

“Frenchy” - Founder of Froggy’s Flowers

By Susan Hvistendahl

One of the most picturesque aspects of Froggy Bottoms River Pub is the profusion of colorful flowers on the patio and on the balconies overlooking the Cannon River from Memorial Day until the first frost of fall. From the very beginnings of the pub in the summer of 2001, John “Frenchy” Jacob has been the architect of these floral displays and also is responsible for the barrels of flowers that catch the eye of customers and passersby at the Water Street entrance.

Frenchy does not have to go far to tend the flowers, since he has lived for 20 years in one of the apartments on the third floor of the former Ebel building that now houses the pub. Indeed, all he has to do is step out onto the balcony of his apartment

to care for all of the third floor flower containers.

Despite his nickname, he was born in Germany and came to Northfield with his family in 1957, graduating from Northfield High School. He studied French, Latin and Spanish in school and somehow ended up with the nickname “Frenchy.” After military service in the Army from 1961-64, including overseas duty, Frenchy returned to Northfield and for many years managed the Eagles Club and was commander and officer of the American Legion Club. He has worked for the Carleton Food Service for the past 14 years, following in the footsteps of his parents, who also worked there upon their arrival in Northfield. It was his mother who gave him his love of flowers. He would help her plant flowers and “I



John “Frenchy” Jacob is the architect of the Frog’s floral displays. His favorite flowers include petunias, vincas, marigolds and tulips.

Coleen Rowley’s Links to Northfield, Dundas - and Froggy Bottoms

By Susan Hvistendahl

Coleen Rowley, the DFL candidate for Congress in Minnesota’s Second District, may be from New Hampton, Iowa, but she has strong ties to Froggy territory. Her father Larry Cheney was originally from



Coleen Rowley, who is running for Congress, has her campaign headquarters above Froggy Bottoms. She’s pictured here on the Froggy Bottoms deck with her special assistant Phil Oretsky.

Dundas and her great-great-great-grandfather Luke Cheney and his family settled on a 720-acre farm near Dundas in 1865. And now Coleen has her campaign office above Froggy Bottoms, where staff members who are busily stuffing envelopes and making phone calls can enjoy river views and take a break for a bite to eat at the outdoor patio tables of the pub.

“If we had a gondola go by, we would have thought we were in Venice,” Coleen said one afternoon in May, after what she described as a “wonderful lunch” with her aides as they looked out over the Cannon River.

Coleen remembers Northfield and Dundas from family visits when she was young and also from being the female winner of the Northfield Triathlon a couple times just a few years ago.

“We would swim 20 laps in the outdoor pool, bike 11 miles and run four miles in the Arb,” Coleen explained.

Northfield’s Triathlon winner received another honor in 2002. Coleen was one of three women named as *Time Magazine’s* Persons of the Year for being “whistleblowers.” In May of that year in her capacity as FBI agent and Minneapolis division legal counsel, she sent a memo to the FBI Director about how the bureau had brushed off pleas from her Minneapolis field office regarding Zacarias Moussaoui’s suspicious activities prior to the 2001 attacks of September 11 (he was sentenced to life in prison in April of 2006). The

just naturally got into it that way,” says Frenchy.

Frenchy estimates that he must plant between 300-500 flowers each season, which he gets by special mail order and from local stores. He also maintains the froggy fountain, run by three water pumps, on the patio. And, of course, frogs frolic amid the plantings.

Fifteen ducklings joined the frogs in the patio garden April 29 when a mother duck, who had hatched 10 ducklings there the previous summer, once again chose Frenchy’s garden for her nest.

“I was a little upset,” French admitted. “I had to replant some flowers that they had dug up,” he said. “They’re cute, but they are just wild ducks.” Within five days, the ducklings had followed their mother over the railing into the Cannon River, much to Frenchy’s relief.

Frenchy says his flowers suffer more from humans than from feathered visitors. “People pour alcohol on flowers on the patio and do not realize that even cola can kill them. Don’t put any liquids other than water on flowers and keep your cigarette butts out of them.”

