



Southern CAST IRON

Passed down from generation to generation, cast iron is a treasure beyond worth. An heirloom skillet bears the memories of a thousand meals and experiences, seasoned into its storied surface layer by layer. *Southern Cast Iron* celebrates those meals, the cooks who made them, and the makers and collectors who share our passion for this workhorse of the Southern kitchen.

OVERVIEW

Print Total Distribution 65,000 Frequency 6x

Digital Average Monthly Page Views 173,575 E-Newsletter Subscribers 6,148

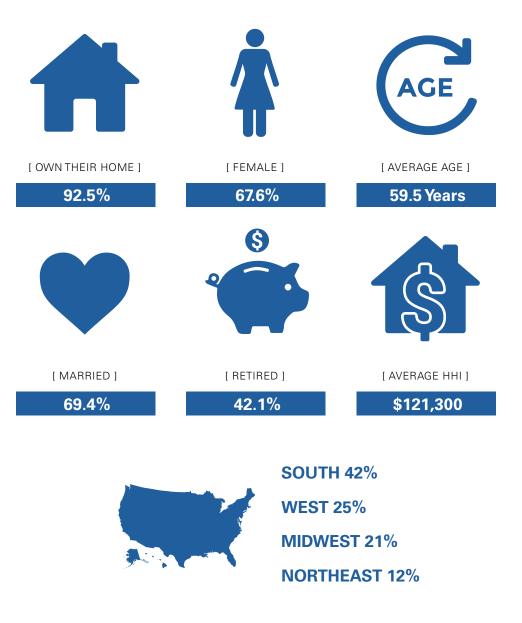
Social **f @ P** Total Following 140,693 Facebook 26,076 Instagram 113,004 Pinterest 1,613



Sources - Print: Publisher's 2021 Statement of Ownership; Digital and Social: Google Analytics, as of September 2021.



AUDIENCE



Southern CAST IRON[®] READER STATISTICS



99% have taken an action as a result of reading the publication



93% are considered regular readers (read 3 of the last 4 issues)

91% say it's their favorite magazine/top 3

82% save the magazine for future reference

Y In the Kitchen

20.2 pieces of cast iron are currently owned on average

96% said they were willing to pay more for quality ingredients

58% expert/advanced cooking skills



Hobbies and Activities

73% read for pleasure

71% are gardening

63% went to farmers' market in past 12 months

61% are barbecuing or using a smoker



2.9 vacations per year**90%** stayed in a hotel

5.7 nights away per trip

Southern CAST IRON

2022 EDITORIAL CALENDAR

Jan | Feb—Comfort Food Materials Due 10/6 | On Sale 12/21

March | April—Spring Brunch Materials Due 12/10 | On Sale 2/22

May | June—Early Summer; Seasonal Fruit Materials Due 1/18 | On Sale 4/12

July | Aug—Late Summer; Seasonal Vegetables Materials Due 4/1 | On Sale 6/14 Sept | Oct—Fall; Biscuits; Potlucks Materials Due 6/17 | On Sale 8/30

Nov | Dec—Holidays Materials Due 8/12 | On Sale 10/25

In addition to regular issues, *Southern Cast Iron* offers special-issue publication, including *Dutch Oven Dishes*.



From the start, *Southern Cast Iron* has been guided by its love of cast iron and the relationships that are forged with our readers. Passed down from generation to generation, cast iron is a treasure beyond worth; an heirloom skillet bears the memories of a thousand meals and experiences, seasoned into its storied surface layer by layer. Fans of cast iron are immediately drawn to our brand and become loyal and devoted readers, using *Southern Cast Iron* as a resource for cooking, collecting, restoring, and learning about all things cast iron.

In every issue of *Southern Cast Iron*, readers can expect to find a healthy dose of Southern home cooking and baking using many different types of cast iron, from classic pieces including skillets and Dutch ovens to more unique vessels like wedge and loaf pans and antique cake and cookie molds. But no matter which cast-iron pan is used to cook and bake, delicious recipes are sure to follow. By taking stock of what's in season, we fill our pages with tasty, seasonally appropriate recipes that are easy to follow and accompanied by beautiful photography. We like to think of our recipes as old meets new: It's classic Southern cooking that inspires us, but with each turn of the page comes a bounty of fresh inspiration. From comforting, savory skillet suppers to simple, sweet treats, there's something for everyone to enjoy.

