SUR LA TABLE RATCHET MILL & DUTCH OVEN SELECTED AS GOOD HOUSEKEEPING 2026 KITCHEN AWARD WINNERS

Seattle, WA (October 28, 2025) – Sur La Table announced today that both the both the ***Sur La Table Ratchet Mill*** *and* ***Sur La Table 7QT Enameled Cast Iron Round Wide Dutch Oven*** were named winners in Good Housekeeping's 2026 Kitchen Awards. The full list of awards can be found on goodhousekeeping.com/kitchenawards2026.

Earning top honors from the Good Housekeeping Institute Labs, Sur La Table's Private Label continues to set the standard for excellence in the kitchen -- a testament to the brand's persistent innovation, trusted quality, and enduring influence among professionals and passionate home cooks alike.

The first award winner, Sur La Table's Ratchet Mill, has been a favorite in the market for over a decade -- continuing to earn praise thanks to its unique design and trustworthy performance. Engineered with a corrosion-proof ceramic stone grinder that mills salt, pepper, and other spices with minimal effort, the mill's ergonomic handle reduces wrist fatigue, its adjustable grind offers precision, and its transparent body ensures home cooks know when it's time to replenish.

Upon testing the Ratchet Mill, the Good Housekeeping Institute team praised the mill for its thoughtful functionality and ease of use, noting *"Pepper mills can be bulky and expensive, but this best seller from Sur La Table is not. It is see-through, can create five different grinds, and is operated by moving the lever back and forth".* Testers lauded its flexibility, writing, *"We used this for both pepper and Himalayan salt. We liked the range of settings and the quantities it dispensed."*

The second award winner, Sur La Table's 7QT Dutch Oven, has gained traction as a new favorite in the market, combining French-inspired design with chef-driven practicality. Developed by Sur La Table's cookware team, the Dutch Oven offers professional-grade performance at an accessible price, making it a go-to for cooks seeking lasting quality and everyday versatility. Its wide base and lower sides maximize the cooking surface for browning, sautéing, and searing while offering versatility to braise, roast, or bake.

In addition to praising the size, shape and affordability, the Good Housekeeping Institute Labs reported standout performance, describing how the Dutch Oven *"made an ultra-tender, flavorful*

beef stew and cleaned up easily". One home tester enthused, *"I love making bread in my Dutch oven — it comes out so beautiful and crispy on the outside. I feel like a professional chef."*

Sur La Table's recognition by *Good Housekeeping* underscores the brand's dedication to designing competitively priced products that offer innovation, functionality and lasting quality. From everyday essentials to professional-grade cookware, the Sur La Table Private Label collection empowers home cooks with the same trusted tools that chefs use. These award-winning designs not only validate the brand's craftsmanship and credibility but also reaffirm its mission to be the go-to resource for cooks at all levels.

About the Good Housekeeping Kitchen Awards

The winners of this year's GH Kitchen Awards span every corner of the kitchen, from the sink to the stove to the pantry and beyond. Products were reviewed across the Good Housekeeping Institute -- including the Kitchen Appliances Lab, Test Kitchen, Nutrition Lab, Cleaning Lab, and Home Improvement & Outdoors Lab -- where they rigorously tested hundreds of submissions through hands-on evaluations to identify the top performers. They also enlisted more than 600 home testers to try the products in their own kitchens and share honest feedback. To choose the winners, judges focused on attributes of performance, ease of use, innovation, value, and flavor.

About Sur La Table US Retail Stores

Our company started with a simple idea: Make good food. Share it. Do it often. Sur La Table is as close to this mission today as the day we opened our doors in Seattle's Pike Place Market in 1972. From the beginning, our founder Shirley Collins partnered with the world's best chefs and kitchen brands to bring customers trusted tools to make delicious memories. Our resident chefs teach 60,000 cooking classes a year to more than 700,000 people in our kitchens and now online. With stores across the US and many local cooking schools, Sur La Table is a resource for cooks of all levels. And we continue to create happiness through cooking and sharing good food. Make More. Gather Often. That's our invitation to you.

For more information on Sur La Table, please visit www.surlatable.com.

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