

More than 110 years...and still cooking!

Along the banks of the Tennessee River, nestled against the Cumberland Plateau of the Appalachian mountains, is the town of South Pittsburg, Tennessee (population 3,296). Taking a stroll down any one of our downtown streets amidst the restored Victorian homes and the turn-of-the-century structures, you will understand why Joseph Lodge settled in the beautiful valley. In 1896, during the first presidential term of William McKinley, Joseph Lodge opened his foundry and began making cast iron cookware. Nineteen U.S. presidents later, Lodge Manufacturing Company still produces the most extensive selection of cast iron cookware on the market. Today, Joseph's great grandsons operate a highly advanced, state-of-the-art facility designed to produce the highest quality cast iron cookware anywhere.

Many great American chefs put Lodge Cast Iron on the list of the ten most essential tools in their kitchen. Simply put - Lodge Cast Iron cooks best. Not even the most expensive stainless or aluminum cookware can rival the even heating, heat retention, versatility, value, and durability of Lodge Cast Iron. What other cookware can fry, grill, roast, bake, sauté, sear, simmer and stew to the expectation level of great chefs? The even heating of cast iron is necessary for golden, tender, perfectly pan-fried chicken. Slow-simmering roasts, stews, and soups depend on the heat retention that cast iron offers. And crispy-crust cornbread just doesn't happen without cast iron.



Do you know how best to care for your Cast Iron? - see last page

When it comes to quality, no other cast iron cookware is made to our strict standards. We developed our privately held metal formula strictly for cookware. It is carefully controlled and measured with every pour. Precision molds made with exacting tolerance standards produce the optimal wall thickness for each item in our line. The marriage of our metal, our molds, and our finish, produces the very best cast iron cookware. The value is unsurpassed and the cooking performance is legendary. Patterns are pressed into the sand and the molten iron is poured into the resulting cavity. As the iron cools to its solid state and becomes a cooking utensil, the sand mold is broken apart. The sand is cleaned off the utensil. It is then smoothed, seasoned, and packed for shipment.



Tightly controlled metal chemistry and exacting mold tolerance deliver consistent product for even heating and superior cooking performance.

Natural sand mold surface is ideal for our new seasoned, ready to use finish.

Sturdy integral, overproof handles and assist handles provide life long durability.

Precision fit iron covers have integral, overproof handles.

Lodge Logic is electrostatically coated with a proprietary vegetable oil, and cured at high temperatures to allow the oil to deeply penetrate the surface of the cast iron.

The undersides of optional iron covers are designed with self-heating tips allowing condensing liquid to fall onto food, retaining vitamins and moisture.



LODGE CAST IRON

North America's Original Cookware

LODGE USE AND CARE

Cast Iron Use and Care

If you have a new piece of Lodge, seasoned, ready-to-use, cast iron cookware, you can use it right from the start.

1. Rinse with hot water (do not use soap), and dry thoroughly.
2. Before cooking, prepare the cooking surface by oiling or spraying with cooking spray.

Properly cared for your Lodge cast iron cookware will last for more than a lifetime. Here are some tips for maintaining your cookware for future generations:

1. After cooking, clean the utensil with hot water and a stiff brush. Never use a harsh detergent as it can remove the seasoning. Towel dry thoroughly.
2. While the utensil is dry but still warm from the hot water bath, wipe a light coat of vegetable oil or cooking spray on all surfaces.
3. Store in a cool, dry place. Do not store lids on the pot or pan to allow air circulation.
4. If you notice a metallic taste or see signs of rust, simply scour off the rust, wash the cookware with soap and hot water, dry thoroughly, and re-season.

Signature Series Stainless Steel

- Handles are marine grade (304) stainless steel, for maximum durability.
- To clean stainless steel handles, use a cloth with hot, soapy water. Rinse and dry immediately to avoid water spots. Nylon scrubbers are safe to use. DO NOT use steel wool.
- Food films not removed from stainless steel will cause discoloration. To remove discoloration from handles, use one part vinegar to one part water. Let stainless steel handles sit in the solution for 5 minutes and rinse handles with clean water.
- Overheating of stainless steel handles can cause the surface to have a slightly gold color. To remove the gold color, wash with your favorite stainless steel cleaner found at most grocers.

Care of Wood Underliners

- Clean wood underliners after each use with damp cloth. (Dishwasher is not recommended and may cause plywood to absorb moisture, swell, delaminate, or bleach out.)
- Do not place under hot salamander, broiler, or in oven due to risk of fire.



signature series™
Seasoned Cast Iron with Stainless Steel Handles
1896 • USA

Twenty-first century elegance, timeless function

Winner of 2008 Housewares Design Award

Now we've created another first - the Lodge Signature Series - with cool-to-the-touch stainless steel handles riveted to cast iron cookware ... a combination of twenty-first century elegance and timeless function.



