**Blood, Sweat, & Soup**

As the world moves faster and faster and technology is forever at our fingertips, few families have the time to carefully tend to full stockpots of rich broths, hearty stews, and heart warming soups.  One might argue that few businesses still have that luxury in today's economy.  Yet the desire for the comfort and tradition of such things is still as strong as ever.  That desire for lush flavor and deep-rooted tradition is the very recipe for the success and growth of Foodstuffs over the last 33 years. So how does a whole generation of our customers grow up being comforted and nourished by the taste and tradition of our soups?  All while neither sacrificing quality nor value for the customer, or profits for the business?  The answer is quite literally, Minor's.

Twenty-two years ago when the current owner began as the head of the commissary kitchen, bones were continually roasted off for stock, and stockpots forever steamed with soups.  The company was barely half the size it is today and the menu was limited by the capabilities of our facility.  The vision was to expand both in brick and mortars and in catering. By incorporating Minor’s Soup Bases into our recipes, the Foodstuffs kitchen was free to push the limits of variety, quality, and yield while honoring the company’s original commitment to taste.

If you stop in to Foodstuffs at lunch, you'll have to get in line at our soup bar. There's always a line, but it's worth the wait.  What started out as one or two soup offerings per day has grown into four to five offerings that change every day*.* Yes: *every day.*  That's seven days a week, rain or shine.  And you see the delight on the faces of our customers who come especially for their favorites, or to try the newest recipes.  (Did I say "try"?  I guess that's one way of putting it; demand for soup containers larger than 16oz was so great that we recently added a quart size to the hot soup bar!)  But that's just *hot* soup.  At any given time, a Foodstuffs location has freezers chock full of frozen pints of our homemade soup for sale, too. Our customers love the fact that they can have a different, homemade soup every day for a month, and never repeat a flavor.

Foodstuffs, Inc. is today four retail locations, one urban soup/salad concept, and a multi-million dollar catering division. Our soups have made their way from the tables of small catered gatherings in homes in a little corner of Chicago’s northern suburbs, to being hungrily slurped by the 20,000+ shoppers at Chicago's Merchandise Mart. In case you're wondering, that's a *lot* of soup, and that’s a lot of Minor’s.  That means that what started out as a "fancy mom & pop" 33 years ago still thrives on upholding traditions (Chicken Matzo Ball Soup, anyone?), staying very much in tune with the pulse of food trends (Tunisian Vegetable & Bean Soup is deelish!) and creating the comforting classics that bring families together and guests back for seconds (Chipotle Turkey Chili + Beef Stew = game day).

 As a cornerstone of Foodstuffs, soup is really our life blood.  Cut us, and we probably bleed Bubbie's Chicken Broth.