On most patriotic holidays Frenchy flies American flags from two of the balconies and on Defeat of Jesse James Days and on other special occasions he flies a variety of international flags as well. The resulting array of colors is one of the most eye-catching sights in town.

French says, “When I see people walking across the bridge and stopping to take pictures, it makes me feel very good. It is the biggest thank you that I could be given for my efforts.”

We at Froggy Bottoms thank him too.

A PUBLICATION of
Froggy Bottoms
River Pub

Downtown Northfield



Go to www.froggybottoms.com for updates on Froggy Bottoms happenings on our new and exciting FrogBlog.





THE FroggyTIMES

Volume 1, Issue 3

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



Susan Hvistendahl
Bullfrog's
Sister & Editor
in Chief



Cindy
Schorn Ford
Bar Manager



Patrick
Kleeberger
Executive Chef



Jake
Hvistendahl
Night Manager

Testimonial from Froggy's Friends



Charlie and Dianne Kyte
Charlie: Executive Director of the Minnesota Association of School Administrators, former Northfield Superintendent of Schools 1989-2000

Dianne: Realtor, Coldwell-Banker South Metro, former school teacher

We came to Froggy Bottoms from the beginning in the summer of 2001. Both of us work into the early evening hours and we'll say, "Let's meet at Froggy Bottoms for a light supper and a glass of wine." We look forward to moving into the Crossings [under construction on the West bank] so we can walk to Froggy Bottoms.

The food is great and reasonably priced and we like the mixture of people our age and college kids. It is family friendly. We particularly enjoy sitting on the patio.

We come here for lunch when our two grandchildren come to town, ages 2 and 4. They love the frogs here. We have a hard time getting them out of here. "I see another one!" they cry.

Layout/Design
By All Means Graphics
18 Bridge Square
Northfield, MN
507/663-7937
www.byallmeans
graphics.com



A BRIEF HISTORY OF 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 became an attorney in Northfield and bought the West Bank buildings adjacent to his law office on South Water Street. He is also the owner of Peterson Art Furniture in Faribault which is crammed with architectural salvage items and the idea came to him that he could transform the lower floor of the former Ebel Building into a pub, using salvaged materials and decorating it with his ever-growing collection of frog memorabilia.

It took months for the "Demons of Deconstruction" salvage crew to gut the place and do stone work and many more months for workers, led by Bill Peterson and Ed Seiler, to complete construction. But at long last the Froggy Bottoms River Pub was ready to open to the public on July 3, 2001. In five short years it has become one of Northfield's most popular gathering spots, for food, fun, libations and, of course, frog-watching.

For a more complete history of the pub, check out www.froggybottoms.com



Top Frog David Hvistendahl

Rowley continued from page 1

9/11 Commission described him at that time as an "Al Qaeda mistake and missed opportunity" to stop the plot. In June of 2002 Coleen testified to the Senate Judiciary Committee about the problems in the FBI and in the intelligence community. She retired from the FBI in December of 2004 and decided to run for Congress, using the campaign slogan "Elect Coleen Rowley: Agent for Change."

This past spring Coleen paid her respects to some of her relatives buried in the Dundas cemetery, accompanied by her father's cousin Donna Cheney Freeman of Dundas, campaign aides Phil Oretsky and Terry Rogers and the *Froggy Times*' editor.

After a brief search, the tombstone of Luke Cheney (1827-1908) was found. Her great-great-great-grandfather came from Naseby, England, in 1845, stopping first in New York to work on Hudson River boats, then in Ohio and Michigan, before coming to Minnesota in 1865 with his wife and five children. (About 60 of his 720 acres near Dundas are still owned by descendants of this Rice County pioneer.) When Luke died in 1908 the Northfield News said, "Mr. Cheney was a quiet, unassuming man who had made many and strong friendships and enjoyed the respect and esteem of the community where he was best known to a marked degree."