Item No.	Description	Case Pk	Case Wt	Case L	Case H	Case W	Case Cube	UPC Code	Retail Price Each
SS10S	Skillet - Seasoned, ready to use cast iron with stainless steel primary and assist handles 10" dia., 2-1/4" depth	1	8	23.00	3.75	14.25	0.71	075536-70010-6	160.00
SS12S	Skillet - Seasoned, ready to use cast iron with stainless steel primary and assist handles 12" dia., 2-1/2" depth	1	10	25.00	3.75	15.00	0.81	075536-70012-6	180.00
SS12GR	Grill Pan - Seasoned, ready to use cast iron with stainless steel primary and assist handles 12" dia., 2-1/2" depth	1	10	25.00	3.75	15.00	0.81	075536-70112-7	198.00
SS12CS	Covered Casserole - Seasoned, ready to use cast iron with stainless steel handles 2-1/2 qt., 12" dia., 2-1/2" depth	1	15	19.375	5.50	14.50	0.89	075536-70212-4	230.00
SS10D	Dutch Oven - Seasoned, ready to use cast iron with stainless steel handles 4-1/2 qt., 10" dia., 4" depth	1	14	16.00	7.25	13.25	0.89	075536-70510-1	230.00
SS12D	Dutch Oven - Seasoned, ready to use cast iron with stainless steel handles 7 qt., 12" dia., 4" depth	1	18	19.25	14.25	7.13	1.13	075536-70512-5	250.00



LODGE LOGIC and Pro-logic

Seasoned Ready to Use
Cast Iron Cookware



Lodge Logic

For more than 100 years, Lodge has been perfecting the process of making cast iron cookware. We formulated just the right metal chemistry, created exacting mold tolerances for our castings, and developed the perfect wall construction for the best even heating found in cookware.

But the process was never complete until countless batches of fried chicken and crispy-crusted cornbread burnished it to a treasured black patina. Only then was cast iron "seasoned."

The Lodge team developed a vegetable oil electrostatic spray system with a high temperature gas oven to actually season the cast iron before it ever leaves our South Pittsburg, Tennessee foundry. It may not be rocket science, but the resulting seasoned cast iron cookware has a far superior look and performance to home seasoning. No hassle, no magic, no work - just an heirloom finish that you can use right out of the box.

It may not stop a squabble over the beneficiary of the family cast iron, but Lodge Logic

- Eliminates the time and effort of seasoning
- Offers superior look and performance to home seasoning
- Is ready to use right out of the box

Pro Logic

The graceful rolled edges and curved lines of Pro-Logic by Lodge represent a new design in cast iron cookware, while still offering the same legendary cooking performance that you have come to expect from Lodge. Each piece of Pro-Logic is foundry seasoned with our proprietary Logic oil-fired finish so that it is ready to use, right out of the box.





Item No.	Description	Case Pk	Case Wt	Case L	Case H	Case W	Case Cube	UPC Code	Retail Price Each
P10S3	Pro-logic Skillet, 10" dia., 1-5/8" depth. Lid of 4 qt. Pro-logic Dutch Oven fits 10" Skillet.	3	17	18.00	4.50	10.50	0.49	075536-39100-7	40.00
P12S3	Pro-logic Skillet, 12" dia., 2" depth. Lid of 7 qt. Pro-logic Dutch Oven fits 12" Skillet.	3	22	20.50	5.25	12.50	0.78	075536-39120-5	55.00
P12SG3	Pro-logic Square Griddle, 12" square, 3/4" depth	3	22	12.25	4.00	19.50	0.55	075536-39560-9	60.00
P12SGR3	Pro-logic Square Grill Pan, 12" square, 3/4" depth	3	26	12.25	4.25	19.50	0.59	075536-39350-6	70.00
P10D3	Pro-logic Dutch Oven, 10" dia., 4 qt., 4" depth	1	13	14.00	5.25	10.75	0.46	075536-39410-7	100.00
P12D3	Pro-logic Dutch Oven, 12" dia., 7 qt., 5" depth	1	19	14.25	6.88	13.00	0.74	075536-39420-6	160.00
P14W3	Pro-logic Wok with loop handles 14" dia., 4-1/4" depth	1	14	15.75	5.00	15.50	0.71	075536-39600-2	140.00
P14P3	Pro-logic Pizza Pan with recipe card, 14" dia.	1	11	16.00	2.50	15.00	0.35	075536-39500-5	100.00
P7A3	Pro-logic Aebleskiver Pan, for making Danish "pancake balls," great for Oysters Rockefeller 9" dia., Impression: 2" dia., 1-1/4" depth	3	18	17.13	8.00	9.50	0.75	075536-39800-6	68.00

