

## Jesse James descendant visits Frog

By Susan Hvistendahl

During last September's Defeat of Jesse James Days Froggy Bottoms welcomed to the pub James Ross, the great-grandson of Jesse James, on two successive evenings, including the regular Thursday karaoke night. He was pleased to see his favorite Scotch on the menu and, after fortifying himself with it, he joined co-owner Casey Hvistendahl and *Froggy Times* editor Susan Hvistendahl at the microphone to sing "It Had to be You," "Singing in the Rain" and "Swanee." He admitted it was his first experience with karaoke and judging from his enthusiastic participation, it will not be his last.

Ross is on the other side of the law from his outlaw great-grandfather Jesse James, having served as a judge of the Orange County Superior Court in California from 1983 until his retirement in 1995. As a youth Ross spent a lot of time with his grandfather, Jesse Jr., who was only 6 years old when his father Jesse was killed in Missouri in 1882 by a gang member seeking reward money.

While in Northfield Ross was hosted by Mary Rossing, who tells us that he felt everyone in town had been wonderful to him during his visit. At the Northfield Historical Society Museum he toured the newly opened exhibit on the Northfield bank raid of 1876 carried out by the James-Younger gang and said he was impressed at the depth of knowledge displayed on the panels. He also remarked that he was glad that the citizens of Northfield had missed Jesse when they fired upon retreating gang members and killed two of them.

Ross, attired in cowboy boots and hat during his stay, admitted to Mary that he was a "cowboy wannabe." He showed off his equestrian skills by riding Casey's horse Magee in the parade on the last day of the Defeat days celebration. The judge acquitted himself admirably (as did Magee).



Judge James H. Ross (center) rides Froggy co-owner Casey Hvistendahl's horse, Magee, during the Defeat of Jesse James Day Parade. He's flanked by Dan Voight (left) and Chip DeMann (right). Left inset: Susan Hvistendahl and Casey karaoke with the Judge at the Frog. Right inset: DeMann and the Judge at the Frog.



## William Ebel & the NORTHFIELD BANK RAID

By Susan Hvistendahl

Early in the afternoon of September 7, 1876, twenty-one year old Northfield merchant William Ebel was sitting reading in the back of his store at the present site of the Froggy Bottoms Irish River Pub when he heard a shot across the Cannon River. Ebel quickly ran out of his shop and was halfway across the bridge when he met a friend running toward him.

"Stay away from there, Will!" his friend cried. "There's fifty men over there shooting everybody on the streets!"

It later became clear that there had been only eight men, members of the infamous James-Younger gang, who were routed

by the citizens of Northfield when the outlaws attempted to rob the First National Bank.

Ebel returned to his store and told his father to lock the door. Ebel recalled, "By the time I got across the river again the robbers were riding off, with a couple of them lying dead on the street. The shooting was all over, and that's as close as I got to the fight."

But Ebel's father had gotten a look at the outlaw band earlier that morning when he and a friend were sitting out in front of the store on salt barrels



William Ebel

Ebel continued on page 8

A PUBLICATION of  
**Froggy Bottoms**  
 Irish River Pub  
 Downtown Northfield

**PARKING**

Newly expanded parking is now available in the Water Street lot to the north of our main entrance at 305 S. Water Street. The lot now goes all the way to the Second Street bridge. Parking for Froggy's is also allowed in the Malt-O-Meal Ames Mill lot southwest of our main entrance after 5 p.m. Monday through Thursday and all day Friday through Sunday.



Go to [www.froggybottoms.com](http://www.froggybottoms.com) for updates on Froggy Bottoms happenings on our new and exciting FrogBlog.





### THE FroggyTIMES

Volume 1, Issue 2

A 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...



Cindy Schorn Ford  
Bar Manager



Patrick Kleeberger  
Executive Chef



Carrie Budahl



Wes Fraser



Jenna Soulak



Ryan Heinritz



Annette Twaites



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Matt Olsen

# CROAKS FROM THE TOP FROGS

The wooden frog masks hanging on the limestone walls here at Froggy Bottoms are the symbols of changing seasons, dry to rainy, in the state of Guerrero, Mexico. In Minnesota we are fortunate to have our panoply of seasons, winter and road under construction. Since MnDOT has announced that Highway 3 construction will soon end for the season, it's time to thoroughly peruse the travel section of the Sunday paper and book the cheapest flight to anywhere south of the border.

