

# CAFÉ CULTURE magazine

TASTING THE LIFESTYLE OF THE CAFÉ SECTOR

## Café Culture Features List 2014

Café Culture magazine is the UK trade magazine dedicated to the burgeoning café and coffee shop sector. Together with regular news, views and interviews, profiles and advisory articles, it seeks to identify innovative ways for outlets to thrive profitably by capitalising on and promoting the vibrancy and popularity of coffee culture. An essential read for anyone in the café industry who wants to taste the lifestyle of the café sector!

### FEBRUARY – Issue 60

**Editorial Deadline:** 17th January  
**Copy Deadline:** 24th January | **Published:** 7 February

#### Softly, softly

From energy drinks to fruit juices and smoothies, a café's soft drinks menu is an important part of its product offering. We profile some new and existing beverage products, and report on the market trends that are currently shaping the sector.

#### Barista skills

What does it take to become a world class barista? With input from some of most well-known UK-based baristas, we find out how they achieved success in the world of coffee, and what key skills lie at the heart of their ability to produce premium quality beverages.

#### Water wise

In reporting on how important water quality can be to a good cup of coffee, we find out how outlets can better manage their water supply, and the benefits to be had.

### APRIL – Issue 61

**Editorial Deadline:** 5th March  
**Copy Deadline:** 11th March | **Published:** 21st March

#### Locally social

In today's fast-paced and high-tech age, how can the local marketing of outlets be made locally relevant, and what's involved? We review some online and social media options, and find out how this can translate into boosted footfall for cafés.

#### Coffee machines

Our annual look at some of the latest coffee machine launches, as well as a look at popularity of existing models. We also ask the machine suppliers what we can expect from future innovation.

#### Coffee roasting

What does the roasting of coffee involve, and how does it impact upon the types and tastes of coffees served? We invite some of the sector's coffee suppliers to explain more about the nature of their own coffees, and also ask if shop roasting is gaining in popularity.

### May – Issue 62

**Editorial Deadline:** 16th April  
**Copy Deadline:** 22nd April | **Published:** 30th April  
**Café Culture Show Preview**

#### Green shoots

How can a new café business ensure it enjoys a successful start-up? We canvas the opinions of some of the café sector's business minds, and profile some new concepts who have managed to establish a niche in an increasingly competitive market.

#### Fixtures and fittings

Whether launching a new café, or refitting an existing outlet, what's involved when it comes to specifying the fixtures and fittings? From catering kit designed with coffee shops in mind to the latest furniture and colour schemes, we find out what's currently available.

#### Make or break cakes

A premium cake offering can play a major part in turning a café into a destination outlet in its own right and represents additional consumer spend. We cast our eye over the market and report on the latest product launches, as well as the latest cake trends.

### July – Issue 63

**Editorial Deadline:** 27th June  
**Copy Deadline:** 3rd July | **Published:** 18th July

#### Destination café

How can you set about turning your café into a destination venue that customers will make a beeline for? We hear from some existing destination cafés and find out what ingredients should be in the mix to make an outlet stand out from the crowd.

#### Afternoon tea

Is the resurgence in afternoon tea here to stay? Is it the preserve of high end hotels, or are the number of dedicated afternoon tea-serving outlets on the increase? We find out more about the UK's teashop culture, as well as the types of teas they serve.

#### Milk

Has the standard of milk frothing improved? Are cafés paying sufficient attention to the type of milk they use and its supply? These are just some of the questions we will attempt to answer in a closer look at the product itself, its handling and use of this café staple. We also investigate milk alternatives.

### September – Issue 64

**Editorial Deadline:** 15th August  
**Copy Deadline:** 20th August | **Published:** 4th September  
**Café Society Awards issue**  
**lunch! issue**

#### Taste sensations

Arguably, a café's food offering has now become more important than its coffee. A simple sandwich or soup will no longer do. With many cafés having become hotspots for gourmet standard food, we find out who's serving what, and how outlets can take their menu to the next level.

#### Form and function

Packaging is an essential investment for most outlets, so it's important to make the right selection. With help from the sector's suppliers, we report on the latest launches as well as some of the many existing packaging solutions, their fitness for purpose and 'green' appeal.

#### CSR

Corporate social responsibility (CSR) is something the big coffee shop chains take very seriously indeed, but is there a role for an equivalent in the world of the independent operator? We find out more about what the big brands are doing, as well as how individual cafés and coffee shops can approach this topic.

### November – Issue 59

**Editorial Deadline:** 24th October  
**Copy Deadline:** 30th October | **Published:** 13th November

#### Festive flair

In time for the countdown to the festive season, we report on some of the festive-themed new product launches, and offer some advice on how operators can prepare for the busiest, and potentially most profitable, time of the year.

#### Cheers!

Alcohol is making its presence known on the menus of many café bars, but what's required of an outlet in legal terms when it comes to serving alcohol and how are alcoholic beverages currently being utilised in creating cocktails?

#### Recycle, re-use, reduce

Recycling and careful disposal of waste material has become part of everyday life and food-related businesses, it's essential. We take a closer look at how cafés can do their bit for the planet, whether in the form of biodegradable packaging or the use of up-cycled materials.

**For more information on editorial contributions call Clare Benfield on 01291 636336 or email [clare@jandmgroupp.co.uk](mailto:clare@jandmgroupp.co.uk). For subscription and general enquiries please call 01291 636333 or email [membership@cafeculturemagazine.co.uk](mailto:membership@cafeculturemagazine.co.uk)**

**PLUS...** news, views and opinions, book reviews, interviews, profiles, advisory articles and regular advice on using the web and Internet-based resources.

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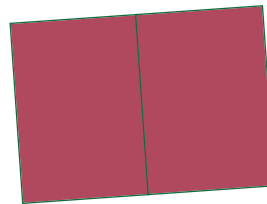
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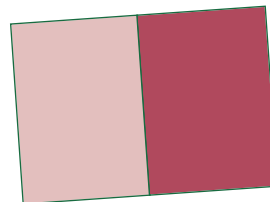
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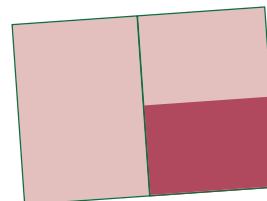
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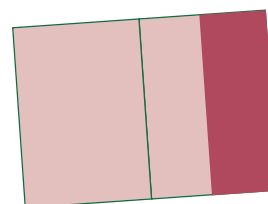
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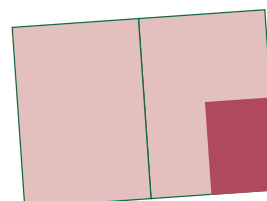
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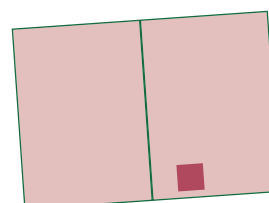
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