Item No.	Description	Case Pk	Case Wt	Case Dimension Inches L H W	Case Cube	UPC Code	Retail Price Each
L3SK3	Lodge Logic Skillet, 6-1/2" dia., 1-1/4" depth	6	12	6.50 4.00 10.25	0.15	075536-30030-6	20.00
L5SK3	Lodge Logic Skillet, 8" dia., 1-3/4" depth	3	10	12.63 3.25 8.63	0.21	075536-30050-4	30.00
L6SK3	Lodge Logic Skillet, 9" dia., 1-3/4" depth	6	28	9.25 4.75 13.00	0.33	075536-30060-3	36.00
L8SK3	Lodge Logic Skillet, 10-1/4" dia., 2" depth	3	16	10.75 3.50 14.75	0.45	075536-30080-1	40.00
L10SK3	Lodge Logic Skillet, 12" dia., 2" depth	3	24	12.00 3.25 15.25	0.34	075536-30100-6	60.00
L12SK3	Lodge Logic Skillet, 13-1/4" dia., 2-1/4" depth	3	31	13.50 4.25 17.75	0.59	075536-30120-4	100.00
L14SK3	Lodge Logic Skillet, 15" dia., 2-1/4" depth (No pouring lips)	2	23	15.50 3.25 18.25	0.53	075536-30140-2	116.00
L8DSK3	Lodge Logic Deep Skillet, 10-1/4" dia., 3" depth (bottom only of Combo Cooker)	2	15	10.25 4.00 14.50	0.34	075536-30086-3	60.00
L17SK3	Lodge Logic Skillet, 17" dia., 2-3/4" depth, loop handles	1	15	17.00 2.63 16.63	0.43	075536-30170-9	180.00
LCS3	Lodge Logic Chef Skillet, 10" dia., 1-3/4" depth	6	28	10.50 5.00 14.75	0.45	075536-33000-6	41.00
L8SQ3	Lodge Logic Square Skillet, 10-1/2" square, 1-3/4" depth	3	20	10.38 3.50 15.13	0.32	075536-30840-1	50.00
L5WS3	Lodge Logic Wonder Skillet, 5" square, 3/4" depth	6	11	6.50 4.00 10.25	0.15	075536-30300-0	26.00



Item No.	Description	Case Pk	Wt	Case Dimension L H W	Case Cube	UPC Code	Retail Price Each
L5IC3	Lodge Logic Iron Cover, 8" dia., Self-basting. Fits L5SK3 Skillet and L2SP3 Serving Pot.	3	8	9.50 3.25 13.25	0.24	075536-32050-2	30.00
L8IC3	Lodge Logic Iron Cover, 10-1/4" dia., Self- basting. Fits L8SK3, L8CF3, L8DSK3, L8DO3, L8DOL3, LCC3, & L8DD3.	3	14	11.25 4.75 11.50	0.36	075536-32080-9	40.00
L6SC3	Lodge Logic Iron Cover, 9" dia., Self-basting. Fits L6SK3 Skillet.	3	10	11.25 11.50 4.50	0.34	075536-32060-1	36.00
L10SC3	Lodge Logic Iron Cover, 12" dia., Self-basting. Fits L10SK3, L10DO3, L10CF3 & L10DOL3.	3	17	12.00 15.25 3.25	0.34	075536-32100-4	60.00
L12SC3	Lodge Logic Iron Cover, 13-1/4" dia., Self- basting. Fits L12SK3 & L12DO3	3	22	14.00 5.50 14.50	0.65	075536-32120-2	100.00
L9OG3	Lodge Logic Round Griddle, 10-1/2" dia., 1/2" depth	6	25	10.75 3.75 14.75	0.34	075536-34105-7	40.00
L9TB3	Lodge Logic Grill Pan, 11-1/4" dia, 2" depth	3	23	11.38 4.88 14.88	0.48	075536-33500-1	60.00
L8SGP3	Lodge Logic Square Grill Pan, 10-1/2" square, 1-3/4" depth	3	22	10.38 3.50 15.13	0.32	075536-33550-6	54.00



Item No.	Description	Case Pk	Case Wt	Case L	Case H	Case W	Case Cube	UPC Code	Retail Price Each
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LSRG3	Lodge Logic Single Burner Reversible Griddle, 10-1/2" square, 13/16" depth	3	24	14.00	3.00	12.00	0.29	075536-34750-9	80.00
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LDP3	Lodge Logic Double Play Reversible Griddle	1	11	22.19	2.75	9.63	0.34	075536-34770-7	80.00
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LPG13	Lodge Logic Reversible Pro Grid/Iron Griddle, cooking surface: 20" x 10-7/16", 7/8" depth	1	16	21.00	1.25	11.25	0.17	075536-34720-2	120.00
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"As cookware becomes more expensive and the kinds available become more varied, it's increasingly clear to me that most "new" pots and pans are about marketing. For most tasks, old-style cookware is best."

