

FOOD ARTS is the ultimate, authoritative insider's resource for up-to-the-minute, cutting edge information. Aside from the features & departments described here, each issue will feature the signature late-breaking, controversial, or revelatory stories for which FOOD ARTS has become internationally known.

Not to be missed...

January/February: Special Double Issue

- Annual Roundup of the Year's Industry & Culinary Award Winners
- Cruise Industry's New High Water Marks
- Mexican Flavors
- Bar Biz: Award Winning Drinks
- Drink Arts: Dessert Cocktails
- Wine Report: Winning Wine Programs
- Kitchen Spy: Energy Efficient Equipment
- Tabletop: Best Sellers of the Year

March: Special Bonus Distribution

Boston Seafood Show

- Nationwide Spring/Summer Menu Previews: Pork, Chicken, Lamb, Beef, Fish, Chocolate, etc.
- Hot Culinary Destination: Peru (Ceviche Collection)
- Chain Reaction: Burgers, Burgers, Burgers
- Scandinavian Cuisine
- Health & Nutrition: High Omega 3 Fish Family
- Drink Arts: Check Boosting Drinks
- Wine Report: Wines with Fish
- Kitchen Spy: Equipment Feature
- Tabletop: New Releases in China

April: F&B Trends Special Bonus Distribution

Greystone Flavor Summit; IACP Conference

- Mystery Basket: Pastry (Flour, Sugar, Butter, Nuts, Spices, Eggs, etc.)
- The Breakfast & Brunch Bonanza
- Flavor Patrol: Hot Sauce
- Italian Regional: Puglia
- Bar Biz: Indulgent Cocktails
- Wine Report: Luxurious By-the-Glass Lists
- Kitchen Spy: Equipment Feature
- Tabletop: New Releases in Glass & Silver

May: Special Bonus Distribution

National Restaurant Association Show

- Top Chefs' Hits & Flops: Center of the Plate, Starters, Desserts & more
- Successful Restaurant Styles 2010
- Chicago Restaurant Roundup
- Bar Biz: Molecular Cocktails & Mocktails
- Wine Report: West Coast Wines
- Equipment: Chefs' Favorite Gear
- Tabletop: Restaurants on Location

June: The Americana Issue

- Regional Versus National Menu Repertoires
- Ribs Roundup
- Tech Talk: How to Drive Your Business Through Social Networks
- American/International Beer Scene
- Wine Report: American Wine
- Kitchen Spy: Energy Saving Equipment
- Tabletop: Linens
- Special Advertiser Research:** Harvey Communication Study
- Special Advertising Section:** The Green Album: Update of Responsible Steps Being Taken Throughout the Food Industry (Chains, Independents, Manufacturers, Wineries, etc.)

July/August: Special Double Issue Special Bonus Distribution

American Culinary Federation Conference

- Nationwide Fall/Winter Menu Previews: Pork, Chicken, Lamb, Beef, Fish, Chocolate, etc.
- Fall/Winter Pastry Update
- Surefire Classics
- New Menu Formats
- Flavor Patrol: Cold Sauce
- Bar Biz: Drink Promotions
- Wine Report: Seasonal Sellers
- Kitchen Spy: Equipment Feature
- Tabletop: China, Glass, Silver

September: Holiday Season Bonanza — How to Grab Your Share

- Mystery Basket: Meat, Seafood, Poultry, Condiments, Spices, Grains & Vegetables
- How To Cook a Steak
- Asian Flavors
- Bar Biz: Fabulous Festive Cocktails
- Pairings Portfolio: Wine, Beer & Spirits
- Kitchen Spy: Equipment/Technology Feature
- Tabletop: China, Glass, Silver

October: Europe on the Menu Special Bonus Distribution

Wine Spectator's New York Wine Experience

- International Culinary Trends
- Mediterranean Flavors
- Bar Biz: After Dinner Drinks
- Flavor Patrol: Signature Sauces
- What Next? Technological Development & Innovations
- Wine Report: How to Win an Award
- Kitchen Spy: Equipment Feature
- Tabletop: European
- Special Advertising Section:** Banquets & Catering

