

THE Froggy TIMES

Menu on pages 3-6

SPRING/
SUMMER 2005

A HISTORY:

Froggy Bottoms Irish River Pub

By Susan Hvistendahl

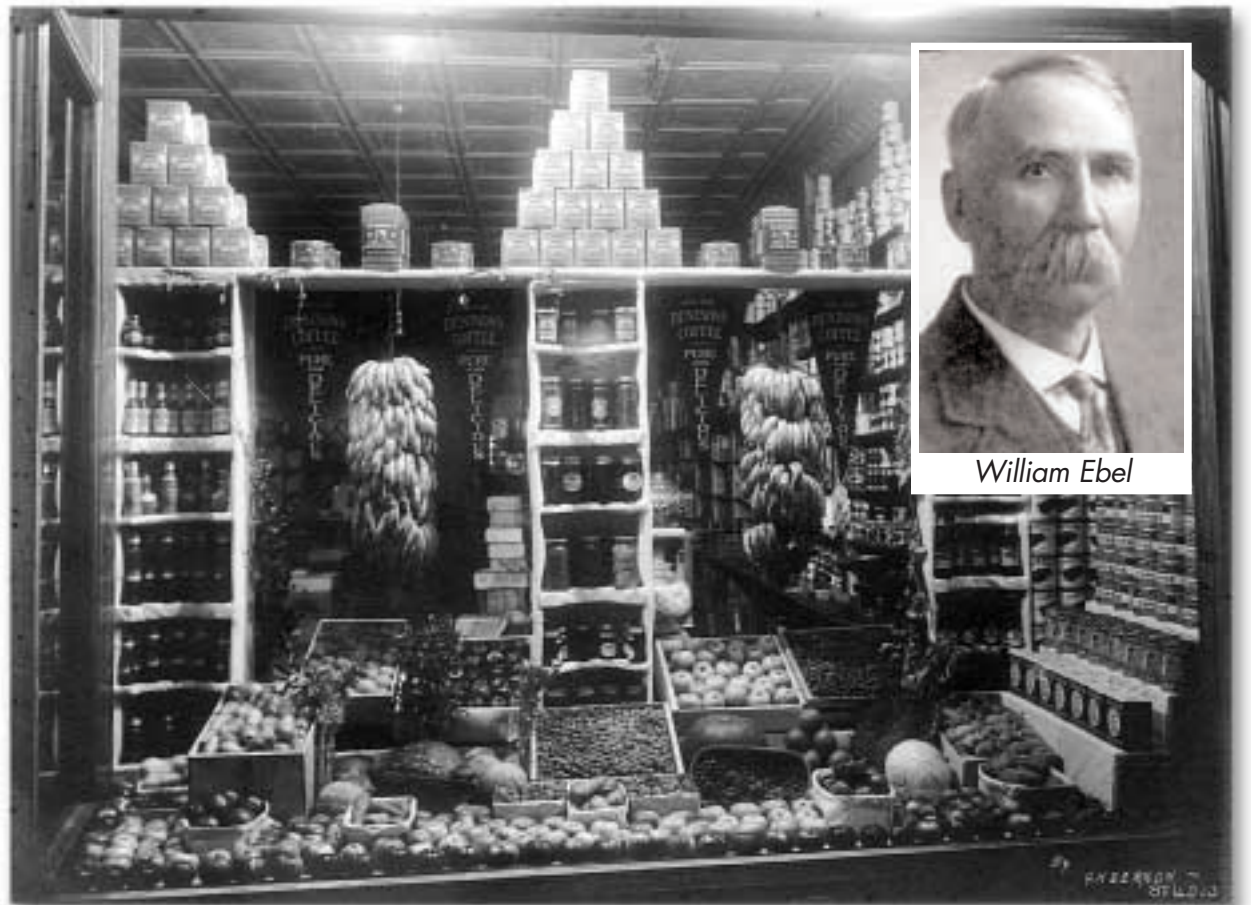
In the early 1970s recent St. Olaf graduate David Hvistendahl decided to rent a farm house on Fox Lake near Northfield as he searched for his life's mission. The ribbeting chorus of frogs at night inspired his group of friends to call the farm "Froggy Bottoms." The name was a takeoff on "Foggy Bottoms," an appellation of the State Department Wing in Washington, D.C., because the building was built over swamp lowlands and has had both meteorological and metaphorical fogs (of confusion) settling over it from time to time. Friends and family members gleefully gave David a variety of frog-related items for the abode until he found himself swamped with frolicsome frog decorations.

