKE E. STEVENS

LEE - Blake E. Stevens, 94, passed away peacefully September 20, 2015, surrounded by his family, at Cummings Health Care Facility. He was born May 31, 1921, in Springfield, the son of Jesse and Lyda (Jipson) Stevens.

Blake served in 1942 in the US Army as a teletype operator and was honorably discharged in 1945. He worked in the woods most of his young life, drove the milk truck for Harold Crocker and in 1963, moved to Connecticut to work at International Silver Rolling Mill. Blake enjoyed fishing, hunting and long rides with many family members. He loved visiting friends and telling stories about the past.

Blake is survived by his beloved wife of 66 years, Lottie (Spencer) Stevens, of Lee; four girls, Lauralee Stevens, of Lee, Barbara Stevens, of New Britain, Conn., Vickie (Stevens) Thompson and her husband, Doug and Debbie Stevens, both of Wallingford, Conn.; five grandchildren, Marie Cummings and her husband, Mark, of Lincoln, Ron Martin and his wife, Ginger, of Lee, Samantha Thompson, of Wallingford, Conn., Douglas Thompson and fiancée Erica, of Wallingford, Conn., and Blakie, of Bangor; great-grandchildren, Timmy Cummings, of Lincoln, Daisy and Stella Martin, of Lee, and soon to be Blake Oliver Thompson of Wallingford, Conn.; also a special little boy, Dominic; a sister, Hildred Scott, of Springfield; a sister-in-law; several brothers-in-law and nieces and nephews. In addition to his parents, he was predeceased by brothers, Lewis, Wayne and Vernon; sisters, Beulah, Evelyn, Daisy and Thelma; brothers-in-law, Don Scott, Homer Bruce, Phillip Spencer and Wesley Parker; sisters-in-law, Dolores Stevens and Marcia Spencer.

Graveside services will be held 3 p.m. Thursday, September 24 at Woodlawn Cemetery, Lee. In lieu of flowers, please donate to American Legion Post #77. Condolences may be left at [www.clayfuneralhome.com](http://www.clayfuneralhome.com)



EVONNE JUNE BAYER

SPRINGFIELD, TN AND BANGOR - Evonne June Bayer, 86, of Springfield, TN and Bangor, ME, passed away on Sunday September 20, 2015 at her home surrounded by her loving family. Memorial services and inurnment will be held at the Old Cadet's Chapel, United States Military Academy in West Point, NY at a later date.

June was born October 19, 1928 in Chicago, IL, to the late Alfred and Adele Kleeman Perlman. She met the love of her life, Hayden J. Bayer, in her teenage years on a blind date. After Hayden's graduation at the United States Military Academy, he and June married on June 12, 1948. The early years of their marriage were spent at different military bases throughout the United States and Europe. After his discharge for the Army, they settled in Bangor, ME. Following his retirement from his family business, they moved to St. Petersburg, FL until Hayden's death in 2003. At that time, June moved to Springfield to live with her daughter and son-in-law: Sue and Neil Dressler.

In addition to her parents and husband, June was preceded in death by her daughter: Alison Hope Clark, and her son-in-law: Dr. Neil Dressler. She is survived by her daughters: Susan Dressler of Springfield, TN, Melissa Bayer of Fall City, WA, Lisa Bayer of Tampa, FL, and Lynne Lamphier of Wilmington, NC, grandchildren: Sarah (Nathan) Moe, Rebecca Watson, Randi (Rob) Catharine, Sam Dressler, Lauren Lamphier, Rachel Lamphier, Jay Lamphier, Abigail Clark, and Ben Clark, and by two great grandchildren: Allison and Nicholas Moe.

Memorial contributions may be made in Ms. June's memory to the Robertson County Animal Shelter, and may be sent c/o Robertson County Funeral Home 2201 Memorial Blvd Springfield, TN 37172

Robertson County Funeral Home, Springfield, TN, was in charge of arrangements



MICHAEL "MIKE" SHANE RANKE

MACHIAS - Michael "Mike" Shane Ranke, 43, left this earth Friday, September 18, 2015 after a long battle with addiction. Michael was born on October 3, 1971 in Chicago, Illinois, son of Terrence John Ranke and Martha (Hill) Ranke.

Michael graduated from Machias Memorial High School in 1989 and received his certificate in Culinary Arts from Eastern Maine Community College in 1991. He continued his education in 2004 by obtaining a certificate in Electricity Technology from Washington County Community College.

Mike was a charmingly handsome son, brother, father, and friend. He had an infectious smile and a joy for living life to the fullest. He was a generous and loving dad to his daughter Jordan and son Zeke. Mike never missed an opportunity to express how much he loved his children, hug them, and share his pride in their accomplishments. He let everyone know that they were his greatest achievement.

