

Cranberry-Cheese Bread

Ingredients

2 cups all-purpose flour
1 cup sugar
1 1/2 teaspoons baking powder
1/2 teaspoon soda
1/2 teaspoon salt
2 teaspoons grated orange peel
2 tablespoons shortening
Juice from one orange
1 1/2 cups shredded Cheddar cheese (6 ounces)
1 egg, beaten
1 cup cranberries, halved
1/2 cup finely chopped walnuts

Directions

Heat the oven to 350. Grease a 9 by 5 by 3 inch loaf pan. Measure flour, sugar, baking powder, soda, salt, and peel into a bowl. Cut in shortening. Add water to juice to measure 3/4 of a cup; mix in with cheese and egg. Stir in cranberries and walnuts. Pour into pan. Bake 60–70 minutes or until wooden pick inserted into center comes out clean. Remove from pan, let stand at least 8 hours.

Cranberry-Orange Sauce

Ingredients

2 (8-ounce) packages of cranberries, fresh or frozen
Zest from one orange, cut into strips
1/2 cup sugar
1 cinnamon stick

Directions

Put all the ingredients into a saucepan over medium heat and simmer until the cranberries burst and the sauce thickens, about 15 to 20 minutes. Cool and refrigerate. Remove the cinnamon stick before serving.

Prep time: 5 minutes
Cook time: 20 minutes

Festive Cranberry Cake

Ingredients

1 package (18.5 ounces) white cake mix
1 1/2 cups whipping cream
1/2 cup confectioners' sugar
1 jar (14 ounces) cranberry-orange relish

Directions

Bake cake in 2, 9 inch round layer pans, as directed on package. Cool thoroughly. Split to make 4 layers. In a chilled bowl, beat cream and sugar until stiff. Stack layers, spreading each with 1/4 of the whipped cream, then topping cream with 1/4 of the cranberry-orange relish and swirling it into the whipped cream. Chill cake 1-2 hours before serving. Makes 12-16 servings



Large cranberry, (Kakagon sloughs)
Photo Courtesy University of Wisconsin Herbarium

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CRANBERRY



Cranberry Flower
Photo Courtesy University of Wisconsin Herbarium



in cooperation with

ROSE LAKE PLANT MATERIALS CENTER
East Lansing, Michigan

Small Cranberry

Vaccinium oxycoccos

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small cranberry

The small cranberry is a small, weak, creeping evergreen vine-like shrub that grows on and around acidic sphagnum hummocks in bogs. Some of the plants associated with the cranberry are snowberry, bog bean, sweat-gale, cottongrass, sedges, tamarack, bog birch, leather-leaf, pitcher-plant, and sphagnum.

Plant stem growth tends to be trailing on the bog surface. The trailing stem of the plant is often 6-8 inches (15-20 cm) long, thin and wiry, with roots at the nodes. Erect branches can be up to 10 inches (25 cm) high. Leaves are about 1/16-11/32 inch (2-10 mm) long, alternate, narrow, leathery, and pointed on the end. The leaves have flat to strongly rolled margins, and are white underneath.

The plant blooms in June and July, bearing pink solitary flowers on stalks with 4 petals curving back from the front of the flower (cover photo).

Forming in August, the cranberry fruit is a red to dark red berry, 5/32-9/32 inch (5-8 mm) in diameter. The sour, dark red cranberry fruit is generally available for harvest from September through October.



Open bog habitat, Oak Point, Kakagon Sloughs. Note the cranberry growing with sphagnum moss, wiregrass sedge, tag alder and pitcher plants.

Photo Courtesy Bad River Natural Resources Dept.



Small cranberry, (Woodcreek, Kakagon sloughs)

Photo Courtesy Bad River Natural Resources Dept.

History and Cultural Importance

Wild cranberries have been used by the Anishanabe people for generations. The fall harvested berries were used in dried form and combined with dried meats to produce a pemmican food that was used as a nutritious travel or storage food.

Like the harvest of other natural foods, cranberry was a family activity that united the generations. Both species of cranberry that occur in the Kakagon-Bad River Sloughs were harvested widely.

The cranberry also has medicinal uses that were utilized in the past for conditions such as bladder and urinary tract infections, and an infusion of the plant was used for cases of nausea.



Tamarack swamp habitat, Kakagon Sloughs. Note the cranberry growing with sphagnum moss and leather leaf shrubs.

Photos Courtesy Bad River Natural Resources Department

Large Cranberry

Vaccinium macrocarpon

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large cranberry

The large cranberry, shown on the back of the brochure, is a misnomer in some respects. The evergreen plant only stands about 4-10 inches (10-25 cm) high, as its growth tends to be trailing on the bog surface. The stem can often be up to 36 inches (91 cm) in length. The plant is very similar in appearance to the small cranberry, but its stature is greater.

The leathery, alternate leaves are slightly wider than the small cranberry, and are only 1/4 inch (6 mm) in length. The shiny dark green leaves have a blunt tip. In early spring, small white or pale pink flowers bloom. The drooping flowers have recurved petals and stamens that form a beak, resembling a crane.

The dark red cranberry fruit is round to oval, and is about 1/2 inch (13 mm) in diameter. The tart red berry is available for harvest in October and often remains on the vine through the winter.

