

great taste MAGAZINE

A NETWORK FOR HOSPITALITY AND CULINARY PROFESSIONALS



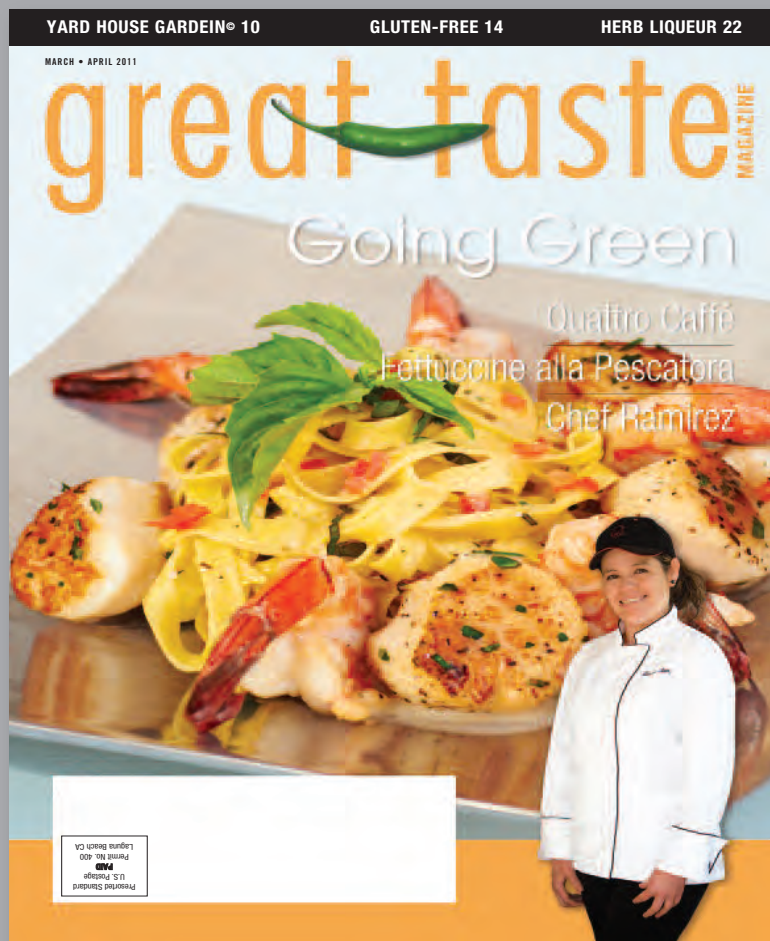
**THE
MEDIA
KIT**

**“THANKS FOR THE
GREAT READ AS ALWAYS!”**

TOM FOUNTAIN
STARWOOD HOTELS & RESORTS WORLDWIDE, INC.

**“I REALLY LIKE YOUR
LOCAL FOCUS AND STYLE.”**

CHEF CATHY PAVLOS
LUCCA CAFE



**RECOGNIZED
AND RESPECTED
BRAND NAME**

**THE BEST
RESTAURANTS
IN THE AREA**

**EXQUISITE
RECIPES IN
EVERY ISSUE**

**LOCAL OC
CHEFS
TELL ALL**

IT'S SIMPLE.

We deliver timely, pertinent, and entertaining information to our readers in a way that will continually grow our readership, allowing us to expand and enhance our offerings to make your experience more enjoyable issue after issue.

Great Taste Magazine is a uniquely positioned publication dedicated to the hospitality and culinary professionals of Southern California and their foodie followers. We keep our taste-buds tuned in to what's sizzling and what's fizzling for your reading pleasure...and education.

EDITOR-IN-CHIEF,



Teri Williams has her finger on the pulse of the local hospitality industry like no one else. Nine years as editor and publisher of Orange County's only hospitality trade magazine combined with her consultancy for the non-profit sector and her public relations expertise gives Williams a far-reaching, varied and unique perspective of the industry. Besides her esteemed Great Taste publication, she has extensive experience in the travel industry, event planning and volunteerism. Williams has contacts around the globe in the restaurant, hotel, media and travel trades. She has also been applauded for her enthusiastic charity work and has chaired numerous chef, food and wine events, for which she has helped garner more than \$1 million in donations over the years. Known for her unflagging enthusiasm, entrepreneurial spirit, "can do" attitude, and joie de vivre, Williams is a constant presence and authority on the OC culinary and hospitality scene.

