

Chef'n adds some playfulness to its Grind category

Chef'n introduces the Garden Variety Mini Magnetic PepperBalls®

Seattle, WA – The Chef'n Corporation will introduce the Garden Variety Mini Magnetic PepperBalls®, a line of five collectable, miniature, fruit and vegetable pepper grinders, at the International Home and Housewares Show in Chicago, Ill. March 13th-16th.

Part of the Chef'n Corporation's refresh of its Grind category, the Garden Variety Mini Magnetic PepperBalls® represent a new, playful approach to grinder design. The fun and unique collection includes a Red Apple, Green Apple, Cherry, Olive, Tomato and Garlic. Adorable, but not silly, the Garden Variety grinders are the perfect blend of whimsical form and high quality function.

Designed in classic Chef'n form to be used with only one hand, the Garden Variety Mini Magnetic PepperBalls® also are also equipped with ceramic rasps and magnetic backings. Pepper grinders that double as refrigerator magnets – what a genius idea! To refill, simply lift the rubber flap in between the handles.

From the friendly worms peeking out of the Red and Green Apples to the gradient shading of the Garlic, it's the details that make the Garden Variety Mini Magnetic PepperBalls® so special. Give one as a gift, or collect all six – kitchens can always use a little whimsy.

Filled with fresh peppercorns. Suggested retail: \$9.99 each.

The Garden Variety Mini Magnetic PepperBalls® will be available for retail in Spring 2010 at ChefsResource.com and Amazon.com.

About Chef'n Corporation

Since being founded in 1982, Chef'n has become a housewares leader by creating fun and innovative products. Headquartered in Seattle, WA, Chef'n boasts an in-house product design team headed by David Holcomb, the company's founder and CEO. The Chef'n product line includes international favorites such as the PepperBall®, the PalmPeeler™ and the SleekStor™ Collection. The Chef'n logo, name and all products and product names mentioned in this release are the property of Chef'n Corporation.

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