

# SOUTH EVANSTON NEWS

Created to build an awareness and connection between Button Bakery and the local community.

ISSUE #2 - November 2025

## Local Baker Shares Thoughts Evanston, IL (South Evanston Newswire)

When asked about the role and the responsibility being the local baker, especially during the holidays, Oran Rankin, 59 and Head Bread Guy of Button Bakery provided this journalist with the following:

I have always loved baking bread for the Holidays. Getting to work super early, firing up the coffee maker, picking out some music, and trying to settle into that elusive 'zone' is such an important part of big production nights. I love thinking about all of the Thanksgiving and Christmas dinners in which our breads and baked-goods have played a part and it gives me a real sense of joy.

But sometimes Murphy's law likes to prove itself during those busy weeks of the holiday season. Years ago, at the beginning of a huge night of breads and rolls, I remember thinking, "Wow, I've gotten lucky this year... nothing has broken!" Just then, as I was swinging an eighty-quart bowl onto the big Hobart mixer, I rammed the steel bracket into the positioning pin and sheared it right off! Out of action for a bit; I was lucky to find a big lag-bolt that just fit into the hole and production continued. And then there was another time that I had to claw my way down to the bottom of a snow and trash filled dumpster to dig out a scorched electric motor.

Village Baker, our former bakery in Spring Lake, Michigan, was in a large and sprawling building and its heating, cooling and ventilation systems were just as large and sprawling. Occasionally there was such negative air pressure in the oven room that the oven's gas flames would get pulled right out of the bottom of the oven. The oven was a large revolving type and the motor was perfectly positioned to get blasted by the wayward flames. The poor oven motor was half melted and suffering quite a bit. Once I got the ventilation issue sorted out I went back to baking and that old motor managed to limp along and keep the oven's shelves going around full of breads and dinner rolls for the rest of the night.

The next day I promptly bought a new motor at an industrial supply house and with a little silent "farewell!" chuckled the old motor into the dumpster. The new motor was John Deere-green and designed for farm conveyer systems. Only a few nights later, during one of those huge Christmas-week nights with page after page of looming special orders, the new motor died. Fortunately the truck hadn't yet come so I



Photo credits: Sara Rathbun, the Baker's Wife

hopped right in and was able to find the original, half-dead motor, bolted it in, wired it up, installed the belt and..... it worked.

This year, always being the optimist, I don't foresee any emergency mechanical repairs. Sara and I were able to open Button Bakery with new, and extremely reliable electric ovens. What I *do* foresee, however, is making all of my favorite Thanksgiving and Christmas breads and dinner rolls.

Our dinner rolls are wonderful. Made only with milk, baker's patent flour, water, butter, eggs, sugar, salt and yeast they are simple and delicious. They are the rolls that will evoke fond memories of abundant holiday meals. Warm them up a little, and serve with butter. Make sure to order early as they will sell out fast.

Meanwhile, Kate our Pastry Chef and her assistant Megan will be baking up a festive array of baked items. Kate's Carrot Cake has become a local favorite. I often see her shredding many pounds of carrots as this and all of her products are scratch made. Megan is immensely talented at decorating and her Christmas and Hanukkah themed cookies are works of art.



Of course I'll be making many of our usual favorites, like San Francisco Sourdough and Cranberry Walnut. And as one who loves a good pie, I'll be making Apple-Cranberry and Pumpkin pies all season long (as time permits, orders encouraged.)

I'm especially looking forward to making our Christmas Stollen. I have been perfecting my version of Stollen since 2011, the year we opened Village Baker. I begin by macerating dried fruit such as blueberries, cherries, apricots, raisins and cranberries in a combination of dark rum, raspberry vodka and cherry liquor. A couple of days later, this intensely aromatic mixture is pitched into a rich buttery dough with a combination of spices including ginger, nutmeg, cloves, cinnamon, cardamom, allspice, anise, and even a trace amount of ground cayenne. After a fairly long fermentation, the pre-shaped loaves are "whacked" into three lobes which represent the Baby Jesus in the Manger. Following another long proofing period the Stollen loaves are baked into a beautiful golden brown color. Once cooled they are glazed with a flat icing with just a slight infusion of pure orange oil and pure vanilla extract. They are truly delicious and make the perfect gift. We be sampling the Stollen and will have them for sale periodically early in December, then every day at Christmas and New Year's Eve.