Coleen is a descendant of Luke's son John F. Cheney, who farmed his father's land and was active in public affairs, serving on the board of supervisors in Bridgewater Township and as clerk of the school board for 31 years. His son Jesse Luke Cheney was her great-grandfather and Ray Cheney, an assistant foreman of a tie-replacement railroad gang, was Coleen's grandfather. Ray's death in 1935 at the age of 24 has been a family mystery. A Northfield Independent headline reads, "Hint of Foul Play is Raised in Death of Dundas Man at Medford." Around 4 a.m. on July 10 he was crushed by a train and decapitated. The story says that the previous day Ray had dismissed two men who had threatened to get even with him and that shots had been heard shortly before the train passed. Coleen's father, Larry Cheney, was only 19 months old when his father Ray met his strange and violent death.

After the cemetery tour, Donna Freeman suggested a visit to the schoolhouse located on land donated by Luke Cheney on Old Cannon City Road. "It was known as the Cheney School," said Donna. For good reason: A souvenir book for the school year 1897-98 lists 17 pupils, and

ten of the students have the last name of Cheney!

There is not much remaining of that schoolhouse today but the visit left Coleen filled with admiration for her ancestors: "It was a good thing they donated the land. So many ended up to benefit from it. I know a little about the old one-room schools because my mother went to one. Obviously there is a long tradition of valuing education. They had to band together and pay for teachers to come and that's probably one of the things that's made America great--that emphasis on education."

Coleen feels that early educators had a high respect for the truth.

"If you think about it, back in the 1800s if you were caught not telling the truth you probably got paddled or sat in the cold corner far away from the fireplace. Unfortunately, for a lot of reasons, we've gotten away from

telling the truth and it's a big problem. We need to get ethical decision-making back in place, [which] requires the truth... You shouldn't make a *Time* cover for telling the truth," Coleen said. She quoted George Orwell who wrote that "In times of universal deceit, telling the truth becomes a revolutionary act." She continued: "Certain people don't want the truth to come out and they cover it up. That's why I'm running. We've got to unravel the truth on some of these things in order to fix them. People think they can operate behind closed

doors and as long as the people don't know, it'll all be great, but it never works for very long."

As the Dundas tour ended and the group returned to the office above Froggy Bottoms, Coleen reflected that in a campaign of high and low points, seeing the gravestones and the Cheney School had been a high point that has allowed her to reconnect with her deep roots in the heart of the district she hopes to represent in Congress.



Coleen Rowley in front of what remains of the "Cheney School" near Dundas, a name derived from the fact that so many Cheneys (her ancestors) were students there.



Froggy Times editor, Susan Hvistendahl (center), interviews Coleen Rowley (left) and her father's cousin, Dundas resident Donna Freeman (right), in the Dundas cemetery.



Froggy Bottoms River Pub

BEVERAGES, APPETIZERS & SALADS

Ask your server to describe our daily specials!

- 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.\$1.50
- Bottled Pop** Sprecher's Root Beer & Sprecher's Cream Soda.\$2.00
- Juice** Orange, Pineapple, Cranberry\$1.50

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



- APPETIZERS -

- Tortilla Chips w/Homemade Salsa***\$3.50
- *Nacho Platter**.....\$7.50
Loaded with cheese, peppers, onions, diced tomatoes and black olives, accompanied by homemade salsa and sour cream.
- *Nacho Supreme Platter**\$8.50
Famous Froggy toppings with chicken or beef or refrie beans.
- *Quesadillas**.....\$9.00
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)**.....\$5.00
Accompanied by Froggy's own homemade marinara.
- Shrimp Basket**.....\$8.00
with fries add\$1.00
- Wings (10)**.....\$8.00
Accompanied with celery sticks and choice of Buffalo, BBQ, or honey mustard sauce.

- Crispy Chicken Fillets (5)** (enough for two).....\$8.50
- Chicken Fillet meal (3)** Fillets with fries\$7.50
Accompanied with ranch, Amablu blue cheese dressing, honey mustard or BBQ sauce.
- Jalapeño Poppers (8)**\$7.50
Crispy nuggets filled with cream cheese with mild pepper jelly for dipping.
- Sampler Platter**.....\$9.00
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 -

