

Strawberries taste sweeter with the Chef'n StemGem™ **Chef'n launches a kid- and user-friendly strawberry stem remover**

Seattle, WA – The Chef'n Corporation launched its strawberry stem remover, the StemGem™, in January 2010.

The StemGem™, which appeals to both children and kitchen-gadget fiends alike, easily removes the stems and cores of strawberries. Adorable and simple to use, the StemGem™ is great for making strawberry shortcake, fruit salad and strawberry ice cream topping. Try it on tomatoes too!

Unlike its competitors that mangle strawberries during the hulling process, the StemGem™ is able to consistently produce undamaged, perfectly hulled strawberries. The key to the StemGem's™ effectiveness is the simple push-button mechanism that allows the user to adapt the size of the claw to the size of the stem. The stainless steel claw's variable size and pointed-cone shape allow the StemGem™ to remove just the right amount of fruit, always taking enough, but never taking too much.

To use, simply push the green button to open the claw, insert the claw into the strawberry, twist and pull, and voila! You have a perfectly stemmed and cored strawberry ready for slicing, filling, baking or just eating! For easy cleanup, the StemGem™ is also top-rack dishwasher safe.

The StemGem™ retails for \$7.99 and is available at Williams-Sonoma.

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.

For more information please contact:

Shannon Deveny
Phone: 206-470-4008
Email: sdeveny@chefn.com

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