

THE FROGGY TIMES

Menu on pages 2-5

2008 EDITION

Dr. Visty's Vitalic Elixir Medicine Show: Pandering Panaceas for the Historical Society

By David Hvistendahl

The Defeat of Jesse James Days has been the largest all-volunteer community celebration in the State of Minnesota for many years. But in the early years of the Northfield Historical Society's existence, few of the thousands of visitors ventured into the museum between the bank raid reenactments. Back in the early 1980's, society president Lee Fossum and I were standing outside of the museum trying to talk people into spending a buck to see the bank museum's raid artifacts, which included the skeleton of Charlie Pitts and Clell Miller's severed ear.

Lee and I decided to do carnie barker routines. We stood on whiskey barrels and improvised pitches: "Hurry, hurry, hurry! Step right through the door and see the most amazing and chilling raid relics – the articulated skeleton of Charlie Pitts, the petrified ear of Miller, the side arms of the desperadoes..." The tourists flocked through the door.



David and Sue have been performing as Dr. Visty and Lillie Hangtree since 1986. David developed the patter from the authentic pitches of 1880's snake oil salesmen.

The society's board, ever vigilant in maintaining historical accuracy and decorum, questioned at the next meeting whether it was appropriate to transport carnie pitchmen back to 1876. I suggested that a traveling medicine show would not be an anachronism.

Following several months of research, I wrote a script for Dr. Visty's Vitalic Elixir Medicine Show, utilizing many authentic lines and pitches from such shows. Lee, however, wisely declared that his commitment to the Lost Norwegians minstrel show was too demanding to allow him to participate.

Hence, Dr. Visty and his lovely sidekick, Lillie Hangtree, hustled the crowds for the Northfield Historical Society.

Dr. Visty (David Hvistendahl):

You are all dying! Every man, woman and child among you is dying! From the instant you are born you begin to die, and the calendar is your executioner.

Nobody can change or hope to avoid the inevitable demise. There is no escape from the grand finale on the great stage of life, where each of you is destined to play your farewell performance.

Ponder well my words, then ask yourselves: Is there a logical course to pursue? Is there some way you can delay, perhaps for years, the final moment when a bony hand writes down your name in the cold diary of death? Of course there

is, ladies and gentlemen, and that's why I am here!

You wayfarers are fortunate to be in a special place. The banks of the Cannon River were once the holy, healing grounds of the Wahpakuta tribe of the Lakota people. Many centuries ago during a peyote ceremony, the mighty Manitou revealed to the tribe's medicine men the incomparable healing powers of the whapatoulie plant, a rare herb found only on the banks of the Cannon River. Since the guileless Wahpakuta were vanquished and displaced by white settlers, the broad, curative characteristics of the whapatoulie tubers have been kept secret for over 100 years.

The remnants of the tribe, living in the Badlands of South Dakota, have used it to sustain themselves through disease, pestilence, famine and lousy TV reception. The mysterious plant and its arcane preparation were revealed to no outsiders, until I met the defrocked tribal medicine man, Jake Eats the Buzzard Raw, over a game of poker at the Dakota Territory Saloon in Deadwood. In order to settle his gambling marker, Eats the Buzzard revealed to me the essential combination of buffalo fat, prairie dog hearts, buzzard gizzards, Indian star root, dog root, loco weed and Sa-wan-ka-wa bark, plus the extract of the whapatoulie plant, a chemical so complex that it has defied analysis even by the Food and Drug Administration.

Eats the Buzzard Raw unleashes his command of zymurgy by supervising a special concoction of elixir each fall. He blends the ingredients in our hygienic laboratory in beautiful downtown Dundas. But you can only get it here for a limited time in limited quantity – Dr. Visty's Vitalic Elixir, sold only at the Northfield Historical Society's museum store.

This great native American medicine is blood-cleansing and life sustaining. It is the purest, safest, and most cathartic medicine known to man or beast. The sciences of medicine and pharmacology have never produced so valuable a remedy, nor one so potent, to cure all diseases. Just one bottle will save your life.

This patented medicine is irrevocably guaranteed to immediately eliminate, permanently prevent, and completely cure whatever ails you and prevents you from enjoying life to its fullest extent – or your money back. The Vitalic Elixir is not guaranteed for just a day; no, it's not guaranteed for a brief week; no, it's not guaranteed for just a year. Yes, it's absolutely not guaranteed!

You well-informed citizens have heard about and seen the deplorable plague of steatopygia sweeping this nation. You've seen its telltale signs everywhere – the lady in overstressed stretch pants bending over in the grocery store; the guy burning his bulging buns at the beach. Steatopygia, as you may well know, is an anatomical term that denotes the accumulation of cellulite upon the posterior of the human species – that's right, Dr. Visty's Vitalic Elixir cures the American curse, surplus adipose tissue on the buttocks.

