

WARRENS CRANBERRY FESTIVAL

THE CRANFEST SCOOP



April 2017

Vol. 17, No. 4

What's Inside

Pg. 1

Volunteer Appreciation

Pg. 2

Contests & Parade

Pg. 3

Royalty Update & Picture

Pg. 4

2017 Donations
2016 Total Donations

Pg. 5

2017 Membership List
2017 Membership Details

Pg. 6

2017 Membership Form

Pg. 7

Calendar of Events
Festival Merchandise
Cranberry Trivia

Pg. 8-9

Cranberry Cuisine

Pg. 10-11

45 Years of Memories

Volunteer Appreciation Month

Every year, the month of April signifies the **Warrens Cranberry Festival Volunteer Appreciation Month**. This is the Festival's way of honoring those volunteers that make our great Festival a success each year!

We tip our hats to those individuals that take time out of their busy lives to help out and make our event the big success that it is. These individuals support the Festival in a variety of ways, from stuffing envelopes, bagging Craisins™, and marking booths, to helping out at the giant fry pan, driving courtesy golf carts and cleaning up the Village of Warrens after the Festival is over, and that is just to name a few of the many tasks that are completed each year.

At our April meeting our valuable volunteers were treated to cake and ice cream and everyone received a Cranfest koozie along with a bottle of soda. Door prizes were also given to five lucky winners. Just our little way of showing our gratitude for all they do!

The Warrens Cranberry Festival truly values and appreciates each and every one of you and we can't thank you enough! If you are interested in joining our organization or want to help out and add your valuable creativity and contribution to our Festival, please contact Kim or Debbie at the Festival Office, 608-378-4200 - we'd love to have you join in the fun!

Thank You!

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 NEWS :

Contest and Parade Rules Available

Button Design Contest: Design the 2018 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. You will be designing the button for next year's 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 28-30, 2018, place: Warrens, WI, name: Warrens Cranberry Festival, and year of the 46th Warrens Cranberry Festival. The designs must pertain to cranberries.

Entries can be hand-drawn or done on a computer. Contest rules and entry information can be found on our website, or please call or email and a set of rules can be mailed to you. **Deadline for entries is June 1, 2017.**

Winners will be notified as soon as possible after the judging. All entries will be selected and judged by art professionals, cranberry growers, Warrens Cranberry Festival membership and board or people in the field of graphic design. There are two categories: adult and youth. Youth entries must be 14 or younger. Schools are invited to participate and may enter as many from a class as they wish.

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



Warrens Cranberry Festival Parade:

The Warrens Cranberry Festival Board & Committee cordially invites you to participate in our 45th Annual Warrens Cranberry Festival Parade. Our theme this year is "Making Memories Since 1973".

For the 45th we're celebrating memories of the Festival from the last 45 years. Do you have a favorite memory of the Warrens Cranberry Festival from the past? If so, please share that special memory. We will be including some of these memories on our website, Facebook and in the Cranberry Festival Special Section of the newspaper. *We would like everyone to incorporate our theme into your float or parade unit this year.

Parade entry forms are available now. The Parade starts at 2pm Sunday, September 24, 2017. The parade features 18 categories of entry, including Veterans Organizations, Commercial, Service Organizations, Horses, Royalty, Automobiles, Clubs & Organizations, Trucks, Tractors, Specialty, Bands & Drill Teams, Novelty, and Nonprofit. Commercial entries are \$100.

Novelty and Nonprofit categories, both offer cash prizes for uniquely decorated and creative units and both accept youth and adult entries, free of charge.

Entry forms can be found on our website, www.cranfest.com, or call 608-378-4200 or email office@cranfest.com. Be sure to mail in an entry form and join us on Sunday, September 24, 2017 - the parade starts promptly at 2pm. **Deadline for entries is August 25, 2017.**

Quilt and Needlework Contest: Get crafty with this quilting and needlework competition for a chance to win ribbons and prizes. All entries will be displayed and visitors will have the opportunity to vote for their favorite. A People's Choice ribbon and prize will be awarded to the 1st place winner of each class and a 2nd and 3rd place ribbon will also be awarded in each class. The Festival Queen, Princesses and President will also select their favorites and those winners will also receive a ribbon. The contest will **not** be critiqued or judged by someone certified in quilting. Classes of entry include: Bed Quilts, Crib/Twin Quilts, Youth (*Entrants under 18 years of age*), Wall Hangings, Unclassified, Quilted & Unquilted, Needlework, Antique, and Cranberry (*entries must pertain to cranberries*). **All entries must pre-register by September 8, 2017.** This contest is open to the public and there is no entry fee.



