



COOKING FOR PROFIT

2010 Editorial Calendar

Month	What's New With Gas Equipment	The Voice of GFEN	Ask the Master Chef	How to Grow A Green Restaurant	Food Features
<i>January</i>	Broilers, Salamanders & Cheesemelters	Knowing When to Replace Equipment	All About Eggplant	Creating a Non-Toxic Restaurant Environment	Make It Mexican
<i>February</i>	Convection Ovens	Cash For Clunkers	Trends In Meat Cuts	Green Jargon	Beef It Up
<i>March</i>	Deck/Pizza Ovens	Eating Out — Quite Literally	Greenhouse Gourmet	Sustainable Seafood	Ocean Bounty
<i>April</i>	Ranges	Cleaning Dishes Efficiently	Exotic Fruits	How to Communicate Green Initiatives to Staff & Customers	Artful Asian
<i>May</i>	Griddles	Blue Flame 2010 Product of the Year	Gluten Free	Green Building Design	Just Desserts
<i>June</i>	Fryers	Case Study: Meza Luna	All About Legumes	Products/Disposables	Amuse Bouche
<i>July</i>	NRA Highlights	New Menu Options at the Ballpark Hot Dogs to Sushi	Corn-ucopia	Local, Sustainable, Organic	Center of the Plate
<i>August</i>	Combination Ovens	Using Tax Credits to Increase Your Production	Heirloom Tomatoes	Best Practices & Tips	Eggs – travaganza
<i>September</i>	Rotisseries	Gas Equipment Delivers Better Hedonics	On the Side	Save Money While Saving the Environment	Perfect Poultry
<i>October</i>	Specialty Equipment for Ethnic Cuisines	Eating Out in a Bad Economy	Greek – Opa!	Sustainable Flooring Options	More Pasta Please
<i>November</i>	Compartment Steamers	Product Innovation	Artisan Breads	Hidden Ways to Save	Chocolate to Die For
<i>December</i>	Conveyor Broilers & Ovens	A Gas Industry Answer to Induction	Specialty Potatoes	Cage Free/Free Range Non-Genetically Modified •What does it all mean?•	Dishes from Down Under