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FOR IMMEDIATE RELEASE

Celebrating National Soup Month with Mather's—More Than a Café
Community Café Offers Best, Most Requested Soup Recipe at the Price of the Temperature

CHICAGO, IL. (Jan. 20, 2011) – Split pea soup is the local favorite, and most requested soup at Mather's—More Than a Café, according to Mary Beth Lutjen, Master of Culinary Delights for all three Mather's—More Than a Café locations. In honor of January being National Soup Month, Lutjen has offered to share Mather's special homemade recipe with the public. Mather's has also generously offered a special on soup, in which bowls will be offered at the price of the temperature for that day.

Lutjen, who runs the culinary services and manages the cooks at all three Mather's locations, describes the split pea soup as unique and creative, but still basic, which is what Mather's guests love most about this comforting dish. All of the soups that the Mather's team creates are made fresh and from scratch.

The Master of Culinary Delights explains that together, she and her talented cooks create an unforgettable experience for each guest. "Our split pea soup is filling, comforting, and reliable; the environment at Mather's truly is as warm as the soup," Lutjen says.

In recognition of National Soup Month, each Mather's—More Than a Café is featuring a special promotion in which bowls of soup will be offered at the price of the temperature for that day. If it's a high of ten degrees outside then bowls of soup are just ten cents. This special discount will be offered through the end of the February.

Mather's—More Than a Café Best Ever Split Pea Soup Recipe:

2 split peas, rinsed
2 onions, chopped
6 carrots, chopped
2 potatoes, peeled and diced
3 stalks celery, chopped
2 bay leaves
3 cloves garlic, minced
½ teaspoon dried thyme
¼ teaspoon pepper
½ quart water
6 tablespoons chicken base

Combine all ingredients in stock pot. Bring to boil. Cover. Simmer for approximately 2 hours. Stir frequently. Add more water to achieve desired consistency. Serve.

Mather's—More Than a Café rotates this vegetarian version by adding chopped ham off the bone or smoked ham hock. Feel free to add your meat of choice to change up the recipe. Lastly, garnish with chunky croutons.

About Mather LifeWays

Based in Evanston, Illinois, Mather LifeWays enhances the lives of older adults by creating Ways to Age WellSM. Founded in 1941 by entrepreneur and humanitarian Alonzo Mather, Mather LifeWays is a unique non-denominational, not-for-profit organization dedicated to providing a continuum of living and care; making neighborhoods better places for older adults to live, work, learn, contribute, and play; and identifying, implementing, and sharing best practices for wellness, workforce issues, memory care support, and empowering caregivers. To learn more about our senior residences, Community Initiatives, and Mather LifeWays Institute on Aging, call (847) 492.7500 or find your way to www.matherlifeways.com.

Mather's—More Than a Café locations:

7134 W. Higgins Avenue, Chicago, IL 60656

3235 N. Central Avenue, Chicago, IL 60634

33 E. 83rd Street, Chicago, IL 60619

For more information on Mather's—More Than a Cafés: www.mathersmorethanacafe.com

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