

WARRENS CRANBERRY FESTIVAL **The CRANFEST SCOOP**



Nov–Dec 2023

Vol. 24, No. 9

2023 Warrens Cranberry Festival

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Holiday Greetings

*The Warrens Cranberry
wishes everyone a
Merry Christmas
& Happy New Year!*



*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*

ROYALTY NEWS :



2023-2024 Warrens Cranberry Festival Royalty

Royal greetings!

We have been busy celebrating the holiday season and promoting the Warrens Cranberry Festival with our beautiful float in the Baraboo and Tomah Holiday Parades. We helped with children's crafts at the Warrens Community Christmas party and Fort McCoy Tree lighting event. On Friday December 8 we attended the Tomah Senior Center Christmas party and visited with the guests.

We are looking forward to visiting the Governor's Residence and the state capital in Madison in the coming week.

We are excited for all the events to come and are honored to represent the Warrens Cranberry Festival and wish everyone a Merry Christmas and Happy New Year!

The 2023-2024 Warrens Cranberry Festival Royalty

Queen: Annabelle Haun, Princess: Skylee Laakso, and Jr. Miss: Kiralynn Lakowske



FESTIVAL MEMBERSHIP

Warrens Cranberry Festival Members

Paid Members 2023:

Jack Abbott
Debbie Bauer
Jeri Betthausen
Jeanne Butzer
Jeff Butzer
Mary Clark
Rebecca 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
Cara Potter
Gina Potter
June Potter
Todd Potter
Jessica Reeves
Mickey Rezin
Barth Robinette
Jill Rutlin
Lisa Scheitler
Jody Schiel
Dale Schroeder
Kim Schroeder
Shana Steele
Gale Sutherland
Tomah Chamber & Visitor Center
Jenna Van Wychen
Jim Van Wychen
Nodji Van Wychen

Paid Members 2024:

Jack Abbott
Jeanne Butzer
Jeff Butzer

Mary Clark
Rebecca Clark
Bonnie Dana
Deanna Donaldson
Jacob Donaldson
Jessalyn Donaldson
Will Donaldson
Amy Gebhardt
Mike Gnewikow
Tonya Gnewikow
Aleda Moseley
Grant Moseley
Rebecca Moseley
Sara Moseley
Danita Murdock
Randy Murdock
Sandy Nemitz
Kyra Neumann
Dave Oakes
Dottie Oakes
Karen Pierce
Cara Potter
Gina Potter
June Potter
Todd Potter
Jessica Reeves
Mickey Rezin
Jill Rutlin
Jody Schiel
Shana Steele
Tomah Chamber & Visitor Center
Jenna Van Wychen
Jim Van Wychen
Nodji Van Wychen



Thank You Members!



Sign Up & Join!

Join or renew your
Warrens Cranberry Festival
Membership for only \$5.00
Memberships run Jan to Dec

2024 Membership Form is available on page 4

**Warrens Cranberry Festival
Membership Application
January 2024 - December 2024**

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 2024 through December 2024.

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 and February in 2024.

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.

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.

Calendar of Events

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

December 2023

13—Warrens Community Meal

Lions Log Building - 4:00-6:00 p.m.

21 – First Day of Winter

25–26 Christmas Holiday *(office closed)*

31 – New Year's Eve

****Note**** No Festival Meeting in December



January 2024

1 – New Year's Day

10 – Warrens Community Meal

Lions Log Building - 4:00-6:00 p.m.

15 – Martin Luther King Jr. Day

****Note**** No Festival Meeting in January



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
call or stop by...608-378-4200, 402 Pine Street, Warrens.*



Did You Know?

Source: alwaysstheholidays.com

Americans consume 400 million pounds of cranberries every year. 20% of that amount (80 million pounds) are consumed during the week of Thanksgiving.



CRANBERRY CUISINE

Recipes Inspired by the Cranberry! Bon Appétit!

Cranberry Pistachio Fudge

Source: myheavenlyrecipes.com

Ingredients:

- 2 bags White chocolate chips 22oz total
- ½ cup Pistachios
- ½ cup Dried cranberries
- 1 can Condensed Milk 14oz

Instructions:

1. Combine the chocolate chips and condensed milk in a pan over medium heat.
2. Stir until completely melted.
3. Chop the pistachios into smaller pieces. Sprinkle into the fudge mixture. Add cranberries. I like to save a little extra to top them with later.
4. Put a piece of parchment paper into a 9×9 pan and pour the fudge into it. Sprinkle the small extra pistachio pieces on top.
5. Put in the fridge for 1-2 hours or until completely cooled.
6. Cut squares and enjoy!

Notes

Store in a air tight container for 2-3 days.



CRANBERRY CUISINE

Recipes continued.....



