

# OBITUARIES

## Former West German Chancellor Helmut Schmidt dies at age 96

REUTERS

BERLIN — Former West German Chancellor Helmut Schmidt died on Tuesday at age 96, and leaders from around Europe praised him as an architect of international cooperation and post-war European integration.

Schmidt was then-West Germany's second center-left government leader from 1974 to 1982, taking office at the height of the Cold War when fellow Social Democrat Willy Brandt was forced to resign after a close aide was exposed as a spy for Communist East Germany.

At the same time, Schmidt dealt with the consequences of the 1973-74 energy crisis caused by the OPEC oil embargo, and later faced down a serious threat to West German democracy from a spree of attacks by Red Army Faction urban guerrillas.

"We are mourning Schmidt and are proud that he was one of us. We will miss his powerful judgment and advice," tweeted German SPD leader and Vice Chancellor Sigmar Gabriel. German Chancellor Angela Merkel praised Schmidt as a mastermind of international cooperation whose decisions continued to have an effect today.

His death prompted tributes from across Europe.



Helmut Schmidt

"A great German statesman has gone," French President Francois Hollande said. "He led his country at a very difficult time and he led it towards economic stability and towards the choice of growth."

Hollande added that Europe owed the existence of the euro common currency to Schmidt.

German media said Schmidt caught an infection after having surgery to remove a blood clot from his leg about two months ago. He died in the northern port of Hamburg, his hometown.

Schmidt, a chain smoker in the public eye well into his 90s, became a frequent talk show guest touching on world affairs. He seemed to

garner more respect among Germans as an elder statesman than he had when he led the country.

In his later years he also was publisher of Die Zeit, Germany's biggest and most august liberal weekly.

As chancellor, Schmidt tried to balance a conciliatory tone towards the Soviet Union and East Germany — building on Brandt's Nobel Peace Prize-winning "Ostpolitik" — with a strengthening of West Germany's standing within NATO and the European Union.

Schmidt, who was also finance minister in 1972-74, was in office at the time of West Germany's post-World War Two "economic miracle" although, recognizing a downturn in the 1970s, he tried to make some cuts to its costly welfare state.

His most formidable challenge was the ultra-leftist Red Army Faction (RAF), whose escalating attacks on the political and business establishment included a campaign of assassinations and kidnappings that peaked in the "German Autumn" of 1977.

Schmidt's refusal to bend to RAF demands for releases of jailed guerrillas was hailed at home. It cemented his reputation as a resolute and unflappable leader and boosted West Germany's in-

ternational reputation. RAF attacks went on but never with the same potency, and they petered out over the next two decades.

Schmidt was succeeded by conservative Chancellor Helmut Kohl, who presided over German reunification in 1990.

European Commission President Jean-Claude Juncker said of Schmidt that he had lost a friend with political courage.

"The history of this continent shaped him for almost a century and made him a committed European," said Juncker.

He said that Schmidt, together with former French President Valery Giscard d'Estaing, had founded a European currency system and so paved the way for the euro.

Born in 1918 in Hamburg, Schmidt served as a front-line soldier for Nazi Germany in World War II. But the experience convinced him of the importance of European integration to guarantee peace on the continent and of a sturdy alliance with the United States to face the Cold War threat from Moscow.

He was married for 68 years to Loki, his childhood sweetheart. She died in 2010. They had a son, who died in his first year, and later a daughter.



ARTHELINE (THERIAULT) PARADIS

BRISTOL - Artheline (Theriault) Paradis, 97, of Bristol, widow of Lucien Paradis, passed away on Monday, November 9, 2015 at the Pines at Bristol. Artheline was born in Ft. Kent, ME on July 25, 1918 and was a daughter of the late Victor and Modest (Deschaine) Theriault.

She was a school teacher at Wilson School in Ft. Kent and after moving to Bristol she retired from Gem Sensors Division of Trans America. Artheline enjoyed gardening, planting and cooking.

Artheline is survived by two sons and a daughter-in-law: Jeffrey and Deborah Paradis and Gary Paradis and his fiancé Merideth; three grandchildren: Eric Paradis, Corey Paradis Nathan and his wife Anna Paradis; two great-grandchildren: Isabela and Lucien Paradis; and several nieces and nephews. She was predeceased by a son: Bruce Paradis; a brother: Fernando Theriault and two sisters: Cora Cleveland and Evangeline Daigle-Saindon.