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

- *Mandarin Orange Chicken Salad**...\$8.50
Mandarin oranges with Cran-Raisins and walnuts with vidalia onion sweet/sour dressing. Served with garlic bread or breadstick.
- *Chef Salad**\$8.50
Generous blend of mixed greens, turkey, ham, egg, tomatoes, cucumbers, onion and choice of dressing. Served with garlic bread or breadstick.
- Grilled Chicken Caesar Salad**\$8.50
Fresh greens topped with grilled chicken, tomatoes, black olives, parmesan cheese and croutons. Served with garlic bread or breadstick.
- Garden Salad**.....\$7.50
Fresh greens topped with tomatoes, cucumbers, olives and fresh seasonal veggies. Served with garlic bread or breadstick.
- Buffalo Chicken Salad**.....\$8.50
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.
- House Salad**\$4.50
Crisp lettuce topped with tomatoes, black olives, cheese, cucumbers and croutons.
- *Cobb Salad**\$9.00
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.
- *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. A meal in itself!

All prices include sales tax.

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

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\$8.50
<i>Melted Swiss cheese over a grilled chicken breast and a slice of ham, lettuce and tomato.</i> | Meatball Splash\$7.50
<i>Served on a hoagie, smothered in our own marinara sauce and melted parmesan.</i> |
| Grilled Chicken Breast\$8.00
<i>Savory chicken breast with lettuce and tomatoes.</i> | *A Classic Reuben\$8.00
<i>Thinly sliced corned beef with baby Swiss cheese, kraut and Froggy's special sauce, served on pumpernickel rye.</i> |
| *Curried Chicken Salad on Croissant . \$8.00
<i>Delicious chicken salad mixed with cran-raisins, walnuts, celery and onions.</i> | Ravishing Rachel\$8.00
<i>Same as our Reuben – only with thinly sliced smoked turkey.</i> |
| BLT Deluxe\$7.00
<i>Crisp lettuce topped with tomatoes, savory bacon and mayo.</i>
Add avocado\$1.00 | Ham and Swiss (hot or cold, on wheat, white, or croissant)\$6.50 |
| Grilled Cheese\$5.00
Add tomatoes50
bacon\$1.00 | Turkey and Swiss (hot or cold, on wheat, white, or croissant)\$6.50 |
| *Froggy's Triple Decker Club\$9.00
<i>Ham, turkey and bacon stacked on three tiers of white or wheat bread, topped with lettuce and tomato.</i> | Froggy Croaker\$7.00
<i>Yes, a fresh ground Angus burger with or without lettuce, and tomato. Tell us how you'd like it!</i>
Add cheese50 |
| Avocado Sandwich (seasonal)\$8.00
<i>Avocado accompanied by lettuce, tomatoes, cucumbers and dressed with cream cheese and mayo.</i> | *Steak Sandwich\$8.50
<i>5 oz ball tip steak grilled to perfection.</i>
Add mushrooms, cheese, peppers or onions ..50 ea. |
| | Pastrami Sandwich\$8.00
<i>Hot or cold, with your choice of Swiss or pepperjack cheese on wheat, pumpernickel or white bread.</i> |

- FROGGY'S CLASSICS -

Served with house garlic bread or bread sticks.

HOUSE SPECIAL:

- *Orange Chicken Stir Fry**.....\$10.00
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**\$11.00
Sirloin strips blended in a mushroom sour cream sauce, served over egg noodles.

- Froggy's Favorites -

- Old Chicago Big Dog** (choice of relish, chopped onion, or sauerkraut and served with chips).....\$5.50
Add fries\$1.50
- Soup of the day**(small bowl) \$4.00 (large bowl) \$6.00
- Chili of the day**(small bowl) \$4.00 (large bowl) \$6.00
- Casey's Irish Stew** *The family recipe is from the Emerald Isle.*
w/soda bread(small bowl) \$5.00 (large bowl) \$8.00



St. Pat's Day at the Frog



A 20% gratuity will be added to all parties of 8 or more and no split checks. All prices include sales tax. 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.....	\$7.00	\$8.00
"Combo" Sausage and pepperoni or sausage and mushroom.....	\$7.50	\$8.00
"Deluxe Combo" Sausage, pepperoni, onion, mushroom and green pepper....	\$9.00	\$10.00
"6-Pack" Canadian bacon, pepperoni, sausage, real bacon and 2 cheeses.....	\$9.50	\$12.00