Christmas Cranberry Salad

Source: allrecipes.com

Ingredients:

- 1 pound cranberries, finely ground
- 2 cups white sugar
- 1 (20 ounces) can crushed pineapple, drained
- 1 (16 ounce) package miniature marshmallows
- 1 cup chopped pecans (Optional)
- 1 pint whipped cream, beaten stiff

Directions:

1. Mix cranberries and sugar together in a bowl. Cover and refrigerate, 8 hours to overnight.
2. The next day, beat cream in a chilled glass or metal bowl with an electric mixer until soft peaks form.
3. Remove cranberries from the refrigerator. Mix in drained pineapple, marshmallows, pecans, and whipped cream until well combined. Pour into a 3-quart dish, cover, and refrigerate or freeze for at least 1 hour before serving.



CRANBERRY CUISINE

Recipes continued.....

Cranberry Orange Walnut Tassies

Source: Inspired by charm.com

Ingredients:

- 3 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup unsalted butter softened
- 1 cup sugar
- 1 egg
- 1 tablespoon orange zest
- 1/4 cup orange juice
- 2 tablespoons milk

Filling:

- 1 can (14 ounces) whole cranberry sauce
- 1/2 cup sugar
- 2 tablespoons orange juice
- 1 cup chopped walnuts

Topping:

- 4 ounces white baking chocolate melted

Directions:

1. Begin by whisking together the flour, baking powder, and salt. Set aside.
2. Cream together the butter and sugar in a large bowl. Beat until light and fluffy, about 3-5 minutes.
3. Mix in the egg until blended. Add in the orange zest, orange juice, and milk and beat again.
(The mixture will look slightly separated. This is okay.)
4. Gradually beat the prepared flour mixture into the creamed mixture until just combined.
5. Divide the dough into three portions. Then, on a lightly floured surface, shape each portion into 10-inch long roll. Wrap with plastic wrap and refrigerate overnight or until firm.
6. In the meantime, prepare the filling by adding the cranberry sauce, sugar, and orange juice to a small saucepan. Bring to a boil, stirring occasionally. Once boiling, cook for 2 minutes, remove from heat. Let the filling cool completely before stirring in the walnuts.
7. Preheat oven to 375° F. Unwrap the chilled dough and cut each log into 16 slices. Press each slice into the bottom and up the sides of one of the greased mini muffin cups. Fill each with about 2 teaspoons of the cranberry mixture.
8. Bake for 8-10 minutes or until the edges are golden. Cool in the pan for 5-8 minutes. Remove the tassies to a wire rack to finish cooling.
9. To complete, drizzle each tassie with melted white chocolate. Let the tassies stand until the chocolate is set. Pack in an airtight container.



The Warrens Cranberry Festival would like to thank the following 2023 Sponsors:

Ocean Spray—Tomah Chamber and Visitors Center
Bug Tussel—WI Lottery—Black River Area Chamber of Commerce—
Superior Sleep Experience
Hampton Inn Hotel/Stump Hospitality/Hat Trick Hospitality
T.E.C.—Kitchen Craft—Discover Cranberries & Cranberry Country Cafe
 Unique Signs & Designs – Queen of Apostles – Town Of Lincoln Fire Dept
 Snowmobile Trails of Monroe County - Moseley Roadside Market
 Warrens Lions - Juneau County Visitors Bureau - Paul's Machine and Tool Inc
 Wetherby Cranberry Company - WWIS - COW 97.1—Double Barrel Bar
 Jim & Nodji VanWychen— CCF Bank—Three Bears Resort
 Doug Birkholz Hay Sales—John K. Peterson Construction—Portland Implement



Warrens Cranberry Festival, Inc.

Warrens, WI

www.cranfest.com

September 27-29, 2024



January 2024

Su	Mo	Tu	We	Th	Fr	Sa
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

February 2024

Su	Mo	Tu	We	Th	Fr	Sa
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29		

March 2024

Su	Mo	Tu	We	Th	Fr	Sa
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
31						

April 2024

Su	Mo	Tu	We	Th	Fr	Sa
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30				

May 2024

Su	Mo	Tu	We	Th	Fr	Sa
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

June 2024

Su	Mo	Tu	We	Th	Fr	Sa
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30						

July 2024

Su	Mo	Tu	We	Th	Fr	Sa
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

August 2024

Su	Mo	Tu	We	Th	Fr	Sa
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

September 2024

Su	Mo	Tu	We	Th	Fr	Sa
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30					

October 2024

Su	Mo	Tu	We	Th	Fr	Sa
	1	2	3	4	5	
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

November 2024

Su	Mo	Tu	We	Th	Fr	Sa
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30

December 2024

Su	Mo	Tu	We	Th	Fr	Sa
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				



Merry Christmas



Happy New Year