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Beloved Restaurant, The Old Spaghetti Factory,
Celebrates 50 Years; Rolls Back Prices

*Iconic, family-owned eatery invites patrons past, present and future
to enjoy deliciously discounted plates, January 10*

PORTLAND, Ore. — The year: 1969. Thousands descend on upstate New York for the Woodstock Music Festival, astronaut, Neil Armstrong lands on the moon, and gasoline runs just .35 cents per gallon. In Portland, Oregon, on January 10, Guss and Sally Dussin embark on a journey that will satisfy food lovers for half a century to come.



*Guss and Sally Dussin,
Founders of The Old
Spaghetti Factory*

“We were young and full of aspiration. We trusted Guss’ instincts in the restaurant industry and believed in the simplicity of delicious, affordable 3-course meals,” said 90-year-young Sally Dussin, co-founder, [The Old Spaghetti Factory](#). “We also wanted to create a unique dining experience that was warm, and welcoming for guests of all ages, which led to our design, inside and out.”

Today it is clear, the concept worked. This family-owned restaurant will celebrate 50 years in business, grown from one location in Portland to more than 40 across the United States. They’re inviting everyone to celebrate along with them, rolling back prices on select entrees January 10, 2019 to just \$5-6 dollars a plate. Each dish on the limited menu will include a pasta entree, salad, warm bread, and a scoop of spumoni ice cream for dessert.

Recipe for success

Freshly-made food is the backbone of the of The Old Spaghetti Factory, and since 1969, clear favorites have emerged. Patrons have come to expect the freshly baked bread shortly after being seated. Many order the salad and request the employee-invented, creamy pesto dressing. And the spumoni ice cream with cherry, pistachio and chocolate flavors has been a tradition since day one.

Yet hands down, the reigning champion of entrees remains: Spaghetti with Mizithra Cheese and Browned Butter — a Dussin family recipe. The numbers tell the story.

Since January 10, 1969:

- More than 22 million pounds of Mizithra has been served at The Old Spaghetti Factory.
- 142 million spumoni scoops have created just as many smiles.
- Upwards of 80 million loaves of freshly baked bread have been presented to patrons upon arrival.



Original Portland Trolley Car

Decor and more

Many of those meals were served in the iconic trolley, one of the unique design features implemented by Sally Dussin, who remains a source of inspiration behind every detail. The first trolley in Portland, Oregon was pulled from a field near Reed College and completely refurbished. Its popularity kicked off a trend; now a trolley is parked in nearly every location.



Sally Dussin in a Bed Booth

“Many people ask about the ‘bed booths’. That’s 100 percent my mom,” said Chris Dussin, Sally and Guss’ son and chairman of The Old Spaghetti Factory. “The first one was in the original Portland restaurant, and its popularity made them a fixture in all our restaurants. Mom and Dad had a deal – he took care of the food and kitchen side of the restaurants and she handled the design. It worked out really well, and for decades guests have enjoyed the food and atmosphere.”

The trolley and the bed booths married with the antique, Tiffany-style chandeliers, stained glass displays and cozy wood interiors have created an iconic restaurant setting that has been part of patrons’ memories for 50 years.

About The Old Spaghetti Factory

The Old Spaghetti Factory restaurants are a privately held and family-owned business headquartered in Portland, Ore. The first restaurant, lived in the historic Carriage and Baggage Building in downtown Portland, then moved to its current location along the Willamette River in 1984. Since its opening on January 10, 1969, The Old Spaghetti Factory has grown to more than 40 locations in United States. For more information, visit osf.com.

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