Fast forward about three decades, just before the turn of the century. David Hvistendahl, Esq., now an established attorney in Northfield, bought the West Bank buildings adjacent to his law office on South Water Street beside the Cannon River. As the owner of Peterson Art Furniture in Faribault, David knew that he had at his disposal there 35,000 feet of space filled with architectural salvage waiting for a new home. The company, located at 28 Northeast Fourth Street (Highway 60), offers antiques, art, cabinets, doors, hardware, lighting, plumbing, stone, windows and woodwork, along with large pieces of furniture and "weird and unusual items."

Over the years the West Bank Buildings housed William Ebel's General Merchandise store (Ebel started at a frame building in that location in 1876 and retired in 1941 after almost 65 years of service), Hughes and Heckler Hardware, Anderson's Furniture and Funeral Chapel, and Jasnoch Construction Co., among other businesses.

Tadpole Days

David and his fiancée Mary Casey finally decided that a pub would be the best possible use for the lower level of the West Bank buildings. Both hoped to build a restaurant and pub that they would want to hang out in. The pub was given the name "Froggy Bottoms." Froggy Bottoms Farm, with its mile of lake shore on the north side of Fox Lake, had been the party place for the young and the restless in the 1970s and David wanted to honor those good vibrations. Dave and Casey (who goes by Casey as her first name) would also have a place to show off



Ebel's General Merchandise store occupied the Froggy Bottoms site for 65 years beginning in 1876. Photo courtesy of Rene Koester

the still burgeoning frog collection.

The full name of the pub became "Froggy Bottoms Irish River Pub" when David married Casey. Casey was born in County Tipperary in Ireland and was adopted and brought to the U.S. to live with a new Irish family, the Caseys, in Ohio in 1954. Although a psychologist by trade, Casey was instrumental in planning the menu and adapting family recipes for Froggy Bottoms, including Casey's famous Irish stew. Casey also contributed much to the convivial, welcoming atmosphere of the pub.

Deconstruction and Reconstruction

The lower floor of the building which was ultimately turned into the pub was "a rat hole" at first, according to Bill Peterson, the chief carpenter of the deconstruction and reconstruction process. The floor was covered with debris left in the wake of flooding.

An architectural salvage crew from Peterson Art Furniture, nicknamed the "Demons of Deconstruction," started to gut the place in December of 1999. It took a month just to take apart and clear out everything that was on the lower floor. Then five months were spent on the stone work, tuck pointing the limestone interior and exterior, before construction began in June of 2000. Ed Seiler, finish carpenter on the project, said, "We had to concentrate on small aspects of the total job because if we thought about everything that had to be done it would be overwhelming." Building code disputes and a month long flood slowed the construction. But finally Froggy Bottoms Irish River Pub opened on July 3, 2001.

Froggy's: Architectural Recycling Center

Customers found the entrance to Froggy Bottoms, at 305 South Water Street, still in its original configuration, with 8 foot high doors and the same steel cir-

History continued on page 8

A PUBLICATION of

Froggy Bottoms
Irish River Pub

Downtown Northfield

www.froggybottoms.com





THE FroggyTIMES

A quarterly publication of Froggy Bottoms Irish River Pub and Restaurant, where the elite come to eat.

Bullfrog's
Sister & Editor
in Chief
Susan Hvistendahl



And a cast of thousands...



Carrie Budahl



Wes Fraser



Jenna Soulak



Ryan Heinritz



Annette Twaites



Cindy Malecha



Shane Loney



Jake Hvistendahl



Ann Erickson



Amanda Anhorn



Mary Doty



Greg May



Sonya Bush



Matt Olsen?

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CROAKS FROM THE TOP FROGS

Welcome to Froggy Bottoms Irish River Pub and to our first issue of *The Froggy Times*.

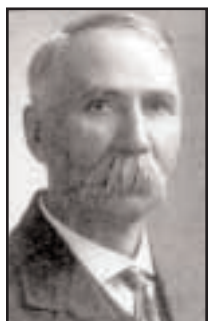
This restaurant and pub grew out of our travels to Mexico and to Ireland to visit Casey's relatives. We have always enjoyed small bars and restaurants in historic settings.

Since we owned an interesting building on the Cannon River in Northfield, we decided the best use of the river level would be to build a bar and restaurant. The project proved to be considerably more difficult than we had imagined, but as we celebrate our fourth anniversary year we are quite pleased that Froggy Bottoms has evolved into the friendly social center and everyday restaurant that we had envisioned.

Our goals are to have consistently good and healthy food, which we have achieved with the assistance of chef Patrick Kleeberger, and a friendly bar, which is managed by Cindy Ford. And it has become our families' gathering spot for relatives near and far. We hope your family will be comfortable getting together here with us on a regular basis to eat, drink, relax, talk, laugh and reflect.



Top Frogs with their Top Dogs – David and Casey Hvistendahl with Lucky and Lucy.



