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PAGES OF
SULTRY
SUMMER
FASHIONS



soup



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**BUTTERNUT SQUASH SOUP WITH
DRIED CRANBERRIES AND CHIVES**

THE SOUP MAESTRO

Blu Jam Café's specialty stays hot all year round

Unlike *Seinfeld*'s fictional 'Soup Nazi,' LA's real-life soup expert is generous, attentive and always smiling. Blu Jam Café's Kamil Majer plays triple threat as owner, chef and sommelier, but that's not all he's being called. Deemed the 'Soup Maestro' by adoring customers who frequent his Melrose Avenue hotspot, Majer graciously introduces lucky patrons to his amazing soups by bringing them a taste served in a shot glass. That, more likely than not, will make you order it pronto.

"Right now I have about 60 to 70 original variations of soups," Majer says. "It's because I grew up with

soups in the Czech Republic. Each and every meal, we had soups that my mom made."

On top of Blu Jam's scrumptious menu (which boasts breakfast all day long), Majer's soups will impress those who aren't paying attention to a healthy diet. Their perfect textures and harmonious flavors seem to sing together like a symphony. So what's the big secret? Most of them are vegan! Yes, vegan-haters, don't assume that yummy creamy texture in the Organic Carrot and Ginger with Chives has to come from dairy. Majer says, "I use mostly vegetarian stock for my soups, and if I want to thicken it, I use rustic potatoes."

For the oncoming heat, Blu Jam Café offers an array of summer soups as well: Chilled Gazpacho, Chilled Melon and Strawberry, Chilled Cucumber and Avocado soups are a perfect addition to Majer's bustling "café by day, bistro by night."

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