WARRENS CRANBERRY FESTIVAL

THE CRANFEST SCOOP



March 2024

Vol. 25. No. 3

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Warrens Cranberry Festival Meeting
April 8, 2024

6 p.m. Warrens Cranfest Office

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.

FESTIVAL MEMBERSHIP

2024 Warrens Cranberry Festival Members

Jack Abbott Jeri Betthauser

Black River Area Chamber

Jeanne Butzer Jeff Butzer Mary Clark Rebecca Clark Bonnie Dana Karen Doers

Deanna Donaldson Jacob Donaldson Jessalyn Donaldson Will Donaldson Chelsie Engelson Lorry Erickson

Deb Frost
Amy Gebhardt
Mike Gnewikow
Tonya Gnewikow
Carolyn Habelman

Jensen Cranberry Bogs, Inc.

Alex Knoepker Brian Knoepker Stephanie Knoepker

Amy Krultz Jason Krultz Dorna Mae Miller Aleda Moseley

Grant Moseley Rebecca Moseley

Sara Moseley Danita Murdock

Randy Murdock Curt Myer

Vicki Myer Carol Myers

Sandy Nemitz
Kyra Neumann
Dave Oakes

Dottie Oakes Jack O'Connor

Roxie O'Connor Karen Pierce

Debbie Popp
Tom Popp

Tom Popp Cara Potter Gina Potter June Potter Todd Potter

Jessica Reeves Mickey Rezin Jill Rutlin Lisa Scheitler Jody Schiel Dale Schroeder Kim Schroeder Shana Steele

Tomah Chamber & Visitor Cntr.

Jenna Van Wychen Jim Van Wychen Nodji Van Wychen





Sign Up & Join!

Join or renew your 2024
Warrens Cranberry Festival
Membership for only \$5
Memberships run Jan to Dec

2024 Membership Form is available on page 3



Warrens Cranberry Festival Membership Application January 2024 - December 2024



Please print

N	ew Membership	Renewal
Annual Membership Fee \$5.0	0	
NAME:		
		FAX:
Committees you are involved	in?	
		to volunteer?
		ostal (quarterly)
Other communications: Email		
Date membership paid		
Thank you for your interest in January 2024 through Decemb	joining the Warrens Coer 2024.	Cranberry Festival. Festival memberships run from
Membership dues are \$5.00 ar	nnually.	
In 2024 the festival membersh each month at 6:00 p.m.	ip will meet once a mo	onth from April through November, the second Monday of
For more information, contact PO Box 146 Warrens, WI 54666	t the Festival Office at:	Fax: 608-378-4250 E-mail: cranfest@cranfest.com
Phone: 608-378-4200		Office Hours: MonFri. 8:00 a.m. to 4:30 p.m.

Calendar of Events What's around the corner...and beyond!

March 2024

31- Easter Sunday



April 2024

- 1 April Fools Day
- 8 **Festival Monthly Meeting** 6:00 p.m. Festival Office
- 10 Warrens Community Meal Lions Log Building - 4:00-6:00 p.m.
- 22 —Earth Day
- 25-27 Warrens Village Wide Garage Sale



May 2024

- 8 Warrens Community Meal Lions Log Building - 4:00-6:00 p.m.
- 12 Mothers Day
- 13 Festival Monthly Meeting 6:00 p.m., Festival Office

11a.m. to 1p.m.

27 – 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





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: wiscran.org)



During the early 1890s, the center of the Wisconsin cranberry industry shifted to the Cranmoor area, just west of Wisconsin Rapids. Later developments occurred in the Black River Falls, Warrens and Tomah areas, followed by cranberry farms in northern Wisconsin, primarily around Manitowish Waters, Eagle River, Spooner and Hayward.











Beautification of WarrensSponsored by The Warrens Cranberry Festival, Inc.

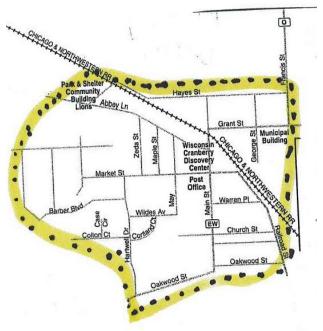
In appreciation and recognition of the donated use of your Warrens property during the annual Festival we are donating up to \$100 per property. This is available to property owners within the Festival Area of the Village, to be used to help offset the cost of exterior beautification of their property. This is our 51st celebration this year and the dates for the Festival will be September 27-29, 2024.