- PASTA -

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

Linguini	\$10.00
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>	
Froggy Float	\$4.50
<i>New York vanilla ice cream with Sprecher's root beer.</i>	
Chef's Choice Dessert	Ask server



Karaoke at the Frog Thursdays 9-close



Froggy's Cocktail Specialties



Top Shelf Margarita <i>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</i>	<i>.....\$7.00</i>
Purple Haze <i>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.</i>	<i>.....\$8.00</i>
Chocolate Hazelnut Martini <i>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</i>	<i>.....\$7.00</i>
The Tadpole Maker <i>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</i>	<i>.....\$7.00</i>
Dr. Visty's Fruity Concoction <i>Perfected in Playa del Carmen! Meyer's dark rum, pineapple and orange juice with a twist of lime</i>	<i>.....\$6.00</i>
The Northfield Apple <i>Froggy's tribute to honey crisp apples. Apple pucker, Amaretto and cranberry.....</i>	<i>.....\$6.00</i>

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

All prices include sales tax.

Add \$1 for split items.





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
GRAINBELT &
MICHELOB GOLDEN LIGHT PITCHERS

& KARAOKE STARTING AT 9 P.M.

SEE FROGGY'S COCKTAIL SPECIALTIES ON PAGE 5.

TAP BEER

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

BOTTLED BEER

DOMESTIC

Budweiser
Bud Light
Budweiser Select
Miller Genuine Draft
Miller Light
Michelob Light
Michelob Golden Draft Light
Michelob Ultra
Michelob Ultra Amber
Killian's Red
Rolling Rock
Rolling Rock Green Light
Coors Light
Sam Adams Light
Rogue Dead Guy Ale -
Oregon Domestic
O'Douls Amber (non-alcoholic)

IMPORTED

New Castle Brown Ale - England
Heineken - Holland
Corona - Mexico
Bass Ale - Britain
Labatt Nordic
(non-alcoholic) - Canada

MALT BEVERAGES

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

WINE

HOUSE

Delicato Chardonnay.....\$4.00 ...\$15.00
Medium bodied with fresh flavors of apple evident throughout - with a honey-oak finish.

Delicato Cabernet Sauvignon.....\$4.00 ...\$15.00
Toasty and spicy oak characters integrate with the fruit to make the wine even more attractive.

Forest Glen White Zinfandel.....\$4.00 ...\$15.00
Smooth and well balanced, slightly crisp with a hint of strawberry.

Haywood Sauvignon Blanc, California.....\$4.00 ...\$15.00
A light and refreshing crisp white wine with a racy hint of tropical melon complimented by herbal characteristics.

Haywood Merlot, California.....\$4.00 ...\$15.00
A well-balanced red wine with a profusion of fresh fruit and a hint of red pepper and oak.

PREMIUM RED

Wyndham Estate Bin 555 Shiraz.....\$5.25 ...\$21.00
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

Red Diamond Merlot.....\$5.25 ...\$21.00
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.

Smoking Loon Cabernet Sauvignon.....\$5.25 ...\$21.00
Aromas of ripe black cherry, toasty oak and cedar are followed by intense black fruit and sweet spice flavors.

PREMIUM WHITE

Columbia Crest Grand Estate Chardonnay.....\$5.25 ...\$21.00
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.....\$4.75 ...\$19.00
Crisp, pleasant and easy to drink, good with fish and chicken.

Zimmerman-Graeff, Piesporter Michelberg Kabinett.....\$4.75 ...\$19.00
Ideal to complement light and spicy meat dishes, as well as pastas.

Smoking Loon Pinot Noir.....\$5.75 ...\$22.00
A California wine with flavors of smoked cherry, eucalyptus and spiced tea. The fruit character is balanced with soft tannins and a smooth finish.

