We celebrate love of food and passion for community

Edible Communities is a network of over 80 individually owned publications across the US and Canada united by a single mission: to connect food lovers to the best resources they can find in their own neighborhoods. We help them explore where their local food comes from, how it’s produced, and who makes it. Edible Communities believes that locally sourced, sustainably produced food matters to our health, to our lives, to our communities, and to the future of the world around us.
Edible Communities creates a deep level of engagement and loyalty because we speak to people where they live and how they live. Each of our 80+ publications is dedicated to supporting the local farmers, chefs, food artisans, fishers, vintners, brewers, home cooks, and small businesses that help feed us. Edible editors and publishers live and work among the people they write about and the people who read their stories. For Edible Communities—our creators and our audience—the connection is powerful and fiercely personal.
Throughout the country, Edible Communities attracts an educated, affluent audience of thought leaders and influencers who’ve adopted sustainable lifestyles and consider our magazine indispensable. Edible readers spend a remarkable 59.4 minutes with each issue, and what they like best about the magazine is “that it’s local.” Among the top actions taken as a result of their bond with Edible:

- 60% discussed/referred someone to an article
- 48% prepared one or more recipes
- 46% visited a store or location featured

Source: GfK/MRI study, December 2015
Targeted to affluent, sustainability-driven consumers

Edible Alaska
Edible Allegheny
Edible Asheville
Edible Aspen
Edible Austin
Edible Berkshires
Edible Blue Ridge
Edible Boston
Edible Bozeman
Edible Bronx
Edible Brooklyn
Edible Cape Cod
Edible Capital District
Edible Charleston
Edible Chicago
Edible Cleveland
Edible Columbia
Edible Columbus
Edible Connecticut East
Edible Dallas & Fort Worth
Edible DC
Edible Delmarva
Edible Door
Edible East Bay
Edible East End
Edible Finger Lakes
Edible Grande Traverse
Edible Green Mountains
Edible Hawaiian Islands
Edible Houston
Edible Hudson Valley
Edible Idaho
Edible Indy
Edible Jersey
Edible LA
Edible Long Island
Edible Louisville and the Bluegrass
Edible Lower Alabama
Edible Madison
Edible Maine
Edible Milwaukee
Edible Manhattan
Edible Marin & Wine Country
Edible Memphis
Edible Michiana
Edible Monterey Bay
Edible Nashville
Edible New Mexico
Edible Northeast Florida
Edible Nutmeg
Edible Ohio Valley
Edible Ojai & Ventura County
Edible Oklahoma City
Edible Orange County
Edible Orlando
Edible Ottawa
Edible Philly
Edible Phoenix
Edible Pikes Peak
Edible Pioneer Valley
Edible Queens
Edible Reno-Tahoe
Edible Rhody
Edible San Antonio
Edible San Diego
Edible San Francisco
Edible Santa Barbara
Edible Sarasota
Edible Seattle
Edible Shasta-Butte
Edible Silicon Valley
Edible South Florida
Edible South Shore
Edible Toronto
Edible Tulsa
Edible Upcountry
Edible Vancouver & Wine Country
Edible Vancouver Island
Edible Westchester
Edible Western NY
Edible WOW
our expertise

**RECIPES**

**RECIPES WITH DISTINCTLY LOCAL FLAVORS**
Every Edible issue offers a seasonal approach to inventive recipes that draw on community tastes and use locally sourced ingredients, along with cooking tips and practical DIY advice.

**STORIES**

**RICHLY RELEVANT STORIES FOR FOODIES**
Edible presents long-form journalism that resonates with food lovers, showcasing policy issues, quirky producer profiles, personal essays, fiction & prose, and the best cookbooks.

**DRINK**

**GARDEN-TO-GLASS LIBATIONS**
Edible publications spotlight the finest in locally sourced beer, wine, and spirits—including seasonal artisanal concoctions — that begin, complement, or complete a great meal.

**HOME & GARDEN**

**THE REWARDS OF HOME AND GARDEN**
Edible editors provide clear, expert advice on growing your own bounty sustainably—both outside and in your home—as well as on how to stock a well-appointed seasonal pantry.

**SHOP**

**SHOPPING SUSTAINABLE PURVEYORS**
Each Edible publication presents an insider’s guide to the best seasonal produce, farmers market listings, farmers market shopping tips, and maps of local food resources.

**DESTINATIONS**

**TRAVEL WITH AN EPICUREAN ACCENT**
Our editors spotlight the best of their communities for savvy travelers: where to shop, where to stay, and—of course—where to eat.
Digital, social & more

Beyond our quarterly magazine—the heart of our brand—Edible Communities can connect marketers to our highly engaged audience through multiple channels.

**DIGITAL AND SOCIAL MEDIA:** Tap our network of locally owned-and-operated platforms including websites, digital newsletters, and social media.

**PODCASTS:** Align with Edible Potluck series as our editors mine their local communities to unearth stories and trends worth sharing with food lovers everywhere.

**EDIBLE INFLUENCERS:** Leverage our carefully curated group of writers, editors, and publishers across the country with loyal followings for their lively musings on food, beer/wine/spirits, and entertaining.

**CUSTOM CONTENT:** Let our Edible Communications Creative Team translate your brand message into compelling print, digital, or social storytelling that resonates with our readers and moves them to action.
Face-to-face connections

Edible Communities provides an eclectic array of live experiences that connect local food purveyors with consumers who invest in sustainable living. These events include dinners showcasing local chefs and providers; family-friendly gatherings that bring people closer to the food on their tables; conferences that advance sustainability; and benefits that introduce food lovers to the best their communities have to offer. Custom sponsorships enable brands to embed their products indelibly in a positive lifestyle experience. Contact us for a complete list of upcoming events.

**FOOD LOVES TECH—BROOKLYN, NY**

This first-of-its-kind innovation expo focuses on how technology shapes and changes the way we cultivate and consume our food. It features immersive installations, tastings, leadership panels, and dining experiences to explore and celebrate the future of food.

**FARMERS TABLE—JACKSONVILLE, FL**

Congaree and Penn Farm, one of the nation’s only year-round rice millers, hosts a series of events annually ranging from its Farmers Table soirees to Wag The Tail Wednesdays, when canines and their owners come to drink, dine, and roam the farm.

**EDIBLE SMACKDOWN—SANTA FE, NM**

The annual Green Chile Cheeseburger Smackdown invites some of the region’s favorite restaurants to compete for the distinction of Best Burger in New Mexico. Its People’s Choice Award is specifically designed to drive traffic to local venues.

**OUR FARMS, OUR FOOD—BOSTON, MA**

A benefit for American Farmland Trust, this culinary adventure held on the rooftop deck of Fenway Park featured locally sourced, farm-to-table dining prepared by James Beard Award nominee Chef Matt Jennings and Fenway’s own Chef Ron Abell.
Join the most vibrant sustainable food community. Connect with Edible.

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