The New York Times





Item No.	Description	Case Pk	Case Wt	Case L	Case H	Case W	Case Cube	UPC Code	Retail Price Each
L2SP3	Lodge Logic 2 qt. Serving Pot with iron cover, 8" dia., 2-7/8" depth	1	8	8.25	5.00	12.75	0.30	075536-36080-5	70.00
L8DD3	Lodge Logic 5 qt. Double Dutch Oven and Casserole/Skillet cover, 10-1/4" dia., with loop handles, Oven 4" depth, Lid 1-1/2" depth	1	13	11.75	4.75	11.50	0.37	075536-36180-2	108.00
L3DOL3	Lodge Logic 3 qt. Dutch Oven with loop handles and iron cover, 10-1/4" dia., 3" depth	1	12	10.75	4.63	10.50	0.30	075536-36170-3	90.00
L8DOL3	Lodge Logic 5 qt. Dutch Oven with loop handles and iron cover, 10-1/4" dia., 4" depth	1	13	11.75	4.75	11.50	0.37	075536-36150-5	100.00
L10DOL3	Lodge Logic 7 qt. Dutch Oven with loop handles and iron cover, 12" dia., 4-3/4" depth	1	18	14.00	5.50	14.50	0.65	075536-36160-4	162.00
LCC3	Lodge Logic Combo Cooker Includes Deep Skillet, 3 qt., 10-1/4" dia., 3" depth and Shallow Skillet/Griddle/Lid 10-1/4" dia., 1-1/2" depth	1	13	10.63	3.75	14.81	0.34	075536-35300-5	100.00
L8DO3	Lodge Logic 5 qt. Dutch Oven with spiral handle bail and iron cover, 10-1/4" dia., 4" depth	1	13	11.75	4.75	11.50	0.37	075536-36100-0	106.00
L10DO3	Lodge Logic 7 qt. Dutch Oven with spiral handle bail and iron cover, 12" dia., 4-3/4" depth	1	18	14.00	5.50	13.50	0.60	075536-36120-8	164.00
L12DO3	Lodge Logic 9 qt. Dutch Oven with spiral handle bail and iron cover, 13-1/4" dia., 4-3/4" depth	1	22	15.25	5.50	14.50	0.70	075536-36140-6	192.00
L10CF3	Lodge Logic 5 qt. Chicken Fryer with iron cover, 12" dia., 3-1/4" depth	1	15	12.25	3.75	15.75	0.42	075536-35120-9	144.00



Item No.	Description	Case Pk	Wt	Case Dimension L	H	Inches W	Case Cube	UPC Code	Retail Price Each
L527C3	Lodge Logic Cornstick Pan, 5-stick, 8-1/2" x 5-1/2"	6	18	10.50	4.25	6.50	0.17	075536-37275-4	26.00
L27C3	Lodge Logic Cornstick Pan, 7-stick, 12" x 5-1/2"	6	28	13.25	4.50	6.00	0.21	075536-37270-9	32.00
L927C3	Lodge Logic Cornstick Pan, 9-stick, 15-1/2" x 5-3/4" <i>Impression: 5" length, 1-3/4" width, 3/4" depth</i>	6	34	16.75	4.25	6.25	0.26	075536-37279-2	45.00
L7MC3	Lodge Logic Mini Cornstick Pan, 7-stick, 8" x 4" <i>Impression: 3-5/8" length, 3/4" width, 3/8" depth</i>	12	21	8.31	2.94	11.63	0.16	075536-37271-6	18.00
L5PP3	Lodge Logic Perch Pan, 15-1/4" x 5-5/8" <i>Impression: 4-1/4" length, 2-1/2" width, 1" depth</i>	4	22	16.25	4.50	6.00	0.25	075536-37530-4	45.00
L5CP3	Lodge Logic Cactus Pan, 15-1/4" x 5-3/4" <i>Impression: 4-1/4" length, 2-1/2" width, 1" depth</i>	6	31	16.25	4.50	6.00	0.25	075536-37540-3	45.00
L8CB3	Lodge Logic Wedge Pan, 8 slice, 9" dia. <i>Impression: 3-1/2" x 1", for cornbread, scones</i>	4	23	9.50	4.50	13.00	0.32	075536-37850-3	45.00





