

Cranberry Chatter

September 2008

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Warrens, Wis.

Tours of Cranberry Country Are Offered

The Wisconsin Cranberry Discovery Center is partnering with three area cranberry marshes to offer tours. New this season are tours by Arpin Cranberry Company, Warrens.

"The reason we decided to start giving marsh tours is to help educate those who are curious about cranberries," said Jacki Lundt, a 5th-generation cranberry grower.

Jacki and her husband, Bob, have owned Arpin Cranberry Company just since 2000, but Jacki's family has been raising cranberries since the late 1800s.

In 1950, Jacki's grandfather, Richard Arpin, purchased a small marsh by Warrens that had only 6½ acres of planted cranberry vines. Her father, Tom Arpin, purchased the operation in 1960, which by then had 19½ acres of vines. Tom put in additional sections, increasing the marsh to 42 acres.

When Tom decided to retire, Jacki and Bob left their jobs in the Oshkosh area to take over operation of the family cranberry marsh. The couple began renovating some of the oldest sections of vines, along with adding some new acreage. Today, they have 52 acres of cranberry vines on their 875-acre property.

Along with offering cranberry marsh tours, the Lundts have a two-bedroom cabin, as well as camping sites available for rent on a private lake on their marsh.

Arpin Cranberry is located at N4690 McKenna Road, 9 miles north of Warrens. For more information about the



Jacki Lundt (above) is operating a water-reel cranberry harvesting machine on her family's cranberry marsh.

marsh tours, or to rent the Cranberry Cabin or a camping site, contact the Lundts at (608) 387-0466.

Glacial Lake Cranberries also offers marsh tours and this year expects to begin harvesting on Sept. 22 and will continue through most of October, according to owner Mary Brazeau Brown. **Article continued on Page 2.**

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discovercranberries.com



Glazed Cranberry Meatloaf

Rachel McBride of Neillsville, Wisconsin, won 2nd-place honors in our "Crantastic Main Dishes" contest with this recipe. "The glaze has a hint of autumn to it and works great with any type of meat," Rachel writes.

Meatloaf:

- 2 pounds ground turkey
- 1 cup sweetened dried cranberries
- 1 cup bread crumbs
- 1 cup milk
- 2 eggs
- ½ teaspoon salt
- ½ teaspoon pepper

Cranberry Glaze:



Canvas Prints Added to WCDC Exhibit Hall



These recently installed canvas prints help draw attention to the Exhibit Hall at the Cranberry Discovery Center.

The Wisconsin Farm Bureau Federation and Rural Mutual Insurance Company co-sponsored the cost of having three canvas prints made for the Wisconsin Cranberry Discovery Center Exhibit Hall.

“We were seeking a donor to cover the cost of having enlargements made to hang in the exhibit hall stairwell to increase the number of visitors touring the museum,” said Lorry Erickson, Wisconsin Cranberry Discovery Center director. “Not all our visitors were aware that we have an exhibit hall in the lower level of our building, so the three large prints – featuring a close-up shot of cranberries, cranberry blossoms and a harvest scene – are helping to attract attention.”

The photos were taken by professional photographer Andy Manis and were made available courtesy of the Wisconsin State Cranberry Growers Association. WSCGA often hires Andy to help take publicity photos, such as the photos chosen for the Exhibit Hall.

The cost of the enlargements – made by Greg Zingler of

Tomah – was about \$1,100 was divided by Farm Bureau and Rural Mutual Insurance. “We thank both for their continued support of the Wisconsin Cranberry Discovery Center,” Erickson said.

Cranberry Country Tours (cont. from Page 1)

Glacial Lake Cranberries is located at 2480 County Road D, between Babcock and Wisconsin Rapids, and is about a 30-minute drive from Warrens through Cranberry Country.

Visitors are transported around the 6,100-acre marsh via a mini bus dubbed the Berry Bus. The mini bus tours are offered Monday through Friday at 9 and 11 a.m. and 1 and 3 p.m., and on Saturdays at 9 and 11 a.m. and 1 p.m.

For those interested in an overnight stay, the Browns rent out the “Stone Cottage” on their marsh. They also have a cranberry themed gift shop housed in what was once the “Mess Hall” where harvest hands ate their meals.

For more information or to make an appointment, call (715) 887-2095 or visit www.cranberrylink.com.

For those visiting the Warrens area the first weekend of October, the Wetherby Cranberry Company will again hold their Public Harvest Day on Saturday, Oct. 4, from 9 a.m. to noon. Owners Jim and Nodji Van Wyche have hosted the event for several years now, giving visitors a chance to see cranberries being harvested both for use as fresh fruit and for processed products.

The Van Wyches market fresh fruit under their Wetherby Cranberry label and during the Public Harvest Day, the fruit sorting warehouse is open for tours as well. For those who are interested, fresh cranberries will be available for sale in 1-pound bags, 5-pound boxes and – for the serious cooks – 30-pound boxes.

The Wisconsin Cranberry Discovery will be open on Oct. 4 from 9 a.m. to 5 p.m. Visitors may stop to pick up a map showing directions to the Wetherby marsh. The Discovery Center will host a cranberry wine tasting that Saturday, from 10 a.m. to 3 p.m., featuring DnA Vintners of La Crosse.

- ½ cup whole berry cranberry sauce
- ¼ cup packed brown sugar
- ½ teaspoon cinnamon
- ¼ teaspoon ginger
- ¼ teaspoon nutmeg
- ¼ teaspoon allspice
- ¼ teaspoon cloves

See the winners of our
"Crantastic Main Dish"
contest on our Web site
discovercranberries.com

In a medium-size bowl, mix together the ground turkey, dried cranberries, bread crumbs, milk, eggs, salt and pepper. Pour meat mixture into a large loaf pan sprayed with a nonstick cooking spray.

In a small bowl, whisk together the whole berry sauce, brown sugar, cinnamon, ginger, nutmeg, allspice and cloves. Pour glaze over the meat. Bake at 350° for 1 hour.

Favorite Fresh Cranberry Recipes!

“Favorite Fresh Cranberry Recipes” is the theme of our next quarterly recipe contest. Any recipe (main dish, salad, dessert, etc.) that uses fresh cranberries may be entered. For more information, visit our Web site. The entry deadline has been extended to Sept. 30, 2008.