Friends, let me introduce you to Lillie Hangtree, world renowned stage performer, the heartthrob of millions of men. This beautiful young lady once suffered from a stupendous case of steatopygia and a pepperoni pizza complexion. She couldn't get a date on Saturday night at a pier bar's closing time when the fleet was in port. Just one bottle of Dr. Visty's Vitalic Elixir, followed by regular daily doses, has made her the lovely creature that you see before you today.

Miss Hangtree, tell the good people what the Vitalic Elixir did for you!

Lillie Hangtree (Sue Chavie): Dr. Visty's Vitalic Elixir changed my life. I used



Dr. Visty continued on page 6

A PUBLICATION OF

Froggy Bottoms River Pub

on the Cannon River
Downtown Northfield

For the latest on what's hopping go to our website
www.froggybottoms.com



MENU

Froggy Bottoms River Pub



CORDIALS, LIBATIONS & BEER

- HAPPY HOUR 4-6:00 -
TUESDAY-FRIDAY

\$1.00 OFF
TAP & DOMESTIC BOTTLED BEER
& RAIL DRINKS

- THURSDAY NIGHT SPECIALS -

8 P.M. TO CLOSE AT THE FROG
\$5.00 PABST PITCHERS

\$2.00 OFF
MICHELOB GOLDEN LIGHT PITCHERS
& **KARAOKE**

THURSDAYS & SATURDAYS, 9 P.M. ON

SEE FROGGY'S COCKTAIL SPECIALTIES ON PAGE 5.

TAP BEER

Finnegan's Irish Amber (Summit)
Guinness (Dublin, Ireland)
Leinenkugel's Honey Weiss
(Wisconsin)
Michelob Golden Draft Light
(St. Louis & The World)
Miller Lite
Pabst Blue Ribbon
Summit Extra Pale Ale (St. Paul)
Seasonal Tap - ask your server

CRAFT BEER

Anchor Steam - San Francisco, CA
Blue Moon - Toronto, Canada
Goose Island - IPA - Chicago, IL

BOTTLED BEER

DOMESTIC

Budweiser
Bud Light
Budweiser Select
Coors Light
Grain Belt Premium
Killian's Red
Michelob Golden Draft Light
Michelob Ultra
Miller Genuine Draft
Miller Light
O'Douls Amber (non-alcoholic)

IMPORTED

Bass Ale - Britain
Corona - Mexico
Heineken - Holland
New Castle Brown Ale - England

MALT BEVERAGES

Hard Core Apple
Mike's Cranberry
Mike's Lemonade
Smirnoff Ice

WINE

HOUSE

	GLASS	BOTTLE
Delicato Chardonnay	\$4.25	\$15.00
<i>Medium bodied with fresh flavors of apple evident throughout - with a honey-oak finish.</i>		
Delicato Cabernet Sauvignon	\$4.25	\$15.00
<i>Toasty and spicy oak characters integrate with the fruit to make the wine even more attractive.</i>		
Delicato Merlot	\$4.25	\$15.00
<i>Bright flavors of blackberry and plum burst in abundance, lingering off to a smooth oaky finish.</i>		
Forest Glen White Zinfandel	\$4.25	\$15.00
<i>Smooth and well-balanced, slightly crisp with a hint of strawberry.</i>		

PREMIUM RED

Wyndham Estate Bin 555 Shiraz	\$5.50	\$21.00
<i>Succulent plum, ripe berry and dark licorice flavors capture the vitality of this fine Shiraz. Matured 15 months in oak barrels for a delectable smoothness, ideal for red meat and cheese. Rated "Best Wine" in 2002 International Tasters Guild</i>		
Red Diamond Merlot	\$5.50	\$21.00
<i>A Washington Merlot with a splash of Cabernet Sauvignon for structure and complexity while Cabernet Franc rounds out the fruity characteristics. Red Diamond has perfectly balanced fruit, lush tannins and acidity.</i>		
Smoking Loon Cabernet Sauvignon	\$5.50	\$21.00
<i>Aromas of ripe black cherry, toasty oak and cedar are followed by intense black fruit and sweet spice flavors.</i>		
Smoking Loon Pinot Noir	\$6.00	\$22.00
<i>A California wine with flavors of smoked cherry, eucalyptus and spiced tea. The fruit character is balanced with soft tannins and a smooth finish.</i>		

