



ROCK•TALK

the newsletter of
The Gibraltar Neighborhood Association, Inc.

▶ ▶ ▶ FEBRUARY 2013 || Volume 5, Issue 1

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Visit the GNA website:
www.GibraltarNA.org

March Meeting at Beresheim House!

The March meeting of the Gibraltar Neighborhood Assoc. will be held **Friday, March 15th at 7:00 p.m. at the Beresheim House** (next to the Dodge House) and will be hosted by Dodge House staff.

Come see the new exhibits at the house and share a snack. Are your 2013 dues paid? If not, please do so, then pick up your free GNA garden flag if you haven't already. We also have flag holders if you need one (for the low, low price of only \$5.00). We look forward to seeing you there! ■



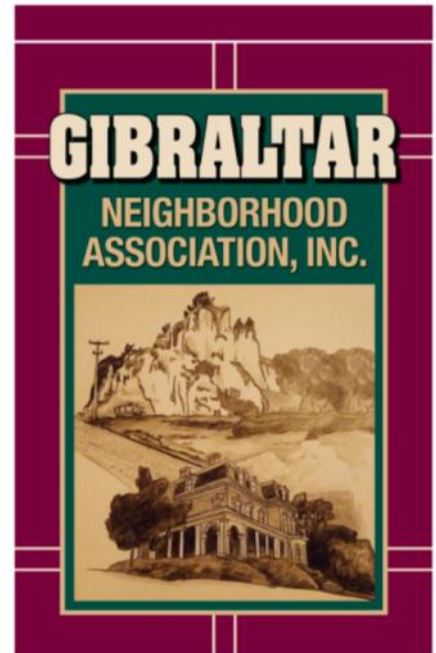
Upcoming Dates to Remember

- **Sunday, March 10**
Daylight Savings Time begins
- **Friday, March 15**
GNA General Meeting
Beresheim House
7:00 p.m.
- **Sunday, March 17**
Happy St. Patrick's Day!

GNA Dues are Due!

It's that time of year again! Yearly membership dues are collected January 1st thru March 31st. You can pay at the March meeting, or mail it in to PO Box 1971, Council Bluffs, Iowa 51502. The membership form can be found on the last page of the newsletter. This year when you pay your dues you will receive your official Gibraltar Neighborhood Association garden flag, designed by Kent Madison and Cory Peters. We also have decorative flag holders available for sale if you need one— only \$5.00 each. ■

*GNA's new garden flag.
Get yours by being a paid member!*



Buy/Sell/Trade or Give Away

We are happy to announce a new section to our Rock Talk newsletter — it will provide a place for GNA members to list items they might be looking to purchase, or items they wish to sell, trade or give away.

Our first entry in this new section:

Kimball Swinger Organ

The Entertainer II

Swinging Fingers

Features include:

Swinging Bass, Alternating Rhythm, Special Effects, Magic Tone Selector, Cascading Strings and 8 pedals.

This organ has had very little play time. It is in excellent condition and is FREE to a good home. It belonged to my father.

Contact Liz Matis at 323-6400.

To put a listing in an upcoming issue, contact Liz at 323-6400 with your information. ■



**Have a safe
and happy
St. Patrick's
Day!**

***THANK YOU to our GNA newsletter
delivery & distribution team:***

*Harold Compton, Matt Rennie, Chris Gorman
and Steve Gorman. Without you, our
Newsletter would not be possible!!!!*

Area Happenings

Dine Out for the Arts

Showcasing local artists and musicians at different participating restaurants each month. Restaurants donate a portion of sales to the Bluffs Art Council in support of community art programming. Please support the arts by dining out! March's dine out location and date is the **1982 German Bier Haus on March 12.** ■

Family Wellness Fair

Save the date: Saturday, April 27, 9:00am - 12:00pm at Thomas Jefferson High School. Family Wellness Fair by Live Well Pottawattamie County promoting healthy eating and active living. ■

Celebrate CB Week

Mid-May is the Annual Celebrate CB Week, with the Parade being held May 18 from 10:30 a.m. to 12:00 noon. The theme this year is "Love Where You Live." More information and parade entry forms can be found online at www.cbevents.com. ■

The Book Club



The GNA Book Club is a fun, social gathering where we get together and share a bit of news, a glass of wine and discuss our latest book assignment. We are currently reading "**The Kitchen House**" by **Kathleen Grissom**. If you enjoy reading, contact Patti Hannan at 712-323-8600 for more info. We'd love to see you at our next meeting! ■

Historic Neighborhood Homes: The Folsom Houses

To prepare for GNA's future, we must know our past, by Liz Matis

In this issue I will address two historical homes that sit side by side on Third Street. They are known as the Folsom Houses and their occupants contributed to the early history of Council Bluffs. Located at 137 Third Street, the home of Jeremiah Folsom was built in 1856 in the Italianate style (as shown in this photo, right) by pioneer newspaper man Jeremiah Folsom (publisher of the *Chronotype*). The house originally sat farther back on the lot, against the yellow bluffs on which stood the town's brick, mansard-roof high school: Abraham Lincoln High. When the bluff was cut back in 1906, Ward Folsom, Jeremiah's son, had the house moved forward and extensively remodeled, changing its Italianate style to a Foursquare style with Colonial Revival details. The two-story house has a hipped roof and dormers. The wraparound porch with double and triple sets of round columns were added in 1906. Ward Folsom, a contractor, lived in the house until his death in 1967.