“YOUR AUDIENCE IS THE MARKET OF OUR SPECIFIC DEMOGRAPHIC — RESTAURANT OPERATORS, CHEFS AND BUYERS.”

MATT GALT
WHITE APRON MEATS

DEMOGRAPHIC

| | |
|------------|-----|
| Male | 72% |
| Female | 28% |
| Median Age | 37 |

CIRCULATION

| | |
|------------------------|------------|
| Great Taste Magazine* | 4,800 |
| Foodie Newsletter | 11,000 |
| Industry Newsletter | 6,000 |
| Pass Readership | 10,000+ |
| Copy Retention Average | 6-8 months |

READERS BY OCCUPATION

| | |
|---------------------------------|------|
| Food-Related Businesses | 100% |
| Purchasing Managers | 70% |
| Restaurant Owners and Operators | 65% |
| Executive Chefs | 64% |
| General Managers | 30% |
| Caterers | 20% |
| Restaurant Groups | 20% |
| Purveyors | 10% |
| Corporate Managers | 4% |

**Magazine is directly addressed to proprietors, general managers, and executive chefs.*



MAGAZINE HIGHLIGHTS.

CHEF PROFILE

Every issue top OC chefs share their success stories, recipes, and thoughts on food and the industry.

THE BEET

Catch up on local happenings including restaurant openings, Culinary Pros on the move, awards, charity events and upcoming meetings and seminars.

FRONT OF THE HOUSE

Discover what local professionals are doing to improve the customer experience, handle competition and assure the success of their establishment.

CONTRIBUTING CHEFS.

Out of the kitchen and into the writer's chair! Every issue we have the most talented chefs of the region share their expertise with us as our Culinary Advisors. Their columns include:

The Baking Rack

Catch of the Day

Spice Rack

Take It Or Leave It



CALENDAR & RATES

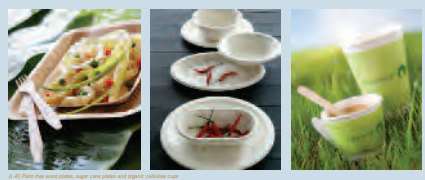
| ISSUE | FEATURES | AD CLOSE | DISTRIBUTION |
|----------|-------------------------------------|-----------|--------------|
| Jan/Feb | Citrus for the health of your menu. | 12/1/2011 | 1/15/2012 |
| Mar/Apr | Brining Pro's and Con's. | 2/1/2012 | 3/15/2012 |
| May/June | BBQ and all that smokes. | 4/1/2012 | 5/15/2012 |
| July/Aug | Let's go on a picnic. | 6/1/2012 | 7/15/2012 |
| Sept/Oct | Cheese and Charcuterie. | 8/1/2012 | 9/15/2012 |
| Nov/Dec | Wine and Chocolate. | 10/1/2012 | 11/15/2012 |

| PRINT RATES | 1x | 3x | 6x | 12x |
|----------------|---------|---------|---------|---------|
| 4 Color | | | | |
| Covers 2,3,4 | \$1,645 | \$1,575 | \$1,520 | \$1,465 |
| Full page | \$1,310 | \$1,215 | \$1,185 | \$1,165 |
| 2/3 page | \$1,140 | \$1,085 | \$1,030 | \$990 |
| 1/2 page | \$975 | \$930 | \$885 | \$850 |
| 1/3 page | \$810 | \$770 | \$740 | \$695 |
| 1/6 page | \$695 | \$660 | \$630 | \$610 |
| BW | | | | |
| Covers 2,3,4 | \$1,330 | \$1,265 | \$1,210 | \$1,150 |
| Full page | \$1,080 | \$1,020 | \$970 | \$930 |
| 2/3 page | \$920 | \$860 | \$810 | \$760 |
| 1/2 page | \$760 | \$720 | \$675 | \$640 |
| 1/3 page | \$605 | \$575 | \$546 | \$495 |
| 1/6 page | \$405 | \$385 | \$365 | \$335 |

| WEB RATES | 3x (MINIMUM) | NOTES | EMAIL RATES | 1X |
|---|--------------|---|---|-------|
| 187 x 187 pixel button | \$325 | Right sidebar. 5 max ads in rotation. | Dedicated | \$350 |
| 435 x 60 pixel banner | \$250 | Feature column. 10 max ads in rotation. | 1 of 3 | \$69 |
| <p><i>Receive premium placement on Great Taste's Home Page. Our website receives approximately 14,000 page views per month.</i></p> | | | <p><i>Sent out bi-weekly to 11,000 foodies.</i></p> | |

