

WARRENS CRANBERRY FESTIVAL

THE CRANFEST SCOOP



January 2021 Vol. 22, No. 1

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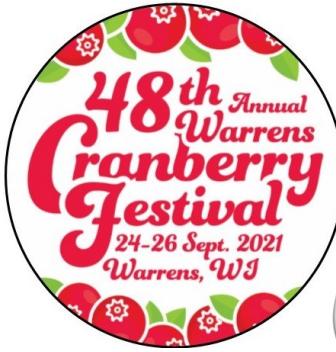
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Warrens Cranberry Festival

September 24-26, 2021



The purpose of the Warrens Cranberry Festival shall be to promote the common good and general welfare of the community of Warrens, including holding an annual community festival and raising funds to be used exclusively for civic betterments and social improvements in the Warrens community.

CONTEST WINNERS

Congratulations
to our
Winners!!



Congratulations to Cody Copper!

Kyle Berger from Birnamwood, WI was our Facebook winner. Kyle and her daughter come to the festival and make a day of it every year. Kyle is in healthcare so we thanked her for her service.

Cody Copper was our Village of Warrens winner. Cody has been a volunteer for the festival for many years and we thanked her for helping us when help was needed.



Cranberry Festival Merchandise For Sale:

T-shirts, sweatshirts, hoodies, hats, tote bags, prints, buttons, glasses, cookbooks and so much more!

*Items can be purchased at the Warrens Cranberry Festival Office, call or stop by...608-378-4200
402 Pine Street, Warrens.*

Did You Know?

(Source: US Cranberries)

Only about 5% of cranberries are sold fresh while the rest are turned into cranberry juice, sauce, etc.



**Sign up for 2021 Warrens
Cranberry Festival Membership!**

**Warrens Cranberry Festival
Membership Application
January 2021-December 2021**

Please print

New Membership

Renewal

Annual Membership Fee \$5.00

NAME: _____

ADDRESS: _____

E-MAIL: _____
(We will not share your email)

PHONE: _____ CELL: _____ FAX: _____

Committees you are involved in? _____

Interested in volunteering? Tell us where you'd like to volunteer? _____

Newsletter: Email (monthly) _____ or Postal (quarterly) _____

Other communications: Email _____ Postal _____

Date membership paid _____ Amount \$ _____

Thank you for your interest in joining the Warrens Cranberry Festival. Festival memberships run from January 2021 through December 2021.

Membership dues are \$5.00 annually.

The festival membership meets once a month, the second Monday of each month at 6:00 p.m. There are no meetings in December & January.

For more information, contact the Festival Office at:

PO Box 146
Warrens, WI 54666
Phone: 608-378-4200

Fax: 608-378-4250
E-mail: cranfest@cranfest.com
Office Hours: Mon.-Fri. 8:00 a.m. to 4:30 p.m.

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CRANBERRY CUISINE

Recipes Inspired by the Cranberry! Bon Appétit!

Dark Chocolate Almond Cranberry Trail Mix

Source: jeanetteshealthyliving.com/

Yields: 10 Servings

Ingredients:

- 1 cup raw almonds
- 2 cups air popped corn
- 1/2 cup dried cranberries
- 1 cup whole grain cereal, (I used Puffin Cinnamon Cereal)
- 50 grams dark chocolate



Directions:

Roast Almonds

1. Spread almonds on an ungreased baking pan. Place in 350° oven and bake 7-9 minutes until golden brown, stirring once or twice during baking time to ensure even browning. Almonds will continue to roast slightly after removing from oven.

Trail Mix

1. Break chocolate into pieces and place in a small microwavable bowl. Heat for one minute. Stir and heat another minute. If chocolate is still not melted, heat another minute.
2. In a large bowl, toss together roasted almonds, popped corn, cranberries and cereal. Drizzle melted chocolate on top. Let cool until chocolate hardens.

Cranberry Smoothies With Strawberries

Source: thebusybaker.ca

Yields: 2 servings

Ingredients:

- 1 cup frozen strawberries
- 1 cup frozen cranberries
- 1 cup cranberry juice
- 1/2 cup fat-free vanilla yogurt
- 1/2 tsp ground cinnamon



Directions:

1. Add all ingredients to your blender. Blend on high speed until the mixture is smooth, pour into two glasses and serve.

