

June 2021



MANSION HOUSE NEWS

WESTPORT
HISTORICAL SOCIETY



It Is Time for Summer Staycation

The staff of the Mansion House encourages you to visit us when venturing out on “staycations, day trips, or group get-togethers. The 1855 Harris-Kearney House Museum is the perfect place for an introduction into the history of the village of West Port. We are confident you will find your visit worthwhile.

Concert Series Kicks Off

The concert series kicks off **this Saturday** June 5, 2021, 12:30-2:30 with "Alligator Shoes," followed by "Little Maggie." (See page 4 for more details.) Grab your lawn chairs and come enjoy! Invite your friends, and bring a carload!

P.S. If you would like to volunteer to be part of our work crew, we would be very appreciative. Please put "VOLUNTEER" in the subject heading and email me at kshoemaker99@gmail.com. Thanks!!

June Calendar

- June 5: Music Concert at Harris-Kearney
- June 6: D Day, WW116 D Day, WWII
- June 12: Music Concert at Harris-Kearney
- June 14: Flag Day
- June 19: Juneteenth Day
- June 19: Music Concert at Harris-Kearney
- June 20: Summer Solstice – longest day of the year!
- June 26: Music Concert at Harris-Kearney
- June 20 Father's Day

Word of the Month

Resilience—the ability to withstand adversity and bounce back from difficult life events, toughness. And/or the ability of a substance or object to spring back into shape; elasticity.

Aunt Minerva's Kitchen

Sauerkraut (Sour Cabbage)

Sauerkraut was a favorite food enjoyed by many West Port families. The process of making sauerkraut is quite simple, and the flavor is fairly neutral, so it goes with many different meats and vegetables.

Trim off the outer green leaves of white cabbage and set aside. Wash cabbage heads, thoroughly, in cold salt water. Remove from water and pat dry. Shave the cabbage on a cabbage cutter. Throw away the tough stalks or reserve for pickling, later.

To each peck of cabbage allow a pint of fine salt. Wash the outer green leaves in cold, salted water. Use the leaves to line a wooden tub. Put the shredded cabbage into the tub: layer cabbage, salt, cabbage, salt until all cabbage is used. Massage the cabbage with the hands for 5 to 10 minutes until the cabbage has released a good amount of liquid. Beat the cabbage until it is tightly packed down. If the brine does not completely cover the cabbage, top it off with a water/salt solution—I teaspoon of salt per one cup of water.

Place a board over the tub or large crock. Weight the board with something heavy so that cabbage remains below the brine. Let this stand for at least six weeks. Be sure the tub or crock is placed so that the run over will not damage anything. After 6 weeks, the sauerkraut is ready to be sealed into jars.

Gifts for Dad

Happy Father's Day to all Dads, Granddads, Stepdads, and adopted Dads with our best wishes for a wonderful day!

Monogrammed handkerchiefs
Monogrammed pen and pencil sets
Personalized key chains
Bar-B-Q aprons and utensils
Gift certificate to his favorite restaurant
Coupon for one day of peace and quiet

Gym Bags
Bathrobes
Framed photos
Customized T-Shirts
Car accessories
Cologne



PLEASE TAKE CARE

With the continued spread of COVID-19, the Staff, Board of Directors, and Executive Board of the Westport Historical Society and the Mansion House, hope our members, friends, and neighbors remain well and safe. Please take good care by continuing to follow the guidelines which are noted to help stop the spread of this virus. We ask that everyone follow the guidelines laid out by our state, counties and towns. Social distancing should be practiced in combination with other everyday preventive actions, including wearing masks (esp. if you have not gotten a vaccine). Frequent hand washing with soap and water for at least 20 seconds is especially important after having been in a public place or after blowing the nose, coughing, or sneezing. If soap and water are not readily available, use a hand sanitizer which contains at least 60% alcohol. Cover all surfaces of the hands and rub them together until they feel dry.

If you find that you have been in close contact with someone who has COVID-19, contact your healthcare provider.

