

# WARRENS CRANBERRY FESTIVAL

# THE CRANFEST SCOOP



Nov-Dec 2020 Vol. 21, No. 5

## Letter from the President

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Happy Holidays

*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.*

Hi folks!

As we head into this holiday season, I am thankful. I'm thankful for family and friends who are sticking together through this difficult year. The year 2020 has been hard for so many reasons. Many things, that we took for granted, suddenly were not there. The Warrens Cranberry Festival was one of the things that I took for granted. It has been such a large part of my life for so many years that this year felt so strange when we were not able to meet everyone at the end of September and have our festival. I know I was not the only one who was a little sad in September and had that last full weekend feel empty.

Now we move on towards the 2021 festival with our eyes a little wider and our hopes a little brighter. We know, now, what a huge difference the festival makes in the lives all around us and we see what a blessing it is. I know that we, the board of directors and the office staff of the festival are going to do everything within our power to make the 48<sup>th</sup> festival an AMAZING time. We've had over a year to dream about the next fest. We're making plans to keep everyone as safe as possible, but to also get this show on the road.

Let's move forward with hope and plan for a great 2021 for all of us. I pray that you all have a great Thanksgiving and a blessed Christmas. Here's to the future. May our 2021 be ever so much better than 2020.

God bless you all,

Deanna Donaldson  
President



**The Warrens Cranberry Festival Wishes  
Everyone a Safe & Happy Thanksgiving!**



# It's Beginning To Look A Lot Like Christmas!

The Warrens Cranberry Festival holiday display will soon be up and shining brighter than ever in this challenging year of 2020!

We want to thank Gale and Lloyd Sutherland for putting up the display again this year! It's always so beautiful and just in time to spread some holiday cheer to all who pass by.

Each year the Festival purchases evergreens for the holiday display. Gale and Lloyd graciously volunteer to set up and decorate the trees that accompany those dashing reindeer. A HUGE THANK YOU to both of them for the many hours spent making sure each string of lights is shining brightly and also for taking down the display when the holidays are over.

Watch for the twinkling lights spreading the Holiday Spirit on the corner of Hwy O and Main Street, across from the Post Office in Warrens.

## Merry Christmas & Happy New Year



*From The Warrens Cranberry Festival*

Sign up for 2021 Warrens  
Cranberry Festival Membership!

**Warrens Cranberry Festival  
Membership Application  
January 2021- December 2021**

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 2021 through December 2021.

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. **Due to Covid-19 Virus, meetings are on hold until announced in 2021.**

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](mailto:cranfest@cranfest.com)

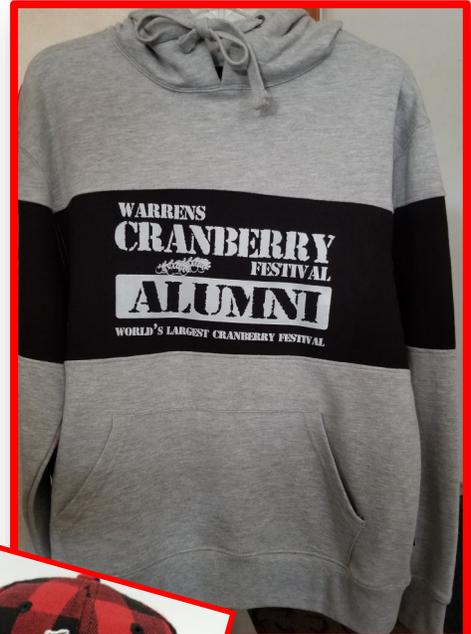
Office Hours: Mon.-Fri. 8:00 a.m. to 4:30 p.m.

*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.*

## Christmas Gift Ideas!

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, Wi.*



## Did You Know?

(Source: <https://health.usnews.com>)

Cranberries are more than just an ingredient for sauce. Dried cranberries are available year-round, and they can add to the flavor of everything, from breakfast foods to baked goods. Add them to hot or cold cereal; pancakes; yogurt; on top of salads; and in side dishes, salsa, and baked goods.



# CRANBERRY CUISINE



## Recipes Inspired by the Cranberry! Bon Appétit!

### Instant Pot Cranberry Sauce

Source: [zenandspice.com](http://zenandspice.com)

Servings: 6

#### Ingredients:

- 12 oz fresh cranberries, rinsed
- 1 Granny Smith apple, diced
- Juice + zest from 1 orange
- 1/2 cup granulated sugar
- 2 Tbsp maple syrup
- 1 tsp cinnamon
- 1/4 tsp sea salt

#### Instructions:

1. Place the cranberries, apple, orange juice, and orange zest in the Instant Pot. Close lid and press “Manual” and set for 1 minute. Let the Instant Pot naturally release pressure for 7 minutes, then use the quick release valve.
2. Press the “Sauté” button on the Instant Pot. Add the sugar, maple syrup, cinnamon and salt to the pot. Stir to combine and use a spatula to break the fruit into pieces. Cook for two minutes, then remove from heat and enjoy!



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### Dark Chocolate Cranberry Magic Bars

Source: [backforseconds.com](http://backforseconds.com)

Servings: 24

#### Ingredients:

##### Crust

- 1 cup cold, cubed, unsalted butter
- 1/3 cup powdered sugar
- 1 1/4 cup all purpose flour

##### Filling

- 12 oz dark chocolate chips
- 2/3 cup dried cranberries
- 1 1/2 cup shredded coconut
- 1/2 cup chopped pecans
- 14 oz sweetened condensed milk

#### Instructions:

##### Crust

Preheat oven to 350°. Add butter, sugar, and flour to a large bowl and use a fork or pastry cutter to bring ingredients together into pea sized crumbs. Press evenly into foil lined and greased 9” X 13” pan. Bake 12 minutes.