The money may be used for any of the following: Landscaping improvements Fire/House number plaques Enclosed garbage/propane tank areas Paint/siding Shutters Roofs

Note: These are only suggestions

Every property owner, (including primary owners, rental units and businesses) in the *Festival defined area of the Village of Warrens may obtain these funds by bringing copies of the receipts, before **September 1, 2024** to the Cranberry Festival Office. You will then be reimbursed for cost of the materials or items, excluding labor, after approval.

If you are the owner of more than one piece of property, you may receive the money for each property you own as long as the money is used on each property. For example, if you own two properties you are eligible for \$100 per property (\$200), but the money must be used on each property. You cannot use \$200 on one property and nothing on the other.



*Festival defined area of the Village of Warrens: The Festival area is further defined from Hayes Street to Oakwood Street, to the Warren Mill Cemetery, to Universal Forest Products, RR Street, to Gamble street to the corner of County O & EW on the NE Corner of the Village.

Please use the form below when you turn your receipts into the Festival Office. Thank you for your continued support of the Festival.

VILL	AGE OF WARRENS BEAUTIFICATION GRANT
Date	Property Owner
Property Address	
Mailing Address	
What was the grant used	I for to improve your property?

FESTIVAL NEWS:

2024 Contest Rules Available



Button Design Contest:

Design the 2025 Warrens Cranberry Festival Button. The winning design will be unveiled Sunday, at this year's Festival, near the parade reviewing stand on Main Street, in Warrens. Design the button for next year's 52nd Festival.

Designs must be round 6" in diameter, submitted on 8 1/2 x 11" white paper, no more than four colors and please do not use black for background. All entries must include the date: September 26-28, 2025, place: Warrens, WI, name: Warrens Cranberry Festival, and year of the 51st Warrens Cranberry Festival. The designs must pertain to cranberries. Block lettering is preferred, no cursive or calligraphy.

Entries can be hand-drawn or computer generated. Contest rules and entry information can be found on our website at www.cranfest.com, or please call or email our office for a set of rules. **Deadline for entries is June 1, 2024.**

Winners will be notified as soon as possible after the judging. All entries will be selected and judged by the Cranberry Festival membership and board.

Contest prizes: Adult - 1st Place - \$100.00 - 2nd Place - \$75.00 Youth - 1st Place- \$50.00 - 2nd Place- \$25.00

CRANBERRY CUISINE:

Recipe Inspired by the Cranberry! Bon Appétit!

Cranberry Buckle with Orange Glaze

Source: www.afamilyfeast.com

Ingredients

For the cake:

- 3/4 cup granulated sugar
- 1/4 cup shortening (aka Crisco)
- 1 large egg
- 3/4 cup whole milk
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 2 cups cranberries (fresh or frozen)

Additional shortening and flour to prepare the baking pan

For the topping:

- 1/2 cup granulated sugar
- 1/3 cup all-purpose flour
- 1/2 teaspoon ground cinnamon
- 1/4 cup unsalted butter, cut into 1/2" pieces

For the glaze*

- 1 cup powdered sugar
- 1 tablespoon orange juice

CRANBERRY CUISINE:

Cranberry Buckle with Orange Glaze Recipe Continued...

Directions:

- 1. Preheat oven to 375° F.
- 2. Grease and flour a 9 x 9-inch pan or baking dish. Set aside.
- 3. In a mixing bowl, cream together the sugar and shortening until light and fluffy.
- 4. Add the egg and mix until blended. Then add the milk and mix again until blended.
- 5. In a separate bowl, sift together the 2 cups flour, baking powder and salt. Fold the dry mixture into the wet mixture slowly until blended (do not over-mix)
- 6. With a rubber spatula, stir the cranberries into the batter, mixing evenly throughout.
- 7. Spread the cranberry cake batter evenly into the prepared pan.
- 8. In a small bowl, make the topping: Whisk together sugar, flour, and cinnamon. With a pastry blender or two knives, cut in butter until mixture is crumbly. Sprinkle over the cake mixture in the pan.
- 9. Bake at 375° 40-45 minutes or until a toothpick or cake tester inserted in the center of the cake comes out clean. Let cool in the pan.
- 10. Just before serving, make the glaze by whisking orange juice and powder sugar until smooth—you want the glaze to be slightly thick but still thin enough to drizzle. (Add more orange juice or powdered sugar to adjust the thickness.)
- 11. With the same whisk, drizzle the glaze over the top of the buckle.
- 12. Cut into squares for serving. Drizzle with more glaze* if desired.

Notes

*The ingredient amounts listed for the glaze will make enough to add a nice drizzle of the orange glaze to the top of the cranberry buckle before cutting into servings. If you want to serve with additional glaze over the top, double the amount of glaze that you make.

You can also serve this Cranberry Buckle with ice cream or whipped cream on the side.