ROYALTY NEWS :

2016-2017 Warrens Cranberry Festival Royalty— April Update

Royal Greetings and Happy Spring!

We are excited to share the latest events we've had the opportunity to take part in since our last update.

On April 2, we attended the Westby Syttende Mai Coronation. At this event they also hold a "Grandparent of the Year" contest. Participating students must write a 100 word or less essay explain why their grandparent deserves the title of "Grandparent of the Year". The winner gets to ride in both of their parades along with their grandchild. Each of the contestants are sponsored by one of the area businesses and they wear a unique Norwegian style dress. It was exciting to watch and see who would be crowned the new Westby Syttende Mai Princess and her attendants. We congratulated the newly crowned royalty and took pictures with them. We are looking forward to joining them for their parade in May!

On April 15, We attended the Warrens Easter Breakfast and enjoyed visiting with everyone who attended. It was a good turn out, and the pancake breakfast was delicious. We even had a chance to take pictures with the Easter Bunny, what a great community event!

We are all ready for our busy parade season which is approaching very quickly. We hope you enjoyed our update for this month and we look forward to what's ahead on our calendar.

Yours Truly,

***2016-2017 Warrens Cranberry Festival Royalty
Queen: Mackenzie Myers and Princesses:
Lindsay Murdock and Stevie Peterson***

Here is a sneak peek of what's ahead on our schedule:
Sparta Festmasters Banquet, Tomah Area Cancer Support, Memorial Day Services (Warren Mills & Pine Grove Cemeteries), Alice in Dairyland Coronation, and the Westby Syttende Mai Parade.



Princess Stevie, Queen Mackenzie and Princess Lindsay with 2017 Westby Syttende Mai Royalty



Princess Stevie, Easter Bunny, Queen Mackenzie and Princess Lindsay

DONATIONS TO DATE:

2017 Warrens Cranberry Festival Monetary Donations:

MS Tour \$50.00

Scholarship in Memory of Bob Williams \$500.00

Town of Lincoln Fire Department (*To help purchase a fire engine*) - \$10,000.00 annually for ten years.

Town of Lincoln Fire Department (*July 4th Fireworks*) - \$1,000.00

Warrens Area Youth Association (*Warrens Area Park*) - \$5,000.00 annually for five years (25,000).

Warrens Elementary School PTO (*To purchase books for area children throughout the year*) - \$1,000.00

Wisconsin Wrestling Federation \$100.00

Total Donations to Date - \$17,650.00

Warrens Cranberry Festival Donated \$91,628.99 in 2016!

As we prepare for our 45th Festival, we reflect back on the past year and how helpful our local organizations have been with their assistance over the Festival weekend and together they make our Festival a huge success each year.

Last year in 2016, \$39,735.13 was given in donations to local Snowmobile Clubs, School Groups, Church groups, and the Tomah Warrens Sportsman's Alliance. These organizations keep everything running smoothly from the moment vendors begin arriving until cleanup is completed following the event and in return these hardworking groups receive a donation for their organization.

The Festival also gives back to the Village of Warrens by paying a fee of \$15 per vendor. Last year that donation to the Village was \$14,355.00.

General donations and Scholarships throughout last year totaled \$37,538.86. This included donations of merchandise for benefits, fundraisers, and other local events. Six local students were awarded \$500 scholarships to help further their education.

This is a total of \$91,628.99!

The Warrens Cranberry Festival is pleased to have been able to help so many people in our local area and we look forward to doing it again in 2017!

