



## 2009 GFEN Editorial Calendar

(GFEN writes an article a month that is published in Cooking for Profit magazine and provided to members to share with their customers.)

**January:** 2009 Blue Flame Product of the Year (Cooking For Profit)

**February:** Natural Gas: "The Clean Fuel Choice" - an executive summary of a program that Donna Peeples and Tom Stroozas co-presented at the APGA Annual Conference in Monterey, CA. (Tom Stroozas)

**March:** "21st Century Restaurant Design" - They don't build 'em like they used to...and for good reason. What today's design consultants are doing for better restaurant logistics and operations. (Tom Stroozas)

**April:** "Creating a Sustainable Kitchen" - A review of energy consumption and how energy saving gas appliances can save the operator money while providing a more comfortable work environment. (Tom Stroozas)

**May:** "How National Chains Are Stretching Their Energy Dollars" - trends and improved "best practices" for reducing energy costs for multiunit chain operators that mom 'n pop restaurants can adopt. (specific chains will be cited) (Tom Stroozas)

**June:** Back Up Power Generation (Mike Carr, Generac)

**July:** Energy Star Updates (Doug Fryett)

**August:** Why Chefs Prefer Natural Gas - "America's Favorite Cook" (get quotes from high profile chefs & National accounts) (Writer TBD, Possibly do with National Accounts Consortium)

**September:** The Role of Natural Gas in America's Energy Plan (Tom Stroozas)

**October:** "Gas Is Getting Greener": a look at some of the new technologies that manufacturers have or will be introducing that are more energy efficient and hence lead to a greener foodservice operation. (Doug Fryett)

**November:** Ventilation (Don Fisher, Tom Stroozas or Doug Fryett?)

**December:** Case Study (Cooking For Profit)

**Alternate:** Standing Pilot Lights (DOE NOPR Banning Use on all Gas Kitchen Ranges & Ovens)