Item No.	Description	Case Pk	Wt	Case Dimension L H W	Case Cube	UPC Code	Retail Price Each
L7B3	Lodge Logic Drop Biscuit Pan, 12-3/4" x 11-3/16" Impression: 3-1/4" dia., 1" depth	3	22	14.50 3.50 11.50	0.34	075536-37700-1	66.00



Item No.	Description	Case Pk	Wt	Case Dimension L H W	Case Cube	UPC Code	Retail Price Each
L5P3	Lodge Logic Straightsided Muffin Pan, 7-1/2" x 5-1/4", 6-holes, Impression: 2-1/4" dia., 1-1/2" depth	6	20	12.50 3.25 8.50	0.20	075536-37520-5	32.00



*"Cooking with cast iron
is versatile, timeless, modern
and simple. Embrace the skillet,
and you'll find that it is one of
your most prized pieces
of kitchen equipment."*

San Francisco Chronicle





Item No.	Description	Case Pk	Case Wt	Case Dimension L	Case Dimension H	Case Dimension W	Case Cube	UPC Code	Retail Price Each
LGP3	Lodge Logic Grill Press with cool grip spiral handle. Hammered finish, 6-3/4" x 4-1/2"	6	19	10.50	7.75	5.75	0.27	075536-33900-9	46.00
LGPR3	Lodge Logic Grill Press with cool grip spiral handle. Hammered finish, 7-1/2" dia.	6	29	10.00	7.75	12.25	0.55	075536-33910-8	58.00
L8DOT3	Lodge Logic Trivet/Meat Rack, 8" dia.	6	10	8.50	3.25	12.50	0.20	075536-33950-4	21.00
LHP3	Lodge Logic Half Pint Serving Kettle, 8 oz., 3-1/2" dia., 2" depth	4	7	10.25	3.00	9.38	0.17	075536-33970-2	19.80
LCK3	Lodge Logic Country Kettle, 1 pt., 5" dia., 2-1/2" depth	6	11	8.25	5.00	12.75	0.30	075536-33980-1	28.00
LMP3	Lodge Logic Melting Pot, 14 oz., 4-1/2" dia., 2-1/2" depth	3	6	9.25	5.50	4.50	0.13	075536-33990-0	30.00
L5MS3	Lodge Logic Miniature Skillet, 5" dia., 1" depth	6	8	7.50	4.25	7.00	0.13	075536-34300-6	20.00
L5MIC3	Lodge Logic Miniature Lid, (fits L5MS3 and LCK3) 5" dia.	6	8	0.28	15.25	3.00	10.50	075536-34320-4	20.00
LAT3	Lodge Logic Skillet Spoon Rest or Ash Tray, 3-1/2" dia.	12	7	8.50	3.50	5.75	0.10	075536-33915-3	10.50
LMS3	Lodge Logic Miniature Skillet, 3-1/2" dia.	12	7	8.50	3.50	5.75	0.10	075536-30020-7	10.50

Item No.	Description	Case Pk	Wt Lb	Case Dimension L	H	Inches W	Case Cube	UPC Code	Retail Price Each
LFSR3	Lodge Logic Fajita Set, includes oval griddle with 10"x7" cooking surface, chili pepper red underliner, chili pepper print handle mitt & recipes. Shrink-wrapped	6	24	12.50	7.00	12.50	0.63	0755536-34050-0	58.00
LMPK	Lodge Logic Sauce Kit, includes seasoned cast iron melting pot (14 oz., 4-1/2" dia., 2-1/2" depth), silicone brush, Grillin' Sauces recipe book	2	5	7.25	9.68	3.98	0.16	0755536-33995-5	36.00
LFC3	Lodge Logic Festival Cornbread Kit Includes 10-1/2" square skillet, corn motif handle holder and Festival Cornbreads cookbook. Full color carton	1	8	17.50	3.00	11.00	0.33	0755536-33750-0	64.00



*Held the last full weekend
of every April in Historic
Downtown South Pittsburg, TN
the National Cornbread Festival
is considered one of the leading
community events in the country.
www.nationalcornbread.com*