Frog Foe

Alas, it appears that the long-time owner of the property now known as Froggy Bottoms was no friend to frogs. William Ebel, who ran a general merchandise store at our site from 1876 to 1941, is said to have instigated the draining of "the old frog pond" and filling it for use as the local fairgrounds. Ebel and his friend W.F. Schilling took a boat out among bulrushes and bullfrogs and speared down. They were pleased to find a shallow bottom.

William Ebel

Farmers were then given stock at the rate of \$10 a share to haul dirt and gravel to cover the fill which consisted of tin cans, ashes, leaves, lawn clippings and garbage. Schilling speculated the "some twelve million years from now some of the archeologists at Carleton and St. Olaf will dig down in this spot and issue a lengthy treatise telling of a great hotel being located there, judging from the number of petrified cans and grapefruit parings found there."

CROAKERS IN CHARGE

Bar Manager Cindy Schorn Ford

Her official title may be bar manager but Cindy Schorn Ford wears many hats here at Froggy Bottoms. A valued staff member from almost the beginning, Cindy came upon her career after graduating from Moorhead State with a teaching degree in history. While many folks work their way through college waiting tables, Cindy didn't give it a try until after she had finished her studies. To her surprise (and our good fortune) she found she liked it so much she decided to stick with it.

Cindy grew up on a farm outside Raymond, Minnesota, and is used to hard work. Her first job was pulling weeds out of the bean field when she was only five years old. Such was her prowess that she soon received a pay raise from a penny a row to a nickel.

Cindy is quite content with her chosen profession. She especially appreciates the friendships she has formed with Froggy Bottoms regulars. She adds, "I get paid to have fun and work with a great group of people!"

From the menu Cindy recommends her favorites, chicken quesadillas, Mandarin orange chicken salad and orange chicken stir fry. And be sure to ask for Cindy's new tropical punch concoction that she calls "Blue Hawaii." (The ingredients are her secret.)

Cindy lives in Faribault with her husband Butch, proprietor of Ford's Plumbing and Heating, and has two stepchildren, Shara and Bob.

Kitchen Manager Patrick Kleeberger



Patrick Kleeberger's kitchen magic has contributed to the success of several local establishments, including the Prairie House, the Tavern, the Ole Store, the Ideal Café (three years as proprietor) and the Northfield Golf Club. And when Froggy Bottoms came a-courtin' he couldn't resist.

A Northfield native, Patrick spent one year away in Minneapolis working at Pam Sherman's Bakery Café, a good place to spot celebrities on occasion. Former KSTP television anchorman Dave Moore would stop by for breakfast almost every morning. Patrick says Moore would inevitably forget his hat, so the café had a "hat rack just for him." Prince and his band would also come in on occasion. Prince was "pretty decent," according to Patrick, but "kind of a fussy eater" who tended toward vegetarian fare. But Prince never sent anything back to the kitchen.

As Froggy Bottoms kitchen manager, Patrick is the secret behind most of our delectable dishes. Among his most requested specials are Chicken Florentine and Chicken Tarragon. Patrick also works on Irish fare with co-owner Casey, who has a vast collection of recipes from her own creation and also from her homeland, passed on to her by her family members.

Patrick lives in Northfield with his wife, Kristi, a paraprofessional who helps disabled children in the Northfield school system. He has two stepsons, Caleb and Dylan.

Having worked at many area locations, Patrick seems content at Froggy Bottoms. He says, "It's a very upbeat place. I think the employees are a good group of people. Everyone gets along very well. At busy times everybody seems to work together very well. Things flow, like a restaurant is supposed to work."



MENU

Froggy Bottoms Irish River Pub

BEVERAGES, APPETIZERS & SALADS

Ask your server to describe our daily specials!

— BEVERAGES —

ONE FREE REFILL!

Milk	\$ 1.50	Hot Chocolate	\$ 1.25
Pop	\$ 1.50	Hot Cider	\$ 1.25
Ice Tea	\$ 1.50	Coffee (regular & decaf)	\$ 1.25
Hot Tea (ask server for varieties).....	\$ 1.25		

* Froggy's specialties

— APPETIZERS —

- *Tortilla Chips w/Homemade Salsa**\$3.50
- *Nacho Platter**\$7.25
Loaded with cheese, peppers, onions, diced tomatoes and black olives, accompanied by homemade salsa and sour cream.
- *Nacho Supreme Platter**\$8.00
Famous Froggy toppings with chicken or beef or refried beans.
- *Quesadillas**\$8.75
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 Casey and David's research in Mexico.
- Mozzarella Cheese Sticks (6)**\$5.00
Accompanied by Froggy's own homemade marinara.
- Shrimp Basket**\$7.00
with fries add\$ 1.00
- Buffalo Wings (10)**.....\$8.00
Accompanied with celery sticks and choice of hot, BBQ, or honey mustard sauce.

