

July 2020



MANSION HOUSE NEWS

WESTPORT
HISTORICAL SOCIETY



THE MANSION HOUSE IS OPEN

The 1855 Harris-Kearney House is now open on Thursday, Friday, and Saturday from 1 to 5 pm. We continue to accept reservations for private group tours, parties, events, meetings, and school tours. Call 816-561-1851 or email westporthistorical@gmail.com to make a reservation, to get a quote, or ask questions. We welcome the opportunity to see our members and friends, and to share our Westport/Kansas City history.

2020 Events are Rescheduled

The Board of Directors of the Westport Historical Society and the 1855 Harris-Kearney House, has made the difficult decision to cancel most of our remaining, scheduled events for 2020 due to the COVID-19 pandemic.

The DOLL EXHIBITS AND PROGRAMS, and the QUILT EXTRAVAGANZA have been rescheduled for July through August 2021, and September through October 2021, respectively.

The 2020 LOST ARTS FAIR and CHRISTMAS CANDLELIGHT TOUR have also been cancelled.

AMERICA CELEBRATES

On July 4, 1776, the Congress of the United States formally adopted the *Declaration of Independence*. Since that date, until present day, July 4th has been celebrated as the birth of American independence. Typical festivities and celebrations range from fireworks, parades, baseball games, and concerts to more casual family gatherings and barbecues. It really doesn't matter what type of celebration we experience. What is important is that we come together as one people on a special day to celebrate the birthday of a nation that was born to exalt life, liberty, and the pursuit of happiness. The Westport Historical Society Board of Directors and the 1855 Harris-Kearney House Museum wish our members, friends, and families a safe and happy 4th of July.

CHRISTMAS OPEN HOUSE

Our holiday open house will take place on Saturday, December 5 and Sunday, December 6, 2020, from 2-5 p.m. each day. Mark your calendars now; additional details will be announced.



Aunt Minerva's Kitchen

Cabbage leaves are often used for medicinal purposes. The leaves are good for stomach pain, asthma, morning sickness, excess stomach acid and ulcers. It can also be used to prevent weak bones and lung, stomach, colon and breast cancer. Most commonly, cabbage is eaten as a vegetable.

Sweet and Sour Red Cabbage

4 slices of fresh side or bacon, diced and fried crisp.

Dash of cinnamon

6 cups shredded red cabbage

3-4 Tbs. vinegar

3 cloves ¼ cup brown sugar

Salt and pepper to taste

2 peeled sliced green apples

1 cup boiling water (more if needed)

2 T. flour



Fry bacon in a hot cast iron skillet. Remove bacon and fry cabbage with salt, pepper, cloves and apples in the bacon grease. Add boiling water. Cover and cook gently for 15 minutes. Blend flour, cinnamon, brown sugar, and vinegar: add to cabbage. Heat until thick, then add the bacon to mixture. Serve hot.



To make your gardening a bit easier, it is a good idea to keep your digging tools in good repair.

Always clean off all your digging tools after you have used them in the garden soil.

Scrape or brush off any loose dirt.

You can also wash with clear water.

If dirt has hardened, soak, then wipe with a clean old rag.

Digging tools need oiling (any vegetable-based oil will do) to prevent the blades or tines from rusting.

Use a wire brush to remove any ingrained dirt or rust spots, then wipe clean with another old rag.

Use another clean cloth to apply a light coat of oil.

Use a metal file on both the front and back edges of the blade, working at a shallow angle to sharpen.

Finish by oiling the blade edges.

Wooden handles can be cleaned then smoothed off with sandpaper. Wipe off excess sanding dust.

Make sure the handles are dry, then apply a coat of natural, protective oil such as teak oil.

Cleaning should be done after each use.

Sharpening is done as needed.

Oiling should be done as needed, but especially before being stored for the winter months.