Item No.	Description	Case Pk	Case Wt	Case Dimension L	Case Dimension H	Case Dimension W	Case Cube	UPC Code	Retail Price Each
LMSRD	Lodge Mini Server, 14 oz. Round, 6-3/8" dia., 8-1/16" overall length, 1-1/16" depth	6	11	6.81	4.19	7.56	0.13	0755536-34220-7	20.00
LMSOV	Lodge Mini Server, 9 oz. Oval, 6-1/16" x 3-7/8" interior, 8-1/16" overall length, 1-1/16" depth	6	9	5.25	4.63	10.25	0.14	0755536-34280-1	20.00
LMSRC	Lodge Mini Server, 10 oz. Rectangular, 5-7/8" x 4-1/4" interior, 7-1/2" overall length, 1-1/16" depth	6	10	5.25	4.63	10.25	0.14	0755536-34240-5	20.00
LMSDRC	Lodge Mini Server, 12 oz. Divided Rectangular, 7-5/8" x 4" interior, 9-11/16" overall length, 1-1/16" depth, each 4 oz. section is 2-7/16" x 4"	4	11	5.25	4.63	10.25	0.14	0755536-34260-3	25.00



Tableware
Seasoned. Ready to Use.

LODGE

Four stylish foundry seasoned cast iron tableware minis will enhance any cookware offering. Like all Lodge Cast Iron, Tableware is versatile—perfect for hot or cold appetizers, desserts, sauces, or specialty entrees!

Always in Season, Lodge Tableware creates positive responses in restaurants, homes, or over open campfires!



LODGE ENAMEL

The *L* Series:
Porcelain Enamel on Cast Iron
with Stainless Steel Handles



The Lodge Enamel "L" Series 5 quart Dutch Oven, "Our favorite" in a comparison test of leading brands.

Fine Cooking Magazine

The Lodge Enamel "L" Series combines our 112-year history of making cast iron cookware with the fine art of enameling. Each piece, hand crafted in China, is offered in three vivid colors - Patriot Red, Liberty Blue and Apple Green. The graceful "L" shaped handle on the Dutch Oven lid provides generous finger room and perfect balance when handling the lid. The outstanding design goes from stove top or oven directly to the table.



The "L" Series can be used on electric, gas, ceramic hobs and induction cooktops on low to medium temperatures. It can also be used in gas, electric or convection ovens electric or convection ovens below 500° F. The Lodge Enamel "L" Series cannot be used in the microwave.

- A minimum of four layers of strong, chip-resistant, enamel, imported from France, are hand-applied and baked onto each piece of cast iron cookware. Where the lid and pot meet, the visible black edge is a matte enamel undercoat that is even more chip resistant. The enamel cooking surface is FDA approved.
- The enamel coating eliminates the need to season the cast iron, and creates a non-reactive surface that can be used for all types of cooking, as well as marinating, refrigerating, or freezing.
- The highly corrosion resistant #304 stainless steel handles stay cool to the touch while the cookware is in use on a cooktop at a moderate heat.
- Lodge Enamel has a limited lifetime warranty.
- All Lodge Enamel comes individually packed in ISTA certified drop test cartons with a four color spot label.

Lodge Enamel "L" Series casseroles are perfect for an endless list of recipes. Your table will never look better and the inherent heat retention qualities of cast iron will keep your food warm.





Item No.	Description	Case Pk Wt	Case Dimension L H W	Case Cube	UPC Code	Retail Price Each
E5D30	Lodge L Series Enamel Dutch Oven, 5 qt., 10-1/2" dia., 4-1/4" depth, Liberty Blue	1 16	12.88 6.75 12.88	0.65	075536-44130-6	300.00
E5D40	Lodge L Series Enamel Dutch Oven, 5 qt., 10-1/2" dia., 4-1/4" depth, Patriot Red	1 16	12.88 6.75 12.88	0.65	075536-44140-5	300.00
E5D50	Lodge L Series Enamel Dutch Oven, 5 qt., 10-1/2" dia., 4-1/4" depth, Apple Green	1 16	12.88 6.75 12.88	0.65	075536-44150-4	300.00
E7D30	Lodge L Series Enamel Dutch Oven, 7 qt., 11-3/8" dia., 5" depth, Liberty Blue	1 20	14.00 7.50 14.13	0.86	075536-44230-3	350.00
E7D40	Lodge L Series Enamel Dutch Oven, 7 qt., 11-3/8" dia., 5" depth, Patriot Red	1 20	14.00 7.50 14.13	0.86	075536-44240-2	350.00
E7D50	Lodge L Series Enamel Dutch Oven, 7 qt., 11-3/8" dia., 5" depth, Apple Green	1 20	14.00 7.50 14.13	0.86	075536-44250-1	350.00
E2OC30	Lodge L Series Enamel Oval Casserole, 2 qt., 13" x 9-1/4" (not including handles), Liberty Blue	1 9	19.00 4.75 12.75	0.67	075536-44330-0	160.00
E2OC40	Lodge L Series Enamel Oval Casserole, 2 qt., 13" x 9-1/4" (not including handles), Patriot Red	1 9	19.00 4.75 12.75	0.67	075536-44340-9	160.00
E2OC50	Lodge L Series Enamel Oval Casserole, 2 qt., 13" x 9-1/4" (not including handles), Apple Green	1 9	19.00 4.75 12.75	0.67	075536-44350-8	160.00
E3AP40	Lodge L Series Enamel Apple Pot, 3 qt., 8-7/8" dia., 5" depth, Patriot Red	1 15	11.00 9.38 11.00	0.66	075536-44440-6	290.00
E3AP50	Lodge L Series Enamel Apple Pot, 3 qt., 8-7/8" dia., 5" depth, Apple Green	1 15	11.00 9.38 11.00	0.66	075536-44450-5	290.00