Funeral services will be held on Friday (November 13, 2015) at 10 AM from Funk Funeral Home, 35 Bellevue Ave., Bristol, to St. Ann Church, 215 West St, Bristol, for a Mass of Christian Burial at 11 AM. Burial will be at the convenience of the family in St. Louis Cemetery Ft Kent, ME. Relatives and friends may call at the Funk Funeral Home on Thursday between 5 and 7 PM. Please visit Artheline's memorial web-site at [www.funkfuneralhome.com](http://www.funkfuneralhome.com)



DOROTHY M. (DOT) TINTO

ELLSWORTH - Dot Tinto, 74, died unexpectedly November 5, 2015, at Maine Coast Memorial Hospital in Ellsworth. She was born on May 26, 1941, in Danbury, CT, daughter of Jennie and Dominick Mariani.

God's newest angel will be remembered for her thoughtful, loving and generous heart. Devoted to her family and a faithful friend, Dot consistently and joyfully put the needs of others before her own.

Dot was a respected and dedicated employee at Irving Oil Corporation for 20 years. After retiring, Dot's strong work ethic and passion for gardening with her husband Chip led to their celebrated vegetable and flower gardens.

Dot is survived by her beloved husband of 53 years, Charles Tinto Jr.; her daughter Pam Tinto of Amherst, MA; her son Michael Tinto and his wife, Melanie of Medina, MN; and three grandchildren, Aaron Pillay of Amherst, Cooper and Aspen of Medina, MN; one sister, Jeanette Conover of Newtown CT. and brother, Dominick Mariani and his wife Kathy of Tavares, FL.

A Mass of remembrance will be held at 11:00am on Saturday, November 28th at St. Joseph's Catholic Church in Ellsworth. Following the Mass there will be a reception at the church. In lieu of flowers, gifts in Dot's memory may be made to the Emmaus Center, 51 Main St. Ellsworth.

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## Terminally ill 'Star Wars' fan dies at 31

BY JON HERSKOVITZ  
REUTERS

AUSTIN, Texas — The terminally ill Texas man and "Star Wars" fan who was granted his dying wish to see the new "The Force Awakens" film before it comes out in theaters has died, just a few days after viewing the movie, the man's wife said in a Facebook post on Tuesday.

Daniel Fleetwood, 31 and afflicted with a form of cancer that spread to 90 percent of his lungs, was able to watch an early cut of the highly anticipated new "Star Wars" film, due in theaters on Dec. 18, his wife, Ashley Fleetwood,

said on Facebook last week.

"Daniel put up an amazing fight to the very end. He is now one with God and with the force. He passed in his sleep and in peace. He will always be my idol and my hero," she wrote on Facebook on Tuesday.

Fleetwood's wish to see "The Force Awakens" went viral on social media this month with the hashtag #ForceForDaniel, which garnered the support of "Star Wars" actors Mark Hamill (Luke Skywalker), Peter Mayhew (Chewbacca) and newcomer John Boyega.

Hamill tweeted last Thursday that he was "elated" that Fleetwood had

been able to see the film.

On Tuesday, the hashtag was used to convey condolences.

"This is when social media is used for good. You are now one with the force. Rest in peace sir," Brent Lindeque of South Africa wrote on Twitter.

Fleetwood and his wife, who reside in suburban Houston, had been documenting his health on social media, and in September he posted an update saying he had been given one or two months to live, due to how fast the cancer had spread.

Disney said last Thursday that the screening for Fleetwood had taken place

and that "all involved were happy to be able to make it happen." The company did not say where the screening took place, but given Fleetwood's poor health, it is likely to have been at his home.

The plot of "The Force Awakens," the seventh film installment in George Lucas's widely popular "Star Wars" universe that will see the return of franchise veterans Hamill, Harrison Ford, Carrie Fisher and Mayhew, has been kept tightly under wraps.

Presales for the opening of "The Force Awakens" in theaters have already broken U.S. and international records.

## Cafe

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While some farmers markets offer sustenance via food trucks or vendors, few have a cafe sourcing on the spot. Last year Legnini, who also runs Turtle Rock Farm, a canned pickle, sauce and spreadable fruit company, was a vendor here. The idea to take advantage of the certified kitchen that sat idle took shape.