FEATURE: L'ENTRÉE

The Whole Package



As we hurtle into the new decade of renewable energy, 3-dimensional movies, and health care reform, there is one topic on the forefront of everyone's mind: going "green." Whether you are an eco-warrior who has committed a compost pile in their backyard or a simple recycler who makes sure their milk cans don't go to the landfill, there is no denying that being eco-friendly is becoming a way of life for Americans. With a projected market high of \$580 billion in sales for 2010 in the restaurant industry (National Restaurant Association), this is a trend that hospitality professionals cannot afford to ignore. With billions of people going out to eat each year and many of them bringing soft-drink home, food packaging is an imperative part of the restaurant industry. Styrofoam, plastic bags and boxes are so prevalent that you could most likely throw at least three that you've thrown away in the past week. But these products, while ideal for cheap and easy food transportation, are not at the top of the class when it comes to being environmentally friendly. Luckily, there are new alternatives to the typical styrofoam (chemical) organic packaging. Although products made from organic materials tend to be more expensive than those made of styrofoam or plastic, it is a small price to pay considering the benefits of making the "green" switch. Four in 10 Americans have stated that they would prefer to take their business to a restaurant who they know to be environmentally conscious (National Restaurant Association), and sending them home with leftovers in containers made from organic products is an ideal way to show them that you have gone "green." — Kelly O'Quinn

Only 16% of water bottles sold in California are being recycled. At that rate, in 10 years or less, the amount of bottles thrown in the trash will be enough to create a two-lane, six-lane highway that stretches the coast of California.

Arriving on the scene are companies using bottles and containers made from PLA, a corn-based product. It is renewable and the distillation process was designed to create a polymer that is environmentally friendly. This technology is being used to create coffee cups, to-go containers, water bottles and more. For those of us concerned about the greening of our crops, you'll be happy to know that the corn being used for this process is not grown from genetically modified seeds. Products made from this polymer can be recycled and re-used or simply sent to be composted just so that no signs of it remain.

Polylactide (PLA) are more oil and grease resistant than existing petroleum-based polymers and are being used more and more for packaging fresh foods. The production of these products uses up to 50% less fossil fuel and releases a lower amount of greenhouse gases. Look for new products using this process for a greater, cleaner environment. — Chef, Ozzie Dubois

12 www.greattastemag.com • JUNE 2010

EDITORIAL FEATURES.

A clean, modern design that separates us from the pack. With ample white space, big, bold visuals and beautiful photography along with lots of juicy editorial and recipes, Great Taste Magazine will delight all your senses.

The editorial features include:

**FEATURE L'ENTRÉE
CHEF DE CUISINE
INDUSTRY TRENDS
SUR LE MENU
FRONT & BACK OF THE HOUSE
OPERATIONS
BEVERAGES**

THE BIZ: FRONT OF THE HOUSE

Herb Cocktails

by Jillian Stoker



- CILANTRO**
CITRUS, BITING TANG, ZESTY
42 Bells, Venice Lakeside
PINEAPPLE CILANTRO CADILLAC
MARGARITA
1800 Reposado Tequila, agave nectar, cilantro, pineapple, and a side dust of Grand Marnier
- MINT**
CHILLING, CRISP, CLEAN, COOL
Beechwood Restaurant, San Pedro
FROZEN MINT MARGARITA
Patron Silver Tequila, Grand Marnier, citrus de meringue, sweet and sour, fresh mint and lime
- ROSEMARY**
PINK FLAVOR, TEALIKE AROMA
La Grande Orange Café, Pasadena
SUNSHINE LEMONADE
Grey Goose, lemonade and fresh rosemary
- GINGER**
SLIGHTLY BITING, HOT NOTE, WOODY
The Observation Bar in the Queen Mary, Long Beach
CINQUEMAN
Absolut Ginger Vodka, Canton Ginger Liqueur, fresh pressed lemon juice and ginger ale, Garnished with a rosemary sprig
- SAGE**
FRAGRANT AROMA, ASTRINGENT BUT
Kodi owned to be in on the fun, and Hwy are our family "weekend" that made last fall very special.
VIRGIN CHERRY FIZZY
Mix or blend together:
- Cherry juice, either fresh or from concentrate
- Citrus
- Add ice and mix or blend to the consistency you desire. Top with a dash of wildflower honey and a fresh cherry
- BASIL**
SWEET, HERBAL BOOZEE
Backbone of the Day, Long Beach
SWEET SPICE
Veev Apple Liqueur, jalapeño, basil, lemon juice and soda

