

ON-CAMPUS HOSPITALITY

AN EXECUTIVE BUSINESS MEDIA PUBLICATION

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2009 EDITORIAL SCHEDULE

FEBRUARY Closing: Dec. 10 Materials: Dec. 16

Breakfast . . . on the Go.

Beverages: Coffees, Teas and other Hot Treats.

Healthy Eating: Organics and Natural Foods,
Prepared or from Scratch.

Flavors: Seasonings & Sauces.

Design: Out with the Old, In with the New.

Equipment . . . and the NAFEM show, Feb. 5-7
in Orlando*.

MARCH Closing: Jan. 16 Materials: Jan. 22

Trends with Tenure: Sustainability

Pizza and Pasta with Pizzazz.

Food Focus: Soups, Salads.

Baked Good . . . and Good Baking.

Design: in the Campus Dining Facility.

NACCU: National Assn. of Campus Card Users' 16th
Annual Conference in Orlando, March 8-11.*

ACAP: Assn. of College Admin Professionals Annual
Conference in Memphis, March 13-18.*

APRIL Closing: Feb. 20 Materials: Feb. 26

Desserts. Happy Endings.

Dairy. Milk, Yogurt, Cheese, Soy, And more!

Vegetarian Alternatives.

Regional Cuisine: Cajun/Creole.

Grab & Go. Late-nite Snacks.

Equipment: Display Cases and Self-Serves.

Design: Inside and Out.

NAMA Spring Expo Preview: April 14-17 in Las Vegas.*

MAY Closing: March 20 Materials: March 26

NRA Show Preview: *90th National Restaurant
Association Show, Chicago, May 16-19.

Breakfast: Building a Better Breakfast.

Food Focus: All About Poultry.

Hand-Held Foods: Dogs, Burger, Fries, Lots More!

Branding: Popular Brands on Campus.

Beverages: Cold Favorites.

Design: Front of the House, Back of the House.

NACC: Natl. Assn. of Collegiate Concessionaires Annual
Meeting, Texas A&M, College Station, June 16-19.*

*Bonus distribution at these shows.

JULY Closing: May 7 Materials: May 13

NACUFS Issue: Natl. Assn. of College and University Food
Services' National Conference – Milwaukee, July 8-11.*

Frozen Desserts. And Cool Treats. **NRA Show** Wrap-Up.

Spotlight on **Technology:** Using It to the Fullest ...

Design . . . and Decor.

AUGUST Closing: June 8 Materials: June 12

Global Cuisine: Tastes of the World.

2009 Chef Culinary Conference Report.

Trends with Tenure: Grab & Go.

Environmental Initiatives

Back-to-School. New Term, New Semester, New Ideas.

Design: Building Green.

Outsourcing: Why, When, How.

Vegetarian ... Organic ... Healthy Trends for All.

SEPTEMBER Closing: July 1 Materials: July 13

Breakfast: New Ideas on Old Favorites, Hot and Cold.

Equipment: Preparing, Cooking, Serving.

Beverages: Hot Fall Favorites, Winter Warmers.

Got Dairy? Got Soy? **NACUFS** Show Wrap-Up.

Branding: QSR and Retail Brands. **Food Safety.**

Design: The Plate and its Surroundings.

Business Builders: Catering Successful Events on Campus.

OCTOBER Closing: Aug. 28 Materials: Sept. 3

NACAS Issue: Natl. Assn. of College Auxiliary Services'
Conference, Honolulu, Nov. 8-11...

Going Green ... or Going Greener.

Lunch. The Sandwich.

Regional Cuisine: Southern Comfort Foods.

Grab & Go: Healthy.

Seafood.

Design: Variations on a Theme

NOVEMBER Close: Oct. 9 Mat'l: Oct. 15

30TH ANNIVERSARY ISSUE

World Cuisine: Special Recipes.

Good Health on the Menu

Dishes on the Side: Potatoes, for
Instance, Rice, Noodles.

Hand-Held Foods: Burgers and Beyond.

Innovations: Energy/Space/Time/Labor-
Saving Equipment.

Design: Refurbish, Renovate ... or Replace?



AND EVERY ISSUE . . .

of **ON-CAMPUS HOSPITALITY** is filled with market data, new products, trends in all foodservice aspects: menu development, preparation techniques ... maintenance, upkeep, sanitation ... going green – environmentally responsible programs and practices ... Eye on Industry, off-campus business partners' names in the news ... Compliments to the Chef, featuring favorite recipes ... profiles of key colleges ... the latest reports will all appear in **ON-CAMPUS HOSPITALITY**.