We take at least one trip each winter to Zihuatanejo, Guerrero, where we bought the masks and large frog planters five years ago. The masks are created by the indigenous tribes in the mountains for their traditional celebrations. The frogs symbolize the renewal of life that comes with the rainy seasons and the ensuing fertility of the earth. This year we will be traveling to Zihua with a few good friends and Froggy patrons, headquartering at Rick's Bar.

Speaking of masks and the changing of seasons, the pub has its own changing of faces. As we evolve we see the faces of young families, senior citizens, business patrons, 20-, 30-, 40- and 50-somethings and of course the college crowd. Our vision was a community gathering space and that is exactly what Froggy Bottoms has become.

Heraclitus, the ancient Greek philosopher, posited that the universe is in a constant state of flux, which is about the only thing David says he remembers from Howard Hong's Introduction to Philosophy course at St. Olaf. So it is at Froggy Bottoms, where each issue of the *Froggy Times* will bring new dishes and new drinks. This issue features our house concoctions, all of which are worth a try.



Top Frogs – David and Casey Hvistendahl.



# CROAKERS IN CHARGE

## Sous Chef Greg May



Greg May, Froggy's sous chef under executive chef Patrick Kleeberger since February of 2005, considers himself a jack of all trades. Greg has worked at several restaurants over the years but has also been a construction worker with his father in his native city of Chicago ("I was swinging a hammer with my dad at an early age"), a packer of finished glass in Owatonna and a fork lift driver at Clover Leaf Cold Storage in Austin.

But Greg has always known he has a knack for cooking and even as a child could cook up a pretty mean omelet. And he enjoyed watching the food network on television, admiring such things as sculptures made of chocolate. His first cooking job was as a prep cook at a restaurant called "94th Aerosquadron" in Wheeling, Illinois, in 1994. After that he moved to Austin, Minnesota, where he worked at a new Applebee's as fry cook and then the Sports Bar as overnight cook.

In 2001 Greg spent 18 months at Le Cordon Bleu at Brown College in Mendota Heights where he earned his Chef's Certificate, becoming certified in the culinary arts. Pastries, desserts and ice sculpting were among his specialties. He took a 6-week internship at Pazzaluna, a high-end trattoria in St. Paul.

Greg lives in Northfield now and enjoys working at what he describes as a "family restaurant with a big bar." He commends the "laid-back atmosphere" found at Froggy Bottoms and loves the ambience of the pub. He says, "You won't find this anywhere else – tie dyes on the ceiling, all the frogs. I'm constantly seeing new frogs and wondering if they have been here all along? Totally cool!"

When pressed to single out a favorite dish that he makes, Greg mentions the grilled shrimp skewers, which he marinates in red wine, garlic and herb sauce. But, with the confidence of a man who has had a knack for cooking since his childhood, he says, "I put 100 percent in everything I make. I recommend everything on the menu."

## Night Manager Jake Hvistendahl



Jake Hvistendahl, the newly appointed night manager of Froggy Bottoms Irish River Pub and the son of Chief Bullfrog David Hvistendahl, has been part of the Froggy Bottoms story since its tadpole days. Jake helped tear apart the space now housing the pub as a member of the "Demons of Deconstruction Salvage Krew." The Krew did the dirty jobs, like demolition, sealing the stone walls and sandbagging during floods.

Jake was born in Northfield and is a graduate of Hopkins High School and of St. Olaf College, where he was an All-American backstroker on the swimming team. A graduate of the Minnesota School of Bartending, Jake worked as a bartender and server at Froggy's during his college days. His junior year he spent a term in Perth, Australia. In January of 2005 he returned to Sydney to work at a beach café in Manly, a surfing suburb, before returning to Minnesota in the summer. Although he enjoyed his sojourn in Australia, he says that his place of employment there catered to tourists, not regulars. So now that he is back in Northfield at Froggy Bottoms, he says, "It is good to see the familiar faces and meet some new people." Wearing his new title of night manager is a "good experience" and he is finding it "fun to be more involved in the operation of the pub on a day-to-day basis."

