



FOR IMMEDIATE RELEASE

Nancy Civetta • Civetta Comunicazioni
617-577-8098 • nancy@civettacom.com

Who:	Marjorie Druker and Clara Silverstein
What:	<i>New England Soup Factory Cookbook</i>
When:	Release date September 11, 2007
Where:	Available at Soup Factory locations, Amazon and wherever books are sold
Why:	Because cold weather is coming, and nothing comforts like a bowl of soup!
Keywords:	Soup as a Meal, New England Cookbook, Autumn Recipes, Culinary Memoir

SOUP'S ON!

New England Soup Factory Cookbook Simmers with Tradition

(Brookline, Mass...August 27, 2007) As the season quickly shifts to fall, [Marjorie Druker](#), chef/co-owner of [New England Soup Factory](#) in [Brookline](#) and [Newton](#), Mass., prepares to launch her first book, ***New England Soup Factory Cookbook: More Than 100 Recipes from the Nation's Best Purveyor of Fine Soup*** (Hardcover; Rutledge Hill Press; September 11, 2007; \$24.99). Co-authored with writer and long-time friend [Clara Silverstein](#), the book captures hundreds of original recipes with candid charm and mouth-watering photography.

Perfect for a [holiday](#) gift or entertaining, Chef Marjorie designed *New England Soup Factory Cookbook* as a blend of imaginative recipes and personal culinary memoirs. The introductions to the chapters take readers on a colorful journey through her life as a child, chef, mother, and, finally, entrepreneur, each sharing a glimpse of how her soul-warming concoctions came to be.

"All of my recipes are tied to a particular reminiscence or tradition," says Chef Marjorie. "My hope is that readers will enjoy my soups at home while creating their own memories. Both the soups and memories are easy to make!"

A devout farmers' market shopper, Chef Marjorie's concept is simple: use seasonal flavors at their peak to craft nourishing soups that replicate family favorites like [Eggplant Parmesan](#) or a wholesome version of [football season](#) nachos: [Tortilla and Butternut Squash Soup with Green Chilies](#). For over 10 years, her "**meals in a bowl**" have been a hit at New England Soup Factory, a proud winner of ***Boston magazine's Best of Boston® Hall of Fame***.

New England Soup Factory Cookbook's chapters are dedicated to techniques like stock making, childhood favorites, old-world flavors, summer soothers, and sandwiches and salads. Award-winning photographer [Ron Manville's](#) imagery displays a striking arrangement of unique dinnerware and tabletop fantasy.

In creating her signature cuisine, Chef Marjorie draws inspiration from New England and cultures around the world. To offer a taste of the book's casual style and hearty flavors, a sampling of recipes are below:

- *Spinach and Zucchini Bisque with Roasted Leeks*
- *Lamb and Barley Soup with Mint*
- *Farmers' Root Vegetable Soup*
- *Corn and Roasted Pepper Chowder*
- *Roasted Yellow Beet and Pear Soup with Crumbled Blue Cheese*
- *Veal and Portobello Mushroom Stew*
- *Curried Crab and Coconut Soup*

Chef Marjorie's **national cookbook tour** will begin at **Cambridge School of Culinary Arts** on **Saturday, October 20, 2007**, with a cooking demonstration, lecture and signing. Contact Colleen Oteri at colleen@civettacom.com to book Chef Marjorie for an event or to get a complete schedule of book signing events in your area. **Press interviews, high-resolution photos and recipes** are also available upon request. Books are available for purchase at Soup Factory locations, Amazon and wherever books are sold.

NEW ENGLAND SOUP FACTORY COOKBOOK
More than 100 Recipes from the Nation's Best Purveyor of Fine Soups

By Marjorie Druker
and Clara Silverstein

Rutledge Hill Press
September 11, 2007

Hardcover
\$24.99

ISBN - 10: 1-4016-0300-9

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. *New England Soup Factory Cookbook: More Than 100 Recipes from the Nation's Best Purveyor of Fine Soup* (Rutledge Hill Press) will be published in September 2007. Visit www.newenglandsoupfactory.com to learn more.

###