20 www.greattastemag.com • MARCH • APRIL 2011

WEDDING TREND RUNDOWN

by Kelly O'Quinn

In preparation for this issue, I found myself swimming... well, more dreaming... in a sea of labels, Venues, menus, dresses, rings... — the space of information and advice on planning weddings seemed endless. Brides and grooms-to-be have more than enough on their plate when planning a wedding, and the venue they choose is arguably the biggest decision they'll make (apart from, you know, deciding to get hitched). Check out some between-the-banquet-hall-and-cake-company on the reception venue/food vendor list in this feature. Keeping up with current wedding trends is especially important for restaurateurs, as they need to be aware of and prepared for what's to come this wedding season. The more you know ahead of time, the better prepared you'll be when a frazzled bride calls you for quotes, menus, and seating arrangements.

HORS D'OEUVRES
In keeping with the popularity of gastrophiles in the food and beverage industry, couples are looking to incorporate gourmet comfort food into their cocktail hour. Expect to see requests for sliders, truffle mac & cheese, soup shooters, sweet potato fries, and bacon-wrapped anything. The presentation of passed foods has also taken a down-home swing. At the Hyatt Regency Carlton Grove on Harbor Blvd, it has become common to use unusual trays, like cedar planks, marble slabs, or unique glass pieces in lieu of the typical metal or plastic platter.

LIBATIONS
Drinks are really where couples are letting their personalities shine through. Signature cocktails are popular. If the bride loves martinis, the right choice is offer a customized martini listed in a shade that matches the color scheme of the wedding. Taking this concept a bit further, the couple may choose to offer "his and hers" drinks, leaving the groom's favorite libation alongside the bride's. Executive Chef Ryan Adams and Events Coordinator Monica Fick of Sorrento Grill note that couples have been choosing to serve only beer and wine with the addition of the bride's favorite martini and the groom's favorite cocktail/beer. This typically keeps the cost lower than a full open bar and is a fun way to personalize the wedding, they say.

Couples have also been letting their guests take creative license with their drinks. At the Ritz-Carlton, Laguna Beach, we've been getting a popularity offering vodka and Shiro's Wild martinis with a variety that included simple spruce shivers guests to design their own martini. This option may be cheaper for both you and the couple, as it will fall down on the variety of liquor and mixers you need to have on-hand. Fantastic!

ENTREES
Goodbye chaffing dishes! We can finally put away those room-temperature salads and canisters of gelatin. Couples are stopping it up with their main dinner offerings, making sure each guest receives a hot, delicious meal made specifically for them. Entire stations are very popular, with each station featuring a meat, dairy, and vegetable, enabling guests to assemble their entrée to their liking. This encourages guests to interact more with each other and ensures that they will be satisfied with their meal. Although entire stations allow for a large amount of food, they can be costly and difficult to execute. You'll need to have numerous ingredients and chefs on-hand and be able to quickly prepare each dish. In-house, you can take a page from Sorrento Grill's book and offer a "tasting menu" instead. Tasting menus give you a much narrower idea of which dishes you'll be preparing, so you'll know the exact amount of product to order and prepare. The only drawback to this option would be if there are dietary restrictions within the group, so you may want to have a few alternative options available. There are always those guests who don't inform the bride of their dietary restrictions until the day of the wedding. — Kelly O'Quinn

DESSERTS
Possibly the most iconic feature of a wedding — the cake — is taking a backseat to other sweets. Couples are opting for dessert bars that highlight a selection of treats such as cupcakes, brownies, cheesecake squares, and candy which represent them. They have enjoyed a couple, family members, or personal favorites. Desserts are also being served in miniature form as favors for guests to enjoy on the ride home. For some, fun doesn't stop, check out the Trends article on page 10 and The Baking Book on page 8.

Couples who are on a tight budget may skip dinner all together, instead offering an extended cocktail hour. A wine and cheese reception would offer a delicious, sophisticated alternative. Have a Sommelier available to educate guests about the wine and cheese pairings, either from your restaurant or the wine/cheese featured. If the bride and groom are looking for a more relaxed atmosphere, a

14 www.greattastemag.com • MAY • JUNE 2011

FEATURE: L'ENTRÉE

CHEF MIRIAM RAMIREZ

Photo credit: Drew Cull Photography, Inc.