PREMIUM WHITE

Columbia Crest Grand Estate Chardonnay	\$5.50	\$21.00
<i>Toasty aromas complement generous apple, pear and tropical fruit notes. A lush flavorful wine with a rich mouthfeel, full finish and well-integrated oak. 2002 "Wine Spectator" Top 100 "80 points"</i>		
Folonari Pinot Grigio	\$5.00	\$19.00
<i>Crisp, pleasant and easy to drink, good with fish and chicken.</i>		
Zimmerman-Graeff, Piesporter Michelberg Kabinett	\$5.00	\$19.00
<i>Ideal to complement light and spicy meat dishes, as well as pastas.</i>		

Amaretto

Disaronno Amaretto
Trave Amaretto

Brandy

Christian Brothers
E & J
Korbel
Blackberry Brandy
St. Remy VSOP

Cognac

Hennessy - France

Tequila

José Cuervo Especial
1800 Reposado
Sauza Commemorative
Sauza Hornitos
Patron

Gin

Beefeaters
Tanqueray
Bombay
Bombay Sapphire

Vodka

Absolut
Absolut Mandrin
Absolut Vanilla
Absolut Citron
Absolut Peppar
RAIN - 100% organic
Stolichnaya
Stoli Raspberry - 70 proof
Stoli Vanilla - 70 proof
Skyy
Ketel One
Ketel One Citroen
Grey Goose
Grey Goose Pear

Rum

Bacardi
Bacardi Vanilla
Bacardi Limon
Bacardi O
Captain Morgan
Malibu
Mount Gay - Barbados
Myers - Jamaican

Scotch

J & B
Dewar's
Johnny Walker Red
Johnny Walker Black
Chivas Regal - 12 yr.

Single Malt Scotch

Balvenie - 10 yr.
Talisker - 10 yr.
Glenmorangie - 10 yr.
Macallan - 12 yr.
Cragganmore - 12 yr.
Glenfiddich - 12 yr.
Glenlivet - 12 yr.

Bourbon Whiskey

Canadian Club
Crown Royal
Old Heaven Hill - 8 yr.
Jack Daniels
Jim Beam
Makers Mark
Old Grand-Dad
Seagrams 7
Seagrams VO
Southern Comfort
Tangle Ridge - 10 yr.
Wild Turkey - 101 proof
Windsor

Premium

Bakers - 7 yr. - 107 proof
Basil Haydens - 8 yr.
Blanton's - single barrel
Bookers - 8 yr. - 126.7 proof
Knob Creek - 9 yr. - 100 proof

Irish Whiskey

Bushmills
Jameson
Jameson - 12 yr.
Tullamore Dew

Liqueurs

Apple Pucker
Blue Island Pucker
Galliano - France
Midori-Melon - Mexico
Jagermeister - Germany
Rumple Minz - Canada
Kahlua - Mexico
Baileys - Ireland
Godiva - Belgium
Irish Mist - Ireland
Chambord - France
Cointreau - France
Drambuie - Scotland
Grand Marnier - France
Tía María - Jamaica
Frangelico - Italy



Ask your server for a frequent buyer's lunch card.

Froggy Bottoms does not accept personal checks.



— BEVERAGES —

ONE FREE REFILL OF FOUNTAIN POP, TEA AND COFFEE!

- Pop** Dr. Pepper, Diet Pepsi, Mountain Dew, Pepsi, Pink Lemonade, Raspberry Tea, Sierra Mist, Soda, Sour, Tonic.\$2.00
- Bottled Pop** Sprecher's Root Beer & Sprecher's Orange Dream.\$2.50
- Juice** Orange, Pineapple, Cranberry, Grapefruit.....\$2.00

- Milk**\$2.00
- Ice Tea**\$1.75
- Hot Tea** (ask server for varieties)\$1.50
- Hot Chocolate**\$2.00
- Hot Cider**\$2.00
- Coffee** (regular & decaf)\$1.50

* Froggy's specialties *

— APPETIZERS —

- Tortilla Chips w/Homemade Salsa ***\$3.75
- * Nacho Platter**\$7.75
Loaded with cheese, peppers, onions, diced tomatoes and black olives, accompanied by homemade salsa and sour cream.
- * Nacho Supreme Platter**.....\$8.75
Famous Froggy toppings with chicken or beef and refried beans.
- * Quesadillas**\$9.25
Topped with chicken or beef and choice of cheese, peppers, black olives, diced tomatoes, onions and cilantro accompanied by homemade salsa and sour cream. None better – north or south of the border! A recipe created from research in Mexico.
- Mozzarella Cheese Sticks (6)**\$5.25
Accompanied by Froggy's own homemade marinara.
- Shrimp Basket with fries add**.....\$8.25
.....\$1.50
- Wings (10)**\$8.25
Accompanied with celery sticks and choice of Buffalo, BBQ, or honey mustard sauce.

