

November 2019



# MANSION HOUSE NEWS

WESTPORT  
HISTORICAL SOCIETY



“Memories obscured and softened, not by the mists of time, but by the fragrant steam rising slowly from innumerable savory dishes. Oh, the Thanksgiving dinners we have eaten! The Thanksgiving cheer of which we have partaken!”

~John Tremaine

The Board of Directors and the Staff of the 1855 Harris-Kearney House wish you and your family a world of pleasant memories and the Happiest of Thanksgivings.

## WESTPORT HISTORICAL SOCIETY ANNUAL MEETING AND LUNCHEON

November 9, 2019

1855 Harris-Kearney House

**Social at 12:00 noon**

**Luncheon at 12:30 pm**

### *Women of the Battle of Westport*

Women, although not in direct combat during the Battle of Westport, played significant roles in the event. The presentation will discuss five to six vignettes of women who were active participants of the battle. A primary role for most women was as witnesses and survivors enduring the battle such as Eliza Wornall who cared for her family while the battle swirled around and in her home. Many served as medical aid and support to the victims of the engagement. Another aspect is the role of women as spies and fifth column insurgents in support of the conflict. Finally, women in a combat zone were innocent victims of war, subject to military police, punishment, imprisonment and death. Speaker: Dan Smith, Monnet Battle of Westport Fund, President; Battle of Westport Museum Director, Westport Historical Society, Treasurer.

**\$14**

**RSVP and pay your reservation**

**by November 3 to 816-561-1821**

or [westporthistorical@gmail.com](mailto:westporthistorical@gmail.com)

We accept credit card, or checks made out to Westport Historical Society.

Please let us know of any dietary restrictions.

## ANNUAL CHRISTMAS CANDLELIGHT TOUR

### *CHRISTMAS in WORD AND SONG*

Friday, Nov 29 and Saturday, Nov 30, 2019

Entertain your Thanksgiving guests with a Christmas Candlelight Tour of the 1855 Harris-Kearney House. Visit Col. John and Henrietta Harris and their family as they welcome you and their holiday guests from near and far. Tour the beautifully decorated mansion house, listen to Christmas music, sing Christmas carols, be inspired by the magic of Christmas stories, enjoy holiday festivities and join in a 19<sup>th</sup> century Christmas dance. **Tours begin every 15 minutes from 6:30pm to 8:30pm.** Reservations are recommended so please call 816-561-1821 or 913- 231-6749 to reserve your tour time. **Adults, \$10; Retired military, \$8; Active military, free; Students, \$6 and children 6 and under are free.** Refreshments will be served.



THE KANSAS CITY  
PUBLIC LIBRARY

*Pryde's*  
KITCHEN & NECESSITIES



**The Corner Restaurant**



# Aunt Minerva's Kitchen

## Applesauce Cake

- |                    |                            |
|--------------------|----------------------------|
| 1 baked pie shell  | 3 Tlb unsalted butter      |
| ¼ cup sifted flour | 1/4 to 1/2 tsp lemon juice |
| 1 cup white sugar  | 3 Tlb white vinegar        |
| 1 cup water        | 3 egg whites               |
| 3 egg yolks        | 6 Tlb white sugar          |
| 1/8 tsp salt       |                            |

- Mix the flour with 1/2 cup of sugar. Add the water gradually and cook on top of a double boiler for 15 minutes, stirring constantly, or until thickened.
- Combine the remaining 1/2 cup of sugar with the yolks and salt and mix well with a whisk until the sugar is dissolved. Add the hot flour mixture to the yolk mixture gradually, mixing all the time. Return to the double boiler and cook for about 3 minutes more or until the mixture is thick and smooth.
- Add the butter, extract, and vinegar. Mix well and remove from heat. Place a piece of plastic on top of this custard.
- Meanwhile, beat the egg whites until foamy and gradually add the 6 tablespoons sugar. Beat until stiff, glossy peaks are achieved.
- Pour the custard filling into the prebaked shell (the custard should still be hot, if not, heat up again before adding to shell). Top with the meringue. Spread the meringue all over the top of the pie, sealing to the edges of the crust. Place into the oven and bake until the meringue is a nice nut brown, about 15 minutes. Traditionally, this pie is served hot.