Jake's favorite menu items are pastrami sandwiches, the orange chicken stir fry and "whatever is on special." He recommends that people try his "Surfer on Acid" drink, which he describes as a "dark and fruity cocktail." Two other favorite concoctions: a chocolate almond martini and "Purple Rain," which is a Long Island with chambord.

Jake, who lives in Northfield now, concludes, "I like being back and trying to provide excellent service to the customers while still having a good time." And Froggy's likes having him back, too.



# Froggy Bottoms Irish River Pub

## BEVERAGES, APPETIZERS & SALADS

Ask your server to describe our daily specials!

### — BEVERAGES —

ONE FREE REFILL OF FOUNTAIN POP, TEA AND COFFEE!

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



### — APPETIZERS —

<b>Tortilla Chips w/Homemade Salsa *</b> .....	\$3.50
<b>* Nacho Platter</b> .....	\$7.50
<i>Loaded with cheese, peppers, onions, diced tomatoes and black olives, accompanied by homemade salsa and sour cream.</i>	
<b>* Nacho Supreme Platter</b> .....	\$8.50
<i>Famous Froggy toppings with chicken or beef or refried beans.</i>	
<b>* Quesadillas</b> .....	\$9.00
<i>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.</i>	
<b>Mozzarella Cheese Sticks (6)</b> .....	\$5.00
<i>Accompanied by Froggy's own homemade marinara.</i>	
<b>Shrimp Basket</b> .....	\$8.00
<b>with fries add</b> .....	\$ 1.00
<b>Buffalo Wings (10)</b> .....	\$8.00
<i>Accompanied with celery sticks and choice of hot, BBQ, or honey mustard sauce.</i>	

<b>Crispy Chicken Fillets (5)</b> (enough for two).....	\$8.50
<b>Chicken Fillet meal (3)</b> Fillets with fries ....	\$7.50
<i>Accompanied with ranch, Amablu blue cheese dressing, honey mustard or BBQ sauce.</i>	
<b>Jalapeño Poppers (8)</b> .....	\$7.50
<i>Crispy nuggets filled with cream cheese; mild pepper jelly for dipping.</i>	
<b>Sampler Platter</b> .....	\$9.00
<i>Enjoy (4) mozzarella sticks, (4) buffalo wings and (4) jalapeño poppers.</i>	
<b>* Pat's Potatoes</b> .....	\$3.50
<i>Pan-seared, baby red potatoes seasoned to perfection.</i>	
<b>French Fries</b> .....	\$3.50
<b>Cheese Bread</b> .....	\$5.00
<i>Italian bread smothered with melted mozzarella and provolone, served with homemade marinara.</i>	
<b>Garlic Bread</b> .....	\$4.00
<i>Froggy's own homemade garlic recipe served with marinara.</i>	

### — SALADS —

All salads served with house garlic bread or bread sticks.

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

<b>* Mandarin Orange Chicken Salad</b> ..	\$8.50	<b>Garden Salad</b> .....	\$7.50
<i>Mandarin oranges with Cran-Raisins and walnuts with vidalia onion sweet/sour dressing.</i>		<i>Fresh greens topped with tomatoes, cucumbers, olives and fresh seasonal veggies.</i>	
<b>Grilled Chicken Caesar Salad</b> .....	\$8.50	<b>House Salad</b> .....	\$4.50
<i>Fresh greens topped with grilled chicken, tomatoes, black olives, parmesan cheese and croutons.</i>		<i>Crisp lettuce topped with tomatoes, black olives, cheese, peppers, cucumbers and croutons.</i>	
<b>Taco Salad</b> .....	\$8.00	<b>* The P.D.N. Salad</b>	
<i>Seasoned ground beef or grilled chicken, corn chips, peppers, lettuce, tomatoes, black olives, onions and shredded cheese.</i>		<b>(Pat Dunn's "Pretty Darn Nutritious" salad) ....</b>	
<b>* Cobb Salad</b> .....	\$9.00	<b>\$9.00</b>	
<i>Generous serving of mixed greens, chicken, bacon, avocado, tomatoes and egg with a combination of Russian and Amablu Blue Cheese dressing. Award-winning Amablu is made in Faribault in the century-old cheese caves.</i>		<i>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!</i>	
<b>* Chef Salad</b> .....	\$8.50		
<i>Generous blend of mixed greens, turkey, ham, egg, tomatoes, cucumbers, onion and choice of dressing.</i>			



All prices include sales tax.