- Crispy Chicken Fillets (5)** (enough for two)\$8.75
- Chicken Fillet meal (3)** Fillets with fries\$7.75
Accompanied with ranch, Amablu blue cheese dressing, honey mustard or BBQ sauce.
- Jalapeño Poppers (8)**.....\$7.75
Crispy nuggets filled with cream cheese.
- Sampler Platter**.....\$9.50
Enjoy (4) mozzarella sticks, (4) buffalo wings and (4) jalapeño poppers.
- * Baby Red Potatoes**\$3.50
Pan-seared, baby red potatoes seasoned to perfection.
- French Fries**\$3.50
- Cheese Bread**\$5.25
Italian bread smothered with melted mozzarella and provolone, served with homemade marinara.
- Garlic Bread**\$5.00
Froggy's own homemade garlic recipe served with marinara.

— SALADS —

Dressings: Amablu Blue Cheese, Italian, Thousand Island, French, Ranch, Honey Mustard, Caesar and Vinaigrette

- * Mandarin Orange Chicken Salad**.....\$8.75
Mandarin oranges with Cran-Raisins and walnuts with vidalia onion sweet/sour dressing. Served with garlic bread or breadstick.
- Grilled Chicken Caesar Salad**\$8.75
substitute steak add.....\$2.00
Fresh greens topped with grilled chicken, tomatoes, black olives, parmesan cheese and croutons. Served with garlic bread or breadstick.
- Buffalo Chicken Salad**\$8.75
Romaine lettuce, tomatoes, green peppers, cucumber, Amablu blue cheese crumbles, grilled or breaded chicken. Served with Amablu blue cheese dressing and garlic bread or breadstick.
- Taco Salad**\$8.25
Seasoned ground beef or grilled chicken, corn chips, peppers, lettuce, tomatoes, black olives, onions and shredded cheese.
- * Cobb Salad**\$9.25
substitute steak add.....\$2.00
Generous serving of mixed greens, chicken, bacon, avocado, tomatoes and egg with a combination of French and Amablu Blue Cheese dressing. Award-winning Amablu is made in Faribault in the century-old cheese caves. Served with garlic bread or breadstick.
- * Chef Salad**.....\$8.75
Generous blend of mixed greens, turkey, ham, egg, tomatoes, cucumbers, onion and choice of dressing. Served with garlic bread or breadstick.
- Garden Salad**\$7.75
Fresh greens topped with tomatoes, cucumbers, olives and fresh seasonal veggies. Served with garlic bread or breadstick.
- House Salad**.....\$4.75
Crisp lettuce topped with tomatoes, black olives, cheese, cucumbers and croutons.
- * The P.D.N. Salad (Pat Dunn's "Pretty Darn Nutritious" salad)**\$9.25
Crisp lettuce and spinach covered with peppers, mushrooms, egg wedges, cucumbers, tomatoes and avocado, served with sides of parmesan cheese, walnuts, Amablu cheese crumbles and blue cheese dressing. A meal in itself!



— CHILDREN'S MENU (10 AND UNDER) —

- Kid's Size Pasta**.....\$4.25
With or without alfredo/marinara.
- Macaroni & Cheese**\$4.25
- Chicken Strips Meal (2)**\$5.50
With French fries or potato smiles accompanied with ranch, bleu cheese, or BBQ sauce.
- Grilled Cheese Sandwich**\$4.75
With French fries or potato smiles, with or without crusts!!!
- Old Chicago Dog with chips**\$5.75
- Mini Corn Dogs (4)**.....\$5.25
Accompanied with French fries or potato smiles.
- Kid's Size Cheese Bread (3 slices)**\$3.25
French bread smothered with melted mozzarella and provolone, served with homemade marinara.
- Kid's Size Quesadilla**.....\$5.50
Topped with cheese and your favorite toppings, add chicken or beef!

DESSERT

- Fudge Brownie Sundae**.....\$5.50
Large brownie with New York ice-cream topped with chocolate syrup, whipped cream and a maraschino cherry.
- Froggy Float**.....\$4.75
New York vanilla ice cream with Sprecher's root beer in a frosted Froggy mug.

A 20% gratuity will be added to all parties of 8 or more and no split checks.

No personal checks accepted.

Add \$1 for split items.



MENU



SANDWICHES, CLASSICS & FAVORITES



Ask your server to describe our daily specials!

