



# FEATURES LIST 2020

SPORT/MA500/PROPERTY WILL FEATURE IN EVERY ISSUE

| Issue  | Drinks   | Food   | RYP   | P&S  |
|--|--|--|---|--|
| <b>JANUARY</b><br><b>13</b><br>The reset issue<br><br><b>27</b><br>Brewing issue;<br>Readers' Choice                             | <ul style="list-style-type: none"> <li>Menu planning</li> <li>Brew your own beer</li> </ul>          | <ul style="list-style-type: none"> <li>Menu planning</li> <li>Beyond pie – Using your brewed beer to pair with food</li> </ul> | <ul style="list-style-type: none"> <li>Marketing campaign for year ahead</li> <li>Brewing apprenticeships</li> <li>Tech: Brewing kit</li> </ul>                         | <ul style="list-style-type: none"> <li>Hot beverages</li> <li>Cellar equipment</li> </ul>          |
| <b>FEBRUARY</b><br><b>10</b><br>Sustainability Issue<br><br><b>24</b><br>includes Property supplement                            | <ul style="list-style-type: none"> <li>Sustainable drinks</li> <li>Wine</li> <li>Mixers</li> </ul>   | <ul style="list-style-type: none"> <li>Sustainable food</li> <li>Top 50 gastropubs</li> </ul>                                  | <ul style="list-style-type: none"> <li>Zero carbon pub &amp; energy suppliers</li> <li>Introducing table systems</li> <li>Tech: Booking systems and no-shows</li> </ul> | <ul style="list-style-type: none"> <li>Waste</li> <li>Kitchen equipment</li> </ul>                 |
| <b>MARCH</b><br><b>9</b><br>International Women's Day Issue (Sunday 8 March)<br><br><b>23</b><br>Publican Awards winners feature | <ul style="list-style-type: none"> <li>Female brewers/distillers</li> <li>Cider report</li> </ul>    | <ul style="list-style-type: none"> <li>Female chefs</li> <li>Chips</li> </ul>  | <ul style="list-style-type: none"> <li>Top 20 women in the industry</li> <li>Publican Awards</li> <li>Tech: What makes a 21st century pub</li> </ul>                    | <ul style="list-style-type: none"> <li>EPOS</li> <li>Outdoor furniture</li> </ul>                  |
| <b>APRIL</b><br><b>6</b><br>GBPA guest editor<br><br><b>27</b>   | <ul style="list-style-type: none"> <li>Which drink makes a pub great</li> <li>Fruit cider</li> </ul> | <ul style="list-style-type: none"> <li>What food makes a pub great</li> <li>Meat/barbecue outdoor cooking</li> </ul>           | <ul style="list-style-type: none"> <li>Leading a great team</li> <li>75th anniversary of VE day</li> </ul>  | <ul style="list-style-type: none"> <li>Workwear</li> <li>Outdoor furniture</li> </ul>              |
| <b>MAY</b><br><b>11</b><br>Pride Issue (LGBTQ+)<br><br><b>25</b><br>Low-and-no alcohol supplement                                | <ul style="list-style-type: none"> <li>RTDs</li> <li>Soft drinks</li> </ul>                          | <ul style="list-style-type: none"> <li>Crowd-friendly, sharing food</li> <li>Meatless</li> </ul>                               | <ul style="list-style-type: none"> <li>Temporary event notices (TENS) for ad hoc events</li> <li>Pub gardens</li> </ul>   | <ul style="list-style-type: none"> <li>Professional services</li> <li>Outdoor furniture</li> </ul> |
| <b>JUNE</b><br><b>8</b><br><br><b>22</b><br>Top 50 Cocktail Bars Issue   | <ul style="list-style-type: none"> <li>Cider heroes</li> <li>Cocktails</li> </ul>                    | <ul style="list-style-type: none"> <li>Food GP calculator</li> <li>Premium snacks</li> </ul>                                   | <ul style="list-style-type: none"> <li>Apprenticeships</li> <li>Speakeasy venues</li> </ul>   | <ul style="list-style-type: none"> <li>Hygiene</li> <li>Tableware</li> </ul>                       |