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

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  
*Melted Swiss cheese over a grilled chicken breast and a slice of ham, lettuce and tomato.*
- Grilled Chicken Breast** .....\$8.00  
*Savory chicken breast with lettuce and tomatoes.*
- \* Curried Chicken Salad on Croissant** . \$8.00  
*Delicious chicken salad mixed with cran-raisins, walnuts, celery and onions.*
- BLT Deluxe** .....\$7.00  
*Crisp lettuce topped with tomatoes, savory bacon and mayo.*  
**Add avocado** .....\$1.00
- Grilled Cheese** .....\$5.00  
**Add tomatoes**......50  
**bacon** .....\$1.00
- \* Froggy's Triple Decker Club**.....\$9.00  
*Ham, turkey and bacon stacked on three tiers of white or wheat bread, topped with lettuce and tomato.*
- Avocado Sandwich** (seasonal) .....\$8.00  
*Avocado accompanied by lettuce, tomatoes, cucumbers and dressed with cream cheese and mayo.*
- Meatball Splash** .....\$7.50  
*Served on a hoagie, smothered in our own marinara sauce and melted parmesan.*
- \* A Classic Reuben**.....\$8.00  
*Thinly sliced corned beef with baby Swiss cheese, kraut and Froggy's special sauce, served on pumpernickel rye.*
- Ravishing Rachel**.....\$8.00  
*Same as our Reuben – only with thinly sliced smoked turkey.*
- Ham and Swiss** (hot or cold, on wheat, white, or croissant) .....\$6.50
- Turkey and Swiss** (hot or cold, on wheat, white, or croissant) .....\$6.50
- Deluxe Peanut Butter & Jelly** .....\$4.00
- Froggy Croaker** .....\$7.00  
*Yes, a fresh ground Angus burger with or without lettuce, and tomato. Tell us how you'd like it!*  
**Add cheese**......50
- \* Steak Sandwich** .....\$8.50  
*5 oz ball tip steak grilled to perfection.*  
**Add mushrooms, cheese, peppers or onions**..50 ea.
- Pastrami Sandwich**.....\$8.00  
*Hot or cold, with your choice of Swiss or pepperjack cheese on wheat, pumpernickel or white bread.*



## Halloween '05 at the Frog

### - 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
- Chicken Chili**.....(small bowl) \$4.00 (large bowl) \$6.00



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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.....	\$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.

<b>Linguini</b> .....	<b>\$ 10.00</b>
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 –

<b>Fudge Brownie Sundae</b> .....	<b>\$5.00</b>
<i>Large brownie with New York vanilla ice cream topped with chocolate syrup, whipped cream and a maraschino cherry.</i>	
<b>Froggy Float</b> .....	<b>\$4.50</b>
<i>New York vanilla ice cream with Sprecher’s root beer.</i>	
<b>Chef’s Choice Dessert</b> .....	<b>\$Ask server</b>



## Froggy's Irish Specialities

<b>Corned Beef &amp; Cabbage</b> .....	<b>\$12.00</b>
<i>Juicy tender chunks of corned beef served with cabbage, carrots, Pat’s potatoes and Irish soda bread.</i>	
<b>Bangers &amp; Mash</b> .....	<b>\$10.50</b>
<i>Irish sausage sauteed with onions and mushrooms and served with mashed potatoes and Irish soda bread.</i>	
<b>Casey’s Irish Stew</b>	
<b>w/soda bread</b> .....	<b>(small bowl) \$5.00 (large bowl) \$8.00</b>
<i>The secret recipe is from the Emerald Isle – Casey’s not talking!</i>	

### SIDES

<b>Irish Mashed Potatoes</b> .....	<b>\$3.50</b>
<b>Irish Soda Bread</b> .....	<b>\$2.50</b>
<b>Side Salad</b> .....	<b>\$4.50</b>



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Add \$1 for split items.





