

FOOD ARTS is the ultimate, authoritative insider's resource for up-to-the-minute, cutting edge information. Aside from the features and 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 Special Bonus Distribution

#### NAFEM

- Annual Roundup of the Year's Industry & Culinary Award Winners
- Chain Reaction: How Independents Can Negotiate & Buy Like the Chains
- Eco-Friendly/Energy Conserving Equipment
- Drink Arts: Winning Drinks
- Beer: Pairings & Promotions
- Tabletop: Best Sellers of the Year
- Kitchen Spy: Equipment Feature
- Wine Report: Winning Wine Programs

### March: Special Bonus Distribution

#### Boston Seafood Show

- Special Report: Nationwide Spring/Summer Menu Previews
- Technique: Dessert
- Drink Arts: Vodka
- Bar Biz: Cocktail Forecasts for Spring/Summer
- Tabletop: New Releases in China
- Kitchen Spy: Equipment Feature
- Wine Report: White Wines

### April: F&B Trends Special Bonus Distribution

#### Greystone Flavor Summit; IACP Conference

- Cruise F&B Update
- Mystery Basket: Meat, Seafood, Poultry, Condiments, Spices, Grains & Vegetables
- Health & Nutrition Update: Superfoods & Beyond
- Pastry Preview
- Menu of the Moment: Fish, Potato, Pork, Duck, Cheese, etc.
- Bar Biz: Cocktail Classics
- Tabletop: New Releases in Glass & Silver
- Kitchen Spy: Equipment Feature
- Wine Report: West Coast Wines

### May: Special Bonus Distribution

#### National Restaurant Association Show

- Top Chefs' Hits & Flops
- Chicago Restaurant Roundup
- Bar Biz: Top Chicago Mixologists
- Tabletop: Restaurants on Location
- Equipment Report: Chefs' Favorite Gear
- Wine Report: Winning Wine Programs

### June: The Americana Issue—Redefining Regionalism

- Food In America
- Bar Biz: Organic Spirits
- Tabletop: Linens
- Kitchen Spy: Equipment Feature
- Wine Report: Organic/Sustainable Wines

- **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

- Special Report: Nationwide Fall/Winter Menu Previews
- The Butcher Block: Tying Techniques
- Fall/Winter Pastry Update
- Bar Biz: Signature Seasonal Drinks for Fall/Winter
- Tabletop: China, Glass, Silver
- Kitchen Spy: Equipment Feature
- Wine Report: Red Wines

### September: Holiday Season Bonanza—How to Grab Your Share

- Mystery Basket: Meat, Seafood, Poultry, Condiments, Spices, Grains & Vegetables
- Chocolate Desserts
- Bar Biz: Holiday Promotions
- Tabletop: China, Glass, Silver
- Kitchen Spy: Kitchen Feature
- Wine Report: Best Sellers

### October: Europe on the Menu Special Bonus Distribution

#### WINE SPECTATOR's New York Wine Experience

- Bacon 101
- Bar Biz: Oktoberfest
- Tabletop: European
- Kitchen Spy: Equipment Feature
- Wine Report: European Wines
- **Special Advertising Section:** Banquets & Catering

### November: Special Bonus Distribution

#### International Hotel/Motel & Restaurant Show

#### Women Chefs & Restaurateurs National Conference

- Special Report: Casino & Resort F&B Updates
- Top Chefs' Hits & Flops
- Bar Biz: Beer
- Tabletop: Hotel Locations
- Kitchen Spy: Hotel Kitchens
- Wine Report: Hotel/Resorts Wine Programs

### December: The Year in Review, Booming Bar Business

- Our Annual Roundup of Significant Trends, Hot Ingredients, Fashionable Looks & Milestone Happenings
- Tabletop: Hot New Trends
- Kitchen Spy: Equipment Feature
- Wine Report: Profitable By-the-Glass Programs
- **Special Advertising Section:** Brand New: A Food and Drinks Recipe Collection

## Hot Themes for 2009...

### How To Keep Quality High & Costs Low

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

### Flavor Patrol

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

### F&B Watch

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

### What Next?

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

## Appearing in every issue...

### 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. Knützenbolz**

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, and trends

### Cups & Co.

Coffee and tea news; service ideas and 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

Drink Arts will regularly introduce 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**

# 2009 CLOSING DATES

## January/February

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

## March

Space Closing: 1/9  
Materials Due: 1/14

## April

Space Closing: 2/10  
Materials Due: 2/13

## May

Space Closing: 3/10  
Materials Due: 3/13

## June

Space Closing: 4/10  
Materials Due: 4/15

## July/August

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

## September

Space Closing: 7/10  
Materials Due: 7/15

## October

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

## November

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

## December

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