

WARRENS CRANBERRY FESTIVAL

THE CRANFEST SCOOP



July 2023

Vol. 24, No. 7

2023 Festival Entertainment

What's Inside

Pg. 1

Entertainment

Pg. 2-3

Contests

Pg. 4

Royalty

Pg. 5

2022 Membership List

Pg. 6

Calendar of Events
Festival Merchandise
Cranberry Trivia

Pg. 7

Cranberry Cuisine

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.



If you see our Village Statue, see if he will throw you his football!



Race against your friends on the Minnow Game



Josh Peters
Dangerous Fun
Show strolling the Festival



Road Trip Band
Saturday Night
6:30 pm



Balloons
By Kevin

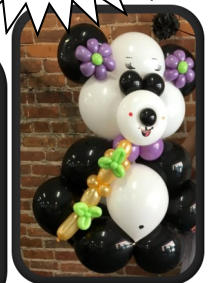


Many of our guests are very entertaining when dressing for our "Crazy For Cranfest" Contest!

Don't miss our Photo Opportunity.
Check out the Biggest Berry Contest & Photography Contest.



Steve
the Pumpkin
Carver



Arrested for having too much fun at Cranfest!

2023 Contest Rules Available

Scarecrow Contest:

An excellent project for individuals, schools, daycares, youth & scout groups. Enter a Traditional or Most Unique scarecrow and use your imagination! Scarecrows must withstand the weather/natural elements and be attached to a wooden stake so they can be secured into the ground. Bring entries to the Festival Office, 8 a.m.—4:00 p.m., **September 11-15, 2023**. All entries must be received by **4:00 p.m., September 15, 2023** to qualify. They will be on display during the Festival. 1st, 2nd & 3rd place ribbons will be awarded in each category. Best of Show receives \$40.00, 1st wins \$25, and 2nd win \$15 cash prize!



Photography Contest:

The Warrens Cranberry Festival's Photography Contest is open to all. Adults and youth 18 or younger may enter any of the categories below. Youth will be judged separately from the adult entrees.



Classes for this year's contest include:

- ***Favorite Festival Fotos*** — This year we're celebrating the 50th annual Warrens Cranberry Festival, so we're looking for your favorite Festival photos from over the years. Dig out your photos of you and your friends enjoying past Warrens Cranberry Festivals, shots of our vendors and their wares, cranberry marsh tours, the Sunday parade, etc. NOTE: Photos of Cranberry Festival Royalty should be entered in Cranfest Royalty.
- ***Cranfest Royalty*** — Photos of one or more of the Warrens Cranberry Festival Royalty from any year performing their duties as queen or princesses.
- ***Marsh Madness*** — Photos featuring any season of the year on a Wisconsin cranberry marsh.
- ***Marsh Flora & Fauna*** — Photos of wildlife, wildflowers and other natural elements found in marsh country.
- ***Enjoying Outdoor Warrens*** — Photos showing the recreational activities available in the Warrens area, including fishing or hunting, ATV riding, local campgrounds, etc.

Deadline for photography contest is Sept. 1, 2023. Complete contest rules and details are posted on the Warrens Cranberry Festival website at www.cranfest.com.

Beards - Beers - Brats



**Saturday Night
at Cranfest!**

Support the

Town of Lincoln Fire Department!

**Join us on Saturday Night, September 23, 2023
5pm at the**

**Town of Lincoln Fire Station
(506 Hartwell Dr. Warrens, WI)**

**During the
Warrens Cranberry Festival
For an old fashioned
Beard Contest!**

**Lots of categories to enter in, even one for the ladies!
Contest rules can be picked up at
Antique Mall of Tomah
Warrens Cranberry Festival Office
Warrens Village Hall or download them at
www.cranfest.com**

Sponsored by Antique Mall of Tomah



ROYALTY NEWS :

Warrens Cranberry Festival Royalty



Royal greetings!

We are excited to share all our latest events. We attended the 4th of July Parade in Tomah. The weather was very hot and sunny. It's always fun to do a local parade and see so many familiar faces along the parade route.

On July 8th we headed to New Lisbon for the Wa Da Shuda Parade. The weather was beautiful. We had the privilege of driving the Zor Midget Cars around in the parking lot. After the parade we walked around the fest grounds enjoying all the festivities, and we had our faces painted. It was a fun day!

On July 9th we attended the Trempealeau Catfish Days Parade. We attended the Queens Tea and visited with other royalty before the parade. It was another great day for a parade, warm and sunny.

On July 19th we attended the La Crosse Interstate Fair. We visited with other royalty and did introductions on stage. We went on a tour of the fair grounds and enjoyed some of the rides. We had an enjoyable evening at the fair.