# MENU

# Froggy Bottoms Irish River Pub



## CORDIALS, LIBATIONS & BEER

### — 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.

### — HAPPY HOUR 4-6:00 —

TUESDAY-FRIDAY

**\$1.00 OFF**

TAP & DOMESTIC BOTTLED BEER  
& RAIL DRINKS

#### 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  
Killian's Red  
Rolling Rock  
Rolling Rock Green Light  
Coors Light  
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  
Labatt Nordic (non-alcoholic) - Canada  
O'Douls Amber (non-alcoholic)

#### Wine Coolers

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

#### Froggy's

##### Signature Drinks

###### 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 .....\$7.00

###### 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. ....\$8.00

###### 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.....\$7.00

###### 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..\$7.00

#### 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.

###### Forset Glen White Zinfandel

Smooth and well balanced, slightly crisp with a hint of strawberry.

##### 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

###### Washington Red Diamond Merlot

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.

###### 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.

###### Smoking Loon Pinot Noir

A California wine with flavors of smoked cherry, eucalyptus and spiced tea. The fruit character is balanced with soft tannins and a smooth finish.

#### Amaretto

Disaronno Amaretto  
Trave Amaretto

#### Brandy

Christian Brothers  
E & J  
Korbel  
Blackberry Brandy

#### Cognac

Hennessy - France  
Courvoisier - France  
Remy Martin VSOP - France

#### Tequila - 80 proof

José Cuervo Especial  
1800 Reposado  
Sauza Commemorative  
Sauza Hornitos

#### Gin

Beefeaters  
Tanqueray  
Bombay  
Bombay Sapphire

#### Vodka - 80 proof

Absolut  
Absolut Mandrin  
Absolut Vanilla  
Absolut Citron  
Absolut Peppar  
RAIN - 100% organic  
Stolichnaya  
Stoli Raspberry - 70 proof  
Stoli Vanilla - 70 proof  
Skeyy  
Ketel One  
Ketel One Citroen  
Gray Goose  
Vox  
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 - 86 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  
Crown Royal - 80 proof  
Southern Comfort - 70 proof  
Tangle Ridge - 10 yrs. - 80 proof

#### Premium

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

#### Irish Whiskey

Bushmills - 80 proof  
Jameson - 80 proof  
Jameson - 12 Yr. - 80 proof  
Tullamore Dew - 80 proof

#### 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  
Tia Maria - Jamaica  
Frangelico - Italy

#### Froggy's Irish Coffee

A more well-rounded version of the original. Our Irish Coffee uses Jameson, Baileys and Irish Mist. Topped off with whipped cream .....\$7.00

#### Irish Headlock

Try to wiggle out of this blend of Tullamore Dew, Bailey's Irish Cream, Brandy and Amaretto. Warming and delicious.....\$7.00

#### Irish Fix

A bit of a resemblance to a whiskey sour that couples Jameson with Irish Mist with a hint of lime and pineapple juice. Refreshing!..\$7.00

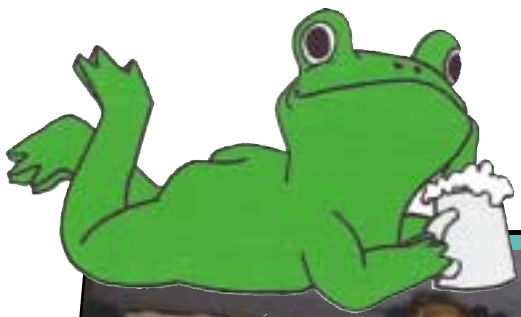
#### Bottled Pop

Sprechers Root Beer & Sprechers Cream Soda

#### Pop

Pepsi	Sierra Mist	Raspberry Tea	Sour
Diet Pepsi	Dr. Pepper	Tonic	
Mountain Dew	Pink Lemonade	Soda	