- Crispy Chicken Fillets (5)**
(enough for two).....\$8.00
- Chicken Fillet meal (3)** Fillets with fries ..\$7.00
Accompanied with ranch, Amablu blue cheese dressing, honey mustard or BBQ sauce.
- Jalapeño Poppers (8)**\$7.00
Crispy nuggets filled with cream cheese.
- Sampler Platter**.....\$8.50
Enjoy (4) mozzarella sticks, (4) buffalo wings and (4) jalapeño poppers.
- Pat's Potatoes**.....\$3.50
Pan-seared, baby red potatoes seasoned to perfection.
- French Fries**\$3.50
- Cheese Bread**\$5.00
Italian bread smothered with melted mozzarella and provolone, served with homemade marinara.
- Garlic Bread**\$4.00
Froggy's own homemade garlic recipe served with marinara.

— SALADS —

All salads served with house garlic bread.

- Dressings:** Amablu Blue Cheese, Italian, Thousand Island, French, Ranch, Honey Mustard, Caesar and Vinaigrette
- Mandarin Orange Chicken Salad**\$7.75
Mandarin oranges with Cran-Raisins and walnuts with vidalia onion sweet/sour dressing.
 - Garden Salad**\$7.00
Fresh greens topped with tomatoes, cucumbers, olives and fresh seasonal veggies.
 - Grilled Chicken Caesar Salad**.....\$8.50
Fresh greens topped with grilled chicken, tomatoes, black olives, parmesan cheese and croutons.
 - House Salad**\$4.00
Crisp lettuce topped with tomatoes, black olives, cheese, cucumbers and croutons.
 - Taco Salad**.....\$7.75
Seasoned ground beef or grilled chicken, corn chips, peppers, lettuce, tomatoes, black olives, onions and shredded cheese.
 - The P.D.N. Salad (Pat Dunn's "Pretty Darn Nutritious" salad)**\$9.00
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.
 - Cobb Salad**.....\$8.25
Generous serving of mixed greens, chicken, bacon, avocado, tomatoes and egg with a combination of Russian and Amablu Blue Cheese dressing.
 - Chef Salad**.....\$8.00
Generous blend of mixed greens, turkey, ham, egg, tomatoes, cucumbers, onion and choice of dressing.



A 20% gratuity will be added to all parties of 8 or more.

All prices include sales tax.

Add \$1 for split items.



Ask your server to describe our daily specials!

SANDWICHES, CLASSICS & FAVORITES

– SANDWICHES –

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

- | | |
|---|---|
| <p>Chicken Cordon Bleu.....\$8.00
<i>Melted Swiss cheese over a grilled chicken breast and a slice of ham, lettuce and tomato.</i></p> <p>Grilled Chicken Breast.....\$7.50
<i>Savory chicken breast with lettuce, tomatoes and onion.</i></p> <p>Curried Chicken Salad on Croissant . \$7.00
<i>Delicious chicken salad mixed with apricots, walnuts, celery and onions.</i></p> <p>BLT Deluxe\$6.50
<i>Crisp lettuce topped with tomatoes, savory bacon and mayo.</i>
Add avocado......75</p> <p>Grilled Cheese.....\$5.00
Add tomatoes......50
bacon.....\$1.00</p> <p>Froggy's Triple Decker Club.....\$8.50
<i>Ham, turkey and bacon stacked on three tiers of white or wheat bread, topped with lettuce and tomato.</i></p> <p>Avocado Sandwich (seasonal)\$7.50
<i>Avocado accompanied by lettuce, tomatoes, cucumbers and dressed with cream cheese and mayo.</i></p> | <p>Meatball Splash.....\$7.00
<i>Served on a hoagie, smothered in our own marinara sauce and melted parmesan.</i></p> <p>A Classic Reuben.....\$7.50
<i>Thinly sliced corned beef with baby Swiss cheese, kraut and Froggy's special sauce, served on pumpernickel rye.</i></p> <p>Ravishing Rachel\$7.50
<i>Same as our Reuben – only with thinly sliced smoked turkey.</i></p> <p>Ham and Swiss (hot or cold, on wheat, white, or croissant)\$6.50</p> <p>Turkey and Swiss (hot or cold, on wheat, white, or croissant)\$6.00</p> <p>Deluxe Peanut Butter & Jelly.....\$4.00</p> <p>Froggy Croaker\$6.00
<i>Yes, a fresh ground chuck burger with or without lettuce, tomato and onions. Tell us how you'd like it!</i>
Add cheese......50</p> <p>Steak Sandwich\$8.00
<i>5 oz ball tip steak grilled to perfection.</i>
Add mushrooms, cheese, peppers or onions..50 ea.</p> <p>Pastrami Sandwich\$7.50
<i>Hot or cold, with your choice of Swiss or pepperjack cheese on wheat, pumpernickel or white bread.</i></p> |
|---|---|

– FROGGY'S CLASSICS –

Served with house garlic bread.