The house at 135 Third Street (pictured at left) is known as the Agnes Folsom House, built in 1906 by Ward Folsom for his mother, the widow of Jeremiah Folsom. This Colonial Revival/Queen Anne (Free Classic) house features a Palladian window in the gable end, an oculus window, rounded hip dormers on the front room slope, two-story rounded bay window, and a porch that has double and triple sets of round columns on brick piers.

Jeremiah Folsom was born March 13, 1817 in Tamworth, Carroll Co., New Hampshire. His family were early pioneers from England. He came to Council Bluffs in 1854 with W. W. Maynard, the founder of the *Nonpareil*. Shortly after their arrival, Folsom founded and edited the first rival newspaper to the

Bugle, edited by Lysander Babbitt, and the battle was on! Scanning the two papers from 100 years ago gives one a real taste of what editorial rivalry was in those days. The Folsom paper was the *Chronotype*, which was soon followed by the publication of the *Nonpareil*. The *Nonpareil* took up the political, even social, battle were the *Chronotype* left off.

Folsom purchased 200 acres of land in Pottawattamie County and became one of the largest owners of real estate in the city, where he engaged in agricultural pursuits for many years. He was also a glass manufacturer per the 1850 Census Index.



Jeremiah Folsom

Agnes Folsom

At the time of his arrival, and for years afterward, the plains of Iowa and Kansas were unsafe for white settlers. Mr. Folsom assisted in the organization of the military company in Council Bluffs, which was the predecessor of Company L., 168th Infantry, the oldest in the Iowa National Guard to fight the hostile Indians. The organization has fought in every American war since then.



The Folsom Family plot is located in Fairview Cemetery in section "A" right off the entrance. Originally, the cemetery was called "Old Burying Grounds" because many Indians are buried there along with about 300 Mormons and many of the city's most prominent citizens (include the Folsom family).

GNA General Meeting Minutes, January 18, 2013

The general meeting was held Jan. 18, 2013 at the home of Liz Matis. There were 18 members present and special guest, Mark Alba from the Council Bluffs Police Department. The meeting was called to order by Paulette Brandt.

Guest speaker for the evening was Officer Mark Alba. Crime in the neighborhoods was the topic. Mark said there were four reports in the GNA in this quarter and five in Fairmont. He said there is always a bump around Christmas. He also explained the new tool for reporting crime, Crime Mapping. This online software program provides crimes and their locations on specific dates. You can sign into the site at www.crimemapping.com. He also explained the rights of landlords when it comes to renting to those convicted of a crime. A question and answer followed and the association thanked Officer Alba for coming to update the neighborhood.



The next item of business was the report from Mary Madison regarding the New Year's Fund raiser for the Dodge House. There were 40 paid reservations and three guests: Kori Nelson, who was dressed in period clothing, and also Danette and Ridge, who came as General and Mrs. Dodge.

We took in \$2,000.00, had expenses of \$ 671.00 leaving \$1322, a portion of which will be donated to the Dodge House. Paulette asked for a motion to approve. Pat Murphy moved to accept and Mary Madison seconded. It was noted that next year we should have more involvement, in both planning and serving.

A Grant Writing Committee was formed to write a grant to pay for the yard signs. Signs would be \$300.00 each and installation would be \$50.00. Committee members are Paulette, Liz and Patty Hannon.

Several Board Members terms ended in 2012. They were Paulette Brandt, Liz Matis, Susie Dew, Mary Madison and Steve Gorman. Pat Murphy moved that these Board Members be elected for another term. Each member was asked if they would agree to continue. All agreed to continue. Bob Yanders asked to be relieved as he had scheduling conflicts. We accepted and Bud Dew agreed to take his seat for the remainder of his term. A move was made to accept Bud Dew for the open seat and was seconded. Bud agreed and all members voted in favor. Motion passed.

Members voted to adjourn the meeting and members were able to enjoy each other's company.