LODGE ENAMEL

The Color Series:
Porcelain Enamel on Cast Iron

Lodge Color Porcelain Enamel on Cast Iron cookware is cast from molten iron in individual sand molds. Made to our exact specifications in China, Lodge Color is first coated with black matte enamel and 2 coats of porcelain enamel. The cast iron piece is hand prepared before porcelain enamel is applied and baked in very high temperature ovens. As a result of the traditional sand casting and finishing process, you may notice small surface cosmetic irregularities that will not affect the quality and cooking performance.

The porcelain surface eliminates the need to season cast iron.

The cast iron vessel has superior heat distribution and retention, evenly heating bottom, sidewalls, and even lid.

Two layers of very hard, glossy porcelain enamel are chip resistant and easy to clean.

Hygienic porcelain enamel is non-reactive with food.

The knob is oven safe to 400° F.

The black rim on the pot and lid as well as the cooking surface of the skillet is matte porcelain, not exposed cast iron.

Tightly fitting lid seals in moisture.

The excellent heat retention reduces the amount of energy needed for cooking.

- Use for any cooking technique, as well as to marinate, refrigerate, and freeze.
- Lodge Color Porcelain Enamel on Cast Iron cookware can be used on gas, electric, ceramic, and induction cooktops, as well as in the oven.
- Limited Lifetime Warranty.

The distinctive graduated colors – Island Spice Red, Caribbean Blue, Café Brown and Emerald Green – plus the selection of Dutch Ovens, casseroles, roasters and skillets create a cookware collection anyone will claim as their own.



Caribbean



Island Spice



Emerald



Café



Item No.	Description	Case Pk	Case Wt	Case L	Case H	Case Inches W	Case Cube	UPC Code	Retail Price Each
EC3D33	Lodge Color Enamel Dutch Oven, 3 qt., 9-3/4" dia., 3" depth, Caribbean (gradated blue)	1	11	13.25	5.25	10.75	0.43	075536-46133-5	135.00
EC3D43	Lodge Color Enamel Dutch Oven, 3 qt., 9-3/4" dia., 3" depth, Island Spice (gradated red)	1	11	13.25	5.25	10.75	0.43	075536-46143-4	135.00
EC3D53	Lodge Color Enamel Dutch Oven, 3 qt., 9-3/4" dia., 3" depth, Emerald (gradated green)	1	11	13.25	5.25	10.75	0.43	075536-46153-3	135.00
EC3D83	Lodge Color Enamel Dutch Oven, 3 qt., 9-3/4" dia., 3" depth, Café (gradated brown)	1	11	13.25	5.25	10.75	0.43	075536-46183-0	135.00
EC6D33	Lodge Color Enamel Dutch Oven, 6 qt., 10-3/4" dia., 4-1/2" depth, Caribbean (gradated blue)	1	16	13.75	6.50	11.75	0.61	075536-46233-2	175.00
EC6D43	Lodge Color Enamel Dutch Oven, 6 qt., 10-3/4" dia., 4-1/2" depth, Island Spice (gradated red)	1	16	13.75	6.50	11.75	0.61	075536-46243-1	175.00
EC6D53	Lodge Color Enamel Dutch Oven, 6 qt., 10-3/4" dia., 4-1/2" depth, Emerald (gradated green)	1	16	13.75	6.50	11.75	0.61	075536-46253-0	175.00
EC6D83	Lodge Color Enamel Dutch Oven, 6 qt., 10-3/4" dia., 4-1/2" depth, Café (gradated brown)	1	16	13.75	6.50	11.75	0.61	075536-46283-7	175.00
EC3CC33	Lodge Color Enamel Covered Casserole, 3qt., 11-3/4" dia., 2-1/8" depth, Caribbean (gradated blue)	1	16	14.75	4.00	12.75	0.44	075536-46333-9	162.00
EC3CC43	Lodge Color Enamel Covered Casserole, 3qt., 11-3/4" dia., 2-1/8" depth, Island Spice (gradated red)		16	14.75	4.00	12.75	0.44	075536-46343-8	162.00
EC3CC53	Lodge Color Enamel Covered Casserole, 3qt., 11-3/4" dia., 2-1/8" depth, Emerald (gradated green)		16	14.75	4.00	12.75	0.44	075536-46353-7	162.00
EC3CC83	Lodge Color Enamel Covered Casserole, 3qt., 11-3/4" dia., 2-1/8" depth, Café (gradated brown)	1	16	14.75	4.00	12.75	0.44	075536-46383-4	162.00
ECR33	Lodge Color Enamel Roaster, 17 x 10-5/16", 2-1/4" depth, Caribbean (gradated blue)	1	13	17.50	2.88	10.75	0.31	075536-46533-3	153.00
ECR43	Lodge Color Enamel Roaster, 17 x 10-5/16", 2-1/4" depth, Island Spice (gradated red)	1	13	17.50	2.88	10.75	0.31	075536-46543-2	153.00
ECR53	Lodge Color Enamel Roaster, 17 x 10-5/16", 2-1/4" depth, Emerald (gradated green)	1	13	17.50	2.88	10.75	0.31	075536-46553-1	153.00
ECR83	Lodge Color Enamel Roaster, 17 x 10-5/16", 2-1/4" depth, Café (gradated brown)	1	13	17.50	2.88	10.75	0.31	075536-46583-8	153.00



