



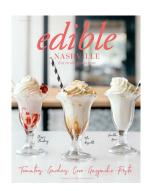


MUSIC CITY'S FAVORITE MAGAZINE 2024

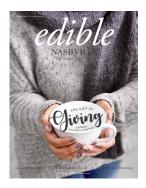




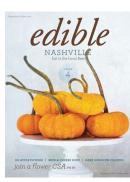




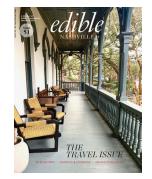






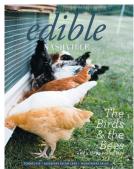




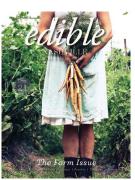


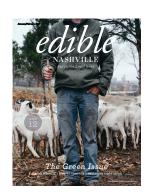












# WE CELEBRATE THE *LOVE* OF FOOD

Edible Nashville brings folks closer to their food systems, their farmers, their kitchen, each other.

We are bigger than a brand; we are a movement. *Edible Nashville* helps Tennesseans explore where their local food comes from, how it's produced, and who makes it. We believe that locally sourced, sustainably produced food matters to our health, our lives, our communities, and to the future of the world. In each of our <u>6 issues per year</u>, we celebrate food and the people behind it.

Our beautiful print magazine is collected and kept on coffee tables for years.

# TOTAL AUDIENCE REACH PER ISSUE PRINT · DIGITAL · SOCIAL MEDIA · EVENTS







\$94K MEDIAN HHI 87% College educated 82%/18% Female/male

In addition to printing six issues a year, Edible Nashville offers a robust website that curates local original content, thousands of recipes, coverage on local happenings, weekly digital newsletters, an engaged social media following, and organizes various events bringing together local farmers and makers with the community.

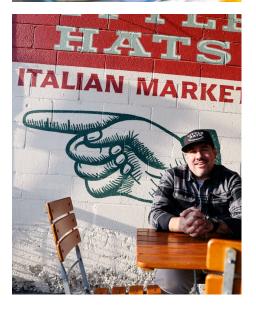
93% of readers take action • 58% discussed/referred someone to an article • 54% prepared one or more recipes
43% visited a specific store • 43% visit an advertiser's website • 63% have read at least 3 of the last 4 issues

# SEE WHAT *EDIBLE NASHVILLE* CAN DO FOR YOU!

**Edible Nashville** is a beautiful lifestyle brand that includes a print magazine, website, newsletters, e-blasts and events. Work with us to get your brand to our 110K local readers.







## BE IN THE PRINT MAGAZINE

With a readership of **45K per issue**, our beautiful print magazine, is collected and kept on coffee tables region wide for super high reader engagement. All print issues are digital and linked to your ad.

## BE ON EDIBLENASHVILLE.COM

With rotating digital ads on our robust website **ediblenashville.com**, you will reach **15-20K readers** monthly with your message. If you're trying to reach the local foodie market, work with us on retargeting and facebook ads.

## NEWSLETTERS AND E-BLASTS

Get your event, product, store or promotion in front of **12K engaged locals**. With an **open rate of 43%** we are influencers.

### SPONSOR A FARM DINNER

Get your products in front of **200-300** guests at our signature farm and creek dinners held three times a year on a farm under the stars. Chef prepared farm-to-table dinner with local music, spirits and artisans.

# SPONSOR A COOKING CLASS

Sponsor a cooking class which brings together folks in a lively kitchen taught by Edible chef, Skylar Bush.

## ISSUE RELEASE PARTIES

Celebrate the new issue with our *Edible* community. Sponsorship opportunities available to showcase your space, product or service.



# ADVERTISE WITH US









## PRINT ADVERTISING

6 issues per year/ 15-20K+ copies per issue/45K readers per issue 450 subscribers

All issues online in a digital format with hotlinks directly from your ad to your website. Examples of past issues <u>here</u>

Traditional Advertising: industry standard ad sizes within the print magazine

**Custom Advertorials:** Edible's creative team translates partners' brand messages into compelling stories that resonate with our readers and moves them to action. See examples <u>here</u>

# DIGITAL ADVERTISING

11 K+ Newsletter + Eblast13 K monthly users to ediblenashville.com

### Sponsored <u>E-blasts</u> and <u>Newsletters</u>

With a high open rate of **43%** and CTR of **3%**, Edible Nashville's weekly newsletter reaches foodies and those interested in events and happenings. Advertising opportunities include weekly newsletter sponsorships as well as dedicated e-blasts showcasing your product, event or services.