GLASS BOTTLE

Amaretto

Disaronno Amaretto
Trave Amaretto

Brandy

Christian Brothers
E & J
Korbel
Blackberry Brandy

Cognac

Hennessy - France
Courvoisier - France
Remy Martin VSOP -
France

Tequila

José Cuervo Especial
1800 Reposado
Sauza Commemorative
Sauza Hornitos

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
Gray Goose
Lime Vodka

Rum

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

Scotch

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

Single Malt Scotch

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

Bourbon Whiskey

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

Premium

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

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
B & B - France
Benedictine - France
Chambord - France
Cointreau - France
Drambuie - Scotland
Grand Marnier - France
Tía María - Jamaica
Frangelico - Italy



Northfielder Lora Steil took this photo, which was included in a recent *StarTribune* photo essay.





Bob and Rose Dagendesh

Bob, a retired electrician, and Rose, a retired event planner, spend six months of the year in Arizona. They say Froggy's Pub is one of their first stops when they return.

We moved to Northfield in the fall of 2001 from Burnsville. On one of our first visits to downtown Northfield, we were walking across the Cannon

Testimonial from Froggy's Friends

River Bridge and noticed the Froggy Bottoms Pub sign. The name alone made us want to check the place out. As we entered and walked down the spiral staircase into the pub, we were greeted by a unique setting with frogs everywhere and friendly and smiling employees, one of whom is Cindy. Every time we visit, she treats us like friends, even giving us a special phone call when the baby ducks started hatching on the patio. She definitely helps make Froggy's a special place for us.

When our daughters visit us from Savage, Mn., we end up at Froggy's for lunch. Our out-of-town guests are always given a tour of our beautiful town of Northfield and the tour naturally includes a stop at Froggy's. As our grandson Pete said, "Froggy's is the most awesome restaurant I've been in." He also mentioned that his hamburger was pretty awesome too!

The unique menu is very varied and the food has always been topnotch. Everyone should experience

Pat's Potatoes as part of their meal. As our grandson would say, they're awesome!

We enjoy stopping in during the afternoon and relaxing with a glass of wine on the patio which overlooks the Cannon River.

Our granddaughter has Celiac Disease, which requires a very strict gluten-free diet. This means that her food has to be prepared separately from other foods so that there is no cross-contamination. Pat, the chef, came to our table after our order was placed and made sure that he understood our needs, which was very much appreciated and reassuring.

We like the atmosphere of Froggy's, where we can feel comfortable bringing our family and guests. We also enjoy listening to the various bands that entertain there. For us, Froggy's is always on the top of our list of "must do" things in Northfield.

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	75¢
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		

Hey, Kids!

Ask your server for crayons and an enlargement of this picture to color – and then enter your masterpiece into a contest for great prizes!



Froggy Bottoms
River Pub

HOURS OF OPERATION

Tuesday-Saturday:

11 a.m. to close

Sundays:

Noon to 8 p.m.



ALL THE FURNISHINGS
AT FROGGY'S CAME FROM:

**Peterson Art
Furniture Co., Inc**

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**FROGGY BOTTOMS
RIVER SUITES**

**NOW RENTING!
NIGHTLY • WEEKLY
MONTHLY**

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.

See page 8 or ask your server for more information.



Sweet Times at the Froggy Suite

By Paul Nimbar



I have to admit that when I was first asked to write this article about our use of the Froggy Suite, I was apprehensive about doing so. So much so that I ignored the first few times it was mentioned. Using the suite to facilitate group events in the private room at Froggy Bottoms worked extremely well for us. My reservations about sharing the experiences came from the fact that I have developed a deep respect for the time and effort the owner has put into making the suite functional, unique and subtly elegant. From the beautiful woodwork salvaged from an historic building to the personal touches

you'll see throughout the suite to the rooftop view of the river and downtown, the facility captured me. So much so that it pained me to think that I might encourage groups of people to wear and tear the elegance away by way of making it a party central. So for those who will appreciate and respect the charms of the facility, I offer the following from two of our experiences when renting Suite 3.

Our friend Chuck had just finished his residency to become an MD. He and his wife, Lindy, were soon to move to a state on the southeast coast where Chuck would practice medicine. Lindy worked with us at the MN State Academy for the Deaf, and we decided to throw them a going away party and put them up in the suite. We booked the party room at Froggy Bottoms along with the suite, then made open invitations to the co-workers of both Chuck and Lindy to wish them farewell at Froggy's.