CHEF PEOPLE & FOODY EXPERIENCE

by Robert Johnson

Chef Miriam Ramirez

It is a remarkable thing. It can protect someone from harm, help feed the hungry, or simply be a gift that is shared with others. Chef Miriam Ramirez of Quattro Carli at South Coast Plaza is considered by her peers to be a very virtuous and professional person. She learned how to cook at an early age from her mother in her home land of Mexico. The more time she spent in the kitchen, the more enamored she became, cooking and seeing satisfaction on the faces of those she served. Her innate connection with food and her love of people made the restaurant business an ideal place for Chef Ramirez to be. With her mind made up to work in a restaurant, she set out for better opportunities in the United States. Her intuition helped guide her to Armani Café, which was later to become Quattro Carli.

Chef Miriam began her career as a waitress and slowly worked her way into the kitchen to begin the ubiquitous task of preparing food. Her attention to detail, consistency, and the great care she took in preparing food led her quickly to becoming a cook. As luck, or her good intuition, would have it, she

16 www.greattastemag.com • MAY • JUNE 2011

WE DEVELOP EXCLUSIVE CREATIVE EXECUTIONS TO BEST **ENGAGE READERS.**

Your best branding partner is Great Taste Magazine. A consistent message seen by your target audience will reaffirm buyer confidence, increase market share, and ultimately boost sales. Great Taste offers a unique opportunity for loyal advertisers in the form of articles that highlight your business or product lines to accompany your advertising campaign. Some examples of unique advertising opportunities include:

SPECIAL FEATURE ARTICLES

Feature yourself or your company with an article written to showcase and highlight what's important to you and your customers.

INSERT PROMO LEAFLETS

These inserts are one of the first items a reader notices. Use it to your advantage.

PRINT ADS

We offer advertising space in various sizes, colors, shapes, and placement.

BUSINESS CLASSIFIEDS

Post your business classified ads in Great Taste Magazine and on great-taste.net for maximum visibility.





EXPOSURE & ADDED VALUE.

WEBSITE BANNER ADS

Connect to the OC culinary world with online ads that can be changed at a moments notice.

SPECIAL EVENT EMAIL BLASTS

Need to publicize a special event you have coming up? Blast it to 11,000 foodies!

EVENT SPONSORSHIPS

Event and Non-profit sponsorships are available.

REPRINTS

Great Taste Magazine provides an opportunity to purchase reprints of articles published in our magazine for your promotional and advertising purposes.

SPONSORSHIP PAGES

Sponsorship pages showcase both you and your favorite client. Sometimes it's difficult to find an appropriate means to say thank you to that special client. You will truly be appreciated when you sponsor that client for a profile in Great Taste Magazine. Both of you will garner the recognition you deserve.



FEATURE: CHEF DE CUISINE




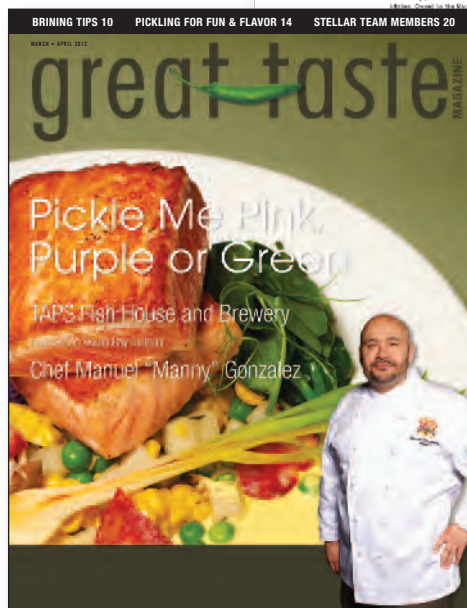
Photo by Michael Scott

Chef Manuel "Manny" Gonzalez

by Chef Katie Averill

"The most expensive seat in the house is the empty one."

