

QUILL NOTES

A Kent House Newsletter



ICE CHESTS NEEDED!

The Kent House is in need of borrowing some clean ice chests for our upcoming Le Tour de Bayou. Please drop off all ice chests, with your name on it, by close of business Thursday, September 17th.

VOLUNTEERS NEEDED!

The Kent House is in need of volunteers for registration or in the kitchen for the upcoming Le Tour de Bayou on Saturday, September 19th. If you can help in any way, please contact Meredith Hudson at 318-487-5998.

UPCOMING EVENTS

Saturday, September 19th

Le Tour de Bayou Bicycle Ride

2 Mile and 10 Mile	8:30am
25 Mile	8:00am
40 Mile	7:30am
69 Mile and 101 Mile	7:00am

Saturday, October 3rd

**Spring Herb Day, Arts & Crafts Festival,
& Yard Sale**

8:00am-1:00pm

Free Entry

Plus More to Come!

9th Annual Le Tour de Bayou Is Coming Your Way!

Colorfully decorated bikes will be popping up throughout the area very soon, which only means one thing: Le Tour de Bayou is quickly approaching! Our 9th Annual Bicycle Ride (not a race!) scheduled for Saturday, September 19th has a variety of options for both new and experienced cyclists: 2 Mile Fun Ride/Walk/Run, 10 Mile Ride, 25 Mile Ride, 40 Mile Ride, 69 Mile Ride, and 101 Mile Ride. Each ride goes through the cypress-lined bayou region of Central Louisiana, taking you through an authentic Belgian farming community with fields of cotton, soy beans, corn, and grain sorghum. Each participant receives a t-shirt, finisher medal, and goodie bag along with a jambalaya meal at the finish line. For more information please visit www.letourdebayou.com.

Laissez les bicyclettes rouler!

If you are not interested in riding, but would like to volunteer we have many areas we can use your help including, but not limited to: kitchen, registration, driving ahead of the first rider in a ride (pacer), or driving behind the last rider in a ride (sweeper). Please contact Meredith Hudson at 318-487-5998 if you are interested in volunteering. We hope to see you participate in some way, shape, or form at our 9th annual Le Tour de Bayou!



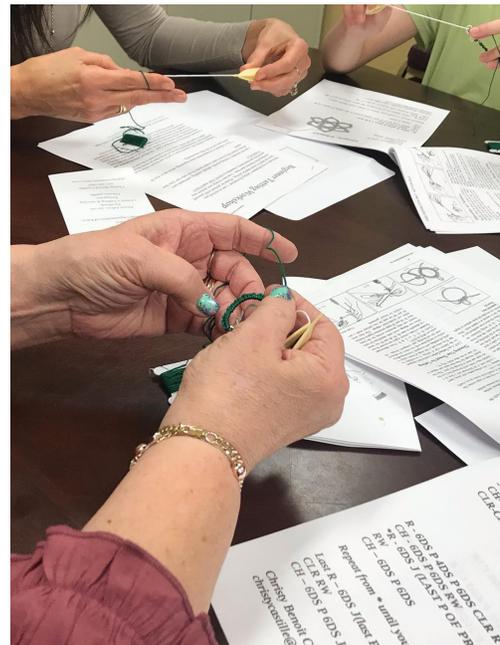
2020: A Year We Will Never Forget

The year 2020 started out very busy with many events and school groups scheduled for the year. Unfortunately, we were only able to do a handful of what was scheduled before the COVID-19 pandemic took everyone by surprise.

Our first event of the year was a brand new Shuttle Tatting Workshop hosted by one of our historic demonstrators, Christy Castille. She held a hands-on workshop that dove into the history of shuttle tatting as well as the how-to of shuttle tatting. It was a great success and we hope to do it again next year!

Our second event of the year, A Whisky Tasting, was also new for the Kent House. This upscale event, held in late January, was hosted by Melissa Scarborough, Louisiana's Original Whiskey Sommelier: Level III. She paired three Whiskies with three Tapas and two wines and explored the complimentary flavors in each. Joyous conversation and laughter could be heard within the visitor's center as attendees partook of the pairings!

The shuttle tatting workshop and whisky tasting were both highly successful new events that we hope to schedule again soon. So be on the look out for signups on Facebook and the Kent House website if these events interest you!





After these two events took place, our docents provided many tours to school groups during the months of February and March. Our last school group before the pandemic forced us to close in March was a group of over 100 kids from Lake Charles. They had a very educational fieldtrip filled with a blacksmith demonstration, butter churning, gardening, and much more!

Once the Kent House closed due to the COVID-19 pandemic, we unfortunately had to cancel our second annual French Heritage Day and Bug Day, as well as postpone our Herb Day. We were not able to hold the Yard Sale or Arts & Crafts Festival that is usually featured on Herb Day, but fortunately, we were able to sell our custom grown herbs in our first ever drive-thru Herb Day. It was so successful that we sold out of Herbs and we thank YOU for that!

Even though the Kent House was closed for a while, we were able to do some much needed maintenance around the Kent House grounds, such as pressure washing the brick walkways and the main house. The gardens were taken great care of, including the kitchen garden by the Cenla Master Gardeners. Keep reading for a kitchen garden update from Jackie Duncan, Cenla Master Gardener.

Two events we were able to host once Louisiana entered into Phase 2 was our Blacksmith Workshop and our annual Jane in June summer camp. The Blacksmith Workshop was led by E.J. McCann, a talented historic demonstrator and expert blacksmith. The Workshop Attendees spent a full day learning the art of blacksmithing and walked away with a finished product! Another blacksmith workshop is scheduled for September and all the available spots have been reserved! This is another new event that has been extremely successful and we hope to schedule more workshops next year.



With modifications, Jane in June had two back to back sessions with 10 girls, ages 8 to 12, in each session. The girls learned manners and etiquette, hosted daily tea parties, learned the history of the Jane Austen time period, and played many games and made many crafts. Jane in June is always a fun and educational summer camp enjoyed by all, both volunteers and campers.

Kent House Kitchen Garden Report By Jackie Duncan

Isn't gardening wonderful. You get to eat healthy food and share with others (no GMO and pesticides in my garden), and the COVID19 lockdown doesn't interfere with activities. The Kent House Kitchen Garden has been producing a bonanza of cucumbers, green beans, and tomatoes. Earlier this summer red potatoes were harvested and are being saved to be used in KH open hearth cooking. There has also been a little jalapeno, bell pepper, artichoke, corn, yellow squash, and zucchini produced. A special vegetable bearing fruit right now is climbing butter beans that were given by John Coykendall, who collected the heritage seed in Washington Parish. The black-eye peas and okra are up, and we're looking forward to harvesting them later this summer. All extra vegetables are donated to the Good Food Project (GFP) at the Food Bank, who partner with Kent House. GFP provides seeds and helps by delivering organic soil for use in the KH garden. All activities in the Kent House kitchen garden are done by volunteers. If you are interested in helping in the kitchen garden, please contact me at jacalynduncan@hotmail.com.



Thank You Sponsors



Louisiana
Department
CRT Office of
State Parks



Dr. and Mrs. R.D. Jackson Jr.



**Bertie Deming
Smith Foundation**

Guillory's Specialty Meats



Bill & Nancy Owens

**John Ward
Ace Hardware**

Robert & Elizabeth Ratcliff