FESTIVAL MEMBERSHIP

2017 Warrens Cranberry Festival Members

Jeanne Butzer
 Jeff Butzer
 Mary Clark
 Karen Doers
 Deanna Donaldson
 Jacob Donaldson
 Jessalyn Donaldson
 Will Donaldson
 Lorry Erickson
 Shae Fox
 Deb Frost
 Ardyce Garavalia
 Amy Gebhardt
 Tonya Gnewikow
 Great Rivers Irrigation
 Carolyn Habelman
 David Hall
 David Haskamp
 Alex Knoepker
 Brian Knoepker
 Henry Knoepker
 Stephanie Knoepker
 Jim Knull
 Marinela Kraemer
 Amy Krultz
 Jason Krultz
 Rachel McCann
 Dorna Mae Miller

Aleda Moseley
 Sara Moseley
 Randy Murdock
 Ryan Murdock
 Sam Murdock
 Curt Myer
 Vicki Myer
 Carol Myers
 Diane Myers
 Mackenzie Myers
 Sandy Nemitz
 Vicky Nemitz
 Kyra Neumann
 Dave Oakes
 Dottie Oakes
 Jack O'Connor
 Roxie O'Connor
 Alan Olson
 Sonia Olson
 Joe Pearson
 Gaye Peterson
 Stevie Peterson
 Karen Pierce
 Zan Pierce
 Chelsie Popp
 Debbie Popp
 Tom Popp
 Gina Potter

June Potter
 Todd Potter
 John Repka
 Mickey Rezin
 Jill Rutlin
 Lisa Scheitler
 Jody Schiel
 Nancy Schindel
 Kim Schroeder
 Shana Steele
 Gale Sutherland
 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

2017 Membership Form is available on page 6

**Warrens Cranberry Festival
Membership Application
January 2017-December 2017**

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 2017 through December 2017.

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.

Calendar of Events

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

April 2017

27-29 - Warrens Area & Village Wide
Garage Sale

28 - Arbor Day

29-30 - McMullen County Park Spring
Cleanup (*Free camping in
exchange for cleanup*)



May 2017

8 – Festival Monthly Meeting
6:00 p.m., Festival Office

14 – Mother's Day

17 - Business After 5
Cranberry Country Lodge

20 - Armed Forces Day

29 – Memorial Day Services (*office closed*)
Warren Mills Cemetery Program
Pine Grove Cemetery Program
Lions Club Chicken BBQ at Lions Log
Building 11a.m. to 1p.m.



June 2017

12 – Festival Monthly Meeting
6:00 p.m., Festival Office

14 – Flag Day

18 – Father's Day

21 – First Day of Summer

22-25 Tomah Tractor Pull
Tomah Fairgrounds

24 - Cranberry Blossom Day



**Apron
Pocket**



FOR SALE:

The Festival has an assortment of items available for purchase:

T-shirts, sweatshirts, wind shirts, hoodies, stocking caps, hats, tote bags, pedometers, prints, patches, buttons, weather radios, seat cushions, cranberry food items, travel mugs, 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.

2017 Buttons can be purchased at the following locations:

Tomah Locations: Antique Mall, Cranberry Country Mall, J&R Variety, Phillips Pharmacy, The Station. **Warrens Locations:** Jellystone Park Camp Resort, The Berry Vine, The Warrens Mall, WI Cranberry Discovery Center
Youth groups are encouraged to sell buttons as a fundraiser. Call the office for details!

Did You Know?

A fresh cranberry will bounce when dropped. This fact was discovered in the 1880's by a cranberry grower (and former seaman) named John "Peg Leg" Webb.

(source: wiscran.org)



CRANBERRY CUISINE

Recipes Inspired by the Cranberry! Bon Appétit!

Pasta Salad with Tuna, Apples, and Dried Cranberries

Recipe by The Pasta Shoppe



Ingredients:

- Approximately 1/2 bag or 7-8 ounces pasta, cooked according to package directions. (Use any short shape of pasta)
- 2 - 5 oz. cans of tuna packed in water, preferably white albacore, drained, or more to taste.
- 1 cup dried cranberries
- 1 large Fuji or Honeycrisp apple, chopped, or any sweet, crisp variety
- 4 green onions, chopped
- 1/2 cup slivered almonds, toasted (save some for garnish)
- 1/2 cup mayo or Miracle Whip (fat free or reduced fat OK)
- Salt and pepper to taste if needed
- Romaine lettuce for garnish, or butter lettuce for cups or wraps

Instructions

1. Cook pasta according to package directions, drain, and rinse with cold water
2. Carefully combine and toss all ingredients in a large bowl.
3. Adjust seasonings to taste with salt and pepper.
4. Serve pasta salad over a bed of Romaine lettuce or in individual Butter lettuce leaves as a wrap!
5. Enjoy!