This seemingly simple statement made by Chef Manuel "Manny" Gonzalez during the lovely afternoon's visit at TAPS Fish House and Brewery speaks volumes about his perspective. He believes that all the seats will fill themselves if the food and service are great. This is no small feat in a restaurant that can do 1200/15 covers in a day. Great food is the result of the stellar experience including CCA training and hard work under celebrity chefs merged with rare common sense, urgency and a selfless attitude. Great service means that customers should not have to wait for a long time they have placed their order. As Manny would say, the kitchen at TAPS is always busy. Manny works on with others to make sure TAPS is run during my visit. TAPS is one of those family owned businesses that really is a chaotic situation in a well-run web cooks stacking orders at a speed that is hard to believe behind a massive wood bar with




SANTA MONICA SEAFOOD
Family Owned Since 1929

Serving the restaurant and foodservice industry with top quality fresh and frozen seafood.

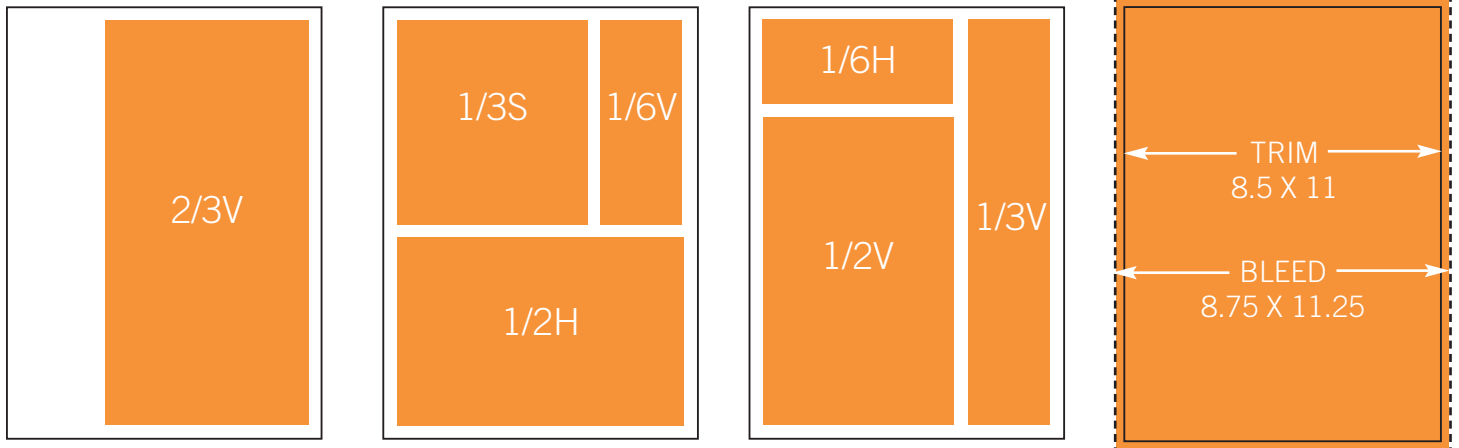


Santa Monica Seafood offers the most innovative approach to Responsible Sourcing, Food Safety and Customer Service. Learn more about our efforts at www.SantaMonicaSeafood.com

Facebook: [facebook.com/SMS seafood](https://www.facebook.com/SMS seafood) Twitter: twitter.com/SMS seafood

PRODUCTION SPECS

| AD SIZE | BLEED | TRIM | LIVE AREA |
|----------------|-------------|-----------|-------------|
| Spread | 17¼" x 11¼" | 17" x 11" | 16½" x 10½" |
| Full page | 8¾" x 11¼" | 8½" x 11" | 8" x 10½" |
| 2/3 vertical | – | 4⅞" x 9⅜" | 4⅞" x 9⅜" |
| 1/2 vertical | – | 4⅞" x 6⅞" | 4⅞" x 6⅞" |
| 1/2 horizontal | – | 7½" x 4¾" | 7½" x 4¾" |
| 1/3 vertical | – | 2⅜" x 9⅜" | 2⅜" x 9⅜" |
| 1/3 square | – | 4⅞" x 4¾" | 4⅞" x 4¾" |
| 1/6 vertical | – | 2⅜" x 4¾" | 2⅜" x 4¾" |
| 1/6 horizontal | – | 4⅞" x 2¼" | 4⅞" x 2¼" |



MAGAZINE SPECIFICATIONS & REQUIREMENTS

Trim Size: 8½" x 11"

Safety From Trim: ¼"

Bleed: Positioned 1/8" from trim

Trim Crop Marks: Positioned outside bleed area by 1/8"

Binding: Saddle Bound

Advertising must be submitted in electronic format. Mac format accepted. File must be created in either QuarkXpress 6.0 or earlier, Adobe Illustrator or Adobe Photoshop. We accept PDF files, but they must be at least 300 dpi and all fonts must be embedded. Materials cannot be accepted in the following formats: Microsoft Word, Microsoft Publisher, Corel DRAW, Adobe InDesign. All graphics must be 300 DPI, at the size used in the layout and saved as EPS or TIFF files. Four-color files must be in CMYK. Great Taste requires type one PostScript fonts, preferably Adobe, screen and printer fonts must be included. We cannot accept RGB and Indexed colors. TrueType fonts cannot be used. Materials may be submitted on CD or DVD or via e-mail. A high-quality color proof is required with all media. Design service is available for an extra charge.