Respectfully submitted : Liz Matis, Secretary GNA



New Year's Eve at the Dodge House, by Paulette Brandt

"What a great idea!" we all foolishly said at our neighborhood meeting in November, when Kent Madison suggested we do a fund raiser for the Dodge House. Since the Dodge House is part of our neighborhood, we need to support it and do what we can to help maintain it. That is the overall feeling of the GNA membership. So several meetings later and after four days of shopping, cooking and setting up, we were ready to go. We decided to have the function run from 6:30 to 9:30 p.m. to allow folks to go on to other celebrations.

We initially decided on a maximum of 50 guests; we ended up with 40 paid guests and have now decided that is a very manageable number. Most of the board members either helped set up, cook or served the dinner.

The Dodge House staff helped sell tickets, tell us where the tables, etc. were located and dressed up to "set the mood" for "dinner with the Dodges." They even told us of a talented woman that played the Dulcimer. She was gracious enough to drive down from Fort Calhoun and play for the first hour.

Our guests consisted of many familiar faces as well as some new, a few from as far away as North Bend, Neb.

After the main course had been eaten and dessert was being served, the Peters family entertained us with many old carols and one of the out of town guests played the piano. It was amazing to feel the house come alive.

All who attended stated they had a good time, a great meal and would like us to do it again next year! After covering our costs we made a healthy donation to support the Dodge House. We hope you will consider contributing some time, talent or money should we undertake this endeavor again next New Year's Eve. Many hands make light work, and we need you to help make this a successful endeavor! ■



More photos are posted online on the GNA website:
www.GibraltarNA.org. Go check 'em out!

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We welcome your input!
Please contact us with suggestions on content you want to see covered. ■

Visit us online:

www.GibraltarNA.org

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RECIPE: Chocolate Malted Pots de Crème

by Cory Peters: its rich, silky smooth and completely decadent...

P.S. in case you didn't know, it's pronounced "Poh Duh Krem"

Ingredients

2 large (4.4oz) Hershey's milk chocolate bars, chopped (you only need 7 oz. for the recipe, so just break off one row and eat it before you begin!)

1 egg plus 4 egg yolks

1-1/2 C. heavy cream

1 C. milk

1/2 C. malt powder (I use the plastic jar of Carnation malted powder)

1/4 C. sugar

PLUS: ingredients for ganache and topping (below)

Preheat oven to 325 degrees and place rack in center of oven. Put chopped chocolate in a large bowl; place a fine mesh sieve over the top and set aside.

In a separate bowl, whisk together the egg and egg yolks; set aside.

In a medium saucepan, combine heavy cream, milk, malt powder and sugar. Whisk to dissolve powder; bring to a gentle boil. Remove from heat and in a very slow, steady stream, whisk half the cream mixture into the eggs. Be sure to whisk constantly to prevent the eggs from cooking. Once combined, whisk in remaining cream mixture. Pour the mixture through the mesh sieve, over the chocolate. Let sit for 3 to 4 minutes, then gently whisk until smooth and thoroughly combined. If all the chocolate isn't melted properly, heat in microwave for 15 seconds, then whisk to combine. Place ramekins in a 9x12 cake pan (as many as you can fit—it's usually 7 or 8 for me) and divide custard mixture into ramekins. Place the pan in the oven and carefully fill with warm water to reach halfway up the sides of the ramekins, being cautious not to spill or splash water onto the custard. Fold a sheet of foil to fit so it sits down on top of all the custard cups and bake for 60 to 80 minutes, checking periodically until custard is no longer liquid. Carefully remove ramekins from pan and let cool on baking rack for about 45 minutes, then transfer to refrigerator to chill for at least 3 hours.

Top each ramekin with 2 Tbsp dark chocolate ganache, whipped cream & malted milk balls.

Topping

1 large 4.4 oz bar Hersheys DARK chocolate, chopped

Scant 1/2 C. heavy cream

3 Tbsp. Malt powder

More heavy cream for whipped cream topping (or any whipped topping of your choice)

2-3 oz. chopped malted milk balls for topping whipped cream

Place chocolate in a medium bowl and set aside. In a small saucepan whisk together cream and malt powder, bringing to a gentle boil and powder is dissolved completely. Pour hot malted cream over the chocolate and let sit for 5 minutes, then whisk together until smooth and glossy. Spoon 2 Tbsp of this dark chocolate ganache on each custard cup and chill. If desired, make fresh whipped cream topping (mixing with some sugar, plus vanilla and almond extracts) or use whipped topping of your choice. Top chilled custard cups with whipped cream and chopped malted milk balls. ENJOY.

Gibraltar Neighborhood Association: Membership Registration Form

Name _____ Email _____

Address _____ Phone _____

Become a Gibraltar Neighborhood Association Member!! Yearly dues are \$25 per household. In order to be eligible to vote for board candidates and other issues, you must be a paid association member. Make checks payable to and mail payment to:

Gibraltar Neighborhood Association ■ P.O. Box 1971 ■ Council Bluffs, IA 51502-1971