

A detailed still life painting featuring various food items. In the foreground, several oysters are shown, some open to reveal their glistening shells. Behind them, a dark plate holds a cluster of round, golden-brown pastries. To the right, a small, ornate bowl with intricate patterns sits on a dark surface. In the upper left, a wooden vessel, possibly a mortar or pestle, is partially visible. The lighting is dramatic, highlighting the textures of the food and the reflective surfaces of the dishes.

# EATEN

THE FOOD HISTORY MAGAZINE

MEDIA KIT





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## ABOUT THE MAGAZINE

**EATEN** is a beautifully designed print magazine focused on everything food history. Three times a year we publish a new volume filled with a cornucopia of old recipes, enlightening gastronomic essays, and the fascinating and forgotten tales of the people who have grown, cooked, and enjoyed all things edible over the centuries.

The magazine was founded in 2017 with the aim of making a new kind of food publication, one that made rigorous history both beautiful and accessible. Nineteen editions later, we still pride ourselves on the high quality of our writing and design, our global outlook, and our unique ability to share and shape the fascinating world of dinners past.

Our style is a mix of glamour and humor, rigor and ease, and has received numerous accolades, including the *International Association of Culinary Professional's* Publication of the Year (2018), being named one of *Bon Appetit's* Cookbooks of the Year (2022) (they were aware that we are technically not a cookbook) as well as mentions in international publications such as *EATER*, *Food52*, *VOGUE Spain*, *La Repubblica*, and more.



## WHO WE REACH

**EATEN** is one of the leading independent food magazines in the United States and beyond. Our readers include a broad spectrum of the food world, from Michelin-starred chefs, Pulitzer-prize winning authors, renowned food journalists and scholars, and the CEOs of international food brands to passionate at-home cooks, fanatic history nerds, and individuals enamored with art and design.

