



For Immediate Release Contact: Thom Householder, Front Burner PR, LLC
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**DAMARISCOTTA RIVER GRILL SPONSORS COMMUNITY SUPPER TO BENEFIT
FARMS PROJECT**

FARMS Project Promotes Farm-to-School Activities Throughout Maine

On Sunday September 16, 2007, from 5-7 pm, the Damariscotta River Grill will sponsor a community supper to benefit Focus on Agriculture in Rural Maine Schools (FARMS).

The FARMS project connects classrooms, cafeterias, local farms and communities through its mission of 1) educating students about good nutrition and the role of local farms in promoting healthy, sustainable communities and 2) promoting and facilitating farm-to-institution purchasing.

After two years of annual harvest lunches and seasonal winter and spring taste tests at GSB and area schools, FARMS will partner with Union 74 School Nutrition to pilot the direct purchase and delivery of six pre-selected fruits and vegetables from local farms this fall at Bristol Consolidated, Great Salt Bay Community, Nobleboro Central, and South Bristol Schools.

To cover the costs of food and equipment, and support additional farm to school activities in Lincoln County, the Damariscotta River Grill (Main Street, Damariscotta) will donate a percentage of the proceeds from the September 16 fundraising event. The menu will be à la carte, so please come and enjoy an appetizer or entrée to support local food in local schools this fall.

“This is an opportunity for all of us to show our support for two important parts of our community,” said Jean Kerrigan, who owns Damariscotta River Grill along with her husband, Chef Rick Hirsch. “Schools and farms are a vital part of the fabric of Lincoln County, and the FARMS project ties them together.”

For reservations to this event, call the Damariscotta River Grill at 563-2992.

For information about FARMS, contact Amy Winston at the Lincoln County Economic Development Office at 882-7564 or Karen Kleinkopf at 563-7013.

About the Damariscotta River Grill:

Since its successful launch in 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 has been a favorite of locals, summer visitors and vacationing celebrities alike. Guests enjoy the restaurant's traditional Clam Chowder and its hearty Beef and White Bean Chili as much as its Maine Shrimp Bruschetta, fresh Lobster Cakes and succulent Pork Osso Buco. The restaurant is highly regarded for its impressive wine list as well, which features a variety of award-winning New and Old World varietals. For further information, or to request an interview with Chef Rick Hirsch, contact Thom Householder at 207/699-5500, thom@frontburnerpr.com.

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