



the Dogfish

Company, Inc.

128 Free Street
Portland, ME 04101

www.thedogfishcompany.com

"Humor is mankind's
greatest blessing."
- Mark Twain

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News & Events

March, April & May 2011!!



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Dogfish Cafe	Dogfish Bar & Grille
953 Congress Street	128 Free Street
Portland, Maine	Portland, Maine
207-253-5400	207-772-5483

Open 11:30 am Daily
Cafe—Sundays Closed

Bar & Grille—Open Sundays at Noon
Nightly Dinner Specials
Takeout Available

www.thedogfishcafe.com
www.thedogfishbarandgrille.com

Dogfish Featured Artists

Dogfish Bar & Grille (Mar-Apr)

Justine Lasdin

Currently, Justine works with a variety of subject matters and media to create her work. Justine's focus in her work is about the process and feeling she creates while working. She works mostly in acrylic and collage medium to create a form and uses line to create strokes of a sketch like drawing over the form.

(May-June)

Kelly Jo Shows

My paintings have always been a reflection of my surroundings, or state of mind at a particular time in my life. A visual diary of where I am, where I have traveled, and what's important to my life.

Dogfish Café (Mar-Apr)

Lenora Leibowitz

The Maine scenery is a constant attraction. I've lived other places but the changing seasons, the land and water have always drawn me back; that is reflected in my work. The pastel show at the Dogfish Cafe are a sample of my work over the last few years.

(May-June)

Blue Butterfield

I had the incredible fortune of crossing paths with Tom Killion, a visiting professor, while I was attending Bowdoin College. He introduced me to woodcuts in all forms. I moved to Portland shortly after grad school and found Portland Pottery. I'm currently enjoying making both woodcuts and sculpted tile.

Weekly Specials

Monday: \$2.50 Drafts all night!!! (4 - close), 50% off starter menu items (4 - 7pm)

Tuesday: \$2.50 Drafts all night!!! (4 - close), Hospitality Night

Wednesday: Open Mic - \$2.50 Pint Smuttynose, Special from 4pm to close, \$7.99 Beef Kabobs & Mussels (4 - 7pm), music @ 7pm. Sign up for open mic @ 6:30pm

Thursday: \$3 Allagash Pints All Night! Music @ 8pm

Friday: Jazz Friday - \$2.50 Bottle Beer and \$5 Doggie Fizzles!!! (4 - 7pm), music @ 5pm, music @ 8pm.

Saturday: \$3 Shipyard Pints All Day!!! Music @ 8pm.

Sunday: \$2.50 Long Trail Pints ALL DAY!!! Kitchen's open till 8pm. Come on in!

Dogfish Gear

Available at the
Dogfish Bar & Grille

Hats \$16.99

T-Shirts \$16.99

Sweatshirts. . . . \$39.99

Polos \$44.99

Dogfish Bar & Grille

- 3/3 James Leavitt
- 3/4 Happy Hour with Travis James Humphrey
- 3/4 The Del Rossi Possy
- 3/5 Matt Myer and the Junction Gumption
- 3/8 Acoustic Blues and Roots Jam
- 3/9 Acoustic Open Mic featuring many musicians to benefit Hall School 5th graders
- 3/10 An Evening with the Mutineers
- 3/11 Happy Hour with Travis James Humphrey
- 3/11 Jazz Friday with the Sally Davis Trio
- 3/12 Sean Mencher and His Rhythm Kings
- 3/15 Acoustic Blues and Roots Jam
- 3/16 Acoustic Open Mic featuring Darrell Foster
- 3/17 An Evening with Alex Prezzario & Friends
- 3/18 Happy Hour with Travis James Humphrey
- 3/18 Jazzy Chazz and Friends
- 3/19 An Evening with Papadello
- 3/22 Acoustic Blues and Roots Jam
- 3/23 Acoustic Open Mic featuring the World's Finest
- 3/24 Griffin Sherry & The Ghost of Paul Revere
- 3/25 Happy Hour with Travis James Humphrey
- 3/25 Jazz Friday with the Van Voorst Trio
- 3/26 Welcome to Florida
- 3/29 Acoustic Blues and Roots Jam
- 3/30 Acoustic Open Mic featuring Merrilly James
- 3/31 An Evening with Andrew Eamons
- 4/1 Happy Hour with Travis James Humphrey
- 4/1 The Del Rossi Possy
- 4/2 Matt Myer and the junction Gumption
- 4/5 Acoustic Blues and Roots Jam
- 4/6 Acoustic Open Mic featuring The Pleasants
- 4/7 James Leavitt
- 4/8 Happy Hour with Travis James Humphrey
- 4/8 Jazz Friday with Hot Lunch BeBop
- 4/9 Sean Mencher and His Rhythm Kings
- 4/12 Acoustic Blues and Roots Jam
- 4/13 Acoustic Open Mic featuring Cole Gove
- 4/14 An Evening with Tricky Britches
- 4/15 Happy Hour with Travis James Humphrey
- 4/15 Jazzy Chazz and Friends
- 4/16 An Evening with Papadello
- 4/19 Acoustic Blues and Roots Jam
- 4/20 Acoustic Open Mic featuring Paddy Mills
- 4/21 An evening with Alex Prezzario & Friends
- 4/22 Happy Hour with Travis James Humphrey
- 4/22 Jazz Friday with The Van Voorst Trio
- 4/26 Acoustic Blues and Roots Jam
- 4/27 Acoustic Open Mic featuring Mathew Pop
- 4/28 Griffin Sherry & The Ghost of Paul Revere
- 4/29 Happy Hour with Travis James Humphrey