We also take pride in giving our readers technique-based columns to help solve dinnertime dilemmas, featuring both established and upcoming chefs, cooks, and bloggers who are present in the cast iron community, showcasing products that we use in our very own kitchens, sharing tips for how to shop for and care for new and vintage pieces, as well as providing stories of collectors and foundries. With the dawn of 2022, we introduced several exciting departments, one including "Unique and Antique" exploring the history and cooking capabilities of a different vintage cast-iron pan each issue. We hope you'll follow along as we scour secondhand stores and our own families' collections for fascinating vintage finds and put them to good use.

Our mission is to bring joy to our readers through our love of cast iron, providing inspiration to discover new and unexpected recipes while also finding comfort in the beloved flavors of classic home cooking. We recognize the ways in which cast iron can bring people together, and we're proud to celebrate the cast iron community and the traditions, both in and out of the kitchen, that come along with it. We strive to make *Southern Cast Iron* the go-to guide each time our readers pull their favorite skillet out of the cupboard. Join us on the adventure!

Sincerely,

Names

Nancy Meeks Editor, Southern Cast Iron



PRINT MARKETING

Southern Cast Iron was crafted to allow readers to slow down, unplug, and escape without distraction. Turning the pages is an experience readers can feel in the weight and texture of the paper in their hands, taste in the mouthwatering recipes, and see in the compelling images and clean design.

Success is due to a trusting readership eager to dig into the next issue. Combined with a commitment to a **30/70 ad-to-edit ratio**, it creates a targeted, expected environment for advertising.

Advertising Rates Cover 2, Page 1 \$6,860 Spread \$5,880 Cover 4 \$4,900 Full Page \$3,920 2/3 Page \$2,800 1/2 Page \$2,240 1/3 Page \$1,820 1/4 Page \$1,400

Ad Specs Trim Size 9" x 10.875" Full Page 9.25" x 11.125" (bleed only) 2/3 Page 5.25" x 9.875" 1/2 Page (H) 8" x 4.875" 1/3 Page (SQ) 5.25" x 4.875" 1/3 Page (V) 2.5" x 9.875" 1/4 Page 3.875" x 4.875"

Digital Editions

All advertisements run on digital editions at no additional charge. Option to include a hyperlink to direct readers to advertiser website.

Business Reply Card, Polybag, and Inserts Pricing available upon request; all business reply cards must accompany a minimum of a full-page advertisement.





SOUTHERN CAST IRON PRODUCT MARKETPLACE

The editors of *Southern Cast Iron* have launched a special marketplace section to answer the most frequent question asked by readers: **What are your favorite products?**

It's no secret readers are constantly on the hunt for hidden gems and new finds. This new section will appear in each issue and feature up to two pages of beautiful, must-have products perfect for *Southern Cast Iron* enthusiasts. This special section provides higher impact to our product partners.

Space in each issue is limited, guaranteeing your latest product is front and center for a targeted, engaged audience in your ideal demographic.

RATE \$675SIZE 1/4 pageRATE \$1,215SIZE 1/2 page

Extend your reach with digital and social media placements

Discounts available with purchase of a full year



[BLOG POST VIA HOME PAGE]





[E-NEWSLETTER AD]

DIGITAL MARKETING

Written by the editors of **Southern Cast Iron**, digital placements allow content to travel to meet readers in the right place, through the right platform, at the right moment on their journey.

Leverage our deep expertise in engaging content creation, and get to know our passionate audience through custom digital and social placements timed to complement your internal marketing campaigns and drive web traffic.