### SOCIAL MEDIA FOLLOWING

*~40 K*

### NEWSLETTER READERS

*~4.0 K*    *45% open rate*

### PRINT RUN

*3000*

### OUR READERSHIP IS

*67% female*

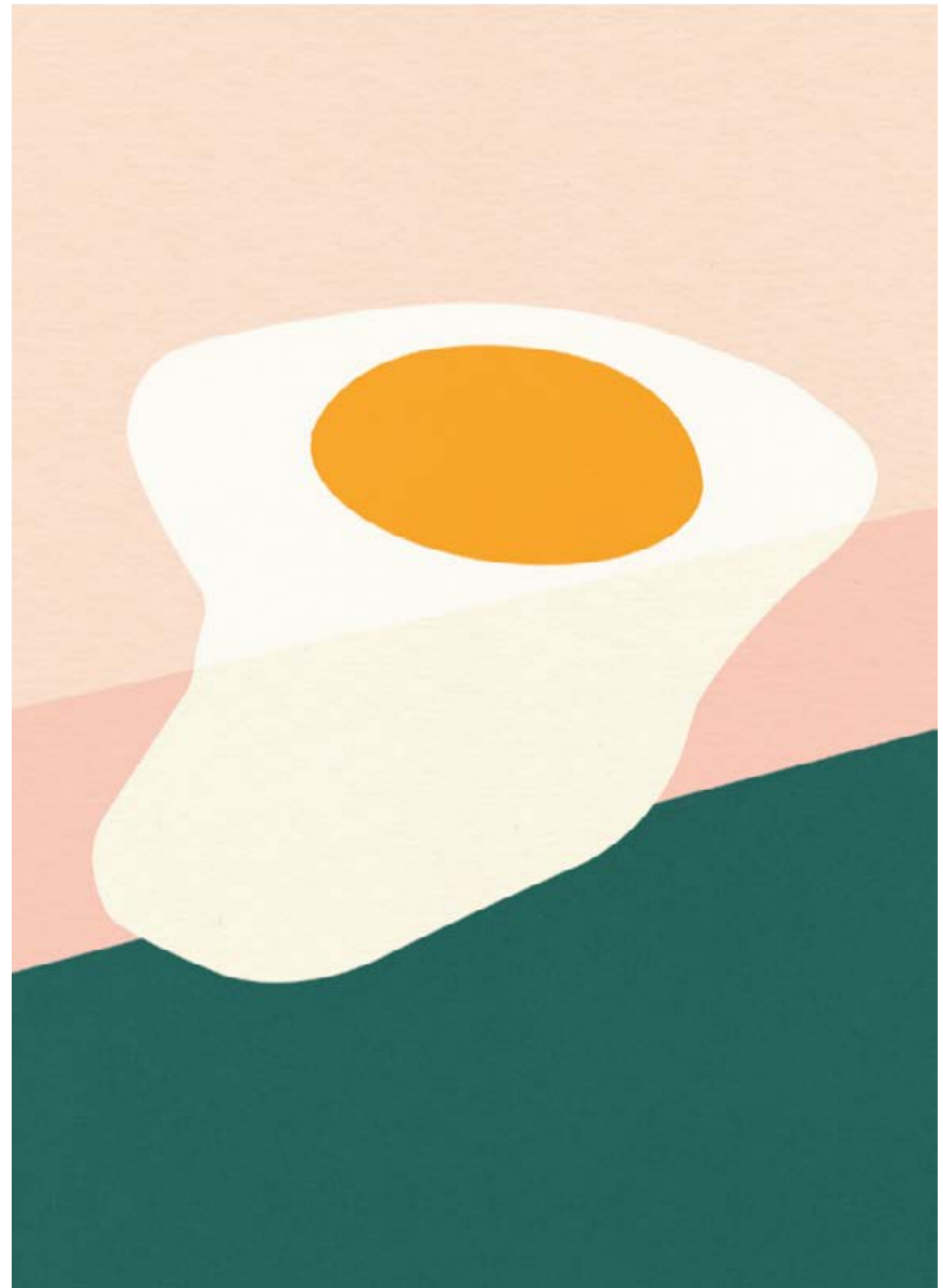
*76% 25-45 years old*

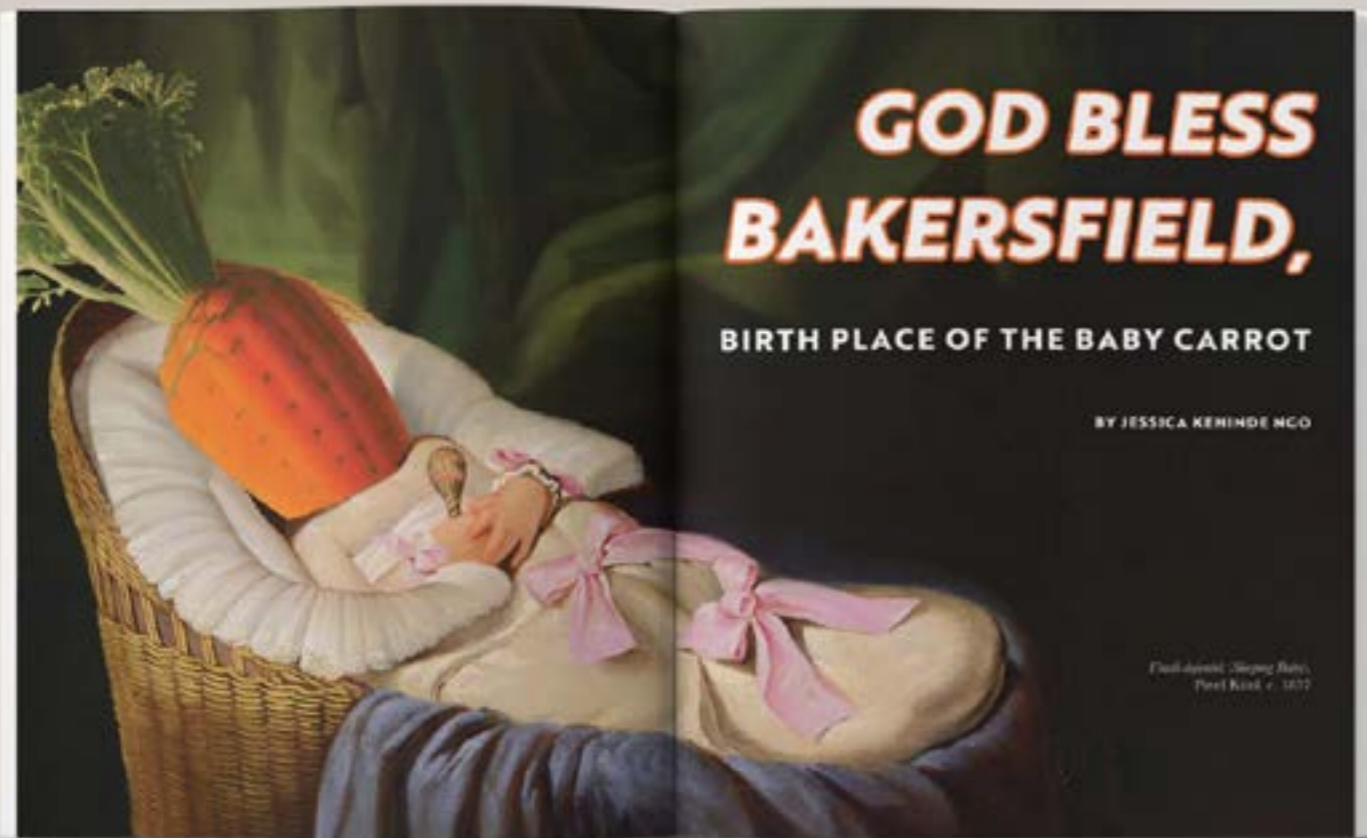
*65% live in the United States*



The magazine can be found in over 150 stores on five continents. A full list of where you can snag a copy of **EATEN** can be found on our Stockist page at

<https://eatenmagazine.com/pages/stockists>





## OUR THEMES

We publish three magazines a year - in February, June, and October - and each edition focuses on a single theme. Past themes have included “salt,” “spicy,” “surf & turf,” “carbs,” and “rare.” Over the course nineteen editions, we’ve covered a broad range of topics, from the story of Indian cuisine in East Africa, the origins of the baby carrot in California, the history of MSG, and much much more.