Notes

- 1) You can add or subtract ingredients according to what you like best.
- 2) Amount of mayo or Miracle Whip will need to be adjusted either way but use only enough to bind ingredients. This salad is not meant to be “creamy” or “swimming in mayo” like so many others - use just enough - these flavors blend well and crunch happily together on their own.



CRANBERRY CUISINE

Recipes Inspired by the Cranberry! Bon Appétit!

Cranberry Favorites from the Past...

From the 2003 Cranberry Festival Recipe Book

Craisin Glazed Steak

Entered by Rochelle Schmidt

Ingredients:

1/2 cup sweetened dried cranberries	1/2 cup chopped onion
1 large garlic clove	2 Tablespoons brown sugar
1/2 teaspoon dry mustard	1/2 teaspoon pepper
1 teaspoon liquid smoke	2 Tablespoons vegetable oil
1/2 cup chili sauce	1/2 cup water
2 boneless beef top loin steaks, cut 1-inch thick	

Combine Craisins, onion, garlic, brown sugar, dry mustard, and pepper in a food processor container. Process until finely chopped. Add liquid smoke, oil, chili sauce, and water. Process until well mixed. Transfer glaze to a small saucepan. Simmer for 10-12 minutes, stirring occasionally. Place steaks on a broiler rack which has been sprayed with a non-stick cooking spray. Season with salt and pepper. Broil 4-inches from heat for 7 minutes. Turn steaks, spread top and sides with glaze. Broil 7 minutes for medium or until desired doneness. To serve the steaks they may be cut in half or thinly sliced.

Yield: 4 servings

Cranberry Brunch Pie

Entered by Lori Crawford

Ingredients:

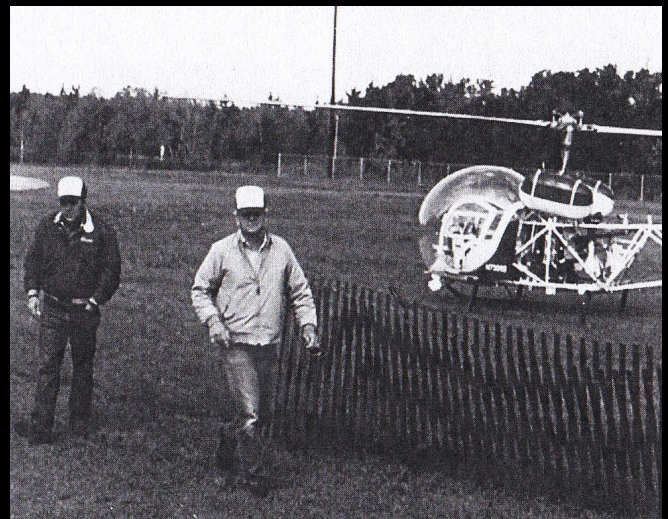
2 cups fresh or frozen cranberries, chopped
1/2 pound pork sausage, crumbled
1/2 cup pecans, chopped
1 1/2 cups shredded cheddar cheese
6 eggs
1/2 cup milk
1 Tablespoon flour
Salt and pepper to taste



In a 2-quart, microwave safe, mixing bowl, mix cranberries, sausage and nuts. Microwave covered, on high for 2 minutes. Stir and break up sausage pieces. Microwave 2 to 3 minutes more until sausage is cooked. Drain juices from sausage mixture. Stir 1/2 cup cheese into the sausage mixture. Spread sausage mix evenly in lightly greased 9-inch round microwave safe pan, set aside. In microwave safe bowl, combine eggs, milk, flour, salt and pepper. Microwave uncovered on high 3 minutes, beat with whisk at 1 minute intervals until 2/3 of mix is cooked. Stir remaining cheese into egg mixture. Microwave covered on high 4 to 5 minutes or until eggs are set in the middle. Let cool, covered 5 minute before serving.

Yields about 6 servings

"Making Memories Since 1973"





45 Years of Memories

