



**For Immediate Release  
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**DAMARISCOTTA RIVER GRILL'S LATEST "ART AT THE GRILL" SERIES  
INCLUDES THERAPEUTIC ART AND CREATIVE JEWELRY FROM LOCAL ARTISTS**

***Show Opens with December 4 Artists' Reception***

**Damariscotta, ME** – Damariscotta River Grill (155 Main Street, [www.damariscottarivergrill.com](http://www.damariscottarivergrill.com)) hosts more talented local artists at its final "Art at the Grill" showing of the year. The show opens with a public showcase and artists' reception on **Thursday, December 4, from 4-6 pm**. Cocktails and hors d'oeuvres will be available for guests to enjoy while learning more about the artists and their work.

Edgecomb artist and educator, Brady Nickerson, is known for her original and innovative approach to personal expression, inner adventure and self-discovery through color and design. Through what is termed "Process Painting," Nickerson has contributed to opening up the minds and creative instincts of men, women, and children.

Damariscotta River Grill is also happy to welcome Tenley Wilder. Raised in California, Wilder was fortunate to spend her summers along the Maine coast. After moving to Maine, Wilder found her calling in visual arts and began melding environmental conservation with creativity. In 2005, she joined her husband on his lobster boat as a stern-woman. Using her innovation and creativity, Wilder found a way to capture the "romance" of the fishing process by creating jewelry made from actual lobster shells set in sterling silver, 24K gold or pewter.

"Art at the Grill" is an ongoing series at Damariscotta River Grill which features talented work of local artists.

**Images from these artists are available for download at  
[www.frontburnerpr.com/drg](http://www.frontburnerpr.com/drg).**

**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, a Wine Spectator Award-winning wine list, and is a favorite of locals and visitors alike.

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