ADVERTISING SALES AGREEMENT.

GREAT TASTE MAGAZINE



Bill To Company _____
 Address _____
 City, State, Zip _____
 OR
 Bill To Agency _____
 Address _____
 City, State, Zip _____

Contact _____
 Phone _____
 Fax _____
 Contact _____
 Phone _____
 Fax _____

Size of Ad _____
 Full Color B/W B/W+ Spot _____
 Number of Insertions _____
 Special Instructions _____

Vertical _____ Horizontal _____
 Start Date _____

| | | |
|--|-----------------|---|
| RATE | | |
| Print | \$ _____ | CANCELLATION: Must be received by the 10th of the month, in writing, preceding the month of issue in which the advertisement is to run. Should formal cancellation not be received, the contract will continue and self-renewal. |
| Website | \$ _____ | SET-UP ERROR: If there is an error in the printed ad and if the ad was typeset by the publisher from copy supplied by advertiser or advertiser's agent, and original ad copy being correct, then one corrected ad will be inserted at no charge in the subsequent issue. |
| Industry Network Card | \$ _____ | PAYMENT: Payment for advertising for one insertion must accompany the signed agreement. This deposit will be applied to the last insertion on the agreement. If time restraints are an issue, Great Taste Magazine will accept the completed and signed agreement by email or fax including a copy of the check to be mailed immediately. Payment for advertising in subsequent issues is due within 30 days of invoice date. There is a 2% discount if paid in full in advance. Invoices past 30 days will have a 1.5% per month finance charge added on the unpaid balance. |
| Other | \$ _____ | SHORT RATE: Cancellation of unfulfilled contracts will be short rated. |
| SPECIAL CHARGES | | In the event it becomes necessary for at its option to place this agreement in the hands of an attorney or collection agency for purpose of debt collection, the advertiser agrees to pay reasonable attorney fees and any other costs incurred by Teri Williams Productions or its assignees. |
| One Time Set Up (\$50 minimum) | \$ _____ | Advertiser or the advertiser's agency will bear full responsibility for withholding advertising materials which may violate any law, regulation or ruling of the Federal Trade Commission or infringe any copyright, trademark, or patent and shall defend, indemnify and hold harmless the publisher from all third party claims on account thereof. |
| Color Each Month (1 color - \$100 2 color - \$200) | \$ _____ | When no new copy is provided, the copy last run will be repeated. |
| Picture Adjustment (\$25 minimum) | \$ _____ | The publisher reserves the right to reject any advertisement, photograph or illustration which is not deemed to be in keeping with the standards of the publication. |
| Color Separation (\$120 per picture) | \$ _____ | |
| Photographer (\$75 minimum) | \$ _____ | |
| Other/Discount | \$ _____ | |
| TOTAL FOR 1ST ISSUE | \$ _____ | |

I acknowledge upon signing this contract that I have carefully read and accepted the terms, conditions and policies of this contract. I further understand that any verbal agreements are not binding to this agreement.

Authorized Signature _____ Printed Signature _____ Date _____
 Sales Exec Signature _____ Printed Signature _____ Phone _____

Editor Approval _____ Edition Great Taste Magazine _____

We currently accept all forms of payment through PayPal: Visa, MasterCard, AmericanExpress, Discover, Credit and Bank Cards. For payments Mailed, please address Check or Cashier's Check to Great Taste Magazine and mail to 21851 Newland Street #217, Huntington Beach, CA 92646. For questions or concerns, please email advertising@great-taste.net, call 714.960.0534 or fax 714.475.5869

ADVERTISERS.

