

WARRENS CRANBERRY FESTIVAL

THE CRANFEST SCOOP



March/April 2022 Vol. 23, No. 3

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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.

Our mission statement says it all:

Our mission is to "Promote the common good and general welfare of the community of Warrens, including holding an annual festival and raising funds to be used exclusively for civic betterments and social improvements in the Warrens community."

In 2021 as we were recovering from the pandemic, we were very happy with the festival weekend. Our crowd and vendors were down, we didn't have a parade and luckily, we were able to provide walking marsh tours due to a shortage in bus drivers. So many changes have had to happen and as we plan for the 49th this year, we are still making changes to keep the festival moving forward with the times.

Last year after a year of no revenue we were happy to donate to many organizations after the festival. \$67,945.00 went to local organizations. \$50,697.00 went to Warrens local businesses and another 65,484.00 went into Monroe County. This totals over \$184,000.00.

With the challenging times right now we know everything is going to go up this year. Last year it cost us nearly \$220,000.00 to put the event on. Some of the expenses include, Police, garbage removal, shuttles, golf carts, toilets, ambulance, sales booth items, audio, and the large-scale permit to the Village. This doesn't cover the General/Administrative expenses, taxes, utilities, employees etc.

We are looking forward to another year as we are working on the 49th we are also starting the planning for our 50th in 2023. Last month we voted on a theme for the 50th celebration and board and members have chosen the theme "50 Years of Tradition". If you have pictures from the older days and would like to share a story with us, we would love to hear it.

Revenue comes from our vendors, memberships, food booths, sales booth, and our parking field

Visitors spent \$109,773.06 on Food and Beverage in 2021

Vendors renting spaces \$169,583.00

Media & Marketing

Last year in 2021 we had 102K visit our website. 57,919 were on the website in September alone.

We have 27,223 people that follow us on Facebook

MEET THE OFFICERS OF THE WARRENS CRANBERRY FESTIVAL

President – Deanna Donaldson

Vice President – Lisa Scheitler

Treasure – Carolyn Habelman

Secretary – Stephanie Knoepker

BOARD OF DIRECTORS

Brian Knoepker
Randy Murdock

Amy Krultz
Zan Pierce
Mickey Rezin

Vicki Myer
Tom Popp

ADVISORY BOARD

June Potter

Nodji Van Wychen

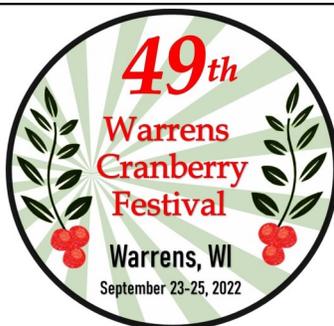
FESTIVAL MEMBERSHIP

2022 Warrens Cranberry Festival Members

Cody Copper
Bonnie Dana
Robert 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
Jacquelyn Hancock
Jensen Cranberry Bogs, Inc.
Marco's Restaurant
Dorna Mae Miller
Aleda Moseley
Sara Moseley
Curt Myer
Vicki Myer
Carol Myers
Sandy Nemitz
Vicki Nemitz
Kyra Neumann
Alan Olson
Sonia Olson
Karen Pierce

Zan Pierce
Debbie Popp
Tom Popp
Cara Potter
Gina Potter
June Potter
Todd Potter
Jill Rutlin
Lisa Scheitler
Jody Schiel
Kim Schroeder
Shana Steele
Gale Sutherland
Jenna Van Wychen
Jim Van Wychen
Nodji Van Wychen

**Renew Your
Membership or
Become A New
Member Today!**



Sign Up & Join!

Join or renew your 2022
Warrens Cranberry Festival
Membership for only \$5
Memberships run Jan to Dec
2022 Membership Form is available on page 3

**Warrens Cranberry Festival
Membership Application
January 2022-December 2022**

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 2022 through December 2022.

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, or February.

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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Calendar of Events

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

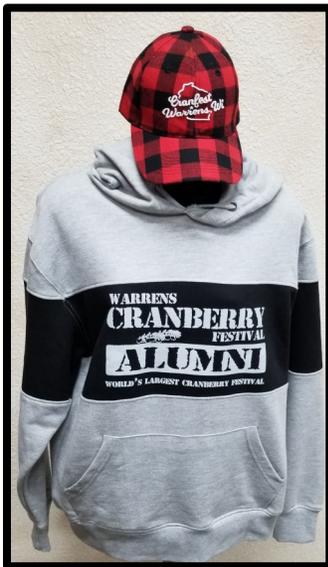
April 2022

- 9 – **Warrens Community Easter Breakfast**
Lions Log Building - 8-10 a.m.
- 11 – **Festival Monthly Meeting**
6:00 p.m. Festival Office
- 17 – **Easter**
- 22 – **Earth Day**
- 28-30 - **Warrens Village Wide Garage Sale**



May 2022

- 8 – **Mother's Day**
- 9 – **Festival Monthly Meeting**
6:00 p.m., Festival Office
- 11 – **Warrens Community Meal**
Lions Log Building - 4:00-6:00 p.m.
- 30 – **Memorial Day** (*Cranfest office closed*)
Memorial Day Services:
Warren Mills Cemetery Program 11 a.m. Pine Grove Cemetery Program Lions serving BBQ Chicken at Log Building 11a.m. to 1p.m.