November: Special Bonus Distribution

International Hotel/Motel & Restaurant Show

- Women Chefs & Restaurateurs National Conference*
- F&B Updates: The Worldwide Hotel Scene
- Flavor Summit Conference Review
- Top Chefs' Hits & Flops: Pork, Chicken, Lamb, Beef, Fish, etc.
- Great Wine & Food Promotions
- Latin Flavors
- Wine Report: What's Selling at Hotels Across the Country
- Kitchen Spy: An Up Close Look at a Hotel Kitchen
- Tabletop: Hotel Locations

December: The Year in Review, Booming Bar Business

- Significant Trends, Hot Ingredients & Milestone Happenings
- Flavor Patrol: New Hits in Food & Beverage Pairings
- What Next? A Roundup of the Year's Technology Advances
- Bar/Wine Report: Holiday Top Sellers
- Kitchen Spy: Equipment Feature
- Tabletop: Hot New Trends
- Special Advertising Section:** Brand New: A Food & Drinks Recipe Collection

Hot themes for 2010

Flavor Patrol

Our nationwide & global searches provide fresh ammunition for the flavor arsenals of chefs, pastry chefs & bar artists hungry for fresh ingredients & recipe ideas.

How To Keep Quality High & Costs Low

With the rising price of fuel, grain & other commodities, operators are challenged more than ever to provide quality service while maintaining profits.

F&B Watch

Cover high volume activity in the hot hotel, resort, casino, cruise line & banquet industries.

What Next?

News flashes as to oncoming innovations, trends & similar significant phenomena of special value to chefs, f&b directors, restaurateurs, hoteliers, purchasing agents & banquet managers.

Not to be missed...

Pilot Light

Letter from the founders, Michael & Ariane Batterberry

Front Burner

Food news, culinary competitions, industry events, chefs on the move & more

Birth Announcements

Restaurant openings across the country, with samplings from their debut menus

World Cuisines

• CUISINES

Global cooking styles

• SMOKE SIGNALS

A glimpse into the dining scene of a specific city or region

• TRAVELING STOMACH

First-person accounts of exotic locales, from street food to hotel fare

Say Cheese

A photo gallery of industry events & personalities

Bar Biz

Spirits, beer & business behind the bar

Wine Report

Practical information about wine sales for operators, plus new releases from around the world

Tabletop

Hot topics in china, silver, glassware & linen

Equipment

• KITCHEN SPY

An exclusive behind-the-scenes tour of a new kitchen, detailing equipment, food safety, hygiene & electronics

• MY FAVORITE GEAR

Chefs talk in detail about their most valued pieces of equipment

• ASK DR. KNÜTZENBOLTZ

A lively series answering crucial equipment & kitchen queries

Appearing regularly...

"101"

Primers on essentials: flour, vanilla, etc.

Chain Reaction/R&D

An insider's look at chains, the chain industry, chain chefs, Research & Development, breakthroughs & new menu concepts

Kindest Cuts

How chefs are using under-utilized cuts of meat

Cash Register

Make a successful operation & build profits

Pastry Pro

Following the leaders in their exploding field: dessert menus, tips, techniques & trends

Cups & Co.

Coffee & tea news; service ideas & trends

Tech Talk

Using technology, the Internet & POS systems to build business

Banquets & Catering

How the most successful operators are profiting in the lucrative high-volume sector

Drink Arts

Exciting new recipes, ingredients & bar wares, along with the engaging professional personalities who are using them

Menu News

• MENU PREVIEWS

• HITS & FLOPS

• MENU OF THE MOMENT

• MENU MAKEOVERS

• MYSTERY BASKET

2010 CLOSING DATES

JANUARY/ FEBRUARY

Space Closing: 12/1
Materials Due: 12/4

MARCH

Space Closing: 1/11
Materials Due: 1/14

APRIL

Space Closing: 2/10
Materials Due: 2/15

MAY

Space Closing: 3/10
Materials Due: 3/15

JUNE

Space Closing: 4/9
Materials Due: 4/15

JULY/AUGUST

Space Closing: 6/1
Materials Due: 6/4

SEPTEMBER

Space Closing: 7/9
Materials Due: 7/14

OCTOBER

Space Closing: 8/10
Materials Due: 8/13

NOVEMBER

Space Closing: 9/10
Materials Due: 9/15

DECEMBER

Space Closing: 10/12
Materials Due: 10/15