Mike was a hardworking and creative individual. He enjoyed his job as a lobster boat sternman. Mike possessed a joyful, vibrant attitude while on the water and took great pleasure in the beauty of a sunrise. Among his creative gifts were gardening, cooking, and an appreciation for music. He passionately loved gardening and had a natural green thumb. He was also a very talented chef. He spent countless hours in his gardens and could whip up a meal from the oddest ingredients. His love of cooking originated with his first job as a baker at Mackenzie's and continued at Helen's Restaurant, both located in Machias. His love of music led him to have amazingly loud sound systems and frequent visits to live rock concerts.

Mike was a very friendly and welcoming individual who made others feel like family. No matter what their

background, Mike treated everyone with love. He had a magical ability to engage and forge a relationship with anyone. Mike was a very passionate person and was famous for his dramatic outbursts of excitement during Patriots games and uncontrollable giggles watching Two and a Half Men. He was a perfectionist when it came to finding the ultimate Christmas tree and took his job of stringing the colored lights very seriously.

Despite his seemingly endless positive traits, Mike could not escape his drug addiction. Inwardly he fought a difficult battle and attempted to disguise his struggles from his parents, his children, and their mother. He lost his fight with addiction and left his family with an overwhelming amount of sorrow and heartache. We find comfort in knowing that he is now at peace. We will miss his laugh, bear hugs, silliness, and unconditional love.

Michael is survived by his children, Jordan and Zeke Ranke; father and mother, Terrence and Martha Ranke; sister, Tanya Ranke; grandmother, Marie Hill; his former spouse and the mother of his children, Jennifer (Collins) Ranke; and his four-legged canine friend, Hazel Mae, as well as a community of adoring friends. Michael was preceded in death by grandparents, George Hill, Gertrude and Stanley Ranke.

A memorial service and celebration of Michael's life will be held at 4 p.m. on Sunday, September 27, 2015, at Helen's Restaurant, 111 Main St., Machias. If you knew Mike or you can relate to his struggle with addiction, you are welcome to join us. In honor of Michael's memory, donations can be made to: ARISE Addiction Recovery, 3 Davis Lane, Machias, ME 04654.

Condolences and memories may be shared with the family at [www.mcclurefamilyfuneral.com](http://www.mcclurefamilyfuneral.com)

**Obituary Department**  
**1-800-432-7964 Ext. 8128**

## Caron

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that man didn't care at all, my friend cares in spades. Where that man didn't see his own trash as his problem, my friend sees trash as everyone's problem. And really, it is. Unless we want to live in a world where the streets are a minefield of discarded items and stepping outside comes with an overall feeling of uncleanness, we all should pay attention and do something.

If we don't, who will? Moreover, if we don't teach our kids to do better, what will happen to this world?

As a mother, I am constantly reminding my kids to pick up after themselves at home. From the simple act of putting empty cereal boxes into the kitchen trash can to wiping up messes to putting away things after using them, it's an important and nuanced lesson that helps keep our house in better order. But it's also something that I have to reinforce again and again and again — at home, at least. Outside the home, these lessons have translated into kids who pick up their spilled popcorn at outdoor films and who carry their trash to the nearest garbage can.

But it's more than that. It's seeing trash and doing something about it. It's

taking the time to dispose of trash in its proper place. And it's wanting to make our world a better place.

It's my hope that as my kids get older, they are more like my friend than the man on the street. I hope they notice the world around them. I hope they take pride in where they live, and help it to live up to their expectations.

This matters, and I want them to know that.

You know what also matters? Family time, eating well and doing things that make memories — like

apple picking. (#AwkwardTransitions #JustGoWithIt).

We've reach the time of year when you can hop in the car and head off to apple orchards for pick-your-own adventures, fresh cider and doughnuts and more. With corn mazes and hayrides beckoning, there's so much fun to be had.

And once you've picked all those apples, what will you do with them? Some will be destined for pies. Others may fill turnovers. But save a couple and whip up these soft, moist Iced Apple Oatmeal Cookies.

You'll be glad you did.

With a glaze lightly flavored with cinnamon, and a dense, soft center, these cookies are a delicious treat for fall days. You might just find yourself tucking several into your mouth. I encourage you to do so.

Sarah Walker Caron is the senior features editor for the Bangor Daily News and author of "Grains as Mains: Modern Recipes Using Ancient Grains." For more delicious recipes, check out Maine Course at [mainecourse.bangordailynews.com](http://mainecourse.bangordailynews.com).

# You're Invited

161<sup>st</sup> Annual Community Leadership Awards

Tuesday, September 29, 2015  
 5:00 - 7:30 pm, State Theatre

Robert R. Masterton Award  
 for Leadership in Economic Development  
 Don Gooding & Jess B. Knox

Henri A. Benoit Award for Leadership in the Private Sector  
 Lawrence A. Wold

Neal W. Allen Award for Leadership in the Public Sector  
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