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Biographies

Marjorie Druker **Chef/Co-owner**

Marjorie Druker's foray into soup making began as a young child with an original creation: *giggle noodle soup*. This was the first step in her journey to craft homemade, seasonal soups that "you change like a wardrobe." Marjorie's culinary voyage led her to many enterprises, and she gained valuable culinary and personal experience along the way. She developed the original recipes for Boston Chicken in Newton, Mass., which has now become the national chain Boston Market. In the early 1990s, she established The Traveling Gourmet, a private cooking and catering business that incorporated private instruction.

After meeting her husband, Paul Brophy, at Johnson & Wales University, she finally realized her life-long dream when they launched New England Soup Factory in Brookline, Mass., in 1995, followed by a second location in Newton, Mass., in 1998. Marjorie's enthusiasm for exploring the world's cuisines and her passion for inventing vibrant flavor combinations pushed her to create the over 150 original soup recipes the shops feature today. She continues to teach culinary courses while developing new soup recipes to comfort her customers.

Marjorie's culinary talent and business know-how have garnered her recognition on both a local and national scale. In addition to formerly hosting *All Fired Up*, a cooking show on Boston-area cable television, she has appeared twice on the Food Network and has hosted her own five-part cooking series for WJAR-TV in Providence, R.I. She has been featured in such publications as *Nation's Restaurant News*, *Newsweek* and *Restaurant Business*, and her leadership has earned New England Soup Factory four coveted "Best of Boston Awards" from *Boston* magazine.

Marjorie is an active member of Women Chefs & Restaurateurs and a great supporter of her surrounding communities. She can be found on most nights cooking dinner for her favorite audience: her husband, Paul, and their 15-year-old daughter, Emily.

Paul Brophy
Director of Operations/Co-owner

Paul Brophy's 25-year career in foodservice is powered by the energy, excitement and challenges that restaurants dish out. He graduated from Johnson & Wales University with an Associate's degree in culinary arts and a Bachelor's degree in food service management. He began his career with Chili's Grill & Bar, helping to open the restaurant's first location on the East Coast and launching six subsequent locations. Expanding on this solid background in finance and management, Paul moved into managerial positions at Dunkin' Ventures, a New England franchiser and subsidiary of Dunkin Donuts. He also ran an independent restaurant, Busy Bar & Bistro, in Boston, Mass.

Always up for a challenge, Paul was never more excited than when he joined forces with his wife, Marjorie, to open New England Soup Factory in 1995. The first-hand experience and operational knowledge he gained throughout the years have been his most effective assets in running New England Soup Factory's two locations. Paul's responsibilities include defining all retail protocols, handling the financial administration, overseeing operations, and supervising training and management development. His recipe for success is to be efficient and resilient, provide a high quality dining experience, exceed customer expectations and, above all, be profitable.

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