*** Froggy's specialties ***

- SANDWICHES -

All sandwiches come with Pat's Potatoes, French fries, or chips with garnish

- | | |
|---|--|
| Chicken Cordon Bleu\$8.75
<i>Melted Swiss cheese over a grilled chicken breast and a slice of ham, lettuce and tomato.</i> | Ravishing Rachel\$8.25
<i>Same as our Reuben – only with thinly sliced smoked turkey.</i> |
| Grilled Chicken Breast\$8.25
<i>Savory chicken breast with lettuce and tomatoes.</i> | Ham and Swiss (hot or cold, on wheat, white, or croissant)\$6.75 |
| *Curried Chicken Salad on Croissant... \$8.25
<i>Delicious chicken salad mixed with cran-raisins, walnuts, celery and onions.</i> | Turkey and Swiss (hot or cold, on wheat, white, or croissant)\$6.75 |
| BLT Deluxe\$7.25
<i>Crisp lettuce topped with tomatoes, savory bacon and mayo.</i>
Add avocado\$1.00 | Froggy Croaker\$7.25
<i>Yes, a fresh ground Angus burger with or without lettuce, and tomato. Tell us how you'd like it!</i>
Add cheese50 |
| Grilled Cheese\$5.25
Add tomatoes50
bacon\$1.25 | *Steak Sandwich\$8.75
<i>5 oz. ball tip steak grilled to perfection.</i>
Add mushrooms, cheese, peppers or onions ..50 ea. |
| *Froggy's Triple Decker Club\$9.25
<i>Ham, turkey and bacon stacked on three tiers of white or wheat bread, topped with lettuce and tomato.</i> | Pastrami Sandwich\$8.25
<i>Hot or cold, with your choice of Swiss or pepperjack cheese on wheat, pumpernickel or white bread.</i> |
| Avocado Sandwich (seasonal)\$8.25
<i>Avocado accompanied by lettuce, tomatoes, cucumbers and dressed with cream cheese and mayo.</i> | Crispy Chicken Tender Melt\$8.25
<i>Chicken tenders served on a bun with bacon, choice of American, Swiss, cheddar or pepperjack cheese, lettuce and tomato.</i> |
| Meatball Splash\$7.75
<i>Served on a hoagie, smothered in our own marinara sauce and melted parmesan.</i> | |
| *A Classic Reuben\$8.25
<i>Thinly sliced corned beef with baby Swiss cheese, kraut and Froggy's special sauce, served on pumpernickel rye.</i> | |

- FROGGY'S CLASSICS -

Served with house garlic bread or bread sticks.

HOUSE SPECIALS:

- *Orange Chicken Stir Fry**\$11.00
Crispy orange chicken over a bed of steamed broccoli on white rice.
- Chef's Choice of Steak**
(Ask server for chef's choice of cut).....\$Ask server
Served with mixed vegetables, potatoes and house salad.
With mushrooms\$1.00
- *Beef Stroganoff**\$12.00
Sirloin strips blended in a mushroom sour cream sauce, served over egg noodles.
- Surf & Turf**.....\$15.75
8 oz. top sirloin with shrimp scampi, served with baby red potatoes, veggies, salad and bread.
- Pan-Fried Walleye**\$15.00
8-10 oz. pan-fried walleye served with baby red potatoes, veggies, salad and bread with tartar sauce and lemon wedge.



- Froggy's Favorites -

- Old Chicago Big Dog** (choice of relish, chopped onion, or sauerkraut and served with chips).....\$5.75
Add fries\$1.50
- Soups of the day**.....(small bowl) \$4.50 (large bowl) \$7.00
- Irish Stew w/bread**.....(small bowl) \$5.25 (large bowl) \$8.50



A 20% gratuity will be added to all parties of 8 or more and no split checks.

No personal checks accepted.

Add \$1 for split items.



MENU

Froggy Bottoms River Pub

PIZZA, PASTAS & DESSERT



Ask your server to describe our daily specials!

- HEGGIES "full house" PIZZA -

10" Small 12" Large

Choice of Sausage, Pepperoni or Cheese.....	\$7.25	\$8.25
"Combo" Sausage and pepperoni or sausage and mushroom.....	\$7.75	\$8.50
"Deluxe Combo" Sausage, pepperoni, onion, mushroom and green pepper....	\$9.25	\$10.50
"6-Pack" Canadian bacon, pepperoni, sausage, real bacon and 2 cheeses.....	\$9.75	\$12.50

- PASTA -

Served with dinner salad, marinara or alfredo sauce and garlic bread or bread sticks.

