

MANSION HOUSE NEWS

WESTPORT
HISTORICAL SOCIETY



WESTPORT ART FAIR

It is almost time for the WESTPORT ART FAIR. This 43rd annual fair is set for September 9, 10, and 11. Once again the fair will be offered on Westport Road and Pennsylvania. Over 100 artisans will display paintings, pottery, jewelry, woodworks, and much more, for visitors to enjoy and purchase. Sip on your favorite “cold one” and listen to live music as you browse the booths with treasures you will want to take home.

Stop by the **INFORMATION/WESTPORT HISTORICAL SOCIETY** booth for information, answers to questions, and to say hello. Hours for the fair are:

Friday, Sept 9, from 3 to 9
Saturday, Sept 10, from 10 to 9
Sunday, Sept 11, Noon to 5

See “Volunteers Needed” on page two. Two **hour shifts at our booth goes by FAST!!!!** Please send an email to westporthistorical@gmail.com.

September Holidays

- Labor Day-- September 5, pays tribute to the contributions and achievements of American workers
- Patriot Day-- September 11, honors and remembers those who were killed in the September 11 attacks.
- Autumnal Equinox-- September 22, the beginning of Fall
- Rosh Hashanah—September 25, the Jewish New Year

Word of the Month:

Curiosity: an ardent desire to know or learn something. "Sue was filled with curiosity so she peered through the window to sneak a peek at her birthday presents.

HOURS, MEMBERSHIP, ETC!

The 1855 Harris-Kearney House Museum (the Mansion House) is open Friday and Saturday from 1:00 pm to 5:00 pm. Civil War Wednesdays are open from 11:00 am to 3:00 pm. Admission prices: Adults--\$10.00; Seniors--\$8.00; Students--\$6.00; Active Military—Free; Retired Military—half price. If you are not a member of the Westport Historical Society, we invite you to become a part of our society family. You will find membership information on our website or call 816-561-1821. **Reservations are now being accepted for school field trips, group tours, meetings, weddings, and private parties. Call for pricing and available dates.**

UNCLE MARK'S CORNER

Make Your Own Soap

Pour 12 quarts of boiling water upon 5 lbs. of unslaked lime. Then dissolve 5 lbs. of washing soda in 12 quarts of boiling water, mix the above together and let the mixture remain for 12 to 24 hours, for the purpose of chemical action. Now pour off all the clear liquid, being careful not to disturb the sediment. Add to the above 3 ½ lbs. of clarified grease, and from 3 to 4 oz. of rosin. Boil this compound together for 1 hour and pour off to cool. Cut it up into bars for use.

Honey Soap

Cut 2 lbs. of white or yellow soap into thin shavings. Put in a pot with enough water to keep it from burning, and place over fire and melt. When melted, add a ¼ lb. honey and stir it till it boils. Take it off the heat and add a few drops of any agreeable perfume. Pour it into a deep dish to cool, then cut into squares. This soap will improve with age. It will soften and whiten the skin.

Cold Process Soap

Cut chunks of glycerin into slices and heat on low heat. Add your favorite natural oils and botanicals like rose petals, honey, and oatmeal; spices such as cinnamon, lemon or orange peel. Mix and pour liquid mixture into molds. Chill for ½ hour or so, then remove from the mold. Greasing the mold with cooking oil before filling will allow the bars of soap release easily. Bars of soap should cure or rest for a week or so before using.

~from files of the Westport Historical Society

VOLUNTEERS NEEDED

The Westport Historical Society is honored to host the Westport Art Fair Information Booth again this year. Located on the northeast corner at the intersection of Main (Westport Road) and Main Cross (Pennsylvania). The booth is not only the information booth, but also the welcoming center for the Fair, and the Westport Community. We are asking everyone who is a member or friend of the Westport Historical Society, or a resident or friend of the Westport area to consider volunteering your time to help make the fair a success. **The shifts are two hours in length, and you may sign up for one or more shifts. No experience is necessary, just a desire to have fun and welcome visitors!!!** You will get an Art Fair T-Shirt and some treats! Please pick your slot(s) and email the Westport Historical Society at westporthistorical@gmail.com, OR call 913-231-6749.

Friday, September 9

11:00 am to 1:00 pm, 1:00 pm to 3:00 pm, 3:00 pm to 5:00 pm, 5:00 pm to 7:00 pm, 7:00 pm to 9:00 pm

Saturday, September 10

9:00 am to 11:00 am, 11 am to 1:00 pm, 1:00 pm to 3:00 pm, 3:00 pm to 5:00 pm, 5:00 pm to 7:00 pm, 7:00 pm to 9:00 pm

Sunday, September 11 9:00 am to 11:00 pm, 11:00 am to 1:00 pm, 1:00pm to 3:00pm; 3:00 pm to 5:00 pm

LIFETIME MEMBERS

- BEER KC Restaurants:
Char Bar, Beer Kitchen,
Mickey's Hideaway,
Port Fonda
- Mayor & Mrs. Richard Berkley
- Collins, Westphal & Kelp, Inc.
- Ann Creveling
- Ann Duer
- Jim & Caren Hall
- Harpo's
- Cynthia Higgins
- Marty Wiedenmann Jarvis
- Kelly's Westport Inn
- Crosby Kemper, III (Honorary)
- Patricia Cleary Miller
- Jude Montassir
- Steve and Marianne Noll
- Allin & Donna Phister
- L. Thorton & Erin Phister
- Stephen Platt
- Thomas Platt
- Roger and Ann Robertson
- Beverly Shaw
- Torosian Fndn. / Jean Kiene
- Cooper Weeks
- Doris Yonker

Sponsor Members

Westport Land & Management, LLC

Patron Members

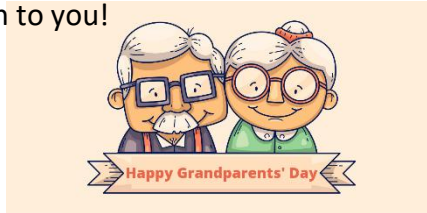
Pat Wiedenmann
Karen Bulk
Charlotte Wornall Kirk
Midwest Genealogy Center

Business Members

See logos on the next page!