## OUR UPCOMING THEMES ARE

No. 20: drunk

No. 21: baked

No. 22: snacks

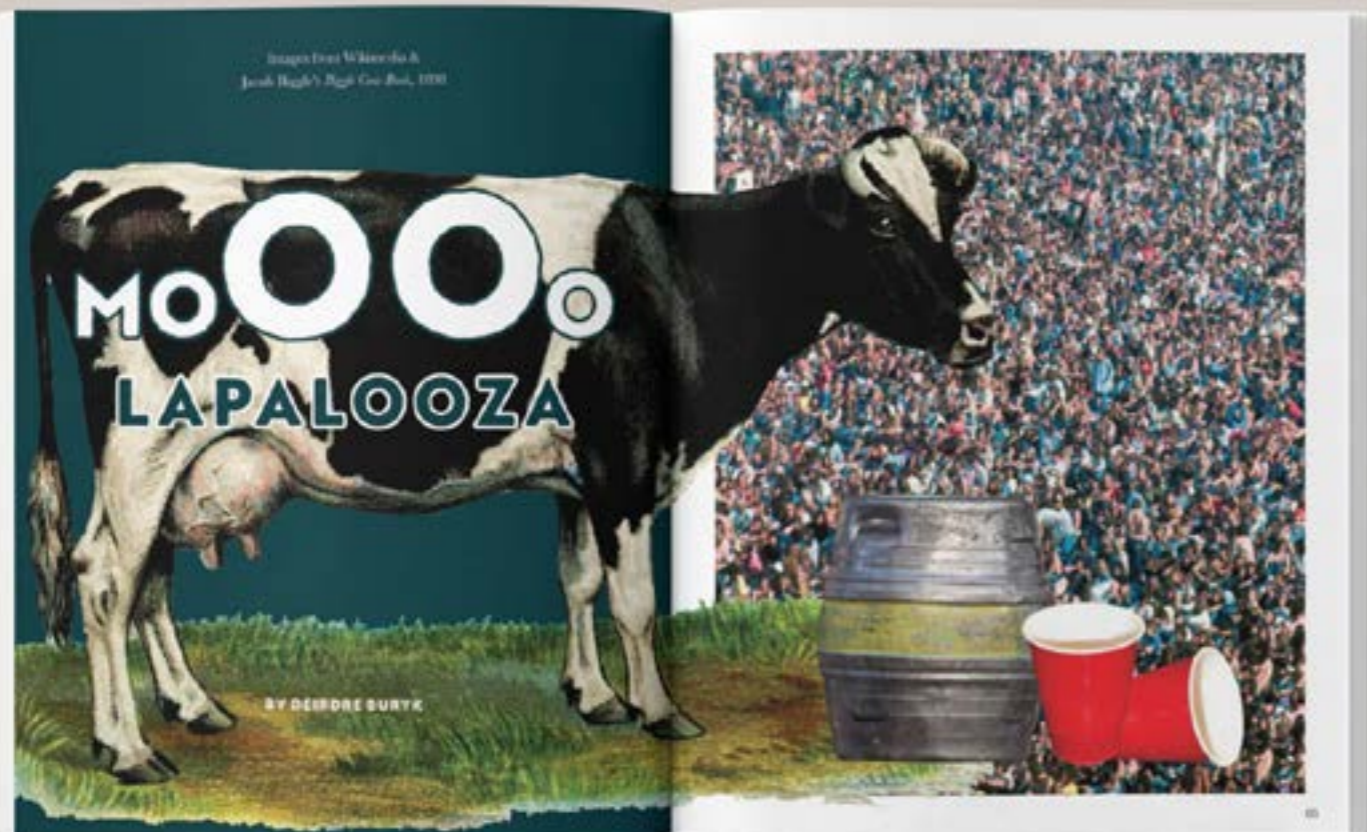
## OUR CONTRIBUTORS HAVE INCLUDED

James Beard Award Winner **Adrian Miller**

James Beard Award Winner **Sean Sherman**

James Beard Award Winner **Prof. Darra Goldstein**

National Geographic Photographer **Hannah Reyes Morales**







## THE SPONSORSHIP

An **EATEN** sponsorship offers your brand the opportunity to align itself with the values and mission of our independent publication. Our readers represent a diversity of fields and perspectives, but all are united in their interest of knowing more about the foods that they eat. We love to work with brands with a history or who love history as much as we do.

### OUR PAST SUPPORTERS INCLUDE



ANOLON



*Zingerman's*





## WHO WE ARE

### **EMELYN RUDE**, founder + editor-in-chief

Emelyn is a professional historian who brings together the scholarly and the culinary. She currently works as a research fellow at Sciences-Po-Paris, where she studies and lectures on the history of the global food system. She holds a doctorate and master's degree in history from the University of Cambridge and a bachelor's degree in social studies from Harvard University.

Prior to heading down the academic path, she held a number of jobs in the food industry, from baking pastries for the World Bank to being one of *VICE's* first freelance food writers, helping to cater the Super Bowl, and writing menus for esteemed guests such as the American ambassador to the United Nations and the royal family of Sweden. Today she moonlights as a sommelier and recipe tester.

### **BRITT NICHOLS**, design director

Britt is a designer, maker, and creator based in Canberra, Australia. She is a dedicated advocate for the Australian capital's vibrant arts scene, and a dynamic force with a background in branding, marketing, and placemaking. A scrappy muralist, Britt has helped produce large-scale street art through events and festivals, collaborating with government, corporate, and not-for-profits.





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LET'S CHAT

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[www.eatenmagazine.com](http://www.eatenmagazine.com)

#HaveYouEaten?