ADDINGTON CONFECTIONS
 ADVANTAGE FOOD SERVICE/CHEFS' TOYS
 AEI CORPORATION
 AMERICAN CHEESEMAKER AWARDS
 AMERICAN FISH & SEAFOOD COMPANY
 ANCO FINE CHEESE
 ART INSTITUTE OF CALIFORNIA
 BARILLA FOODSERVICE
 BLUE BUNNY ICE CREAM
 BODY TECHNIQUES
 BOURASSA VINEYARDS
 CALIFORNIA BEEF COUNCIL
 CALIFORNIA PRODUCE WHOLESALERS
 CALIFORNIA RESTAURANT ASSOCIATION
 CALIFORNIA SALMON COUNCIL
 OC FAIR
 CHEF TEC CULINARY SOFTWARE
 CHEF TOYS/ADVANTAGE
 CHRISTERMON FOUNDATION
 CONAGRA FOODSERVICE
 CONSTELLATION WINES
 COUTURE FLOWERS
 CSULB/CLAIM JUMPER GOLF TOURNAMENT
 DANIELS WESTERN MEAT PACKERS, INC.
 DELIZZA PATISSERIE
 DESIGN SMORGASBORD
 ESTANCIA
 FAMILY TREE PRODUCE
 FARMLAND
 FOOD POWER
 FOODSERVICE ASSOCIATES
 FRESH POINT
 FULLERTON MUSEUM CENTER
 GASKET GUY
 GAVIÑA GOURMET COFFEES
 GCS/ECOLAB
 GOING GRAPE
 GOLDBERG & SOLOVY FOODS INC
 H & H UNIFORMS
 HAAGEN DAZS
 HART, KING & COLDREN
 HOSPITALITY FOODSERVICE & HOTEL
 MANAGEMENT
 HIP NETWORK
 HONEY SMOKED FISH
 HUNTINGTON BEACH RESTAURANT ASSOC.
 IFSEA & ORANGE EMPIRE CHEFS
 INTERNATIONAL PACIFIC SEAFOOD
 JUANITA'S FOODS
 LAURA'S FRENCH BAKING CO.
 LIDO VEAL & LAMB INC.
 LINGO CUSTOM PICTURE FRAMES
 LONG BEACH SEAFOOD CO.
 MAPLE LEAF FARMS
 MELISSA'S WORLD VARIETY PRODUCE
 MENU PRINTERS, INC.
 MICHAEL RUTT PHOTOGRAPHY
 MICROS
 MISSION FOODS
 MONEY MAILER
 NATIONAL BEEF
 NESTLE WATERS
 NEW CHEF FASHIONS
 NEWPORT MEAT
 NORM'S REFRIGERATION & ICE EQUIPMENT
 OC BAKING CO.
 ON THE EDGE DESIGN
 ORANGE COUNTY FAIR
 PRESENTURE
 PRIVATE WINE LABELS
 PROVIDENT REFRIGERATION INC.
 RATIONAL
 RESTAURANT DEPOT
 ROUNDTABLE FOR FOODSERVICE
 PROFESSIONALS
 RSM PROPANE
 RTR BAKERY
 SANTA MONICA SEAFOOD
 SEAFOOD FOR THE FUTURE
 SEATECH CORPORATION
 SELECT APPLIANCES
 SMART & FINAL
 SOLAIRE WINES
 SO. CALIFORNIA HOT AIR BALLOON TOURS
 SOUTHERN CALIFORNIA GAS COMPANY
 TASTE OF ORANGE COUNTY
 TAYLOR FREEZERS
 TEECO PRODUCTS
 THAI HOM MALI RICE
 THE ART INSTITUTE OF CALIFORNIA –
 ORANGE COUNTY
 THE PERFECT BITE CO.
 TOASTED HEAD
 VILLAGE GREEN FOODS
 WESTERN EXPO
 WESTERN EXTERMINATION COMPANY
 WESTERN FOODSERVICE HOSPITALITY EXPO
 WHITE APRON MEAT COMPANY, INC.
 WIKKI STICKS
 WINE BIBS
 WINE TOURS VIP
 ZINFANDEL ADVOCATES AND PRODUCERS

HOW TO
CONTACT US.**PUBLISHER**

Great Taste Magazine
 21851 Newland Street, #217
 Huntington Beach, CA 92646

WEBSITE

www.great-taste.net

ADVERTISING SALES & QUESTIONS

714-960-0534
info@great-taste.net

ADVERTISING DESIGN REQUESTS

lisa@designsmorgasbord.com

PHOTOGRAPHY REQUESTS

michaelrutt@earthlink.net