##### Filling

Sprinkle chocolate, cranberries, coconut, and pecans evenly over crust. Pour condensed milk over toppings and bake 18 minutes.

Let cool before cutting into bars. Best if stored covered in the refrigerator.



# CRANBERRY CUISINE

Recipes continued.....

## Creamy Cranberry Salad

From [homemadeinterest.com](http://homemadeinterest.com)

*This is a Creamy Cranberry Salad, otherwise known as Cranberry Fluff, it is perfect for the holidays.*

### Ingredients:

- 12 ounces fresh cranberries
- 3/4 cup sugar
- 8 ounces crushed pineapple drained
- 1 cup red seedless grapes halved
- 1 cup pecans chopped
- 3 cups marshmallows
- 8 ounces Cool Whip



### Directions:

1. Pour the fresh cranberries into a food processor and pulse until they are chopped into small pieces.
2. Scoop the chopped cranberries into a small container and sprinkle the sugar over them. Cover with plastic wrap and place in the refrigerator overnight, or at least 4 hours.
3. Make the creamy cranberry salad by placing the chopped and sugared cranberries, drained crushed pineapple, red grapes, chopped nuts, and marshmallows in a large bowl.
4. Add the Cool Whip and gently fold the mixture together until it is well mixed.
5. Cover the bowl and place in the refrigerator until ready to serve.

Yield: 12 servings



# CRANBERRY CUISINE

Recipes continued.....

## Small Batch Cranberry Jam

*From onedishkitchen.com*



### Ingredients:

- 1 cup fresh cranberries
- 3 Tablespoons sugar
- 1/4 cup water
- 4 Tablespoons orange juice
- 1/4 teaspoons orange zest
- 1/8 teaspoon ground cinnamon

### Directions:

1. Place all ingredients in a 1-quart saucepan and bring to a boil over medium heat, stirring occasionally to dissolve the sugar.
2. Reduce heat to a simmer, stirring occasionally, continue cooking until the cranberries are tender and pop open, about 10 minutes.
3. Remove from heat and cool before transferring to a jar or bowl.
4. Enjoy when cool.

### Notes:

- Cranberry jam should be stored in a covered jar or in an airtight container. It can be kept for up to 2 weeks in the fridge.
- This recipe can easily be doubled or tripled if you'd like to make more to give as gifts.

Prep Time: 25 minutes

Yield: 6 Servings



# CRANBERRY CUISINE

## Recipes continued.....

### Holiday Punch

*From [afarmgirlskitchen.com](http://afarmgirlskitchen.com)*

*This delicious and easy to make Christmas Holiday Punch is made with cranberry juice cocktail, pineapple juice, frozen lemonade, and a can of sprite.*

#### Ingredients:

- 1 (64-ounce) container Cranberry juice cocktail
- 1 (14-ounce) container pineapple juice
- 1 container frozen lemonade
- 1 can Sprite or lemon lime soda
- Orange slices (for garnish)
- Fresh cranberries (for garnish)
- Plenty of ice

#### Directions:

1. Squeeze the container of frozen lemonade into a large drink dispenser or punch bowl.
2. Add the cranberry juice cocktail, pineapple juice, and Sprite. Gently stir to combine. Add plenty of ice or an ice ring.
3. Serve over ice and garnish with slices of oranges or any citrus and fresh cranberries.

#### Notes:

For a great addition, add a scoop of orange sherbet to each glass before pouring this delicious holiday punch!

To make alcoholic holiday punch, simply add either a bottle of dry white wine (750 ml) or Malibu Rum.

Servings: 12



# DECORATING WITH CRANBERRIES

## Cranberry Fruit Hearts

*For a different twist to your holiday cranberry garland, create wire hearts with fresh or dried cranberries, fruit, and popcorn.*

### Materials:

- Fresh or dried cranberries
- Strawberries
- 1 Apple
- Popcorn
- Wire, thin enough so you can easily bend into a heart shape
- Cord or ribbon for hanger

### Instructions:

Cut wire to desired length and string fruit onto wire. Popcorn can be tricky as it tends to break easily when you poke it with the wire. Gently twist the wire through, as if you were drilling through the popcorn. Shape wire ring into a heart shape leaving the area where wire is joined for the top and center of heart. Place a few pieces of fruit where wires are joined. Run cord or ribbon through the small loop for hanging. Hearts can be made in different sizes and hung on your tree outdoors for birds to enjoy.



## Cranberry Evergreen Vase

*Create a simple and festive centerpiece for your holiday table.*

### Materials:

- Clear glass vase or jar
- Fresh cranberries
- 3-4 snips of evergreen per vase.
- Water
- Floating candle

### Instructions:

Fill vase or jar 3/4 of the way with water.  
Add evergreens and 1 or 2 handfuls of cranberries.  
Fill water to the top, leaving space for the floating candle.  
Nestle candle into the cranberries.  
It's that simple, enjoy your lovely centerpiece.





# Warrens Cranberry Festival, Inc.

Warrens, WI

[www.cranfest.com](http://www.cranfest.com)

September 24-26, 2021

## 2021



### JANUARY

Su	Mo	Tu	We	Th	Fr	Sa
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
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31						

### FEBRUARY

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### MARCH

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### APRIL

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### MAY

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### JUNE

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### JULY

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### AUGUST

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### SEPTEMBER

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### OCTOBER

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### NOVEMBER

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### DECEMBER

Su	Mo	Tu	We	Th	Fr	Sa
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12	13	14	15	16	17	18
19	20	21	22	23	24	25
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*The Warrens Cranberry Festival Wishes Everyone*  
**Happy Holidays!**