EVENT SPACE RENTAL

We continue to accept reservations for anniversary and birthday parties, baby and wedding showers, business meetings, holiday celebrations, group tours, family reunions, and more. The parlor or dining room may be rented for small weddings, and the Mansion House Grounds may be rented for outdoor weddings, Call for pricing and available dates:

816-561-1821 or
913-231-6749, or email
westporthistorical@gmail.com

UNCLE MARKS CORNER

It is summer and there is no better flavor than that of a fresh tomato from the garden! But to genuinely enjoy your tomatoes, it is important to pick the tomatoes at the right time and in the correct way, whether you pick them when they are fully ripe or pick them at first blush to ripen inside the home.

- Tomatoes can ripen quickly, so check for change in color every day or two.
- Ripe tomatoes will be slightly firm; noticeably dense, have smooth, slightly shiny skin; and free of dark spots or bruising.
- Ripe tomato should have an earthy, sweet smell at the stem. If the tomato has no smell, it is not ripe.
- To harvest, gently take the tomato in one hand. Ripe tomatoes will easily free themselves from their vine with a gentle twist. Snap the stalk just above the flower-shaped leaf on top.
- If your tomatoes are cracking at the stem, harvest them just as they begin to change color and allow them to ripen indoors
- Do not set your tomatoes on a sunny windowsill as they may ripen too quickly and spoil before you can eat them.
- Keep tomatoes out of direct sunlight by placing them in a cupboard or in a shady spot on the counter instead.
- Fresh tomatoes will last for about a week on the counter

MOSQUITOS

It is mosquito season, so it is time to reduce the mosquito population and stay bite-free as much as possible. Try these helpful hints:

Use repellent. Most repellents last up to 8 hours, so a one-time application can take you through the day or night.

Mosquitoes love dirty water. So, your kiddie pools, pots, buckets, trash cans or anything else that will keep stagnant water should be gotten rid of, or at least never left standing longer than 24 hours.

Work Out Indoors. Mosquitoes are drawn to people who break a sweat, so try to exercise indoors during this mosquito season. If you can't, then never forget to apply repellent.

Use Fans. Mosquitoes can't fly at speeds above 1 mph, so use a fan to keep them away!

Wear Synthetic Fibers. Clothing made of synthetic fabrics such as polyester, rayon, and nylon is tightly woven and helps avoid mosquito bites. During this summer, ditch your cotton and linen which are loosely woven.

Ditch the Floral Fragrances. Sweet smelling floral scents attract mosquitoes.



**FREE
CONCERTS**

MUSIC on the GREEN

HARRIS-KEARNEY HOUSE

Saturdays - June & July 2021

12:30 - 2:30p.m.

40th & Baltimore St. in Westport

For details see:

Facebook: 1855 Harris-Kearney House

Web: www.WestportHistorical.com

Free Concerts Every Saturday in June and July!

Location: The 1855 Harris-Kearney House, 4000 Baltimore Street, Westport (KCMO)
We will use the back lawn for the concerts.

When: Every Saturday in June and July: 12:30-2:30 pm

What to Bring: Blankets, lawn chairs, picnic baskets
Bug spray & suntan lotion are recommended.
Tips for the musicians (optional)

The "Music on the Green" summer concert series is designed to fulfill three purposes:

1. Promote the work of the Westport Historical Society, and particularly its historic 1855 Harris-Kearney House, which operates as a museum for the period 1855-1921.

See: <https://www.facebook.com/1855-Harris-Kearney-House-Museum-and-Westport-Historical-Society-446441612095291>
<http://www.westporthistorical.com>

2. Promote musicians within our broad and diverse musical community of the Kansas City area, providing an opportunity for them to showcase their particular talents and to become better known.

3. Promote present and past musical genres enjoyed by KC area musicians and audiences.



Westport Historical Society seeks volunteers:

- Treasurer
- Board member
- Executive Director

-Docents and other volunteers **FOUR HOURS A WEEK;**
we practice safe social distancing 😊
(Th, 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



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