



For Immediate Release
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DAMARISCOTTA RIVER GRILL TO LAUNCH WINTER “ART AT THE GRILL” EXHIBIT WITH NOVEMBER 4TH ARTISTS’ RECEPTION

Damariscotta, Maine – Chef Rick Hirsch and General Manager Jean Kerrigan, co-owners of The Damariscotta River Grill, today announced the artists to be featured in the restaurant’s winter “Art at the Grill” show. Maine artists Pamela Creamer and Maria C. Boord, whose work will be featured at the Grill’s seasonal exhibition November 1-December 13, will be guests of the Grill at a public reception on November 4 from 4-6 p.m.

Now in its fifth year, the Damariscotta River Grill’s “Art at the Grill” series brings recognition to talented Maine artists and has become an integral part of the area’s social scene. Throughout 2010, the Grill will host more than 15 artists, including painters, potters, photographers and fabric artists.

Creamer, an avid outdoor enthusiast, feels a deep connection to nature and animals and finds inspiration for her work while hiking, gardening, kayaking and walking her dogs. In addition to capturing Maine’s flora and fauna in acrylics, Creamer, co-owner of The Creative Turtle (www.thecreativeturtle.com) fine art gallery in Boothbay Harbor, is highly sought after for her commissioned pet portraits.

A resident of Edgecomb, Boord (www.mariaboord.com) relishes living close to the Atlantic Ocean. Her studio/gallery is located on the water in Boothbay Harbor. Boord believes that the rhythm of the tides and the calling of gulls infuse her oil paintings with authenticity and that the morning mist, golden afternoon sunlight, deep winter sea smoke and curling green waves motivate her to tell their stories.



Japanese Irises by
Pamela Creamer

For more information about Art at the Grill, visit www.damariscottarivergrill.com or contact Kim Traina at jumpstartcreative@gmail.com. Dinner, lunch and brunch reservations can be made at the Grill by calling 207-563-2992.

About the Damariscotta River Grill:

Since its successful launch in late 2003, the Damariscotta River Grill has firmly established itself as a welcome addition to the coastal Maine dining scene. Owned and operated by husband-and-wife team Rick Hirsch (Executive Chef) and Jean Kerrigan (General Manager), the popular restaurant’s creative menu features fresh local shellfish, produce and meats, and a Wine Spectator Award-winning wine list and is a favorite of locals and visitors alike.

*For further information about Damariscotta River Grill,
or to schedule an interview with Chef Hirsch or General Manager Jean Kerrigan,
contact Ann Ewing at Front Burner PR at Ph: 207/699-5500 or ann@frontburnerpr.com.
Easily downloadable photos are available at www.frontburnerpr.com/drg.*

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