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| <b>JULY</b><br><b>6</b><br>The future of gaming in pubs<br><br><b>20</b><br>Football season preview          | <ul style="list-style-type: none"> <li>Energy drinks</li> <li>Lager</li> </ul>  | <ul style="list-style-type: none"> <li>Burger and chips plus street food</li> <li>Football stadium food</li> </ul> | <ul style="list-style-type: none"> <li>Experimental entertainment/gaming</li> <li>Cost of football</li> </ul>   | <ul style="list-style-type: none"> <li>Training and compliance</li> <li>Warewashers</li> </ul> |
| <b>AUGUST</b><br><b>10</b><br>Health & wellbeing Issue<br><br><b>24</b><br>Decadent Issue                    | <ul style="list-style-type: none"> <li>Healthy alcohol</li> <li>Premium drinks</li> </ul>   | <ul style="list-style-type: none"> <li>Healthy eating</li> <li>Desserts</li> </ul>                                 | <ul style="list-style-type: none"> <li>Mental health</li> <li>Interior designs</li> <li>Tech: Premium systems</li> </ul>  | <ul style="list-style-type: none"> <li>Marketing PoS</li> </ul>                                |
| <b>SEPTEMBER</b><br><b>7</b><br><br><b>21</b><br>GBPA coverage   | <ul style="list-style-type: none"> <li>Soft drinks</li> <li>Oktoberfest</li> <li>Christmas drinks</li> </ul>                          | <ul style="list-style-type: none"> <li>Butchery – nose to tail</li> <li>Christmas food</li> </ul>                  | <ul style="list-style-type: none"> <li>Short-term contracts and legalities as students return</li> <li>Christmas prep</li> <li>Tech: Xmas booking systems, no-shows, etc</li> </ul> | <ul style="list-style-type: none"> <li>Entertainment</li> <li>The Restaurant Show</li> </ul>   |
| <b>OCTOBER</b><br><b>12</b><br>Pubco issue; plus Publican Awards guest editor<br><br><b>26</b><br>Beer Issue | <ul style="list-style-type: none"> <li>Autumn and winter cider</li> <li>The Beer Report</li> </ul>                                    | <ul style="list-style-type: none"> <li>Bagged snacks</li> <li>Curry &amp; beer</li> </ul>                          | <ul style="list-style-type: none"> <li>Funding for success</li> <li>Tech: EPoS</li> <li>Becoming a beer sommelier</li> <li>Bermondsey Beer Mile</li> </ul>                          | <ul style="list-style-type: none"> <li>EPoS</li> <li>Cellar services</li> </ul>                |
| <b>NOVEMBER</b><br><b>9</b><br><br><b>23</b><br>Drinks List  | <ul style="list-style-type: none"> <li>Celebration drinks</li> <li>The Drinks List</li> </ul>   | <ul style="list-style-type: none"> <li>Game</li> <li>One-pot wonders (UK wide)</li> </ul>                          | <ul style="list-style-type: none"> <li>Pet-friendly pubs</li> <li>The upsell</li> </ul>   | <ul style="list-style-type: none"> <li>Professional services</li> <li>Back bar</li> </ul>      |
| <b>DECEMBER</b><br><b>7</b><br>Publican's health check issue<br><br><b>28</b><br>Retrospective look at 2020  | <ul style="list-style-type: none"> <li>Low &amp; No plus juices/smoothies</li> <li>How the drinks market changed this year</li> </ul> | <ul style="list-style-type: none"> <li>Food swaps</li> <li>How the food market changed this year</li> </ul>        | <ul style="list-style-type: none"> <li>Retaining staff and perks</li> <li>Legislations changes</li> <li>Tech: Best etch award 2020</li> </ul>                                       | <ul style="list-style-type: none"> <li>Wallplanner</li> </ul>                                  |

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