

October 2020



SPECIAL EXHIBIT : Rightfully Hers

The 1855 HARRIS-KEARNEY HOUSE MUSEUM and the WESTPORT HISTORICAL SOCIETY are hosting a new popup exhibition from the National Archives, **Rightfully Hers**, commemorating the 100th anniversary of the ratification of the 19th Amendment. **Rightfully Hers** contains simple messages exploring the history of the ratification of the 19th amendment, women's voting rights before and after the 19th, and its impact today. Despite decades of marches, petitions, and public debate to enshrine a woman's right to vote in the constitution, the 19th Amendment – while an enormous milestone – did not grant voting rights for all. The challenges of its passage reverberate to the ongoing fight for gender equity today. This exhibit runs through the end of the year and will be incorporated into the DOLL EXHIBIT, PROGRAMS AND PRESENTATIONS at the museum in 2021.

Rightfully Hers co-curator Jennifer N. Johnson states: "The ratification of the 19th Amendment was a landmark moment in American history that dramatically changed the electorate, and although it enshrined in the U.S. Constitution fuller citizenship for women many remained unable to vote." **Rightfully Hers** is organized by the National Archives and Records Administration. In celebration of the 100th anniversary of the 19th Amendment, the National Archives has launched a nationwide initiative and major exhibition that explores the generations-long fight for universal woman suffrage. The exhibition is presented in part by the Women's Suffrage Centennial Commission and the National Archives Foundation through the generous support of Unilever, Pivotal Ventures, Carl M. Freeman Foundation in honor of Virginia Allen Freeman, AARP, and Denise Gwyn Ferguson.

For more information, please call 913-231-6749 or send an email to westporthistorical.com Please check our website for hours of operation which may vary according to COVID-19 regulations.

MANSION HOUSE NEWS

WESTPORT
HISTORICAL SOCIETY



WESTPORT HISTORICAL SOCIETY ANNUAL MEETING AND LUNCHEON

November 14, 2020

1855 Harris-Kearney House
Upper Gallery

**Wine Social at Noon
Luncheon at 12:30 pm**

Society updates, election, and
speaker at 1:15 pm

Speaker: Ms. Alisha Cole

**19th Amendment & Women's Suffrage
Up the Women: The Fight for
Women's Voices**

Women have fought for decades for the right to be more than the property of men, to live outside the domestic sphere, to earn and retain their own money . . . basically, to matter. Society determines who matters by granting those who do, the right to vote.

\$14

RSVP to 816-561-1821 or
westporthistorical@gmail.com
Reservation deadline is Nov 7, 2020

Please let us know
of any dietary restrictions.

Aunt Minerva's Kitchen

Chicken and Dumplings

| | |
|--|------------------------|
| 1 (2 ½ to 3 lb.) whole chicken | 2 cups flour |
| 2 celery stalks, chopped (about 1 cup) | ½ tsp. baking soda |
| 2 carrots, chopped (about 1 cup) | 3 T. butter |
| 1 med. onion, chopped | ¾ C. whole buttermilk |
| 2 quarts water | 2 ½ tsp. salt, divided |
| ½ tsp. black pepper | |

Place chicken, celery, and carrots in a Dutch oven; add water and 2 teaspoons of the salt. Bring to a boil over high heat; cover, reduce heat to medium-low, and simmer until tender, about 1 hour. Remove chicken from broth, and let stand until cool enough to handle, about 15 minutes. Remove and discard skin and bone from chicken and cut meat into bite-size pieces. Add pepper to the broth.

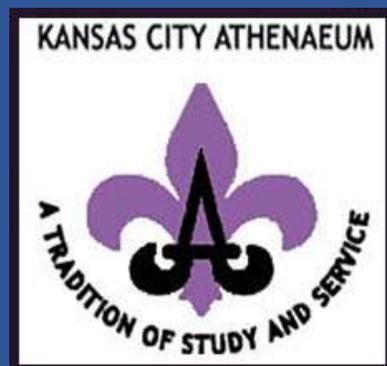
In a large bowl, combine flour, baking soda, and remaining 1/2 teaspoon salt. Cut in shortening until mixture resembles coarse meal. Add buttermilk, stirring with a fork until dry ingredients are moistened. Turn dough out onto a well-floured surface and knead lightly 4 or 5 times. Pat dough into ½ inch thickness. Bring broth, vegetables, and chicken to boil. Pinch off dough into 1 ½ inch pieces and drop into boiling broth. Reduce heat to medium-low and cook, stirring occasionally, until desired consistence of dumplings is reached—about 8 to 10 minutes. Dish into deep bowls and garnish with chives.

UNCLE MARK'S CORNER

Harvesting Apples

The time to harvest apples should be based on the maturity of the apples rather than by a specific calendar date. There are several indicators of apple maturity. Mature apples are firm, crisp, juicy, well-colored, and have developed the characteristic flavor of the variety. The red color alone is not a reliable indicator of maturity. Red Delicious apples, for example, often turn red before the fruit reaches maturity. Apples harvested too early are astringent, sour, starchy, and poorly flavored. Apples harvested too late are soft and mushy. When harvesting apples, pick and handle the fruit carefully to prevent unnecessary damage. Remove bruised or cut apples and use promptly. Also, remove apples, which exhibit insect and disease problems. Separate the apples by size and use the largest apples first as they do not store as well as the smaller fruit.