We gathered their closest group of friends in the suite for a warm-up of appetizers and cocktails and then headed for the river pub downstairs. There we had more appetizers and a private bar for everyone who turned out. We sang karaoke, danced, and in general celebrated Chuck and Lindy's success and the time we'd had with them. Those from the deaf community in attendance signed the lyrics to songs in order to participate and line danced with hearing friends who could lead them. A couple of designated drivers got most of the advanced partiers home safely, and we found ample space for several very advanced partiers to spend the night in the suite rather than on the roads. Our friends found it hard to find the words to express how much the event meant to them.

On another occasion we reserved the suite for my aunt and uncle from Oregon. These folks are very modest about their financial accomplishments but do lean toward five-star accommodations and dining when they travel. When I asked them to change their hotel reservations to spend their first night somewhere special, they agreed mostly to avoid hurting our feelings. Traveling halfway across the country and then bouncing between accommodations wasn't something they really wanted to do.

Upon their arrival at the Froggy Suite they found a gourmet Mexican buffet style meal that we had prepared in the kitchen at the suite. Also there were all of their relatives from Minnesota and about ten close friends. Even the owner stopped in for a bite to eat and to welcome them. They were dazzled by the unique charm of the suite and were equally enamored with the city of Northfield. After dinner we headed down to Froggy Bottoms where I was scheduled to do a karaoke show that night. This was their first experience with karaoke and they had a great time with family and our friends. They not only invited our friends to spend time at their home in Oregon, they also set up a room in the hobby center they have built on their farm to house a karaoke facility for family and friends.

Once again we found room for the advanced partiers to stay in the suite. Though it has been nearly a year ago, they continue to thank us for the wonderful time they had in Northfield, and continue to say how happy they are that they included a stay in the Froggy Suite in their trip.

Using the Froggy Suite along with the facilities in the river pub to host a social event or business functions offers a nice variety of advantages. You have the flexibility to make your own food or have it catered by Froggy Bottoms. You can accommodate an intimate-sized group and a large one all in the same night. You have the option of keeping the advanced partier off the road as the suite has bed space for six and some very cushy carpet if necessary. And on top of all this you can provide the guest of honor at any event accommodations that will be remembered fondly.

So there you have it, our memories of great times at the Froggy Suite and Froggy Bottoms River Pub. If this writing has stirred your interest in using these facilities you can get further information on booking the facilities by calling 507-650-0039. Oh, and if you do decide to enjoy use of the suite for parties and gatherings, please remember that its construction and decoration were a labor of love for the owner. Many of the decorative pieces you will see there were either gifts from friends or items collected over the years with the vision of this suite in mind. Enjoy.

FROGGY BOTTOMS RIVER SUITES

Northfield's Only Riverfront Luxury Accommodations

Froggy Bottoms River Suites, Northfield's only riverfront luxury accommodations offer three choices. Suite number 3, 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 River Frog Décor" and a river deck 40 feet above the picturesque Cannon River. The deck has a commanding view of Bridge Square and the Cannon River from Carleton's stadium to the Village on the Cannon.

Suite number 5 is a one-bedroom streetside that sleeps four. Coming mid-August is suite number 4, an efficiency suite that sleeps four in one spacious, streetside corner room.

In addition to rates listed here, corporate rates are also available. 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).

Room service from Froggy Bottoms Pub is available.

RATES:	2-Bedroom	1-Bedroom	Efficiency
Sun. through Thurs.....	\$140/night	\$100/night	\$80/night
Fri. & Sat.....	\$160/night	\$125/night	\$100/night
Special event weekends.....	\$200/night	\$150/night	\$125/night
(two-night minimum reservations on special event weekends)			
Weekly.....	\$700/week	\$500/week	\$400/week
Monthly.....	\$2,100/month	\$1,500/month	\$1,200/month

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.