T.H.E. House Band: Mark Ekeren, Jim Hautman, Tom Teorey



Paul Nimbar of Thursday night Windsong Karaoke

## FROGGY BOTTOMS BOOTY

<b>Polo Shirt</b> .....	\$28.00	<b>Froggy Shot Glasses</b> ..	\$3.00
<b>Tie-dyed Shirt</b> .....	\$24.00	<b>Froggy Can Coolers</b> ..	\$4.00
<b>XXL</b> .....	\$26.00	<b>Finger Frogs</b> .....	75¢
<b>Sleeveless Tie-Dyed Shirt</b> .	\$16.00	<b>Bubble Frogs</b> .....	\$1.00
<b>XXL</b> .....	\$18.00	<b>Bean Bag Frogs</b> .....	\$2.00
<b>Sweatshirt</b> .....	\$30.00	<b>Bendable Frogs</b> .....	\$1.50
<b>XXL</b> .....	\$32.00	<b>Frog Pens</b> .....	\$4.00
<b>Grey/White T-shirt</b> .....	\$20.00	<b>Pop-up Frogs</b> .....	50¢
<b>XXL</b> .....	\$22.00		



**HOURS OF OPERATION**

**Tuesday-Saturday:  
11 a.m. to whenever**

ALL THE FURNISHINGS  
AT FROGGY'S CAME FROM:

## 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

**SAT., 10 AM-5 PM**  
David Hvistendahl, owner  
Jenna Soulak, manager

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 SUITES

**NOW RENTING!**  
NIGHTLY • WEEKLY  
MONTHLY



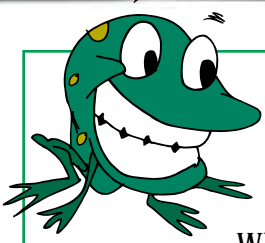
A cozy and romantic two-bedroom Rivera suite (pictured) overlooking the Cannon River and a one-bedroom street suite, both complete with full kitchen and laundry, situated two floors above the pub.

See page 8 or ask your server for more information.

**“Why did the James-Younger Gang choose Northfield? It’s obvious – they heard about the good times that could be had at Froggy Bottoms Irish River Pub.”**

– Eric James, Northfield James-Younger Symposium panelist, Oct. 1, 2005





## FROGGY FUNNIES

How does a frog feel when he has a broken leg? **Unhappy.**  
Which frogs can jump higher than a house? **All of them---a house can't jump at all!**

What do you get when you cross a frog and a popsicle? **A hopsicle.**

What happens when two frogs collide? **They get tongue-tied.**

What happens when frogs park illegally? **They get toad.**

What's green green green green green green? **A frog rolling down a hill.**

What's green and dangerous? **A frog with a machine gun.**

What do you get when you cross a baseball player with a frog? **An outfielder who catches flies and then eats them.**

What has more lives than a cat? **A frog that croaks every night.**

### FROGGY FACTS

- Frogs absorb water through their skin so they don't need to drink.
- The eyes and nose of a frog are on top of its head so it can breathe and see when most of its body is under the water.
- A frog can change the color of its skin depending on its surroundings.
- Certain frogs can jump up to 20 times their own body length in a single leap.
- Minnesota has 11 species of frogs and 3 species of toads.

### Ebel *continued from page 1*

and saw all eight members of the gang ride by on horses. The friend said, "My! How those fellows can ride. Just like Prussian soldiers!"

Young Ebel had also seen the outlaws later that same morning when he went for the mail (to the post office then located on Division Street at the site of the former Ideal Café, now Las Delicias). Ebel said he saw the outlaws "carousing around in a saloon."

Two gang members were killed and two Northfield citizens lost their lives in the raid that afternoon. Ebel described the aftermath of the attempted robbery in the town, saying, "That night there wasn't a soul on the streets, and as far as I could find out only a single light burning in town. This light was in a vacant building next to John Morton's store. The bodies of the two dead robbers were lying in there on the floor with a lantern standing on the counter."

We at Froggy Bottoms encourage you to check out the new exhibit about the famous September 7, 1876, James-Younger raid on the First National Bank at the Northfield Historical Society Museum in the Scriver Building, 408 Division Street, site of the bank raid.