Linguini	\$10.00
With meatballs add	\$2.00
With mushrooms add	\$1.00
With cheese bread add	\$1.25
With chicken add.....	\$2.00
With shrimp add.....	\$3.00

- DESSERTS -

Fudge Brownie Sundae	\$5.50
<i>Large brownie with New York vanilla ice cream topped with chocolate syrup, whipped cream and a maraschino cherry.</i>	
Froggy Float	\$4.75
<i>New York vanilla ice cream with Sprecher's root beer.</i>	
Chef's Choice Dessert	Ask server



Karaoke

at the Frog
Thurs. & Sat.
9-close



Froggy's Cocktail Specialties



Chocolate Hazelnut Martini

This sipper merges Absolut vodka, Godiva chocolate liqueur and Frangelico to create an entirely unique chocolate hazelnut flavor with an extremely smooth finish. Served in a martini glass

The Tadpole Maker

A tasty cocktail that's sweet, strong and a bit tart. It's created by mixing Absolut vodka, Midori melon liqueur and Chambord with pineapple and cranberry juices. It looks great in the glass and feels even better going down. Served on the rocks in a 12 oz. glass

Dr. Visty's Fruity Concoction

Perfected in Playa del Carmen! Meyer's dark rum, pineapple and orange juice with a twist of lime

Soggy Froggy

Like a summer's dream! This martini remake is made with Midori, Malibu, Citron, and pineapple juice

Top Shelf Margarita

A tasty spin off this classic cocktail combines the smoothness of Cuervo Gold tequila with the fruity bite of Grand Marnier and a dash of lime juice. Served on the rocks, in a 16 oz. glass

Purple Haze

Another variation of a classic. This drink amplifies our standard Long Island by finishing it off with Chambord (raspberry liqueur) instead of Pepsi. The combination makes for a very strong and deeply sweet cocktail. 16 oz.

Sex on the Cannon

Infinitely preferable to "Sex on the Beach," this drink is composed of Absolut Vodka, Peach Schnapps, pineapple juice and cranberry juice, garnished with lime.

Strawberry Energy Daiquiri

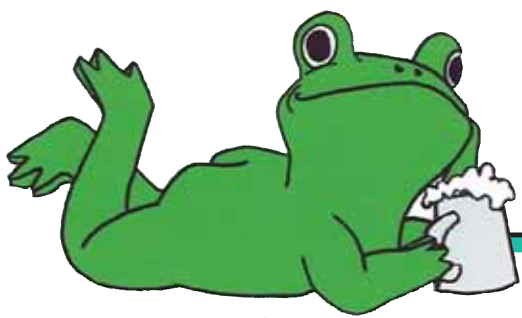
This drink melds the sweetness of strawberries and rum with the tart qualities of Red Bull's energy drink.

A 20% gratuity will be added to all parties of 8 or more and no split checks.

No personal checks accepted.

Add \$1 for split items.





FROGGY BOTTOMS BOOTY

Polo Shirt	\$22.00
Tie-dyed Shirt	\$ 18.00
XXL	\$20.00
Grey/White Shirt	\$ 16.00
XXL	\$ 18.00
Women's Capri Pants	\$22.00
Froggy's Security	
Shirt	\$ 18.00
XXL	\$20.00
Froggy Can Coolers	\$3.50
Finger Frogs	75¢
Bubble Frogs	\$ 1.00
Bean Bag Frogs	\$2.00
Bendable Frogs	\$ 1.50
Frog Pens	\$2.00
Pop-up Frogs	25¢
Bandanas	\$4.00
Froggy Shot Glasses	\$3.00
Froggy Jewelry	\$4-12.00

Dr. Visty continued from page 1

to be painfully shy, afraid to go out in public for fear that children would make fun of me. Men never gave me a second look. But now, my dance card is the first one filled at every ball.

The Vitalic Elixir works wonders on bustline extension and derriere retention. If your eyes are blue, it will turn them iridescent blue; if your eyes are brown, it will turn them to pools of chocolate. And if you want to CHANGE your eye color to something completely new, just add the proper shade of food coloring to your daily dose of the elixir.

Dr. Visty: Thank you, Lillie. You are looking radiant today.

Good citizens, this panacea placebo gives you something no other medicine can deliver – hope. You can live with a few aches and pains, but you can't survive without hope. Just two swallows, and you will feel that your life has taken a turn for the better.

Sure, a lot of vague promises, you say, but what will it specifically cure?

