

WARRENS CRANBERRY FESTIVAL

THE CRANFEST SCOOP



Oct 2023

Vol. 24, No. 8

2023 Warrens Cranberry Festival

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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

The 2023 Warrens Cranberry Festival was a success despite the weather. An estimated 145,000 people attended this year's three-day event. Despite impending downpours throughout the weekend, crowds turned out to find fabulous bargains at the event's more than 1,200 booths. Visitors donned ponchos or rain coats and held onto umbrellas as they continued to enjoy the 50th annual Cranberry Festival.

This year visitors enjoyed unique food and drinks, including cranberry cream puffs, the huge Cranberries Jubilee Fry Pan, lots of shopping, and cranberry marsh walking tours. Strolling down the streets visitors were able to see some fun entertainment including "The Village Statue", Josh Peters walking the streets on stilts, "Cassidy's Critters baby kangaroos", photo ops including a huge Cranfest chair, the jail, and 50th backdrop. The weather on Sunday was a little wet but that didn't keep the parade from going on. One of the highlights of our parade was the Parade Marshal Miss America, Grace Stanke. It was another exciting year for visitors and vendors to celebrate 50 years of cranberry extravaganza!

Planning is underway for the 51st Warrens Cranberry Festival, so mark your calendars... September 27-29, 2024.

Thank you for another successful year!

The Festival Board and membership would also like to thank everyone who attended and expresses a special thank you to everyone who volunteered their valuable time and energy to help us pull off another successful year! We couldn't do it without YOU!

2023 Winning Button Designs



Youth Button Design Winner



Adult Button Design Winner



Crowning of the 2023-2024 Warrens Cranberry Festival Royalty



Congratulations to the new 2023-2024 Warrens Cranberry Festival Royalty

Queen (center) - Annabelle Haun is the daughter of Craig & Liane Haun

Jr. Miss (left) - Kiralynn Lakowske is the daughter of Dustin & Teresa Lakowske

Princess (right) - Skylee Laakso is the daughter of Kylene & Derek Brown & Jeff & Angel Laakso

2023 CRANBERRY FESTIVAL PARADE WINNERS

Best of Parade:

Tomah High School Band

Bands & Drill Teams

Class 2-A High School:

1st Place— Gale Ettrick Trempealeau High School

2nd Place— Black River Falls High School

Class 3-A High School:

1st Place- Tomah High School

Middle School:

1st Place- Tomah Middle School

2nd Place—Adams Friendship Middle School

Classic Automobiles:

1st Place— Ken Gumowski—1972 Oldsmobile

2nd Place— Ryan Steele - 1965 Convertible

3rd Place— Danita Murdock - 1972 Cadillac

Classic Trucks:

1st Place— Peterbilt “Cashalac”— Dave Schreier

Clubs & Organizations:

1st Place— Warrens 5th Grade Class

2nd Place— Save Second Base

3rd Place— Ben Biken/Sparta Chamber

Commercial:

1st Place— Jellystone Park Resort

2nd Place— Exterior Clean

Community Service Organizations:

1st Place— Town of Lincoln Fire Department

2nd Place— Guardian of The Children

3rd Place— Explore La Crosse— FrothBite Fest

Horses:

1st Place- Abby & Charlie

Novelty: (Adult)

1st Place— Apple Annies

2nd Place— Wood Racing

Royalty:

1st Place— Karner Blue Butterfly Princess & Court

2nd Place— Miss Jackson County

3rd Place— Blaire Cheese Festival

Specialty:

1st Place— Wisconsin Wheelman

2nd Place— Spongy the Fun Truck

3rd Place- T.J. Howell’s Rocket Cycle

Trucks:

*1st Place — Howe Freight Ways/Bradley Schroeder-
2009 Kenworth W900L Semi*

Veterans:

1st Place — Volk Field Air National Guard

**Special thanks to the following units
for performing in our parade:**

204th Army Band

University of Wisconsin La Crosse Band

National Guard Challenge Academy

Congratulations!!



2023 CONTEST WINNERS:



Congratulations to all the Winners!

2023 Winners of Warrens Cranberry Festival Contests

2023 Biggest Berry Contest Winners

Myla Nemitz Wins Biggest Berry Contest

The winner of the 2023 Warrens Cranberry Festival's Biggest Berry Contest is Myla Nemitz of Warrens. Myla's Crimson King cranberry tipped the scales at 6.60 grams. She received a trophy and a \$50 cash prize sponsored by Paul's Machine and Tool of Warrens.

Myla is the daughter of Adam and Sandy Nemitz. Her prize-winning cranberry was grown on the JR Nemitz Cranberry Company marsh, owned by her father and grandparents, Robert and Vicki Nemitz.

Myla's younger sister, Ada, received an Honorable Mention award for having the second-largest cranberry, also a Crimson King grown on the Nemitz marsh that weighed 6.44 grams. Ada is also a past winner of the Biggest Berry Contest. She won the top award both in 2022 and 2021.

Crimson King is a variety bred by the Grygleski family on their Valley Corporation cranberry marsh outside Valley Junction. It is a cross between another of their varieties – BG – and a Ben Lear and Stevens cross.