## STIR-UP SUNDAY: The Sunday Before Advent

November 24, 2019

It is almost time to put on your apron and gather family and friends to make the Christmas Pudding, and other goodies, on "Stir-up Sunday," the Sunday before Advent. This is the day when wishes begin to come true, so get stirring!

The tradition of Stir-up Sunday harkens back to Victorian times when the family would gather together five weeks before Christmas to stir the Christmas pudding. In the 19th century, Prince Albert, the husband of Queen Victoria, declared his love for the Christmas Pudding making it fashionable and a Christmas staple.

Once the pudding is assembled, Traditionally, the pudding would be stirred from east to west, echoing the direction travelled by the wise men. It would also contain 13 ingredients, one each for Jesus and his disciples. At this point, a coin or charm is added to the mixture. The person who is served a portion of the pudding containing the hidden token, is assured good luck in the coming year. The pudding garnish is holly which is used to represent the crown of thorns.

Preparing your Christmas Pudding, cake, pies, or mincemeat in this time-honored way, before the start of advent, assures that the flavors will fully mature. Enjoy!

### Thanksgiving Ghost

**The last piece of apple pie is gone;  
How did it disappear?  
The bowl of delicious stuffing  
Has also vanished, I fear.**

**It happens each Thanksgiving,  
When leftover goodies flee,  
And each of us knows the responsible one  
Couldn't be you or me.**

**The only way it could happen  
Is readily diagnosed;  
It must be the crafty, incredibly sneaky,  
Still hungry Thanksgiving ghost.**

~Unknown



## RENEW YOUR MEMBERSHIP and/or GIVE GIFT MEMBERSHIPS THIS YEAR!

It is that time of year when we ask for membership renewals. Membership dues are a primary source of funding for the operation of the museum and our events, exhibits, and educational programs. Each year we are pleased to welcome new members, and support our current members as they continue to share their wealth of knowledge and expertise with the society

In addition to membership dues, we are continually inspired by the tax-deductible gifts to our Endowment Fund which strengthen the society and the future of the museum. We look forward to the continued generosity of our members, business partners, donors, and many friends.

Whether you are renewing or a first-time member, we urge you to join us for 2020. You may mail a check and your membership form to 4000 Baltimore, or you can visit our website [www.wesporthistorical.com](http://www.wesporthistorical.com) and fill out the membership form and join online.

## FALL PLANTING

The best time to plant your trees and shrubs is in the fall. The combination of warm soil and cool air stimulates root growth to help the trees and shrubs get established before the ground freezes. In the fall, trees and shrubs are either sold in containers or with root balls, where the root and soil is wrapped in burlap (often called "balled-and-bur lapped"). Planting them is easy. Just follow these simple steps:

- Consider trees and shrubs that will provide the features you desire: fruit, blossoms, ornamental, etc.
- Remove container and/or burlap as directed for each tree or shrub
- Give the trees and shrubs plenty of room to grow, don't plant a tree too close to a building as roots can cause damage to buildings.
- Dig a hole that's twice as wide as the container and deep enough that the root ball's soil line sits slightly above ground level. It is especially important to clear off the top half of the root ball, to give roots room to grow.
- Fill the hole ½ full of soil., water. then fill with remaining soil. Finally, pull some soil away from the tree base to create a basin to hold water. Water again.
- Add a 3-inch layer of mulch soil, leaving about 1 to 2 inches of space around the trunk to prevent disease.
- As your trees and shrubs are becoming established, water two or three times a week.

## Member\$hip Help\$ U\$ Thrive! Pa\$\$ It On!



INDIVIDUAL  
Membership \$40



FAMILY  
Membership \$50



PATRON  
Membership \$125



Business  
Membership \$150



Sponsor  
Membership \$300



LIFETIME  
Membership \$800\*



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Westport Historical Society is looking for:

- Board Members (including Secretary & Treasurer)
- Volunteers FOUR HOURS A WEEK  
(W, Th, F, or Sat, 1-5 p.m.)

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



### Questions or Comments?

Please let us know at [westporthistorical@gmail.com](mailto:westporthistorical@gmail.com)

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