Everything from acromegalia – evidenced by an ape-like appearance of the forehead – and I see a few sufferers in the crowd today – to zymosis, the disease caused by drinking improperly fermented beverages, and I know many of you who visit our lovely riverside beer garden will be suffering from zymosis tomorrow. It will also alleviate the alimentary alliterative ailments, such as: Balantitis, biliousness and blepharitis –

Lillie: Constipation, consternation and consumption –



The original Dr. Visty was David Hvistendahl's grandfather Oscar Hvistendahl, who sold J.R. Watkins products in South Dakota during the early 1900s. Here Oscar shows off his new car and display case. Prior to this he used a horse-drawn buggy.

Dr. Visty: Diarrhea, diphtheria and deliria –
Lillie: Elephantiasis, emsisis and epiglottis.

Dr. Visty: Is your love life lacking? Send the blues packing! You have your cures for headaches, backaches and stomach aches, but only Dr. Visty's Vitalic Elixir can cure heartache.

Lillie: Does your spouse frequently complain of a sudden headache when the lights go out? Do you want to improve your matrimonial splendor? Just a shot of the Vitalic Elixir, and your spouse's headache will be washed away in a sea of passion.

Dr. Visty: In honor of the Defeat of Jesse James Days, you can buy a bottle of elixir for the special introductory price of – NOT \$9.95, which you would expect to pay in a big city drug store; no, NOT the \$8.50 you would gladly pay at your fine local drug stores tomorrow; no, not even the \$6.00 we charge members of the esteemed medical profession. Step right through the door to the Northfield Historical Society bank museum! You'll have the opportunity when you reach the new expanded, museum gift shop at the tour's end to buy a limited number of bottles of Dr. Visty's Vitalic Elixir for the paltry sum of one, solamente uno, greenback per bottle.

Sure, you have to pay the nominal admission fee, but, Lillie, tell them what they get for their possibly tax deductible contribution.

Lillie: The Northfield Historical Society's historic First National Bank site has been restored to the exact condition that it was on the day of the bank raid in 1876. You'll see some of the guns, artifacts and post-mortem photos of the dead bandits. You'll also get to read letters that the Younger brothers wrote while they were in Stillwater Prison and see the skeleton of Charlie Pitts and the severed ear of Clell Miller.

(Note: Experts in forensics and anthropology at Minnesota State University in Mankato are applying modern techniques to discover the origins of the skeleton said to be that of Charlie Pitts who was shot down near Madelia after the raid and of the ear allegedly cut off the body of outlaw Clell Miller after he was killed in Northfield. A coroner's inquest, produced by the Northfield Historical Society and the Northfield Arts Guild, will be staged July 25, 2008, to answer the mysteries.)

ALL THE FURNISHINGS
AT FROGGY'S CAME FROM:

Peterson Art Furniture Co., Inc

ANTIQUE LIGHTING & AUTHENTIC RESTORATION MATERIALS

35,000 square feet of useful materials –
Specializing in restored lighting, and weird & unusual artifacts.

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FROGGY BOTTOMS RIVER SUITES

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A cozy and romantic two-bedroom Riviera suite (pictured) overlooking the Cannon River, a one-bedroom and efficiency on street side, all with full kitchens, situated two floors above the pub. Quiet and comfortable...
For more Froggy Suites photos go to www.froggybottoms.com

See page 8 or ask your server for more information.

Froggy Bottoms River Pub

Located in Downtown Northfield –
just across the bridge from Bridge Square.
305 Water Street S. Pub: 507-664-0260 • River Suites: 507-650-0039
www.froggybottoms.com ★ New Improved Website ★



THE FroggyTIMES



Anno Domini 2008
A publication of
Froggy Bottoms
River Pub and
Restaurant, where
the elite come to eat.

Susan Hvistendahl
Bullfrog's
Sister & Editor
in Chief



David
Hvistendahl
Bullfrog



Jake
Hvistendahl
General Manager
and Co-Owner

Why Froggy Bottoms?

The name "Froggy Bottoms" comes from a farm house on Fox Lake near Northfield where pub owner David Hvistendahl lived in the 1970s after graduating from St. Olaf. The ribbeting chorus of frogs at night inspired the name, which is a takeoff on "Foggy Bottoms," the appellation of the State Department Wing in Washington, D.C., which was built on swamp lowlands and has had meteorological and metaphorical fogs (of confusion) settling over it from time to time. The farm house soon was filled with items of a froggy nature, gifts from friends and family members.

David bought the West Bank buildings adjacent to his law office on South Water Street in 1998. It took months for the "Demons of Deconstruction" salvage crew from his architectural salvage company (Peterson Art Furniture of Faribault) to gut the lower level of the former Ebel Building and do stone work. It took many more months for workers, led by Bill Peterson and Ed Seiler, to complete construction of the pub. But at long last the Froggy Bottoms River Pub was ready to open to the public on July 3, 2001. In the years that have followed, the pub has become one of Northfield's most popular gathering spots for food, fun, libations and, of course, admiring the ever-growing collection of frog memorabilia.

