

Menus in the Media Reading List

Updated September 2008

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Journals

Food and Foodways
Food, Culture, and Society
Gastronomica

Consumer Magazines

Bon Appétit
Cook's Illustrated
Food & Wine
Gourmet
Saveur
Wine Enthusiast
Wine Spectator

Trade Periodicals

Chef
Culinary Trends
Culinology
Food Arts
Nation's Restaurant News
Pastry Art & Design
Restaurant Business
Santé