Dogfish News

Hello Dogfish Nation!!!!...Snow anyone...Man Oh Man am I done with all this white stuff...Bring on the sun, open the decks and let spring in!! I hope the rest of 2011 brings us only sun and fun...Not a fan of all this snow. Sorry honey. Oh, but its soooooo pretty... X?<C#^! that. Anyhow, enough ranting about the weather. We here at the dogfish are looking forward to a great 2011. Business is again heading in the right direction....We got a great crew going into the spring...The stars are aligned... All is good!...**St. Paddy's day is almost here, than Easter, than Administrative Professional Day** (April 27th for those of you who didn't know, shame on you!) than the nice weather....With spring just around the corner, look for those decks being opened ASAP. Good food, drink, service, music AND DECKS...What more could you ask for?...Maybe \$2.50 PBR's...Oh Yeah, we got that too!... **The Second annual Portland Music & Arts Festival is schedule for this August 20th. SAVE THE DATE.** You do not want to miss it this year. Last year was a big success, raising just over \$25,000 for The Maine Children's Cancer Program. Not bad for our first year! Good job and many thanks to all our sponsors and to all that helped out...Join our facebook page to be in the loop for this year's festival...Also, we are still looking for vendors who want a booth at the festival. Check out the website for details; www.theportlandmusicandartsfestival.com. **The new spring menus will be coming out soon at both the Café and the Bar & Grille. Come on in and check them out!** You will not be disappointed!... Lots of good stuff... The Bar & Grille Kitchen crew has come up with a weekday wrap menu to get folks in and fed in a hurry. Not a lot of time for lunch, we got you covered...Tell us what you think... We have recently started a birthday club – email or call us with your birthday so we can get you in the club. What better way to spend a birthday than at the Dogfish!! Plus \$5 worth of coupons to spend during your birthday month...Also, remember to fill out a comment card next time you visit and include your email address, Courtney will send you weekly coupons and dogfish updates. You want to be in the KNOW, get on the dogfish list... Remember, if you are having a party or hosting some Special Event and need Bar Service, call us...Spirits Catering, our Beverage Catering Division can handle all your beverage needs! 879-1647.. As usual, I would like to get some shout outs... Shouts to my Mom as always, I love ya Mom...To Katie my beautiful niece and Joe, Tristan and Tyler my nephews... the Diversified crew, Plummer Ins., The Portland Pirates gang, The Headgames ladies, the Springer's gang, we would also like to welcome MaineHealth to the neighborhood and hug & Kisses to all the dogfish nation!!!! (Mitch wanted me to say that)... If you haven't been to dogfish in a while come on down and check out the new faces and new menus, as we strive to always bring you "Great food, drink and service in a casual and unpretentious atmosphere" (got to keep that tag line buzzing in your heads) Well, time to get back to the living the dream, I hope to see you all soon... As always, I would like to give a special thanks to the whole Dogfish crew who work hard to make your experiences at the Dogfish pleasant and enjoyable. Thanks guys. **See ya at the Dogfish! Ted**

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"The ladies all love Matty Weeks!"
- Matt Weeks

Meet the Dogfish Staff **Sylvan Vogel**

D.O.B.: 10/14/1983 • **Position:** Wait, Bartender Extraordinaire, Portland's Sexiest Bartender • **Nicknames:** Hey you, DBAG, Where's my beer?, Syllly • **Favorite Dogfish Menu Item:** The Wings • **Favorite Drink:** Kentucky Mule; From the Dogfish Drink Menu

DFNews: What goals do you have for 2011?