- | | |
|--|---|
| <p>HOUSE SPECIAL:</p> <p>Orange Chicken Stir Fry.....\$10.00
<i>Crispy orange chicken over a bed of steamed broccoli on white rice.</i></p> <p>Vegetable Teriyaki Stir Fry\$9.00
<i>Includes snow peas, broccoli, carrots, water chestnuts, bamboo shoots, red pepper and pearl onions in a savory teriyaki broth.</i>
Add beef.....\$1.00
chicken.....\$1.50
shrimp\$2.00</p> | <p>Cajun Beef Tips.....\$10.00
<i>Seared sirloin with bell peppers and onions with a rich gravy over rice or noodles accompanied with garlic bread.</i></p> <p>Steak Dinner
(Ask server for weekly steak special)\$14.50
<i>Served with mixed vegetables, potatoes and house salad.</i></p> |
|--|---|

– Froggy's Favorites –

- Old Chicago Dog** (choice of relish, chopped onion, or sauerkraut and served with chips)\$5.00
- Soup of the day**(small bowl) \$3.75 (large bowl) \$5.50



A 20% gratuity will be added to all parties of 8 or more.

All prices include sales tax.

Add \$1 for split items.



MENU

Froggy Bottoms Irish 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.....	\$6.50	\$7.50
“Combo” Sausage and pepperoni or sausage and mushroom.....	\$7.00	\$7.50
“Deluxe Combo” Sausage, pepperoni, onion, mushroom and green pepper....	\$8.50	\$9.50
“6-Pack” Canadian bacon, pepperoni, sausage, real bacon and 2 cheeses.....	\$9.00	\$11.00

– PASTA –

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

Linguini	\$9.00
With meatballs add	\$1.00
With mushrooms add	\$1.00
With cheese bread add	\$1.25
With chicken add	\$1.50
With shrimp add.....	\$2.00

– DESSERTS –

Fudge Brownie Sundae.....	\$5.00
<i>Large brownie with New York vanilla ice cream topped with chocolate syrup, whipped cream and a maraschino cherry.</i>	
Pat’s Poppyseed Cake	\$4.50
<i>Rich caramel sauce over made-from-scratch poppyseed cake.</i>	
Froggy Float.....	\$4.50
<i>New York vanilla ice cream with Sprecher’s root beer.</i>	



Froggy's Irish Specialities

Corned Beef & Cabbage.....	\$12.00
<i>Juicy tender chunks of corned beef served with cabbage, carrots, Pat’s potatoes and Irish soda bread.</i>	
Bangers & Mash	\$10.00
<i>Irish sausage sauteed with onions and mushrooms and served with mashed potatoes and Irish soda bread.</i>	
Poached Salmon with Herbed Sauce.....	\$14.50
<i>Seasoned salmon served with mashed potatoes and topped with herbed butter and lemon wedge. Served with a side salad.</i>	
Casey’s Irish Stew	
w/soda bread.....(small bowl) \$4.50	(large bowl) \$7.50
<i>The secret recipe is from the Emerald Isle – Casey’s not talking!</i>	

SIDES

Irish Mashed Potatoes.....	\$3.00
Irish Soda Bread	\$2.00
Side Salad.....	\$4.00



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All prices include sales tax.

Add \$1 for split items.





Froggy Bottoms Irish River Pub



CORDIALS, LIBATIONS & BEER

- HAPPY HOUR 4-6:00 -

\$1.00 off

TAP & DOMESTIC BOTTLED BEER
& RAIL DRINKS

- PITCHER SPECIALS - & KARAOKE

EVERY THURSDAY, 8 P.M. TO CLOSE
AT THE FROG - \$5.00 PABST PITCHERS

\$2.00 off

GRAINBELT • MICHELOB GOLDEN LIGHT PITCHERS

Tap Beer

Michelob Golden Draft Light
(St. Louis & The World)
Grain Belt Premium (Schell's - New Ulm)
Leinenkugel's Honey Weiss
Summit Extra Pale Ale (St. Paul)
Finnegan's Irish Amber (Summit)
Guinness (Dublin, Ireland)
Seasonal Tap - ask your server

Bottled Beer

DOMESTIC

Budweiser
Bud Light
Miller Genuine Draft
Miller Light
Michelob Light
Michelob Golden Draft Light
Michelob Ultra
Killian's Red
Rolling Rock
Rolling Rock Green Light
Coors Light
Special Export
Sam Adams Light
Rogue Dead Guy Ale - Oregon Domestic

IMPORTED

New Castle Brown Ale - England
Amstel Light - Holland
Heineken - Holland
Corona - Mexico
Bass Ale - Britain
St. Pauli Girl - Germany
Labatt Nordic (non-alcoholic) - Canada
O'Douls Amber (non-alcoholic)
Busch N/A (non-alcoholic)

Wine Coolers

Bartles & Jaymes
Mike's Cranberry
Mike's Lemonade
Smirnoff Ice
Hard Core Apple
Smirnoff Green Apple
Smirnoff Raspberry

Wine (by the glass or bottle)

HOUSE

Delicato Chardonnay

Medium bodied with fresh flavors of apple evident throughout - with a honey-oak finish.

