



MANSION HOUSE NEWS

WESTPORT
HISTORICAL SOCIETY



2020 Events

THE MANSION HOUSE REOPENS

The 1855 Harris-Kearney House will reopen on **Friday, June 5 at 1 pm.** Following the reopening, the Mansion House will be open on Thursday, Friday, and Saturday from 1 to 5 pm.

We continue to accept reservations for group tours, parties, events, meetings, and school tours. Call 816-561-1851 or email westporthistorical@gmail.com to make a reservation or ask questions. We anxiously await the opportunity to see our members and friends!

GIFTS FOR DAD

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

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| Monogramed handkerchiefs | Gym Bags |
| Monogramed pen and pencil sets | Bathrobes |
| Personalized key chains | Framed photos |
| Bar-B-Q aprons and utensils | Customized T-Shirts |
| Gift certificate to his favorite restaurant | Car accessories |
| Coupon for one day of peace and quiet | Cologne |

Because of concerns regarding the future of COVID-19, and caring about your safety and well-being, and that of our staff, the Board of Directors of the Westport Historical Society has made the difficult decision to cancel our remaining, scheduled events for 2020.

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.

It is our hope that we will still be able to offer some outside musical concerts. Please look for announcements regarding those programs. Please call 816-561-1821 for more information.

Saturday, June 6, 2020



Fine & Dandy will be on the front porch playing of the Harris-Kearney House 19th century music from 2-4 pm.

JUNE HOLIDAYS

- June 6 D Day, WWII
- June 14 Flag Day - adoption of the US flag
- June 19 Juneteenth Day – Freedom Day
- June 20 Summer Solstice - longest day of the year
- June 21 Father's Day –all dads and father figures

Aunt Minerva's Kitchen

Canned Tomatoes

12 pounds tomatoes (figure 3 lbs. per quart)
 4 teaspoons Kosher salt (1 t. per quart)
 4 tablespoons lemon juice (1 T. per quart)
 4 Sterilized quart jars with lids and rims

To peel tomatoes, place all tomatoes in boiling water. When skins begin to retract remove and plunge into cold water to stop the cooking and loosen the skins. Peel the tomato skins off and cut out the stem. Press peeled and cored tomatoes firmly into prepared jar. Fill each jar until there is only 1/2-inch air remaining at the top.

Once jars are prepared add 1 t. Kosher salt per quart, and 1 T. lemon juice per quart. Place lids and rims on jars and tighten.

Prepare a large boiling water bath in a stockpot or other large pot. Make sure water is deep enough that it will completely cover the jars. Once water has come to a boil arrange jars on a wire jar rack and lower into water. Allow quarts to process in the water bath for 45 minutes.

When processing is complete, remove the rack of jars and place on a heatproof surface. Cover jars with a dishtowel and allow them to sit for a few hours at room temperature to cool.

CANNING SUMMER'S BOUNTY

There are two methods used for canning summer fruits and vegetables at home. The first is the boiling water method and the second is the pressure-canning method. Essentially, both methods work the same way: prepare ingredients according to your favorite recipes and load into jars that have lids that allow the steam to escape; the jars are heated and as they are cool, the food contracts and creates an airtight seal that preserves the contents for up to one year.

To can acidic foods, the boiling method is the easiest and a minimal amount of equipment is needed. Foods like fruit jams and jellies, tomatoes, salsas and vegetables that have had vinegar, lemon juice added, this is the best canning method.

Boiling method: Fill a boiling-water canner (or large, deep Dutch oven fitted with a round, metal cooling rack) about half full with water. Bring to a full simmer. Lower the filled jars into the simmering water one at a time with a jar lifter or use a canning rack to lower all the jars into the water at once.

Pressure canning is best for low-acidic foods. These types of fruits and vegetables need to be heated to a higher temperature in a pressure cooker to keep out bacteria.

Pressure canning is the only safe method of preserving vegetables, meats, poultry and seafood. Jars of food are placed in 2 to 3 inches of water in a special pressure cooker which is heated to a temperature of at least 240° F. This temperature can only be reached using the pressure method.

~compiled from recipes donated by Edna Windhorst



UNCLE MARK'S CORNER

Planting according to the moon

When June's full moon comes around, it is time to plant your root vegetables. During the full moon phase through the third quarter is the best time to plant beets, potatoes, carrots, and radishes in your family garden. Hardy plants like peas, onions, kale and chard can also be planted at this time. This is, also, a good time to take cuttings and divide plants.

Just remember to plant vegetables that bear crops below ground from the day after the Moon is full until the day before it is new again. It is best to plant vegetables that bear crops above ground when the Moon is new, until the 1st day it is full, again. Set-out heat loving crops—zucchini, summer squashes, cucumbers, and melons.

Planting in this manner results in a larger, tastier harvest.



STRAW HATS

It is summer and "Straw Hat" season. This hat is a timeless fashion statement and a versatile addition to any wardrobe with a variety of styles that can be worn by both men and women. Straw hats have been worn in Asia and in Europe since the middle ages. Today's styles provide excellent sun protection as did their ancestors. Straw hats are made of tightly interwoven synthetic or natural straw materials and are extremely popular because the straw material is very lightweight. The fact that the hats are woven means there are small openings throughout the hats which allow for ventilation and cooling during the hottest of summers.

Some popular styles from which you might choose are Garden, Life guard, Floppy Beach, Boater, Fedora, Panama, and the Derby. Try some on at your favorite hat store and find one that fits YOU and your lifestyle.

~Westport Historical Society files



JUNE FLOWERS

June is the month to enjoy the beautiful flower gardens before it gets too hot for the fragile blooms. Some flowers that will be on display are: Chrysanthemums, Lilies, Daisies, Sunflowers, Geraniums, Hydrangeas, Cornflowers, Lavender, Dahlias, Iris, Zinnias, Queen's Lace, Roses, and Peonies.



Native American Mosquito Repellent

You might want to try some of the following 'natural' mosquito repellents before your next outdoor activity. You never know, they just might be effective!!!

From modern times through the distant past, American Indians, like most other people who spend time outdoors, have had to deal with mosquitoes. Native cultures relied on the land and viewed all elements upon Earth, including plants, with respect. Plants provided a means for them to repel mosquitoes without harming the creatures.

Golden Seal

Cherokee Indians smashed the roots of golden seal into a pulp and mixed it with bear fat as a means to spread over the body for protection from insects. Golden seal is an herbaceous perennial that is hardy in . . . plant hardiness zones 3-8.



Western Yarrow

American Indians used Western yarrow as both a mosquito repellent and as a poultice to treat infected wounds. When used as a mosquito repellent, its leaves are placed on hot coals to make a smudge. Western yarrow is a food source for bighorn sheep and is one of the most widely available wildflowers in the western United States. It grows from Alaska through parts of northern Mexico . . .



Mud

Although it may not seem fancy, mysterious or something a medicine man might whip up, mud provided American Indians protection from mosquitoes when they applied it to their exposed skin. A thick layer of mud is seemingly less attractive to mosquitoes than plain old skin, potentially masking some of the aroma that attracts mosquitoes in the first place.

Rancid Alligator Fat

Most humans may not think rancid alligator fat would be delicious, and apparently the same holds true for mosquitoes' tastes. This greasy substance was applied to exposed skin by the Akokisa tribe of the Houston, Texas, area. Other tribes used a similar method, smearing on a grease made from the fat of raccoons, opossums or bears, using the fat of whichever animal was available in their region.



~By Kathy Adams, award-winning journalist and freelance writer



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
westporthistorical@gmail.com, or call (913) 648-0952



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