"It's going to bring in more people to the market," said Cathy Karonis, market manager and owner of Fairwinds Farm in Topsham. Her kale was used in the cafe's savory soup last week. "I think it could really take off."

Farmer Bethany Allen from Harvest Tide Organics in Bowdoinham came over to try the soup, also featuring her shallots.

"What a great idea," said Allen, who hawked beets, cabbage and carrots nearby. "It encourages people to stay and cycle through longer."

Selling jars of just-roasted Sumatra and Ethiopian cof-



KATHLEEN PIERCE | BDN

From November to April, Jenn Legnini lugs panini presses and a soup pot to the Midcoast Winter Farmers Market at Topsham Fairgrounds, where she makes a lunch culled from vendors. The menu changes each week.

fee beans, Dan Sortwell of Big Barn Coffee in Wiscasset was all smiles. "It's the next step toward a food hall."

The roaster is bullish on the idea of fresh vegetables

and food stands under one roof.

"People are hard-wired to react positively to fresh food. It creates community," he said.

The Midcoast Market Cafe is open 12:30 to 5 p.m. Fridays at the Topsham Fairgrounds. The market runs from November through April.

## Oliver

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vor. Like cauliflower, celeriac has the added virtue of supplying only 66 calories and 14 grams of carbohydrates per cup compared to potatoes at twice or more of each. Of course, you can fix that by adding cream and butter, though you will still come out ahead of mashed potatoes. Or you can take the cuss off the potatoes by blending them and celeriac together.

Try that for Thanksgiving and see how it goes.

P.S. After I suggested that sweet cider is good with gin-

ger brandy, Leslie Lavender in Stockton Springs wrote to say, "Hot apple cider with cinnamon red hot schnapps or cinnamon bourbon is very good as well!" Mmmmmmm.

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).



SANDY OLIVER

If you like celery, you'll love celeriac. The root can be mashed like potatoes, grated raw into salad, sliced into chips for dipping, chunked for roasting, julienned for stir-fry, all versions tasting powerfully like celery.

## Wontons

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rative recipe as it sets this one-man kitchen nightmare on a long road to redemption." He also called it predictable and imperfect. Scott Mendelson at Forbes called the movie "a kitchen nightmare."

I wanted to see "Burnt" anyway because it interested me, despite the reviews.

As the features editor for the Bangor Daily News, I read a lot of reviews of books, film and theater. Some are written locally by our staff and others are from wire services we subscribe to. I choose a few each week to feature.

The best of the reviews — much like the best taster comments when I am working on recipes — aren't the ones that gush about things. They're the ones that find what really matters — whether it's good or bad — and expose it, while also giving credit and critique where it's due. Review writing is an art, and it's one that is being practiced less and less, as internet culture gives anyone who wants one a platform for their thoughts.

A professional, well-written review can give insights into things that less-trained eyes wouldn't consider. And they can inspire people to experience things they might have otherwise overlooked. Sometimes, when I read a well-written negative review, it makes me want to see a theater production or movie even more, because the review is so intriguing.

In the newsroom, we've discussed reviews many times. As journalism has changed and adapted over the years, reviews have taken a backseat to other stories. We try to report on as many things as we can, and we wonder if we should be doing reviews any-

more at all. Our biggest question is: Are they still relevant?

In the end, I really enjoyed "Burnt." I loved the storyline, which included a subtle love story, a not-so-subtle stabbing in the back and a lot of kitchen reality. I'm glad I saw it, and glad I'd read the reviews too — even though I liked it a lot more than the movie critics did.

In the question of relevancy, I wonder what readers think about reviews, though. Are they still valuable to you? Do you want to read them? Is there other reporting you'd rather see? What reviews would you be most interested in?

When we finished watching this movie, the first question my friend asked me was if the Michelin Guide — a printed guidebook of restaurants by, yes, the French tire company — is still relevant in our modern digital age. Michelin has been printing this book — and reviewing restaurants for 115 years, and it's tradition. But it's also a paper thing in a digital world (it does have a web presence, I should note, though it's not the same as flipping through the guide).

My answer? Yes. Yes, because people still care about the Michelin stars, and the level of excellence it conveys. It's something to strive for, awards a job well-done and separates good from great. Without that designation, what would set exceptional restaurants apart?

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