SV: Get rich or die trying.

DFNews: Who are your idols? And you can't say Ted

SV: My Dad (DFNews - of course, good choice) and Derek Trucks

DFNews: Where would you like to live?

SV: In the woods, in the middle of Nowhere.

DFNews: How long does it take you to get ready in the morning? 1hr, 1.5 hrs, 2hrs?

SV: Um, 20 minutes tops.

DFNews: Favorite super hero?

SV: Batman and Ted

DFNews: If you only had \$1 dollar left to your name how would you spend it?

SV: Dollar draft night at the Dogfish Bar & Grille!!!

DFNews: What's with the beard? Seriously?

SV: Trying to fit in with these Maine-ards

DFNews: Other Fun Facts about Mr. Sylvan Vogel

SV: I ride a motorcycle, play ultimate Frisbee, can smoke a mean pig or any other type of meat and I recently started playing the Banjo.

DFNews: and you have a beard, don't forget the beard!

DFNews: Anyone you'd like to say hi too?

SV: All my dogfish regulars, Colin and Rex and all the ladies!!! "Well Hello there!"...Said in a deep, Greg Brown kinda, bearded voice.

Dogfish Fact

The Ladies do all LOVE Matty Weeks!!

(At least that's what he tells me. I don't know, I'm kinda out of the loop. Discuss and get back to me.)

Your opinion counts...

If you think a member of our staff should be nominated for employee of the month take a moment to fill out a comment card. Any member of the Dogfish Crew is eligible. (Don't forget the cooks!)

Dogfish Question

Which dogfish staff member has a tattoo of a cougar on their shoulder and what makes this cougar soooo very special?



Having a special event?

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the Dogfish Bar & Grille

with your hosts
Michelle Arcand & Craig Springer

Dogfish Secret **Recipe**

Russ's World Famous Pumpkin Cheese Cake

Ingredients:

6 tbsp butter	1/8 tsp ground allspice
1/4 cup sugar	4 large eggs
8 whole graham crackers	1 1/2 lbs cream cheese, at room temperature
1 (15 oz) can 100% pure pumpkin puree	1 (16 oz) container sour cream
1 3/4 cups dark brown sugar	1 tsp vanilla extract
1 tsp ground ginger	Garnish: Toasted or candied pecans (optional)
1/2 tsp cinnamon	
1/8 tsp ground nutmeg	



Directions:

Adjust oven rack to middle position and heat oven to 375 degrees. Heat butter and sugar in a saucepan until butter melts. Meanwhile, line the bottom of a 9-by-13-inch baking pan with a 12-by-20-inch sheet of foil so it hangs over the long sides of the pan (you'll use this as a 'handle' to pull the cooked dessert from the pan). Arrange graham crackers over foil-lined pan bottom, cutting the final few with a knife so they'll fit snugly. Pour butter mixture over crackers; spread with knife to cover. Bake until butter-sugar mixture starts to harden, about 7 minutes. Remove from oven. Reduce temperature to 300 degrees. As crust bakes, heat pumpkin, 1 1/4 cups brown sugar and spices in a medium pan over medium-high heat until mixture is sputtery hot. Process eggs on high speed in a blender. Transfer pumpkin to a pourable container. With blender running, slowly add pumpkin mixture; puree until smooth. Add cream cheese, one block at a time; puree until smooth. Pour mixture over crust; bake until set, about 35 minutes. Meanwhile, mix sour cream, remaining 1/2 cup brown sugar and vanilla. Remove cheesecake from oven. Pour sour cream mixture evenly over top; carefully spread so top is completely covered. Return to oven. Bake to set topping, about 5 minutes longer. Cool to room temperature, then refrigerate (can be made up to 2 days ahead). To serve, run a knife around the pan perimeter to loosen cake. Use foil handles to pull cake from pan. Cut into squares (up to 15) and garnish with optional pecans.

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