Delicato Cabernet Sauvignon

Toasty and spicy oak characters integrate with the fruit to make the wine even more attractive.

Delicato Merlot

Bright flavors of blackberry and plum burst in abundance, lingering off to a smooth oaky finish.

Cypress White Zinfandel by J. Lohr

Slightly sweet, well-balanced, crisp with flavors of fresh strawberries.

PREMIUM RED

Wyndham Estate Bin 555 Shiraz

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

Chateau Julien Barrel Select Merlot

Raspberry fruit flavors, accented by spice, vanilla, mocha and a warm toastiness. A soft mouthfeel and supple finish.

Columbia Crest Grand Estate Cabernet Sauvignon

Aromas of ripe black cherry, toasty oak and cedar are followed by intense black fruit and sweet spice flavors. "88" points from the "Wine Spectator"

PREMIUM WHITE

Columbia Crest Grand Estate Chardonnay

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"

Folonari Pinot Grigio

Crisp, pleasant and easy to drink, good with fish and chicken.

Zimmerman-Graeff, Piesporter Michelberg Kabinett

Ideal to complement light and spicy meat dishes, as well as pastas.

Le Faux Frog Chardonnay

Tantalize your tongue with the fruit-full flavors of crisp green apples. Nice as an aperitif or with seafood of your choice.

Toad Hollow Dry Pinot Noir Rosé

A true "French style" bone dry and elegant Rosé wine produced from the Noble Pinot Noir grape. This is a truly dry, uncomplicated statement of Pinot Noir at its lightest and most delicate. Spice, pepper and heat bring out the wonderful wild strawberry flavors. Good with fish or spicy food.

Liqueurs

Blue Curacao
White Crème de Cacao
Dark Crème de Cacao
Crème de Cassis
Crème de Banana
Apple Pucker
Green Crème de Menthe

Sloe Gin
White Crème de Menthe
Galliano - France
Midori-Melon - Mexico
Jagermeister - Germany
Rumple Minz - Canada
Kahlua - Mexico
Baileys - Ireland
Godiva - Belgium
Irish Mist - Ireland
B & B - France
Benedictine - France
Campari - Italy
Chartreuse - France
Tuaca - Italy
Ouzo - Greece
Sambuca - Italy
Martell VSOP - France
Chambord - France
Cointreau - France
Drambuie - Scotland
Grand Marnier - France
Tia María - Jamaica
Frangelico - Italy

Amaretto

Disaronno Amaretto

Brandy

Christian Brothers
E & J
Korbel
Blackberry Brandy

Cognac

Hennessy - France
Courvoisier - France
Remy Martin VSOP - France
Martell VS - France

Gin

Beefeaters
Tanqueray
Bombay
Bombay Sapphire

Rum

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

Schnapps

99 Bananas
99 Apples
Red Stinger
Peach
Root Beer
Strawberry
Butterscotch
Black Raspberry
Peppermint
Dr. McGilly

Scotch

J & B
Cutty Sark
Dewar's
Johnny Walker Red
Johnny Walker Black
Chivas Regal - 12 yr.
Laphroaig - 10 yr.
Balvenie - 10 yr.
Talisker - 10 yr.
Glenmogie - 10 yr.
Macallan - 12 yr.
Cragganmore - 12 yr.
Glenfiddich - 12 yr.
Glenlivet - 12 yr.

Tequila - 80 proof

José Cuervo Especial
1800 Reposado
Sauza Commemorative
Sauza Hornitos

Vodka - 80 proof

Absolut
Absolut Mandrin
Absolut Vanilla
Absolut Citron
Absolut Peppar
Absolut Kurant
Stolichnaya
Stoli Raspberry - 70 proof
Stoli Vanilla - 70 proof
Skyy
Ketel One
Ketel One Citroen
Gray Goose
Vox
Lime Vodka