GRANDPARENT'S DAY

The second Sunday in September is the day set aside to honor our Grandparents. Grandparents have always been a strong physical and psychological presence in the lives of grandchildren, but today the nurturing role of grandparents is needed more than ever. As anchors of unconditional love and acceptance, grandparents are extremely important in our rapidly changing world. They offer their grandchildren a true sense of stability. So, reach out to your special grandparents and celebrate their love and the family traditions they pass on to you!



ANTIQUE/VINTAGE SPOTLIGHT

What is vintage? "Vintage" is a colloquialism commonly used to refer to all old styles of clothing. Experts on the subjects tell us that vintage is pre-1960.

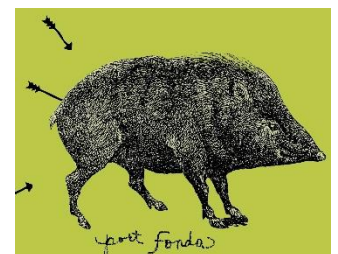
If you are one of the many people who enjoys shopping for and wearing vintage clothing you probably have a favorite era, i.e., the 1920's, or 1960, or any period in between, but do you really know the styles in each decade? The Mansion House has some tips for you:

1920's Day look

- Dropped waistlines
- Cloche hats
- Lace-up ankle boots
- Narrow Pleated Skirts
- Simple jersey knits
- Colored opaque stockings
- Rounded shoes
- Calf-length hemlines
- Long tie collars
- Wrapper coats secured with a single fastening

1920's Evening look

- Large ropes of pearls or glass beads
- Sheer, often sequined dresses
- Enameled or gilded chain-mail bags
- Seed pearl clutches
- Bare, gloveless arms
- Flesh and soft pastel stockings
- Ornate shoes with Louie heels
- Exotic headdresses and headbands
- Dresses with shorter underlining and longer sheer overskirt



THE KANSAS CITY
PUBLIC LIBRARY




Aunt Minerva's Kitchen

Beaten Biscuit

IT'S NO MYSTERY THAT SOUTHERNERS LOVE BISCUITS—buttermilk, laminated, cat head, sweet, savory, and everything in between. Beaten biscuits aren't quite as well-known as other beloved varieties, but the dense, cracker-like bakes of a beaten biscuit are worth the effort.

The ingredients in beaten biscuits are simple—flour, salt, lard, and cold water. But the method for adding rise to the dough, when leaveners weren't readily available is where the biscuits got their name: Prepare the dough and then repeatedly fold and beat the dough on a hard surface for up to an hour and a half using a rolling, an axe handle, or a hammer or until the dough blisters and layers in the dough are created. Once in the oven, the layers rise slightly, and steam is released through the fork-poked holes in the biscuit tops. Bake the biscuits until almost dry creating their characteristic crisp outside and tender inside. Makes 12.



2½ cups flour
1 teaspoon salt
½ cup cold unsalted butter, cubed
⅔ cup cold water

Lightly grease the pan so the biscuits don't stick
In a large bowl, add flour and salt and combine.
crumbly. While stirring, slowly add
together, about 1 minute.

Heat the oven to 350°.

Add butter. Use a fork to make the mixture
⅔ cup cold water until dough clumps
The dough will be elastic and sticky.

On a lightly floured surface,
knead dough together a few times to form
a smooth ball. Beat with a rolling pin to 1-inch
thickness. Fold in half and beat to 1-inch thickness
again. Repeat 5 more times. Roll the beaten dough
to ½-inch thickness. Using a 2-inch round cutter dipped
in flour, cut into 12 biscuits, kneading and rerolling
scraps once. Place biscuits on the prepared pan
1 inch apart. Pierce the top of each biscuit 3 times
with a fork dipped in flour. Bake until slightly
puffed and very lightly browned with firm
edges, about 50 minutes. Let cool
completely on a wire rack.

Store in an airtight container for up to 3 days.

Autumn

There's nothing so fine
as an autumn day,
with the smell in the air
of fresh mown hay.
Each tree is a wonder
of beauty untold.
Each leaf brushed with color,
a sight to behold.
There's a nip in the air,
~crisp, cool, and clear~
to remind us that winter
soon will be here.
But for now, we have autumn,
the "show-off" of seasons!
My favorite by far,
and those are the reasons.

~June Kellum

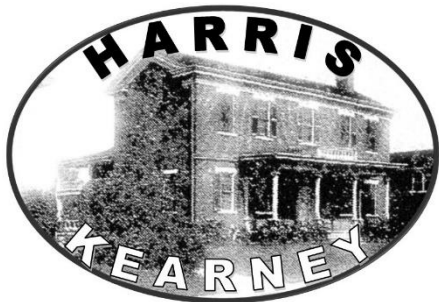




Help Wanted at the Westport Historical Society:

**-Docents and other volunteers FOUR HOURS A WEEK
(F or Sat, 1-5 p.m.)**

**If you are interested, or you would like more information, e-mail Alana Smith
westporthistorical@gmail.com, or call (913) 648-0952**



**westporthistorical.com
(816) 561-1821**

**Westport Historical Society
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