A second Honorable Mention ribbon was awarded to Eliza Hintz of Nekoosa. She entered a Vasanna cranberry grown on her family's Rezin Berries marsh in Wisconsin Rapids that weighed 5.20 grams. Eliza's grandparents, Chris and Lisa Rezin, planted two beds with Vasanna – a variety released in 2019 – just last year.

Vasanna was developed by Rutgers University cranberry breeder Nick Vorsa. A cross between Crimson Queen and an unpatented variety, Dr. Vorsa named the variety in memory of his parents, Vas and Anna, immigrants of Belarus.

The first-place ribbon winners in each variety class are as follows:

Ben Lear – Emma Allen, Potter Cranberry Company, 4.12 grams.
Bergman – Lily Bennet, Bennet Cranberry Company, 2.41 grams.
Crimson King – Myla Nemitz, JR Nemitz Cranberry Company, 6.60 grams.
Crimson Queen – Myla Nemitz, JR Nemitz Cranberry Company, 4.59 grams.
Crowley – Emma Allen, A&K Cranberry, 2.10 grams.
Demoranville – Lily Bennet, Bennett Cranberry Company, 4.26 grams.
GH1 – Emma Allen, Potter Cranberry Company, 3.40 grams
Haines – Eliza Hintz, Rezin Berries, 4.27 grams.
McFarlin – Lily Bennett, Bennett Cranberry Company, 3.11 grams.
Mullica Queen – Eliza Hintz, Rezin Berries, 4.41 grams
Pilgrim – Ada Nemitz, Beaver Creek Cranberry, 3.65 grams
Potter's Favorite – Emma Allen, Potter Cranberry Company, 3.15 grams
Ruby Star – Lily Bennett, Bennett Cranberry Company, 4.60 grams
Searles – Emma Allen, Potter Cranberry Company, 3.04 grams.
Stevens – Katilea Jensen, Paradise Valley Cranberry, 4.23 grams.
Sundance – Rhonda Jensen, Jensen Cranberry Bogs, 4.93 grams.
Vasanna – Eliza Hintz, Rezin Berries, 5.20 grams.

There are more than 150 varieties of cranberries grown commercially. Any variety may be entered in the Biggest Berry Contest. There were 65 entries in 17 classes in this year's contest.

2023 Winners of Warrens Cranberry Festival Contests Continued....

2023 Button Design Contest Winners

Debra DeStarkey, *Hobart, WI*—1st Place - Adult Design
Renee Christensen, *Chicago, IL* – 2nd Place– Adult Design
Bruce Riggs, *Warrens WI*—1st Place—Youth Design
Emerson Rauvola, *Warrens, WI* – 2nd Place– Youth Design



2023 Marsh Medallion Hunt Winner

Matt Kikta, *Milwaukee, WI*- \$100 cash prize, he found the medallion by the Post Office downtown.

2023 Photography Contest Winners

Best of Show—Adult Division

Heidi Tubbs, Hixton

Best of Show—Youth Division

Margaret Ashburn, Warrens

Favorite Festival Fotos – Adult Division

First Place – Heidi Tubbs, Hixton
Second Place – Heidi Tubbs, Hixton
Third Place – Heidi Tubbs, Hixton

Favorite Festival Fotos – Youth Division

First Place – Hannah Tubbs, Hixton
Second Place – Hannah Tubbs, Hixton
Third Place – Hannah Tubbs, Hixton

Cranfest Royalty – Adult Division

First Place – Heidi Tubbs, Hixton
Second Place – Heidi Tubbs, Hixton
Third Place – Pat Johnson, Warrens

Marsh Madness – Youth Division

First Place – Margaret Ashburn, Warrens
Second Place – Eva Betthausen, Tomah
Third Place – Eva Betthausen, Tomah

Marsh Madness – Adult Division

First Place – Sara Moseley, Warrens
Second Place – Grace Hughes, Fitchburg
Third Place – Sara Moseley, Warrens

Marsh Flora & Fauna – Youth Division

First Place – Eva Betthausen, Tomah
Second Place – Eva Betthausen, Tomah
Third Place – Eva Betthausen, Tomah

Marsh Flora & Fauna – Adult Division

First Place – Sara Moseley, Warrens
Second Place – Sara Moseley, Warrens
Third Place – Sara Moseley, Warrens

Enjoying Outdoor Warrens – Youth Division

First Place – Eva Betthausen, Tomah
Second Place – Eva Betthausen, Tomah
Third Place – Tayler Gebhardt, Warrens

Enjoying Outdoor Warrens – Adult

First Place – Sara Moseley, Warrens
Second Place – Sara Moseley, Warrens
Third Place – Sara Moseley, Warrens

Marsh Flora & Fauna – Youth Division

First Place – Eva Betthausen, Tomah
Second Place – Eva Betthausen, Tomah
Third Place – Eva Betthausen, Tomah

2023 Scarecrow Contest Winners

Best of Show -

Cody Copper, Warrens

Unique Division

First Place– Aleda, Ana, Susie Moseley

Traditional Division

First Place—Moseley Roadside Market, Warrens
Second Place—Emme Roberts, Warrens

School Youth - Traditional Division

First Place—5th Grade Group 2, Warrens
Honorable Mention:
5th Grade Group 1, Warrens
5th Grade Group 3, Warrens

FESTIVAL MEMBERSHIP

2023 Warrens Cranberry Festival Members

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

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 7

**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 _____

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.