On July 25th we attended Business After Five at the Monroe County Fair in Tomah. We had a nice meal and helped hand out prizes at the event. On July 26th we went back to the fair and were judges for the rabbits.

We are excited for all the events to come and are honored to represent the Warrens Cranberry Festival!
Yours truly,

2022-2023 Warrens Cranberry Festival Royalty
Queen: Kendall Murdock
Princesses: Makenna Roose and Abigail Beck



FESTIVAL MEMBERSHIP

2023 Warrens Cranberry Festival Members

Debbie Bauer
Jeri Betthausen
Jeanne Butzer
Jeff Butzer
Mary Clark
Cody Copper
Bonnie Dana
Karen Doers
Deanna Donaldson
Jacob Donaldson
Jessalyn Donaldson
Will Donaldson
Chelsie Engelson
Lorry Erickson
Shae Fox
Deb Frost
Amy Gebhardt
Mike Gnewikow
Tonya Gnewikow
Carolyn Habelman
David Hall
Jacquelyn Hancock
Jensen Cranberry Bogs, Inc.
Alex Knoepker
Brian Knoepker
Stephanie Knoepker
Amy Krultz
Jason Krultz
Dorna Mae Miller
Summer Minney

Aleda Moseley
Grant Moseley
Rebecca Moseley
Sara Moseley
Danita Murdock
Randy Murdock
Curt Myer
Vicki Myer
Carol Myers
Sandy Nemitz
Vicki Nemitz
Kyra Neumann
Dave Oakes
Dottie Oakes
Jack O'Connor
Roxie O'Connor
Karen Pierce
Zan Pierce
Debbie Popp
Tom Popp
Gina Potter
June Potter
Todd Potter
Mickey Rezin
Barth Robinette
Jill Rutlin
Lisa Scheitler
Jody Schiel
Dale Schroeder
Kim Schroeder

Shana Steele
Gale Sutherland
Jenna Van Wychen
Jim Van Wychen
Nodji Van Wychen



Sign Up & Join!

Join or renew your 2023
Warrens Cranberry Festival
Membership for only \$5

Memberships run Jan to Dec

Calendar of Events

What's around the corner...and beyond!

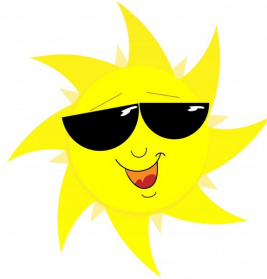
July 2023

26-30 – Monroe County Fair
Tomah Fairgrounds



August 2023

14 – Festival Monthly Meeting
6:00 p.m., Festival Office



September 2023

4 - Labor Day (office closed)
11 - Festival Monthly Meeting
6:00 p.m., Festival Office
17 - Festival Royalty Coronation
23 - First Day of Autumn
22-24 Warrens Cranberry Festival



FOR SALE:

The Festival has an assortment of items
available for purchase:

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

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

Did You Know?

The hearty Cranberry vine thrives in conditions that
would not support most other crops: acid soil, few
nutrients and low temperatures, even in summer.
(source: teacher vision.com)



CRANBERRY CUISINE

Recipe Inspired by the Cranberry! Bon Appétit!

Amy's Sensational Summer Salad

Source: AllRecipes.com

Ingredients

- 3 (6 ounce) skinless, boneless chicken breast halves
- 1 cup Italian-style salad dressing
- 1 Granny Smith apple, cored and diced
- 2 tablespoons lemon juice
- 1 head romaine lettuce, chopped
- 1 avocado, diced
- 4 ounces feta cheese, crumbled
- 1 1/2 cups diced fresh strawberries
- 1 cup dried cranberries
- 3/4 cup balsamic vinaigrette, or to taste



Directions:

1. Place the chicken breasts and Italian dressing into a resealable plastic bag. Mix together to coat the chicken with the dressing, squeeze out excess air and seal the bag. Marinate in the refrigerator for 1 hour.
2. Preheat an outdoor grill for medium-high heat, and lightly oil grate.
3. Remove chicken from the marinade, and shake off excess. Discard the remaining marinade. Grill the chicken breasts until no longer pink in the center, or to an internal temperature of 165 degrees F, about 3 minutes per side. Set aside to cool while preparing the ingredients for salad, then dice.
4. Toss the diced apple with lemon juice in a large mixing bowl until well coated; drain and discard any excess lemon juice. Place the lettuce into the mixing bowl, then sprinkle the diced chicken, avocado, feta cheese, strawberries and cranberries. Gently toss the salad with the balsamic vinaigrette and serve immediately.

Yield: 12 servings