### Website Ad Rotation

Digital ad rotation in 3 sizes on <u>ediblenashville.com</u>, which curates original local content focusing on seasonal farm-to-table recipes, stories on local happenings, and local restaurant and event coverage.

#### Events & News coverage on ediblenashville.com

Advertise your event on our **Events & News** page

# SOCIAL MEDIA ADVERTISING

#### **10K** engaged followers on <u>Instagram</u> and <u>Facebook</u>. Partners can promote products and services.



# 2024 EDITORIAL CALENDAR

		RESERVE SPACE	ADS DUE	ON SALE
JAN/FEB	<b>THE GREEN/HEALTHY ISSUE</b> From sustainability to DIY to healthy eating, this issue covers all the local ways to get healthy, grow your own, and live better in the new year. <b>Special Section: Kitchen Guide</b>	dec 10	dec 12	JAN 1
MAR/APR	<b>THE FARM &amp; GARDEN ISSUE</b> From farmers to gardeners, what to eat, what to plant, and how to live off your piece of the land. <b>Special Section: CSA Guide &amp; Farmers Market Directory</b>	feb 10	FEB 12	MAR 1
MAY/JUNE	<b>WANDERING ISSUE</b> Lets Go! Discover Tennessee. Roadtrips, nature, farm back roads eats, markets, and of course, spring recipes.	apr 10	<sup>APR</sup> 12	MAY 1
JULY/AUG	<b>THE RESTAURANT ISSUE</b> The latest on eating out, from food trucks and pop-ups to new restaurants and old classics. <b>Special Section: Restaurant Guide</b>	june 10	JUNE 12	JULY 1
SEPT/OCT	<b>THE COOKING ISSUE</b> The bounty of summer and fall collide. From chefs to home cooks, here's what you should be cooking.	aug 10	<sup>AUG</sup> 12	sep 1
NOV/DEC	<b>THE HOLIDAY ISSUE</b> From food and drink recipes to decor and entertaining, we're celebrating all things, festive, warm and cozy. <b>Special Section: Holiday Gift Guide</b>	ост 10	ост 12	NOV 1

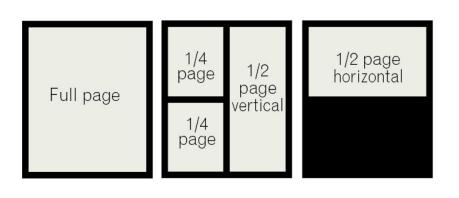
Preview Past Issues <u>HERE</u>



# 2024 PRINT OPTIONS

	1X	3X	6X
TWO PAGE SPREAD	\$4,500	\$4,000	\$3,600
FULL PAGE	\$2,500	\$2,300	\$2,100
HALF PAGE (horizontal or vertical)	\$1,300	\$1,200	\$1,100
QUARTER PAGE	\$700	\$650	\$550
BACK COVER	\$2,800	\$2,600	\$2,400
CUSTOM ADVERTORIAL	\$2,700	\$2,500	\$2,300





## PRINT SPECS

- Quarter page...... 3.625" x 4.875" + 0.125" bleed







# 2024 DIGITAL OPTIONS

## WEB OPTIONS

WEBUPHIUNS				
	1 молтн	2 MONTHS	3 монтня	
RUN OF SITE BANNERS	\$350	\$600	\$800	
DEDICATED E-BLAST(12K TOTAL)	\$100 CPM	(5k minimum)		
NEWSLETTER INCLUSION	\$300	\$500	\$600	

# EMAIL/SOCIAL OPTIONS

SPONSORED NEWSLETTER	\$1,000
Custom header integration + top block inclusion + 2	2 x Instagram
story + 1 Facebook post	
NEWSLETTER TOP BLOCK	\$450
1 x Instagram Story	
NEWSLETTER BANNER	\$250
1 x Instagram Story	
FEATURED SQUARE	\$150

#### INSTAGRAM STORY + FACEBOOK POST

\$100

\* Please review our Package Options on the following page for additional reach extension options