Whiskey

Heaven Hill - 8 yr - 86 proof
Knob Creek - 9 yr - 100 proof
Basil Haydens - 8 yr. - 80 proof
Bakers - 7 yr. - 107 proof
Bookers - 8 yr. - 126.7 proof
Blanton's - single barrel - 93 proof
Makers Mark - 90 proof
Wild Turkey - 101 proof
Old Grand-Dad - 86 proof
Jack Daniels - 80 proof
Jim Beam - 80 proof
Windsor - 80 proof
Canadian Club - 80 proof
Seagrams VO - 80 proof
Seagrams 7 - 80 proof
Bushmills - Irish - 80 proof
Jameson - Irish - 80 proof
Jameson - 12 Yr. - Irish - 80 proof
Crown Royal - 80 proof
Southern Comfort - 70 proof
Tangle Ridge - 10 yrs. - 80 proof



Bottled Pop

Sprechers Root Beer
Sprechers Cream Soda

Pop

Pepsi	Dr. Pepper	Tonic
Diet Pepsi	Pink Lemonade	Soda
Mountain Dew	Raspberry Tea	Sour
7-Up		





HOURS OF OPERATION

Tuesday-Saturday:
11 a.m. to whenever

Sunday:
Noon to 8:00 p.m.

Monday:
CLOSED

FROGGY BOTTOMS BOOTY

Polo Shirt	\$28.00	Froggy Shot Glasses ..	\$3.00
Tie-dyed Shirt	\$24.00	Froggy Can Coolers ..	\$4.00
XXL	\$26.00	Finger Frogs	50¢
Sleeveless Tie-Dyed Shirt .	\$16.00	Bubble Frogs	\$1.00
XXL	\$18.00	Bean Bag Frogs	\$2.00
Sweatshirt	\$30.00	Bendable Frogs	\$1.50
XXL	\$32.00	Frog Pens	\$4.00
Grey/White T-shirt	\$20.00	Pop-up Frogs	50¢
XXL	\$22.00		

Peterson Art Furniture Co., Inc

ANTIQUE MALL-BOOTH SPACE AVAILABLE
ANTIQUE LIGHTING & AUTHENTIC RESTORATION MATERIALS

35,000 square feet of useful old stuff-
we buy architectural salvage by appointment only

Specializing in lighting, large pieces of furniture & weird and unusual items

ANTIQUES, ART, CABINETS, DOORS,
HARDWARE, LIGHTING, PLUMBING,
STONE, WINDOWS & WOODWORK
WHOLESALE & RETAIL-DEALERS WELCOME

THURS., FRI. & SAT., 10 AM-5 PM
David Hvistendahl, owner



28 northeast fourth street (Hwy 60) in
Faribault's Old Town
WE ACCEPT VISA & MASTERCARD

Please leave your children at home-this is a working warehouse
and is not a safe place for children

507-332-2158

FROGGY BOTTOMS RIVER SUITE

NOW RENTING!
NIGHTLY • WEEKLY
MONTHLY



A cozy and romantic two-bedroom Riviera suite, complete with full kitchen and laundry, charmingly situated over the pub and overlooking the picturesque river.

See page 8 or ask your server for more information.

"Though boys throw stones at frogs in sport, the frogs do not die in sport, but in earnest."

- Plutarch



Froggy Bottoms Irish River Pub

Feel free to
take this PUblication
home with you
as a souvenir!



History *continued from page 1*

cular staircase installed by Gene Jasnoch in 1981. However, decorative frog and lion ironwork was added, along with a pacifistic St. Olaf lion, sans his war ax. Visitors can use a handicapped-accessible West Bank River Walk entrance on the north side which sports a coat of arms diplomatically combining the Carleton College knight and the St. Olaf lion.

The 30-foot bar welcomes all customers, including ghosts who once frequented other pubs. The mahogany front bar top came from the Monterrey Ballroom, now called the Jungle, a few miles south of Owatonna. The back bar used to be in the Persian Palms, a sleazy strip club on Washington Avenue in Minneapolis. The walnut face of the front bar came from the old Northfield National Bank, salvaged by Jack Tripp, who found it lying on Division Street when the bank was torn down in 1963. The divisions for the teller stations can still be seen.

Two pillars at either end of the bar were salvaged from Ytterboe Hall, a much beloved St. Olaf dormitory which was demolished in 1996. (Sentimental Oles: Take note!) The booths of the main room were salvaged from a defunct Bridge Square restaurant called Paulina's. The tables and chairs are from the state schools in Faribault, although the copper cladding was added by Lockerby's Sheet Metal. There is also a mirror from the original Tiny's pool hall, which once stood across the street from its present location on Division Street. The booths of the adjacent private

party room came from the old Ideal Café in downtown Northfield which Froggy Bottoms chef Patrick Kleeberger once owned. The tables were built by Bill Peterson and Ed Seiler from booths from the Monterrey Ballroom.

The fireplace was constructed with stone salvaged by the Demons of Deconstruction from Dow Hall at the Minnesota State Academy for the Blind in Faribault. The two stone pillars on the face of the fireplace were discovered in a crawl space under the old Ytterboe Hall. The Viking head perched on top of the fireplace was found on the roof of a building in Faribault. Bill Peterson gave it an acid wash to bring out its distinctive visage.