### THANKSGIVING WEEK HOURS:

Tuesday & Wednesday OPEN  
Thursday & Friday - CLOSED  
Small Business Sat - OPEN

### CHRISTMAS WEEK HOURS:

Tuesday - OPEN  
Wednesday - Christmas Eve OPEN to 4pm  
Thursday - Christmas Day CLOSED  
Friday & Sat OPEN

### NEW YEAR'S WEEK HOURS:

Tuesday - OPEN  
Wednesday - New Years Eve OPEN to 4pm  
Thursday - New Years Day CLOSED  
Friday & Sat OPEN

WINTER BREAK: CLOSED Jan 6-15



# Button Bakery

Order your pizza between 3pm and 6:59pm Tu/We/Th/Sa Fridays until 7:59pm  
We text you when your order is finished. Pick up at 719 Main St., Evanston

**CALL TO ORDER: 224-449-6599**

Pizza by-the-slice is also available at the Button from 3:30 - 6:30pm

## Spicy Barbecue

**\$18**

Chicken, jalapeño, red onion and pork sausage on barbecue sauce with house blend cheese



Spicy BBQ



Salsiccia



Four Cheese Veggie



Knife & Fork

## Margherita

**\$18**

Olive oil, tomatoes, whole roasted garlic, house blend cheese, fresh mozzarella & basil

## Knife & Fork

**\$21**

Button red sauce, house blend cheese and gorgonzola, pepperoncini, spicy green olives, mushrooms, Italian sausage and pepperoni

## Roasted Garlic & Chicken

**\$19**

Creamy white sauce, whole roasted garlic cloves, chicken, red onion and a balsamic drizzle & topped with arugula

## Button Deluxe

**\$19**

Sausage, pepperoni, bell pepper, red onion and mushrooms with Button's signature red sauce & house cheese blend

## Three Cheese Veggie

**\$18**

Mozzarella, Asiago and Parmesan with fresh spinach, whole-roasted garlic and artichoke hearts on a creamy, seasoned white sauce

## The Red Green

**\$18**

Pesto sauce, house cheese blend, chicken, artichoke hearts, and light gorgonzola dotted with Button red sauce

## Jazz Fusion

**\$18**

Button red sauce, house blend cheese, light gorgonzola tangerine & chili olives

## Salsiccia (sal-see-chia)

**\$19**

Button red sauce, house cheese, Italian sausage, a balsamic swirl, red onion, parmesan and fresh basil



The Red Green



Margherita



Button Deluxe



Roasted Garlic & Chicken

## Build-your-own

**Sauces** Button Red, Button Vegan Red, BBQ, Creamy White & Pesto Sauces

**Cheeses** Button house blend, parmesan, fresh mozzarella, gorgonzola & vegan cheese

**Meats** Italian sausage, pepperoni and chicken

**Veggies** Bell peppers, roasted garlic, arugula, red onions, pepperoncini peppers, mushrooms, Kalamata or Spanish olives, jalapeño, spinach, artichoke hearts and fresh tomatoes

**Toppings** Balsamic drizzle, parmesan cheese, dots of red sauce

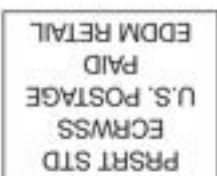
## BYO Price Guide

Sauce/cheese \$14  
+1 topping \$16  
+2 toppings \$18  
+3 toppings \$19  
+4 toppings \$20  
+5 toppings \$21  
+6 toppings \$22

## Yes, we also...

- allow pre-orders
- offer a tavern cut
- have a GF crust
- par-bake so you can bake off your pizzas at home

www.buttonbakery.net



Residential Customer  
Evanston, IL 60202

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Instagram



Button Bakery  
719 Main Street  
Evanston, IL 60202  
tele: 224-449-6599