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CONTACT: Nancy Civetta / Civetta Comunicazioni
T: 617-577-8098 / E: nancy@civettacom.com

COOL IT!

Chef Marjorie Druker Simplifies Summer Entertaining

(Brookline, Mass...May 20, 2008) **Marjorie Druker**, owner of **New England Soup Factory** in Newton and Brookline, Mass., started her professional culinary career as a caterer. Even on her own patio, this self-proclaimed "born entertainer" always keeps her menus fun and refreshing. Whether it's crafting a new recipe out of a classic, or serving a chilled desert soup that wows guests, Marjorie says summer is the best time of year to experiment with ripe, seasonal flavors.

"To me, hot weather means less cooking and more tossing together," says Druker. "Everyone deserves a break during summer, especially home cooks. I've got tips to help celebrate what's in season and enjoy life."

With recipes from Marjorie's *New England Soup Factory Cookbook*, and some from her secret stash, even novice cooks can impress friends and family and make backyard festivities easy with delicious recipes that can feed a crowd. Plus, preparing large dishes like these will keep costs low, and eliminating the staple finger sandwich and crudites platters will make your party stand out.

Graduation Parties and Wedding and Baby Showers

Marjorie says that making a batch of gazpacho or a fresh, hearty salad ahead of time is quick, simple and allows hosts and hostesses to mingle with guests. Dole portions out in first-course sizes and leave room for the cake. To cool down any celebration and add a touch of elegance, Marjorie suggests:

Cucumber, Avocado and Lime Soup
*Late Summer Raspberry-Nectarine Gazpacho**
Hearts of Palm Salad with Grilled Shrimp and Avocado

Road Trips, Sailing Excursions and Picnics

Entertaining is more than just throwing a get-together. Whether it's a drive to the mountains of New Hampshire, a ferry ride to Martha's Vineyard or a picnic in the park, Marjorie has the answer for summer sandwiches and salads that satisfy like a meal. To avoid fast-food stops and satiate hungry passengers, Marjorie recommends:

*Day Boat Sandwiches**
*Tuna Salad Nicoise with Lemon-Mustard Vinaigrette**
Lemon and Chive Lobster Rolls

Stop by either New England Soup Factory location to pick up one of Marjorie's pre-packed picnics. They're filled with soups, salads, sandwiches, homemade cookies and beverages to feed a couple or a crowd.

New Twists on Backyard Classics

Summer calls for burgers, hot dogs, potato salad and coleslaw. Why not surprise guests and spice up your BBQ with something new – or at least improved! Marjorie offers unique spins on old favorites, and kicked-up sides for grill fanatics who won't give up their burgers and dogs:

Perfect Potato Salad
Asian Coleslaw
*Bing Cherry Chicken Salad with Toasted Pecans**

Summer Soothers

Serve up cold comfort on the hottest days with Marjorie's chilled soup creations. Ice cream is a summer favorite, but these will make people talk. Once guests have had their fill of steak and corn-on-the-cob, pass around these dessert soups in martini glasses right out of the fridge:

Honey-Apricot Soup
Roasted Peach and Brown Sugar Soup
Wild Maine Blueberry Soup

**Indicates recipe available by clicking on photo on the left.* Other recipes and photos are available upon request. Please contact Colleen Oteri at colleen@civettacom.com for details.

About New England Soup Factory

Inspired simply by a love of food and their motto to "feed your body well," the husband and wife team of Marjorie Druker and Paul Brophy opened the first New England Soup Factory in Brookline, Mass., in 1995 and a second location in Newton, Mass., in 1998. As graduates of Johnson & Wales University, they combine sophisticated culinary and business training with a passion for soup to create the ultimate in gourmet grab-and-go comfort food. Chef Marjorie's commitment to sourcing only the best ingredients that local markets have to offer allows her to joyfully simmer each soup from scratch, capturing seasonal flavors at their peak and creating wholesome, satisfying meals in a bowl. The *New England Soup Factory Cookbook: More Than 100 Recipes from the Nation's Best Purveyor of Fine Soup* (Rutledge Hill Press) was published in September 2007, and recently went into a second printing. Visit www.newenglandsoupfactory.com to learn more.

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