

Plate newsletter Offers a Compelling Mix of Content

Emerging food, beverage and restaurant trends, industry news, culinary techniques, chef profiles and featured recipes – The Plate Newsletter offers a compelling mix of content for our culinary-focused audience. It's all the info that chefs need to know, plus exclusive online features, delivered to their inbox two days a week (Tuesday and Thursday).

Reach 25,000 Chefs and Menu Development Subscribers

The Plate Newsletter is streamlined for our mobile readers and features a top display advertising unit, a second display or text ad and a sponsored recipe position. Sponsors reach 25,000 chef and menu-development professionals with each issue. A Plate Newsletter sponsorship is a great tool for generating brand awareness, driving website traffic and capturing sales leads from customers and prospects. Plate is able to provide sponsors with complete contact information for responding subscribers.

Streamlined registration ensures engagement

An all new streamlined website registration process will make it easier than ever for readers to click thru to find complete articles, recipes, demonstrations and more.

Circulation: 25,000

Frequency: 2x weekly

Distribution: Tuesday and Thursday

Rates (Gross per issue)

	1x-3x	4x-7x	8x+
Ad position #1	\$1,656	\$1,541	\$1,426
Ad position #2	\$1,380	\$1,265	\$1,150
Sponsored Recipe <i>(or text ad)</i>	\$978	\$863	\$805

Ad position #1 (Specs on back)

Ad position #2 (Specs on back)

Sponsored Recipe (Specs on back)

The screenshot displays the layout of the Plate Newsletter. At the top is the 'plate | newsletter' logo. Below it is a banner for 'CHOLULA' with the headline 'FLAVOR OVER HEAT' and a 'GET RECIPES' button. The main content area features several articles, each with a food image, a category label (e.g., 'Food'), a headline, and a 'READ MORE' link. The articles include: 'Turnips and Rye Hit the Fire at The Charter Oak', 'California Chefs Bring Chicano Food Culture to the Table', 'From Picking to Grape-Stomping, Here's How to Make Merlot', 'Refine Your Chilaquiles with Doritos and Tostadas', and 'The Kouign-Amann Conquers America'. A 'Sponsored Recipe' section follows, featuring 'Wood-Grilled Beef Tomahawk Steaks with Gorgonzola Butter' from Chef Steven Haidlen, sponsored by Creststone Farms. At the bottom of the newsletter is a 'SUBSCRIBE TODAY' call to action, the 'plate' logo, the issue title 'FROM THE MEXICAN KITCHEN', and social media icons for Facebook, Twitter, Instagram, and LinkedIn.

The Plate Newsletter Portfolio

Plate recipes
Monday

Plate newsletter
Tuesday and
Thursday

Plate newsletter

Specs

	Materials required
Ad position #1	GIF or JPEG file (468 x 90 pixels or 468 x 60 pixels)
Ad position #2	GIF or JPEG file (468 x 90 pixels or 468 x 60 pixels) or text ad. Text ads have the same specifications as Sponsored Recipes, only are labeled "Sponsored Content."
Sponsored Recipe	Logo (Up to 220 pixels wide x up to 100 pixels tall), photo (100 pixels x 100 pixels), 30 character headline and 300 characters of body text. Count does not include URL. Links to sponsor website or points to video hosted at sponsor website or channel. <i>See layout below.</i>

The diagram illustrates the layout of a sponsored recipe ad. It is 468 pixels wide. On the left is a photo of a burger, 100 pixels wide and 100 pixels tall. To the right of the photo is the text: "Sponsored Recipe", "Try Stephanie Izzard's Blended Burger", "Try top Chef Stephanie Izzard's blended burger: a blend of shiitake mushrooms and ground beef topped with asparagus tapenade and rhubarb mostarda. You'll quickly learn why she says she likes it better than a regular burger! [Get inspired>>](#)". Below this text is a logo for "BLENDED BURGER PROJECT" with the tagline "TO MAKE BURGERS BETTER". To the right of the logo is the text: "Sponsored by", "Links to sponsor website or points to video hosted at sponsor website or channel.", "Headline: 30 characters", and "Body copy 300 characters Count does not include URL HTML".