# DIGITAL AD SIZE INSTAGRAM

- 728 x 90 pixels
- 750 x 100 pixels
- 300 x 250 pixels
- 300 x 600 pixels
- JPG/JPEG/PNG/GIF
- Max file size 1MB

# E-BLAST

- 800 x 1200 pixels
- JPG/JPEG/PNG/GIF
- RGB
- Max file size 1MB

- Landscape Post 1080 x 608 pixels
- Square Post 1050 x 1080 pixels
- Story 1080 x 1920 pixels
- JPG/JPEG/PNG/GIF
- RGB

### **SPONSORED** NEWSLETTER

- PNG Logo for header integration, 600 x 300 with 2 lines of copy provided or created by Edible editorial team, + Social Sizes
- Block: 600 x 300 with 2 lines of copy provided or created by Edible editorial team
- Featured Squares: 250 x 300
- RGB



# ADVERTISING PACKAGES









## DIGITAL

### Option A // 1 Week Digital Campaign

- 1 x Run of Site Web Rotation // 1 Week
- 1 x Newsletter Block
- 2 x Organic Social Posts

#### Total Value: \$625 Discount: 20% Discounted Rate: \$500

#### Option B // 2 Week Digital Campaign

- 1 x Run of Site Web Rotation // 2 Weeks
- 1 x Newsletter Block
- 2 x Newsletter Featured Squares
- 3 x Organic Social Posts
- Targeted Social Campaign // 10K Impressions
- Total Value: \$1,000 Discount: 25% Discounted Package Rate: \$750

#### Option C // 3 Week Digital Campaign

- 1 x Run of Site Web Rotation // 3 Weeks
- 1 x Dedicated E-Blast // 5K Sends
- 1 x Newsletter Block
- 3 x Newsletter Featured Squares
- 3 x Organic Social Posts
- Targeted Social Campaign // 30K Impressions

### Total Value: \$1,975

Discount: 38% Discounted Package Rate: \$1,200

### Option D // 4 Week Digital Campaign

- 1 x Run of Site Web Rotation // 4 Weeks
- 1 x Dedicated E-Blast // 5K Sends
- 2 x Newsletter Block
- + 4 x Newsletter Featured Squares
- 4 x Organic Social Posts
- Targeted Social Campaign // 50K Impressions

Total Value: \$2,750 Discount: 40% Discounted Package Rate: \$1,600

\*Add any Print Option for an Additional 15% off Print Rate \*Multi-Month Package Options Available Upon Request



# FARM DINNERS

Along with local chefs and partners, *Edible Nashville* brings their signature farm dinner to a different working farm each time, ensuring each one is unique and special.

Spring Farm Dinner May 4 & 5, Summer Creek Dinner July 19 & 20, Fall Farm Dinner October 25 & 26.

Farm to table dinner, music, cocktails and wine under the stars. Check out our previous farm dinners <u>here</u>. All sponsorship options include both Friday & Saturday night Dinners







### PRESENTING SPONSOR \$7,000/Dinner or \$18,000/3 Dinner's

- Recognition as Presenting Sponsor
- Premier Placement: Brand Activation + Integration Space
- Onsite Signage + Takeaways
- Product Feature at Dinner
- Top Billing on all event materials (menu, swag bags, signage)
- Inclusion on all pre/post marketing materials
- Inclusion in print and digital coverage
- Access to photography and video
- 1 x Half Pages + 1 Month Digital Banner Rotation + 3 Social Media Posts (\$1,500 value)
- Added Value for 3 Dinner Commitment:

- 3 x Half Pages + 3 Month Digital Banner Rotation + 9 Social Media Posts (\$4,500 value) (Up to 2 Presenting Spaces Available Per Dinner. Category Exclusive)

## SUPPORTING SPONSOR

### \$3,500/Dinner or \$9,500/3 Dinners

- Product feature at dinner (tasting table with ambassador)
- Inclusion on marketing materials
- Branding on all event materials (menu, swag bags, signage)
- Product inclusion in swag bags
- 1 x Quarter Page + 2 Week Digital Banner Rotation + 2 Social Media Posts (\$850 value)
- Added Value for 3 Dinner Commitment:
- 3 x Quarter + 3 Month Digital Banner Rotation + 6 Social Media Posts (\$2,700 value)
- (Up to 5 Product Spaces Available Per Dinner)