CRANBERRY CUISINE

Recipes continued.....

Mini Heart Shaped Cranberry Hand Pies

Source: kitchen-concoctions.com

Ingredients

- 1 batch homemade or store bought pie crust, enough for two crusts
- Unbleached all-purpose flour, as needed
- 2 cups fresh or frozen cranberries
- 3/4 cup granulated sugar
- 1 teaspoon all-spice
- 1/8 teaspoon salt
- 1 tablespoon cornstarch
- 1 large navel orange, zested and juiced
- 2 tablespoons butter
- 1 large egg
- 1 tablespoon water
- 1/4 cup raw sugar (granulated sugar may be substituted)



Directions:

1. Preheat oven to 350° F. Line a baking sheet with parchment paper and set aside.
2. On a lightly floured surface, roll out pie crust to approximately 1/8 to 1/4-inch thick. Using a 3-inch heart shaped cookie cutter, cut dough into shapes. Set dough cut outs aside. Repeat rolling and cutting process with remaining dough and any dough scraps until all dough is used and 24 to 28 heart shapes are formed.
3. Meanwhile, in a small saucepan over medium-high heat, stir together cranberries, granulated sugar, all-spice, salt, cornstarch, orange zest and juice to form pie filling. Reduce heat to medium and let pie filling simmer for 4-5 minutes or until filling begins to thicken. Remove from heat and stir in butter. Set aside cranberry pie filling to cool for 5-10 minutes.
4. In a small bowl, whisk together egg and water to form egg wash. Use a pastry brush to brush the outer edge of half of the pie crust hearts with egg wash. Spoon approximately 1 tablespoon cranberry filling into the center of the heart shaped cut outs. Place a second dough heart in top of each filled heart. Using your fingers, gently press around the edge of the pie to seal. Then using a fork, crimp the edges together, fully sealing each pie. Repeat filling process with remaining ingredients.
5. Carefully transfer pies to prepared baking sheet. Using a toothpick cut a small "X" into the corner of each pie. Brush tops of pie with egg wash and sprinkle each pie with 1-2 teaspoons raw sugar.
6. Bake pies in preheated 350° oven for 15-18 minutes or until golden brown. Remove the pies from the oven and cool for 5-10 minutes before serving.

CRANBERRY CUISINE

Recipes continued.....

Cranberry-Kissed Chocolate Silk

Source: tasteofhome.com

Yields: 6 Servings

Ingredients:

- 1 cup cranberry juice
- 1/8 teaspoon salt
- 4 large eggs, beaten
- 1 cup milk chocolate chips
- 1 cup semisweet chocolate chips
- 1 teaspoon vanilla extract
- 1 cup fresh or frozen cranberries, thawed
- 1/3 cup sugar
- 3/4 cup sweetened whipped cream
- 3 tablespoons sliced almonds, toasted



Directions:

1. Place cranberry juice and salt in a small heavy saucepan; bring just to boil. Remove from heat. In a small bowl slowly whisk hot juice into eggs; return all to pan. Cook over low heat 2-3 minutes or until mixture thickens and a thermometer reads 170°, stirring constantly.
2. Place egg mixture, chocolate chips and vanilla in a blender; let stand 2 minutes. Cover and process until smooth. Pour into six dessert dishes. Refrigerate at least 4 hours, covering when completely cooled.
3. Place cranberries in a small food processor; pulse until finely chopped. Transfer to a small bowl; toss with sugar. Top each serving with cranberries, whipped cream and almonds.



CRANBERRY CUISINE

Recipes continued....

Cranberry Almond Energy Bites

Source: kathrynskitchenblog.com/

Yields: 6 Servings

Ingredients:

- 1 cup of oats
- 1/2 cup dried cranberries
- 1/4 cup almonds; sliced
- 1/2 cup peanut butter
- 1/2 cup honey
- 1 tsp. vanilla extract
- 1 Tbsp. chia seeds



Directions:

1. Combine all of the ingredients together and mix until combined.
2. With a mini ice cream scoop, scoop the mixture and roll into a ball. It should be bite size or about the size of a golf ball. Refrigerate for about 15 minutes and enjoy!