Reserve space in the Plate Newsletter

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New Plate **recipes** Newsletter Inspires Innovation

Seasonal and thematic recipe collections inspire innovation and incubation of new menu ideas for chef and menu development readers. Featured recipes are carefully curated from our database of nearly 10,000 foodservice recipes into an easy-to-read, mobile-friendly, engaging "recipe collection," covering a mix of cuisines, flavors, ingredients and more. Deployed every Monday, Plate Recipes gives chefs a dose of creativity to start their work week.

Exclusive ad positions generate sales leads

With a single sponsor per issue, your brand gets the undivided attention of 13,000 chef and menu-development subscribers. Sponsorship includes a banner ad at the top of the newsletter and a sponsored recipe. Sponsorship of the Plate Recipes newsletter aligns your brand with innovation, generates solid leads and drives traffic to your website. Plate is able to provide sponsors with complete contact information for responding subscribers.

Streamlined registration boosts engagement

An all-new, streamlined website registration process will make it easier than ever for readers to click-thru, print and share inspiring recipes.

Circulation: 13,000

Frequency: Weekly

Distribution day: Monday

Rates (Gross per issue)

	1x-3x	4x-7x
Single Sponsorship	\$2,694	\$2,494

Specs

Top Ad Position (Specs on back)

Sponsored Recipe (Specs on back)

plate | recipes

James Beard Foundation's
BLENDED BURGER PROJECT™
Returns May 2018! REGISTER TODAY!

Add Crunch to Dishes with Cucumber
The freshness and crunch of cucumbers make them a favorite summer vegetable and these recipes showcase their versatility. Ferment cucumbers to serve with octopus and chanterelles, turn them into a sorbet to add to a martini, pickle them to accent an albacore crudo, and more. Try these recipes, then share your favorite cucumber applications with us on social media.

Cucumber Chaat
Chef Yoshi Yamada | Bombay Breakdown, Chicago, Ill. [RECIPE](#)

Octopus, Nori Oil, Fermented Cucumber, Preserved Chanterelle
Executive Chef Miles Thompson | Allumette, Los Angeles, Calif. [RECIPE](#)

Cucumber Sorbet
Chef/Owner Matt Gennuso | Chez Pascal, Providence, R.I. [RECIPE](#)

Wagyu With Cucumber, Honeydew, and Lime Sugar
Chef Grant Achatz | Alinea, Chicago, Ill. [RECIPE](#)

Albacore Crudo, Spicy Pickled Lemon Cucumbers, Heirloom Melon, Caviar, Wild Fennel
Executive Chef Bruce Kalman | Union, Pasadena, Calif. [RECIPE](#)

Sponsored Recipe
Try Stephanie Izard's Blended Burger
Try top Chef Stephanie Izard's blended burger: a blend of shiitake mushrooms and ground beef topped with asparagus tapenade and rhubarb mostarda. You'll quickly learn why she says she likes it better than a regular burger! [Get inspired>>](#)

Sponsored by **BLENDED BURGER PROJECT**

Subscribe Today

plate
MEXICAN
DISH

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recipes Newsletter

Specs

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The diagram illustrates the layout of a sponsored recipe advertisement. It features a central text block with a photo of a burger on the left and a sponsor logo at the bottom. Dimensions and labels are as follows:

- Ad width:** 468 pixels wide (indicated by a top horizontal arrow).
- Photo:** 100 pixels wide and 100 pixels tall (indicated by a left vertical arrow).
- Headline:** 30 characters (indicated by a top horizontal arrow).
- Body copy:** 300 characters (indicated by a right vertical arrow). Note: Count does not include URL HTML.
- Sponsor Logo:** Up to 220 pixels wide and up to 100 pixels tall (indicated by a bottom horizontal arrow).

The text content in the diagram includes: "Sponsored Recipe", "Try Stephanie IZARD's Blended Burger", "Try top Chef Stephanie IZARD's blended burger: a blend of shiitake mushrooms and ground beef topped with asparagus tapenade and rhubarb mostarda. You'll quickly learn why she says she likes it better than a regular burger! [Get inspired>>](#)", and the "BLENDED BURGER PROJECT" logo with the tagline "20 WALK BURGERS BOTTLED".

Reserve space in the Plate Recipes Newsletter

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