**Joe's
Pizza**
Buy the Slice

KANSAS CITY ATHENAEUM



UNCLE MARK'S CORNER

FIRST 4TH OF JULY IN WESTPORT

July 4th was first celebrated in Westport in 1858. Col. McGee offered the grove in the McGee Addition for the festivities. Over 2,500 people attended—sons, daughters, wives, husbands, aunts, uncles, cousins, grandparents, friends and neighbors. The celebration commenced at 10 o'clock in the morning, included a community potluck barbeque dinner and ended with a ball in the evening. Col. McGee bought a buffalo for the barbecue which escaped its pen a few days before the celebration. Excited neighbors gave chase, and luckily for the good of the celebration, the buffalo was captured after a chase of more than a mile.



RECYCLE YOUR OLD BEDSHEETS

Don't throw away your old bedsheets—there is still lots of life left in them! Try some of these ideas; some are practical, and some are just plain fun!

1. Drop cloth-- You can either spread it across the floor, or use it to cover up furniture to protect it from dust and paint.
2. Kids fort-- Drape them over high furniture to create a fort of sorts, then pile duvets, pillows and teddies inside to make it snug as can be.
3. Put one in your pet bed-- Not only will they be able to snuggle up in the old sheet, but they'll also smell like your pet's favorite person - you!
4. Cover tables at a garage sale—the sheets make your table look clean and organized.
5. Garden cover-- Pop an old bed sheet over your plants, during the night or when the temperature drops, to give them a layer of protection.
6. Outdoor movie night—There's no need to invest in fancy projector screens, simply hanging up an old white bed sheet will do the job. Let film night begin!
7. Fabric gift wrap—cut to fit box. Iron, then glue or staple the edges in place.
8. Sleeping bag liner—Open the sleeping bag to its full size. Safety pin a bedsheet to the surface of the sleeping bag, then zip up. The sheet can be washed after each use.
9. Dog toy-- Cut an old bed sheet into strips, then braid them together. Knot the ends to make a tug-of-war rope.
10. In the car—keep a bedsheet in your car to use as a seat cover or floor mat to keep clean if clothes or shoes become dirty.



BEST SUMMER HERBS

We love summer herbs with the rich flavors each brings to well-loved dishes. Some of our favorite summer herbs are listed below, along with suggestions on how each might be used in your home cooking.

1. Basil-- a summertime staple with a warm and spicy flavor, basil is ideal for sweet or mild recipes. Flavorful in sauces, sandwiches, and egg dishes.
2. Thyme-- Its versatility makes it ideal for a variety of savory dishes.
3. Bay-- adds a luxurious depth to summer soups, stews, or crab and shrimp boils.
4. Rosemary-- flavorful for pork, chicken, or veggies. Lay rosemary branches across a charcoal grill, allowing the scent to soak into your food. It also makes for flavorful marinades for meats.
5. Chives-- mild onion flavor for sandwich spreads, sauces, and cheese-based dishes. Add to mashed potatoes, creamy dips and egg salads.
6. Oregano-- use with sautéed mushrooms and onions, a homemade dressing, atop garlic bread, tomato sauces or in an Italian frittata.
7. Cilantro-- add cilantro to Mexican and Spanish dishes or chutneys, salsas, stews, and marinades. Adds flavor to salads.
8. Mint-- is a diverse herb that can be used in everything from tabbouleh to fruit salads, to meats to sauces.
9. Dill-- has a distinctive, bright flavor in butter sauces for fish, creamed based dips, green vegetables and potatoes.
10. Thyme-- Try this herb with grilled, roasted, or sautéed veggies, such as summer squash, carrots, or zucchini. Thyme is perfect for Ratatouille: a stew of eggplant, onions, peppers, zucchini, and tomatoes. Cook a large batch and save to top pasta, omelets, or enjoy all its own.



STAY CONNECTED WITH THE MANSION HOUSE

Want to know more about what is happening at Harris House?
Follow us every day on Facebook (1855 Harris-Kearney House, and
Westport Historical Society) and at our Website www.westporthistorical.com



Westport Historical Society seeks volunteers:

--Board Members (including Treasurer)

--Executive Director

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

If you are interested, or you would like more information, e-mail Alana Smith
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