ADVERTISING PLACEMENTS

Blog Post

- Advertiser logo
- 3+ images
- Links to advertiser website
- 300–500 words
- Option to embed video

E-Newsletter Ad

- 300x250 px ad
- Link to advertiser website
- GIF or JPEG accepted



Explore Louisians's Cultury Scene

abvette & a burging lity on the shoest of the Gulf of Maylon, What the Calo and Decke Revork you creve, along with the freat-ext in Louisiante exercised an niways a little something unexpected. A distort cullnury identity marges with we detretation of homestown cheft putting an investive split on time-honore recipes and reaking it an incredible place to eat. From white tableclotte to white paper rockils, all the diving experiences are incredible.

For foodlex tooking to travel to Lafayette, its hard to go wrong. Whether yo tasted are for the more traditions fare or something with a modern rular, the tiggest challenge will be working out what rult to ext. If you are planning a food tout or just looking to explore the best Lateyede tak to offer, here is a concretentive guide to the city's best foodle delights.





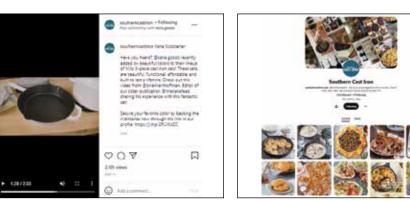


micity for result lovers, the Cajus creation shows as boulds just to be out with the French blood puddings is exceptional, Variations abound, but it all stats with pick and lice.

You can try boutin all over Labyatte, but for the ultimate work the English Broadin Trail, which taken you on an open-air four of the freest boad in and around town. You can ginb your boadle to go and enjoy it namide to one of Lafeyeter's besutful packs, making it is rafe and truly pleasant way to expo one of the classic delicacies of Calus culture.



[SPONSORED E-NEWSLETTER]



[INSTAGRAM]



With the seasons changing and cooler temperatures moving in throughout the South, that can only mean one thing-gumbo season! October is the unofficial start of gumbo season, and soon big pots will be simmering in kitchens everywhere. Whether you are having a traditional seafood gumbo or mixing it up with different proteins, there's no wrong way to eat gumbo-it can even be a dip! Get cooking with exclusive recipes from Tony Chachere's at https://bit.ly/3uERb2E. - with Tony Chachere's

[PINTEREST]

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[FACEBOOK]

DIGITAL MARKETING

ADVERTISING PLACEMENTS

Sponsored E-Newsletter

- Advertiser logo
- 3+ images
- Links to advertiser website
- Up to 300 words
- GIF accepted

Facebook

- Single image, series of 2-5 images, or short video
- Link to advertiser website
- Advertiser handle and hashtags

Instagram

- Single image, series of 2-5 images, or long or short form video
- Link to advertiser website in bio
- Advertiser handle and hashtags

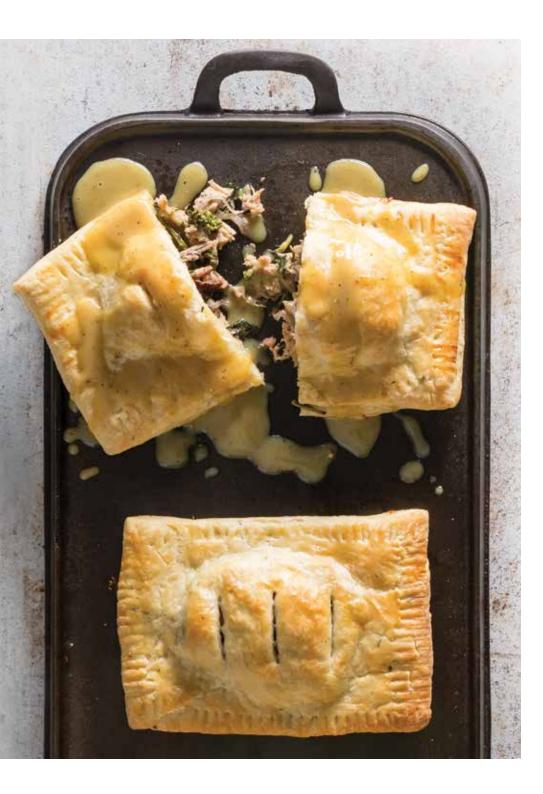
Pinterest

- Single image, series of images, or long or short form video
- Link to advertiser website

Additional Opportunities

- Social Media Platform Takeover
- Influencer Network Program
- Reader Sweepstakes

We accept third-party impression and click tracking pixels on digital placements. Sponsorship verbiage included in compliance with the Federal Trade Commission.



