

FEBRUARY/MARCH

FEATURES

Perfect Roasted Chicken: We show you foolproof methods for roasting chicken to juicy perfection.

Chocolate Squared: One key ingredient and one square pan yield five must-have sweets.

A Whole New Look at Breakfast: Tasty twists on breakfast favorites include whole grains.

DEPARTMENTS

Let's Have a Party: Love the Olympics? Here's an easy menu for noshing around the big screen.

Good for You: Keep your diet in shape by going vegetarian at least once a week.

From the Oven: Bake an easy Irish soda bread for St. Pat's Day—or any day.

Cooking Lesson: Learn to make a béchamel sauce with a from-scratch mac and cheese.

Favorite Ingredient: It's the sugaring season, prime-time for real maple syrup.

CLOSING DATE: 12/10/09 MATERIALS DUE: 12/21/09

MAIL DATE: 1/20/10

AUGUST/SEPTEMBER

FEATURES

Fresh Mexican: Serve up fresh Mexican flavor at home with these uncomplicated offerings.

One-Crust Wonders: Easy-to-make single crust fruit pies match the lazy August mood.

Sandwiches for Supper: The best of summer flavors come together in these scrumptious sandwiches.

DEPARTMENTS

Let's Have a Party: Pack up the fixings for the big game with this easy tailgating menu.

Good for You: Abundant summer tomatoes star in a good-for-you dish.

In Season: Try one of our new ways to use up the overflow of garden zucchini.

Cook's Tool: A silicone basting brush is perfect for glazing on the grill.

From the Oven: Take a break from the usual quick bread and make a savory scone.

CLOSING DATE: 6/10/10 MATERIALS DUE: 6/21/10

MAIL DATE: 7/20/10

IN EVERY ISSUE:

Cook's Giveaway: A new products column/sweepstakes

Cook's Notebook: A collection of ideas, insight and information

Good Spirits: News and product information on wine, beer and spirits

Curious Cook: Readers' cooking questions, answered by the experts

APRIL/MAY

FEATURES

Primavera! Five fabulous entrees celebrate the vegetables of spring.

The Egg & I: An urban chicken farmer shows us her favorite foods.

Southern Cakes: Sink your fork into a piece of Southern hospitality with one of these lovely cakes.

DEPARTMENTS

Let's Have a Party: Usher in the season with an easy, French-inspired bistro menu.

Good for You: The crunchy green pistachio has a lot of good things going for it!

From the Oven: Give a nod to Cinco de Mayo with this chocolaty Mexican coffee cake.

Cooking Lesson: Cooking in parchment is an easy method that yields flavorful results.

Favorite Ingredient: Convenient phyllo dough can be used in a plethora of ways, sweet and savory.

CLOSING DATE: 2/10/10 MATERIALS DUE: 2/22/10

MAIL DATE: 3/24/10

OCTOBER/NOVEMBER

FEATURES

Best-Ever Thanksgiving: Appealing flavors and enticing aromas add up to your best feast ever.

An Apple a Day: Apples are ripe for picking, and these desserts are ripe for baking.

Slow Cooked: These slow-cooker takes on hearty fall flavors are comfort food at its tastiest.

DEPARTMENTS

Let's Have a Party: Serve up lasagna for a casual night in with friends.

Good for You: Start the day with a healthy bowl of hearty oatmeal.

Favorite Ingredient: Nutty Comté cheese is a treasure to cook with.

Cooking with Kids: Get kids into the kitchen to make these scary treats.

From the Oven: Bake a satisfying casserole for dinner tonight.

CLOSING DATE: 8/10/10 MATERIALS DUE: 8/20/10

MAIL DATE: 9/22/10

JUNE/JULY

FEATURES

The Grilling Guru: A meat expert gives tips and techniques for grill superstars.

Red, White & Blue: All-American desserts are right on for the Fourth of July.

Killer Salads: These fab sides are the perfect partners for your grilling favorites.

DEPARTMENTS

Let's Have a Party: Gather your girlfriends for a night of good food on the deck.

Good for You: Tacos get slimmed down without sacrificing on taste.

In Season: Garden green beans shine in these simple preparations.

Favorite Ingredient: Summery recipes showcase fresh mozzarella.

Sweet Spot: Take an edge off summer's heat with a sweet treat from the freezer.

CLOSING DATE: 4/12/10 MATERIALS DUE: 4/20/10

MAIL DATE: 5/21/10

DECEMBER/JANUARY

FEATURES

The Super-Holiday Issue: A holiday cookbook covering...

- Baking
- Entertaining
- Gift-giving
- Family time
- and more!

CLOSING DATE: 10/11/10 MATERIALS DUE: 10/20/10

MAIL DATE: 11/24/10

Cook's Exchange: Members offer tips and tricks for easier cooking
Kitchen Tested: Members test kitchen products and report the results
Recipe Box: Member share their favorite recipes
The Weeknight Cook: Everyday dinners