## JOINING SPONSOR

### \$1,500/Dinner - \$4,000/3 Dinners

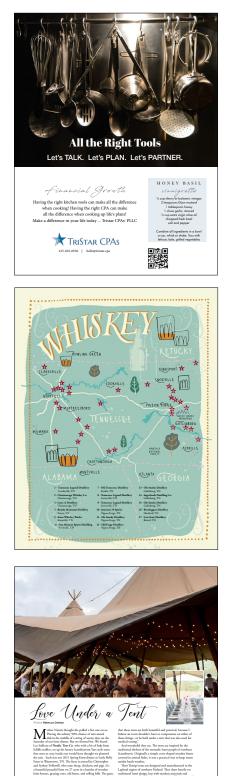
- Product mentions in event and marketing materials
- Product inclusion in swag bags
- 2 Week Digital Banner Rotation + 1 Instagram Story Post
- (Unlimited Spaces Available)

\*All sponsorship options include both Friday & Saturday night Dinners



# ADVERTORIALS

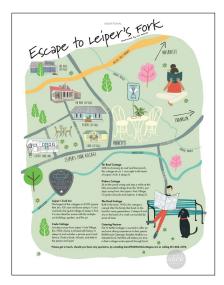
Work with the Edible Nashville team to create authentic custom advertorials focused on creative storytelling and unforgettable illustrations





Chef Kirstie Bidwell		Vivek Surti
Old School Farm Restaurant	CHUCK	Generation Chef/Owner Tailor Nashville
Since I source from local farms for the restaurant and as often as possible at home, buying grass fed beef can get repensive. To keep costs down, I ask	KNOWS	Here is a great technique for a weekend or even a big party. You can have the roast cooled and ready, and sear it off fust before you
y farmer or butcher for inexpensive uts, like shank and cheek, that can be ow braised and infused with lots of avor. In the summer months we use less cuts in tacos or BBQ andwiches.	HAVE BEEF QUESTIONS? ASK CHUCK.	serve it to guests. Season heavily, I like a rub of coriander seed, lots of dried red chilles, black pepper, cinnamon, star anise, garlic, green chilles, onions, and cilantro all blended up to a pacte and rubbed
Hal Holden-Bache Chef/Owner Lockeland Table	Powered by Google Artificial Intelligence, Chuck Knows Beef is the all-knowing beef expert.	over the beef. Roast the beef at 275 degrees until roast reaches 120, then let it rest 45 minutes. Crank the oven to 450 degrees, slide the roast back in and sear it
Well I of course am a big fan of a colorful chimichurri sauce with grilled New York strip steak!	From recipes and cust to nutrition and cooking tips, Chuck Knows Beef's your beef- lowing friend that can easily be enabled through Amazon Alexa, Google Home Assistant, or at ChuckknowsBeef com. Once enabled on your smart speaker,	on the outside to get a great crust, about 15 minutes. Silce the roast thick or thin, and serve with some of the leftover paste and add fresh herbs, like cilantro and mint, lime juice and olive oil.
Chef James Kerwin Little Fib	simply say "Ask Chuck Knows Beet", followed by your question!	⊖ Chef Skylar Bush Edible Magazine
Fish sauce, all day. We use it in our meatoaf at the restaurant but also in marinades and	And Chuck isn't ALL business. He has a fun personality; his own favorite song and enjoys a good dad joke. Just ask him!	Here is a quick marinade made from a few simple ingredients: 3/4 cup so y sauce, 12 ounce can cola.
auces for beef where it adds so such depth of flavor and "umami."	Ask Chuck Knows Beef: • What should I cook tonight? • What is marbling? • How do I cook a medium-	squeeze of one lemon, 1/4 cup canola oil, 2 Tbsp. Worcestershire sauce, 1 Tbsp. honey, 4 cloves minced garlic, chill paste or hot
101105500	<ul> <li>How do i cook a medium- rare steak?</li> </ul>	sauce. Whisk all together, add to a resealable plastic bag with about 2