STORYMAKER

Over 35 years, Hoffman Media has learned a thing or two about what works well when it comes to reaching consumers with content that keeps them engaged. With in-house test kitchens, a team of full-time stylists, experienced chefs, photographers, and creative directors, the in-house StoryMaker division allows the company to become an extension of the brand teams it works with and loves. We pride ourselves on the content we create, knowing our end reader has come to expect nothing short of excellence.

Building content is no small task, and leveraging the Hoffman Media StoryMaker team allows for a seamless, turnkey experience.

https://www.hoffmanmedia.com/storymaker/

OPPORTUNITIES

Advertorial Content Test Kitchen Partnerships Recipe Development Food and Prop Styling Photography Videography Custom Book Publishing Co-Op Partnerships Catalog Development and Production





SUBMITTED ARTWORK

For submitting Print Advertising:

For print ad creative 10MB or less, send directly to **Kimberly Lewis**, **klewis@hoffmanmedia.com.** We accept any size file via Dropbox or WeTransfer.

For submitting Digital Advertising:

Creative for social media and digital placements should be directed to **Anna Portante**, **aportante@hoffmanmedia.com**.

For submitting StoryMaker materials:

Materials for StoryMaker materials and production schedules should be directed to **Lindsay Edmonds**, **ledmonds@hoffmanmedia.com**.



ADVERTISING CONTACTS

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INFLUENCER PROGRAMS

Leveraging influencers allows us to tap into their creative voice and expertise to create content that is original, unique, and inspiring for your brand.

PROGRAM DETAILS

- Source the right influencers based on the brand's goals and provide our recommendations on which influencers we think are best
- Manage all contracting with the influencers
- Work with the influencers to ideate and concept recipes that inspire their community
- If recipes are utilized, Hoffman Media will test each recipe as if it were our own to make sure it works for the end consumer
- Manage all content development, go-to marketing timing
- The brand is sent all content for review ahead of publishing
- Provide a full result report that captures engagement and reach



n
us of massive, shady oak trees we climbed and picnicked under as children, making it the perfect accessory for anyone with Southern roots. Designed in historic Charleston, South Carolina, this pendant is best paired with the Rice Bead chain. WHERE TO FIND IT: southerngatesjewelry.com/retailers

Stargazer Cast Iron | 10.5-inch Skillet

A modern spin on an American classic, this is the cast iron skillet reimagined, redesigned, and revital/zed just in time for the holidays. Stargazer Cast Iron's lightweight skillet features a beautiful, satin smooth cooking surface with a flared nim for drip-free pouring. The new forked handle design even stays cool for easy, heat-free handling to and from the kitchen. Stargazer pans are available bare or seasoned and made right here in the USA.

Southern Gates Jewelry

Inspired by historic wrought iron gates throughout the South, this intricately crafted silver Tree of Life pendant celebrates Southern style and tradition. An iconic symbol of

strength, family, and longevity, this special sterling silver piece reminds

Tree of Life

WHERE TO FIND IT: stargazercastiron.com



HOLIDAY OPPORTUNITIES

Readers are on the hunt for holiday gifts, recipes, and entertaining inspiration. Capitalize on this busy season with holiday offerings specifically geared to *Southern Cast Iron*.

OPPORTUNITIES

- Print advertising in Holiday Gift Guide special section for the Nov/Dec issue (also available for digital audience as a blog post)
- Cooperative marketing campaigns with complementary product partners, such as 12 Days of Cookies and Holiday How-To cooking classes
- Social sweepstakes and gift giveaways
- Q4 digital bundles, including editorial e-newsletter ads and social posts

WHERE TO FIND IT: stonemountainpecan.com