### 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.

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. The bar in the room was salvaged from the basement of the Monterey Club, south of Owatonna, where it served as a speakeasy during

Prohibition. There is a \$250 food and beverage minimum for the room. The menu can be planned with executive 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 river deck.

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

# FROGGY BOTTOMS RIVER SUITES

## Northfield's Only Riverfront Luxury Accommodations

*An interview with Sue Kilgour of Albany, New York, second Froggy Bottoms River Suites inhabitant. Ms. Kilgour was interviewed by Susan Hvistendahl, Froggy Bottoms Times editor.*

**Susan Hvistendahl:** I understand that you were the second inhabitant of the Froggy Bottoms River Suites after the opening in May of 2004. What brought you to Minnesota?

**Sue Kilgour:** Well, I am a native of South Dakota and a graduate of St. Olaf College. I had been living in New York for 30 years but in early 2004 my marriage was ending and I found myself slipping into a slough of despondency. Then one night I had a dream that I was high on Manitou Heights singing, "We come from St. Olaf, we sure are the real stuff..." and I knew I had to return to Northfield.

**SHv:** Did you have any other reason to come to Northfield?

**SK:** Well, yes, I thought I might look up some Minnesota relatives, too. Just so I didn't have to associate with them too much in public.

**SHv:** And how did you come to stay at the Froggy Bottoms River Suites?

**SK:** A relative of mine recommended them to me. Since the suite is located high over the Cannon River above the Froggy Bottoms Irish River Pub, he thought that the inspiring views of the river would have a tonic effect on me. And that the gin and tonics of the pub wouldn't hurt either.

**SHv:** And was he right?

**SK:** Oh, yes. The suite had a magical effect on me from the moment I walked through the door with my luggage. I was cheered by a sign that read "Frogs are lucky; they eat what bugs them."

**SHv:** Describe the suite for us.

**SK:** Well, there are two bedrooms, with one queen and one double bed and a hide-a-bed couch in the living room so the suite can sleep a total of six. I was solo, alas, but could have had quite a sleep-over party there. Now there is another suite available, so party configurations are endless. This new one is on the street side, a one-bedroom that sleeps four, with full kitchen and a coin-operated laundry, whereas the Riviera suite has its own

washer and dryer. The two-bedroom has a fully equipped kitchen, too, in which cabinets are opened by frog-shaped pulls and funky frogs frequent every counter top. There is even a frog attached to the pot scrubber! High above, on top of a cabinet, are three frogs playing instruments. I could almost hear the strains of "A Froggy Went A'Courtin'."

**SHv:** What about the living room of the Riviera suite?

**SK:** Oh, it is just the best! The suite has a corner desk, cable TV and CD player and very dramatic, tall windows, all with river views. From one window I looked out upon an absolute explosion of colorful flowers on an adjacent balcony, a profusion of petunias, geraniums and even...hello, dahlia! And now there is an exciting new deck you access through the window, of all things, which provides spectacular views of the town, a picturesque bridge and the lovely river walk, with the mighty Cannon River swirling below.

And there is so much more in the living room. A sturdy oak table and chairs for dining, a basket of magazines, a bookshelf of books and games... I found a 1000 piece F.X. Schmid puzzle in the shape of (what else?) a frog, which ends up three feet long! Kids would enjoy trying to count how many frogs they can find in the suite. I lost track after 50, not counting the ones on the wallpaper! The number will vary since I hear that new frog decorations check in daily at the suite. Surrounded by all the friendly frogs, I really felt my spirits rising. This place really brought me out of the depths of my despair.

**SHv:** And would you recommend a stay at the Froggy Bottoms Suites to everyone?

**SK:** As we Minnesotans say, you betcha!

### RATES:

	2-Bedroom	1-Bedroom
Sunday through Thursday.....	\$140/night	\$100/night
Friday & Saturday .....	\$160/night	\$125/night
Special event weekends .....	\$200/night	\$150/night
<b>(two-night minimum reservation on special event weekends)</b>		
Weekly.....	\$700/week	\$500/week
Monthly.....	\$2,100/month	\$1,500/month

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

**River photo on page 1 taken from 2-bedroom river suite.**