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!

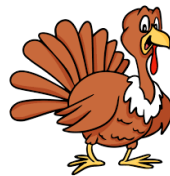
October 2023

- 26—Warrens Youth Association Halloween Bash**
7–9 pm Lions Log Building
- 31 – Halloween-Village of Warrens**
Trick or Treating hour 5-7 pm



November 2023

- 5—Daylight Saving Time Ends**
- 8—Warrens Community Meal**
Lions Log Building - 4:00-6:00 p.m.
- 11—Veterans Day**
- 13—Festival Monthly Meeting**
6:00 p.m. - Festival Office
- 23-24 – Thanksgiving Holiday**
(office closed)



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



Cranberry Festival Merchandise FOR SALE:

T-shirts, sweatshirts, hats, tote bags, coffee cups,
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?

**October is
National Cranberry
Month!**



CRANBERRY CUISINE

Recipes Inspired by the Cranberry! Bon Appétit!

Sandra Humphrey
Tomah, WI
First Place Winner
2023 Cranberry Cookie Category

Cran-Coconut Crisps Cookies

Ingredients:

2 sticks butter
3/4 cup granulated sugar
3/4 cup brown sugar (firmly packed)
2 eggs
1 teaspoon vanilla
1 Tablespoon orange zest or 1 teaspoon orange extract
1 1/2 cups flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1 1/2 cups old fashioned oatmeal (quick-cooking)
1 6oz. Pkg. dried sweetened cranberries (1 1/3 cup)
1 cup sweetened flaked coconut
3/4 cup chopped pecans



Directions:

Preheat oven to 350° F. Lightly grease two large cookie sheets or line with parchment paper.

In small bowl, stir together flour, baking soda, baking powder and salt. Set aside. In standing mixer, on medium low speed, cream butter and sugars. Add eggs, vanilla and orange zest. Mix well. Add flour mixture until batter is smooth. Add oatmeal, cranberries, coconut and pecans. Mix until blended. Drop by well-rounded tablespoons onto cookie sheet, one dozen to a sheet. Bake for 14 minutes. Allow to cool on sheet for two minutes before removing to rack to cool completely.

Yield: 4 dozen cookies

** I have adapted my winning "Cranberry Oatmeal Crisps" recipe from a Cranberry Discovery Center (2007) contest to highlight different taste treats for 2023, to complement the sweetened dried cranberries, which are the stars of the recipe.*

CRANBERRY CUISINE

Recipes continued.....

Bernice Janowski
Plover, WI
First Place Winner
2023 Cranberry Dessert Category

Caramel Pecan Pie Tarts

Ingredients:

3 packages (1.9 oz. each) mini Phyllo shells, 45 shells
1 1/3 cups plus 3 tablespoons caramel sundae topping
1 teaspoon all-purpose flour
2 eggs
3/4 cup chopped pecans
1/2 cup plus 3 tablespoons sweetened dried cranberries
1/8 teaspoon salt
45 pecans halves, about 3 oz.
1 cup thawed frozen whipped topping



Directions:

1. Preheat oven to 350° F. Coat mini muffin pans with cooking spray; fit phyllo cups into pans.
2. In bowl, stir together 1 1/3 cups caramel topping, flour, eggs, chopped pecans, 1/2 cup cranberries and salt. Fill each phyllo cup with about 1 tablespoon mixture. Bake 8 to 15 minutes or until lightly browned and filling is set. Cool 5 minutes. Transfer cups to racks; cool completely.
3. Up to 4 hours before serving toss pecan halves with remaining 3 tablespoons caramel topping. Top each cup with whipped topping using about 1 teaspoon on each. Garnish each cup with pecan half and remaining cranberries. Refrigerate until ready to serve. Garnish with fresh mint leaves if desired.

Yield: 15 servings

I tweaked these tarts from a recipe I have for a cranberry caramel pecan pie.

CRANBERRY CUISINE

Recipes continued.....

Shirley M. Johnson
Warrens, WI
First Place Winner
2023 Miscellaneous Category

Cranberry Sweet Potato Bread

Ingredients:

3 1/2 cups flour
2 teaspoons baking soda
1 teaspoon salt
1 tablespoon pumpkin pie spice
3 cups sugar
1/2 cup vegetable oil
4 eggs
2/3 cup milk
1 1/2 cups cooked and mashed sweet potatoes
1 cup fresh cranberries, cut in half
3/4 cup raisins
3/4 cup chopped pecans



Directions:

1. Combine all dry ingredients and stir to blend. Stir in remaining ingredients and beat well. Pour into greased and floured pans (2 large or 3 small loaf pans).
2. Bake at 325° F about 1 hour and 20 minutes in large pans. Cool 5 minutes in pan.
3. Turn out onto cooling rack. Serve plain or with butter.

Original recipe!