For a more complete history of the pub, recounted in past editions of the Froggy Times, check out our website at www.froggybottoms.com.

HOURS OF OPERATION

Monday-Saturday:
11 a.m. to close

Layout/Design
By All Means Graphics
17 Bridge Square
Northfield, MN
507/663-7937
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Barb Matz Art Unveiling

This past fall Northfield artist Barb Matz unveiled her new public art piece "Froggy Bottoms' Bottom" on the second level balcony of the pub. Barb has opened a studio called Right Brain Ventures at the Water Street entrance of Froggy Bottoms.

Barb Matz and David Hvistendahl.



Changing Scene: Site
of Froggy Bottoms in
1985 (left) and in
2007 (right).



Photo by Griff Wigley.



Gerry Ring and Mary Pat Devney had their first date at Froggy Bottoms on May 24, 2005, after connecting on the Internet. It was a Love Match facilitated by Froggy Bottoms and they were married on July 7, 2006. Mary is a retired RN from New Prague and Gerry was a district judge in Rochester and Wabasha. On January 10 they paid another visit to Froggy Bottoms and shared their love story with us.

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Kevin Dahle (left), newly elected from District 25 to the State Senate, celebrated his victory on January 3 at Froggy Bottoms with State Representative David Bly and Dahle's press director Earl Weinmann.
Photo by Terry Rogers.

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A Froggy Salute

A Froggy salute to Northfield's 14-and-under gold girls softball team for a very successful 2007 summer season, winning its own tournament in Northfield in June and finishing third out of 21 teams in July at the Class C State Tournament in Owatonna. The team was the first team from Northfield to receive an invitation to the regional tournament in Bloomington, Indiana, although they chose not to go. Froggy Bottoms was one of the proud sponsors of the team.



The team is pictured front row, from left: coaches Don Mills, Corey Thomas and Scott Selkirk. Middle row: Cortney Thomas, Ally Harmer, Brittney Lave, Hannah Pilger, Taylor Mills, Bailey Lawson, Riley Seitz. Back row: Bree Freiermuth, Paige Selkirk, Kaitlyn Bicek, Erin Maher.

Artists' Quarters Party Room

With seating for 45 and mingling capacity of 60, the Artists' Quarters Party Room at Froggy's is just the place to gather for those special events in life, such as birthdays, anniversaries, graduations, groom's dinners and holiday parties. The private bar has beer on tap, bottled beer, wines and a selection of liquor. There is a \$250 food and beverage minimum for the room. A full menu can be planned or an appetizer buffet can be arranged.

The room features direct access to the Froggy Bottoms river deck, with a mixture inside of seating at the booths, tables and at the bar itself.

For over two years this room was used as a studio for five female artists, hence the name. And, of course, frogs abound amid Northfield memorabilia.

For reservations, please call 507-664-0260. Booking should be done at least a week in advance of the event.

FROGGY BOTTOMS RIVER SUITES

Northfield's Only Riverfront Luxury Accommodations

Froggy Bottoms River Suites, Northfield's only luxury accommodations, offer three choices. **The Riviera Suite**, the cozy and romantic two-bedroom River suite, complete with full kitchen and laundry, is situated two floors above Froggy Bottoms Pub. The suite sleeps six and features "American Frog Décor" and a river deck 40 feet above the picturesque Cannon River. The deck has a commanding view of Bridge Square and the heart of the city.

The Lucky Frog is a one-bedroom streetside that sleeps four. **Lily Pad** is an efficiency suite that sleeps four in one spacious, streetside corner room.

Special event weekends include, but are not limited to, St. Olaf graduation and alumni weekend, Northfield High School graduation, Carleton graduation and alumni weekend, the Defeat of Jesse James Days (first weekend after Labor Day) and the St. Olaf Christmas Festival (no two-night minimum for the latter.)

RATES:	Riviera Suite	The Lucky Frog & The Lily Pad
Sun. through Thurs.....	\$150/night.....	\$100/night
Fri. & Sat.....	\$170/night.....	\$125/night
Special event weekends.....	\$210/night	\$150/night
(two-night minimum reservations on special event weekends)		
Weekly.....	\$900/week	\$600/week
Monthly.....	\$2,700/month.....	\$1,800/month

Prices of the rooms are subject to a 9.5% sales and lodging tax.

For further information or reservations call 507-650-0039 or e-mail frog_suites@yahoo.com.

Fliers available here at the pub - ask your server.

See Froggy Suites photos at www.froggybottoms.com



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