Testimonial from Froggy's Feathered Friends



I first flew into Froggy Bottoms last summer. I needed a place for my nest and the patio garden really fit my bill. The staff catered to my every desire, bringing me lettuce, bread, corn, even a delicacy known as popcorn. They even constructed a small swimming pool for me and for my ten ducklings. This spring I remembered the wonderful service given me at Froggy's and came back to my nest, giving birth to 15 ducklings this time. I will be back next season. But maybe I will cut back on the number of ducklings.

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 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 executive chef Patrick Kleeberger or bar managers Cindy Ford and Jake Hvistendahl 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, Pam Teorey, Jill Enedsvedt, Angela Gregorson, Marie Perry and Karen Oiseth, and their creative spirit fills the room. And, of course, frogs abound amid Northfield memorabilia.

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



The Froggyville Frog FAQ (Frequently Asked Questions)

This is a list compiled of the most frequently asked questions about Frog's here at Froggyville. It will be updated on a regular basis.

Q. What do you call a group of frogs?

A. A group of frogs is called An Army of Frogs.

Q. Do frogs have teeth?

A. Yes, frogs do have teeth. Toads do not. They are not like yours or mine, they are finer and are only on the top of the jaw. Frogs use their eyes to crush their food so their teeth are just used to firmly grip it before crushing and swallowing it whole.

Q. What is the most Endangered species of frog?

A. There are many endangered species of Frog and Toad. Below are just a few. For more information visit the U.S. Fish and Wildlife Endangered Species Program.

- **The Golden Toad.** who is native to the Monteverde Cloud Forest Reserve in Costa Rica. In 1988 scientists could only find 10 and in 1989 only one was spotted. Since then no one has seen any at all
- **The Californian Red-Legged Frog** (*Rana aurora draytonii*) was put on the endangered species list in 1996.
- **The Northern Leopard Frog** (*Rana pipiens*) also known as the Meadow Frog native to parts of Canada among other places, was once under great concern for Extinction.
- **The Gastric Brooding Frog** (*Rheobatrachus silus*) had only been discovered in 1972. The most amazing thing about this frog was it actually reared its young in its stomach. Since then this frog has believed to become totally extinct.
- **The Western Toad** (*Bufo boreas*), also known as the Boreal Toad, was common in the mountains of western North America. In 1973, the entire population was suddenly struck by illness. By 1979, a study made in Colorado found that the population had believed to become totally extinct.

Q. Is there a Salt Water Frog and if so what is it called?

A. The crab-eating frog, also known as the salt water frog, *Rana cancrivora*, of southeast Asian mangrove swamps, can live in seawater. It does so by secreting urea and TMAO (to counteract the toxic effects of urea) into its blood, to bring up the osmolarity close to that of seawater, so that it doesn't lose as much water through its porous skin.

- Dr. Tamara M. Frank
- Department of Visual Ecology
- Harbor Branch Oceanographic Institution

Q. What does the Frog symbolize?

A. The Frog symbolizes many things in different cultures old and new.. Here are just a few.

- **Aztec:** Goddess, cycle of death and rebirth.
- **Ancient Egypt:** Fertility, water, and renewal.
- **Pagan:** Transformation through water and sound.
- **Medieval Europe:** Evil, spirits, magical.
- **Chinese:** Immortality, Eternal life & power.

Froggy's Grease Powers a Mercedes

Dan Borek, an NHS grad and St. Olaf class of 2006, has been taking unrefined grease from Froggy Bottoms and using it to power his 1983 Mercedes Turbo Diesel sedan. Dan is a friend of Froggy's Pub, having served with the Demons of Deconstruction salvage crew and having worked in the Froggy kitchen. Dan was awarded a \$3000 grant from St. Olaf's Finstad Office for Entrepreneurial Studies to create and implement sustainable infrastructure for green energy production.

According to the St. Olaf website, the Manitou Renewable Energy Service will develop and implement technologies that eliminate waste through the collection, cleaning and refining of waste vegetable oil into a universally applicable form of diesel fuel, called biodiesel. This product is a much cleaner alternative to traditional petroleum diesel from fossil fuels and is renewable, domestic, eco-friendly and usable in all diesel engines and generators.

Froggy Bottoms River Pub supports green energy production – of course! Green is our favorite color.