Credit goes to John "Frenchy" Jacob for the flower arrangements on all three levels of the river decks and for the sidewalk flowers as well. "Frenchy," who is actually from Germany, is also the architect of the fountain and garden at the base of the front circular staircase.



Froggy Bottoms' Riverview Deck.

Artists' Quarters Party Room

The room rented out for private parties is called the "Artists' Quarters" because for over two years it was used as a studio for female Northfield artists, Pam Teorey, Jill Enedsvedt, Angela Gregerson, Marie Perry and Karen Oiseth. (Pam remembers it as a wonderful place to "leave our hectic schedules behind and just work on our art.")

The Artists' Quarters seats 45, with cocktail party mingling capacity of 60. There is a private bar with one beer on tap, bottled beer, wines and a selection of liquor. There is a \$250 food and beverage minimum

for the room. The menu can be planned with head chef Patrick Kleeberger and bar manager Cindy Ford or an appetizer buffet can be arranged.

The room is available for special events such as birthday, anniversary, graduation, groom's dinners or holiday parties. There is a mixture of seating at booths, tables and at the bar, with direct access to the Froggy Bottoms river deck. There is the usual eclectic froggy décor to admire and Elvis Presley is always on stage.

For reservations, please call Cindy at 507-664-0260. Booking should be done 10 days in advance of the event.

FROGGY BOTTOMS RIVER SUITE

Northfield's Only Riverfront Luxury Accommodations

First tenants answer call of the wild

Froggy Bottoms River Suites hosted its first occupants in May 2004. Jerry and Judy De Wald, custom design stained glass artists from Watertown, S.D., sent this unbiased account of that historic stay.

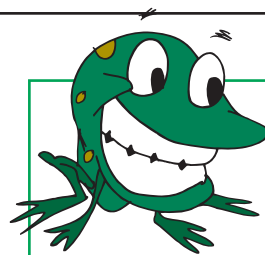
Tired of fast food and boring motel rooms? We came upon the best kept secret since they enacted the Patriot Act! As we were enjoying a lovely walk along the Cannon River in Northfield we followed a ribbeting chorus coming from below us and came upon the delightfully fun Froggy Bottoms Irish River Pub. Guests are warmly greeted and it is easy to overindulge with bowls of Casey's Irish stew and bread deliciously heaped with hot cheese. (No frog legs here!) Contentedly stuffed and too sleepy to continue our travels, we took our waiter Kermit's suggestion to stay on at the Froggy Bottoms River Suite that had just opened.

We entered a cozy and romantic two bedroom Riviera suite, complete with full kitchen and laundry, charmingly situated over the pub and overlooking the picturesque river. Instead of the usual common motel room, we were welcomed into the inviting atmosphere of what we can only assume is called eclectic "American River Frog" décor. Not one detail for the guests' comfort had been missed, from classics like "Wind in the Willows" in the bookcase to wonderful original art work and adorable froggy accents enhancing the rooms.

We gratefully sank into the extremely comfortable bed, which was luxuriously covered in Tuscany cream crisp bed linen. We can assure you, this wonderfully charming lily pad won't stay a secret for long! It may be called Froggy Bottoms but this home away from home in Northfield is definitely TOP of our list.

RATES: Sunday through Thursday – \$140/night
Friday & Saturday – \$160/night
\$700/week • \$2,100/month
Special event weekends: \$200/night (two-night minimum reservation)
Call for Corporate Rates.

For further information,
please ask your server for a flier,
or call 507-650-0039 for reservations.



FROGGY FUNNIES

1. What is the preferred car of frogs? *The Beetle.*
2. What do you say to a hitch-hiking frog? *Hop in!*
3. What kind of shoes do frogs wear? *Open toad!*
4. What is the first book a tadpole reads?
Metamorphosis by Kafka
5. What is a frog's favorite time? *Leap year!*
6. What is a frog's favorite game? *Croaket.*
7. Why did the frog say meow? *He was learning a foreign language.*
8. What's red and green and goes 175 miles an hour?
A frog in a blender. What do you get if you add milk? *Frog nog!* What happens if you drink frog nog? *You croak!*
9. How deep can a frog go? *Knee-deep knee-deep!*
10. Why are frogs such liars? *Because they are amFIBians.*



NORTHFIELD
HISTORICAL
SOCIETY

Northfield remembers the infamous bank robbery attempt of the James-Younger gang through street re-enactments and exhibits at the Northfield Historical Society Museum on Bridge Square in downtown Northfield. Froggy Bottoms supports this significant community resource and encourages you to check it out!



NHS Hours:
Tues-Sat., 10-4; Sat 1-4,
Mondays in the summer, 10-4
Ph. 645-9268