### Fall Vegetable Gardening Advice from EarthMix®

Planting a fall garden can be more fun, experimental, and loss stress-	greens (check the u
ful than summer's chaos. Let EarthMitc'help you get started!	'BT' to take case of
Let's face it, September weather in Nashville and Middle Tennessee	the pesky white me
at large can be a coin flip- the chance of it being hot and dry is just as	after your last apple
equal as it being cool and wet. Dospite the weather reflexcoaster, we	So hopefully no
all know where the temperatures are heading for the end of the year	want to rash to bay
though down!	late for sowing mos
The average first frost dates in Middle Tennessee arrive around the	are stocked with los
lar week of October, so with that knowledge we can plant a fall garden	year, start week for
to give us a produce bump before winter.	Starts are a reach
These are certain plants that love this descent into cool; usually leafy	fall. Sneply transpla
greens and soor vegetables. With these cool-lessing varieties, the bacak	some EarthMix G
in temperatures ensures a less stressed, productive crop. Some plants	established garden
like cabbage or bioccoli don't even mind light front Other varieties	Compost or ReLea
would appreciate a cold frame or at least frost cloth for those early	boost. So hit up you
chillynights.	findcarthesis) to pi
The cool weather also reduces pressure from domactive pests like	first cloth or mesh
cabbage loopers, but it's still a good idea to cover your young starts with	You'l be surprised i
fine mesh insect netting. If you discover them already tabbling on your	

#### taka ana china. Apinyi wakili yanfa genoralismoghdan waki paghahan manghahili wayan kuking Tang yang ang taka ang paghahili wayan kuking Tang yang ang taka genoralismog yang taka genoralismog yang kuking sang kuking kuking kuking sang kuking sang kuking kuking kuking sang kuking sang kuking pang kuking sang kuking pang kuking sang kuking sang kuking pang kuking kuking sang kuking sang kuking pang kuking kuking sang kuking pang kuking kuking sang kuking sang kuking pang kuking pang kuking kuking sang kuking pang k



Follow us on Instagram I Gearthmixgarden · info@ea



# NASVHILLE'S FAVORITE MAGAZINE. REALLY.

### Advertising with Edible has truly been a joy and we love seeing Jill walk thru our front door! From the final ad copy to receiving the magazines in our store. We couldn't ask for a better experience from start to finish. Thank you, Edible! We're so happy to be in print with you."

-Steve Marshall, The Produce Place

#### "We are always happy to be a part of Edible Nashville's mission to bring love-by-food to Nashville. There's no publication that better captures the *je ne sais quois* that makes our city a remarkable place to cook or dine, to grow or farm. Every issue is an homage to our hospitable hometown." *–Clay Ezell, President, The Compost Company, LLC*

Got the magazines yesterday. Damn you put together a beautiful read. It has personality in spades!..... *–Mackenzie Colt, Colt's Chocolates*  We're all out at the warehouse. When can you get us more? *—Distributor of Edibles to Whole Foods* 

Hey Jill! Just wanted to send you a quick note saying how beautifully your recent issue came out, and how honored we are to be mentioned and featured in it! Thank you for your work!

–Katherine Vance, Communications & Media Relations Manager

Love the magazine! Thank you. Megan Barry, former Mayor, Nashville

Though not much of a cook, I clip recipes from your publication. Of course, they may remain unrequited dreams, but they look good in the meantime. -Anita Bugg, VP of Content, WPLN

Edible has really increased our business and presence in the community. This was the first year we took out a full page ad for the entire season— it brought out, not only more Nashville residents, but a lot of tourists as well! It also helped bring us new vendors! *–Mark Mulch, Owner, 12 South Farmers Marker*  I just want to tell you how impressed I am with your magazine. I'm at home relaxing (novel) and opened the email with the latest Edible Nashville edition. I'm proud that we are a part of it. -George Cohn, Nashville Toffee Company

OMG, I'm obsessed with this magazine. -AshBlue gift shop

I love your work so much. It always makes me feel connected and grounded in this community. Truly, it's a special thing you make. *–Reader* 

#### Our customers often mention that they have seen our ads in Edible Nashville. We are convinced the magazine is both a great "awareness builder" as well as a reminder for existing customers. *–Phil Baggett, Tennessee Grass Fed*

Everyone wanted to take it. Where's the subscription card? –Dr Cecelia Fischer, MD, Saint Thomas Hospital



Damn, this is beautiful. Nicely done. –Reader