Once the apples are harvested and sorted, store the undamaged apples immediately. Proper storage conditions for apples are a temperature near 35°F and a relative humidity between 90 and 95 percent. Apple varieties, such as Red Delicious, stored under optimum conditions may be stored up to 3 to 5 months. Apples stored at a temperature of 50°F will spoil two to three times faster than those stored at 35°F. If the humidity during storage is low, apples will dehydrate and shrivel. ~ Farmer's Almanac



EVENT SPACE RENTAL

The upper and lower galleries of the 1855 Harris-Kearney House Museum may be rented for luncheons, parties, celebrations, receptions or meetings. The parlor or dining room may be rented for small weddings, and the Mansion House grounds may be rented for outdoor events.

For more information pricing, and availability, please send an email of inquiry to:
westporthistorical@gmail.com

OCTOBER HOLIDAYS

Monday, October 12, Columbus Day
 Saturday, October 31, Halloween

IDEAS FOR A SAFE HALLOWEEN

remember to social distance and wear a mask (ha!)

- Decorate your home with pumpkins lights. Cut out black cats and witch’s hats from construction paper and hang from long orange ribbon or string. Create giant spiders with black paper and pipe cleaners. Place carved-face pumpkins on the porch.
- Have a Spooky Movie Marathon. Find some fun family Halloween movies. Toss some candy corn into your popcorn and enjoy. Or project the movie outside on the garage or side of house and invite your neighbors.
- Have a Zoom Halloween Dance party and Pumpkin Carving contest. Download a spooky playlist and have costumed family members and friends dance the night away. Everyone carve/decorate a pumpkin and have a non-carver judge the winner.
- You’ve been BOO’D! Spread some anonymous Halloween cheer with random acts of kindness. Leave surprise baskets on the doorstep of neighbors and shut ins.
- Host a Halloween Treasure Hunt. Make a list of items and scour your home, backyard, and/or neighborhood for the featured items. Make it a neighborhood hunt. Serve treats in the driveway. Be sure to have prizes for the winner.
- Make some Ghoulish Goodies. Whip up some homemade Halloween treats. Make a Feet-loaf (meatloaf), Eye-Ball Pasta, Spider Pizza, or Mummy Dogs and the popular Witch’s Brew. Don’t forget the Spider, Ghost, and Pumpkin cookies. Try decorating a gingerbread house as a haunted house.
- Coordinate with your neighborhood and have a drive-by car parade. Position costumed kids in front yards or driveways and gently throw Halloween candy their way. Everyone will be able to see the costumed children and they will enjoy the candy. Play some spooky music for a fun background.



1855 Harris-Kearney Christmas Open House

You are invited to celebrate the Christmas Season with friends, family, neighbors, and fellow members of the Westport Historical Society at a Christmas Open House on Sunday, December 6 from 1 pm to 4 pm.

There will be informal tours of the beautifully decorated Mansion Houses; chance to visit with 19th century re-enactors; listen to music performed by Fine and Dandy, our museum musicians; and enjoy some holiday refreshments.

We hope you will join us~

PICK THE PERFECT PUMPKIN TO CARVE

- Look for a firm, solid pumpkin with no soft spots, cuts, or other damaged areas.
- Select a mature pumpkin: one with a thick puncture-resistant skin. If you can cut it with your fingernail, it is NOT ripe—keep looking!
- Shop at a local farm, as pumpkins shipped across the country may pick up bruises along the way, and bruises can lead to premature spoilage.
- Consider the ugly, asymmetrical pumpkins and use the shape in your design.
- Do not pick pumpkin up by the stem. It may break off. Instead, pick your pumpkin up from the sides or bottom with both hands.
- Give the outside of your pumpkin a good scrub with natural dish soap to help reduce the number of microorganisms on the skin which will increase the spoiling time of the pumpkin after it is carved.
- Plan on displaying your pumpkin uncarved until a day or two before the big day.
- HAPPY CARVING!!!



COVID-19 DISCLOSURE

Depending on the state of the COVID-19 in our communities, events may be postponed or cancelled.

Check our Facebook for the most current, up to date information. Or email westporthistorical@gmail.com.

IT MUST BE OCTOBER

The Harvest Moon hangs round and high
It dodges clouds high in the sky,
The stars wink down their love and mirth
The Autumn season is giving birth.
Oh, it must be October.
The leaves of red, bright gold, and brown
To Mother Earth come tumbling down,
The breezy nights, the ghostly sights,
The eerie, spooky far off sounds
Are signs that it's October.
The pumpkins yellow, big, and round
Are carried by costumed dressed clowns,
It's Halloween—let's celebrate.

~ Pearl N. Sorrels

SAVE A LIFE

Wear a mask--Wash your hands
Avoid crowds--Keep a safe distance

Stop the spread of COVID-19
by practicing the following:

- Clean your hands often, either with soap and water for 20 seconds or a hand sanitizer that contains at least 60% alcohol.
- Avoid close contact with people who are sick.
- Put distance between yourself and other people (at least 6 feet).
- Cover your mouth and nose with a mask when around others.
- Cover your cough or sneeze with a tissue, then throw the tissue in the trash.
- Clean and disinfect frequently touched objects and surfaces daily.
- CDC recommends that people wear masks in public settings and when around people outside of their household, especially when other social distancing measures are difficult to maintain.

~General public health information



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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