Cranberry Festival Merchandise For Sale:

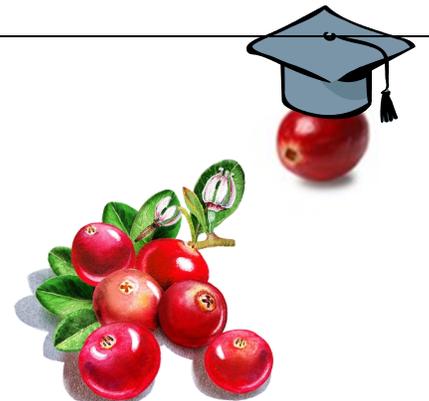
T-shirts, sweatshirts, hoodies, hats, tote bags,
pedometers, prints, buttons, glasses, cookbooks and so
much more!

*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: www.teachervision.com)

Cranberries are primarily grown in five states -- Massachusetts, Wisconsin, New Jersey, Oregon and Washington. Another 5,500 acres are cultivated in Chile, Quebec, and British Columbia. There are nearly 1,000 cranberry growers in America.



CRANBERRY CUISINE

Recipes Inspired by the Cranberry! Bon Appétit!

Cranberry Glazed Ham

Source: *tasteofhome.com*

Yield: 16 servings

Ingredients:

- 1 boneless fully cooked ham (5pounds)
- 1 can (14 ounces) whole-berry cranberry sauce
- 1/2 cup maple syrup
- 1/4 cup apple cider vinegar
- 1 to 1-1/2 teaspoons ground mustard

Directions:

1. Preheat oven to 325°F. Line a roasting pan with foil. Place ham on a rack in prepared pan. Bake, covered, 1 hour.
2. Meanwhile, in a small saucepan, whisk remaining ingredients until blended. Remove 1 cup mixture for glaze; reserve remaining mixture for sauce. Brush ham with some of the glaze mixture. Bake, uncovered, until a thermometer reads 140°, 35-45 minutes, brushing every 10 minutes with remaining glaze.
3. Warm reserved sauce mixture over medium heat, stirring occasionally; serve with ham.



CRANBERRY CUISINE

Recipes continued.....

Sunny Day Cranberry-Lemon Cake

Source: oceanspray.com

Yield: 24 servings

Ingredients:

- 1 (16.25 -oz) box white cake mix
- 1 1/4 cups Ocean Spray® Cran·Lemonade™ Cranberry Lemonade Juice Drink (substitute for water)
- 3 large egg white
- 1/3 cup vegetable oil
- 4 to 5 drops red food coloring
- 2 teaspoons grated lemon peel
- 2 cups milk
- 1 package (4-serving size) lemon instant pudding mix
- 1 can Ocean Spray® Whole Berry Cranberry Sauce
- 1 container (8 ounce) frozen whipped topping, thawed
- Lemon peel for garnish



Directions:

1. Heat oven to 350°F. Grease bottom only of 13x9-inch pan.
2. Make cake mix as directed on package using oil, egg, food coloring, lemon peel and substituting cranberry lemonade for the water. Pour into pan. Bake as directed or until toothpick inserted in center comes out clean. Immediately poke holes down through cake to bottom of pan with round handle of wooden spoon.
3. Pour milk into medium bowl. Add dry pudding mix. Beat with wire whisk 2 minutes. Immediately pour pudding mixture evenly over warm cake and into holes to make stripes. Refrigerate cake 3 hours.
4. Stir cranberry sauce until spreadable. Spread over top of cake. Frost cake with whipped topping. Serve immediately or cover and refrigerate until ready to serve.
5. Garnish with additional lemon peel if desired.

CRANBERRY CUISINE

Recipes continued.....

Cranberry Punch

Source: momsdinner.net

Yield: 8 cups

Ingredients:

- 4 cups cranberry juice cocktail
- 2 cups pineapple juice
- 2 cups ginger ale
- 1 cup cranberries for garnish
- 2 fresh limes, sliced for garnish



Directions:

1. In a large pitcher, stir together all the ingredients.
2. Serve in glasses over ice.

Notes

To make as an adult cocktail:

- Pour 1 ounce vodka, rum, or tequila in a rocks size glass, over ice.
- Pour in 3 ounces Cranberry Punch