Item No.	Description	Case Pk	Case Wt	Case L	Case H	Case W	Case Cube	UPC Code	Retail Price Each
EC11S33	Lodge Color Enamel Skillet, 11" dia., 1-3/4" depth, Caribbean (gradated blue). Interior is matte black enamel. Lid of 6 qt. Dutch oven fits skillet.	1	9	18.75	3.38	11.75	0.43	075536-46433-6	108.00
EC11S43	Lodge Color Enamel Skillet, 11" dia., 1-3/4" depth, Island Spice (gradated red). Interior is matte black enamel. Lid of 6 qt. Dutch oven fits skillet.	1	9	18.75	3.38	11.75	0.43	075536-46443-5	108.00
EC11S53	Lodge Color Enamel Skillet, 11" dia., 1-3/4" depth, Emerald (gradated green). Interior is matte black enamel. Lid of 6 qt. Dutch oven fits skillet.	1	9	18.75	3.38	11.75	0.43	075536-46453-4	108.00
EC11S83	Lodge Color Enamel Skillet, 11" dia., 1-3/4" depth, Café (gradated brown). Interior is matte black enamel. Lid of 6 qt. Dutch oven fits skillet.	1	9	18.75	3.38	11.75	0.43	075536-46483-1	108.00
ECSGP33	Lodge Color Enamel Square Grill Pan, 10" dia., Caribbean (gradated blue), Matt Black interior	1	9	18.50	2.80	11.40	0.34	075536-46633-0	120.60
ECSGP43	Lodge Color Enamel Square Grill Pan, 10" dia., Island Spice (gradated red), Matt Black interior	1	9	18.50	2.80	11.40	0.34	075536-46643-9	120.60
ECSGP53	Lodge Color Enamel Square Grill Pan, 10" dia., Emerald (gradated green), Matt Black interior	1	9	18.50	2.80	11.40	0.34	075536-46653-8	120.60
ECSGP83	Lodge Color Enamel Square Grill Pan, 10" dia., Café (gradated brown), Matt Black interior	1	9	18.50	2.80	11.40	0.34	075536-46683-5	120.60
ECPP33	Lodge Color Enamel Square Panini Press, 8" dia., Caribbean (gradated blue), matt black on cooking surf.	2	5.5	9.80	5.70	8.90	0.9	075536-46733-7	59.40
ECPP43	Lodge Color Enamel Square Panini Press, 8" dia., Island Spice (gradated red), matt black on cooking surf.	2	5.5	9.80	5.70	8.90	0.9	075536-46743-6	59.40
ECPP53	Lodge Color Enamel Square Panini Press, 8" dia., Emerald (gradated green), matt black on cooking surf.	2	5.5	9.80	5.70	8.90	0.9	075536-46753-5	59.40
ECPP83	Lodge Color Enamel Square Panini Press, 8" dia., Café (gradated brown), matt black on cooking surf.	2	5.5	9.80	5.70	8.90	0.29	075536-46783-2	59.40



Available June 2009



Available June 2009



If you've seen prices for enamel-coated cast iron cookware in the past and thought it was a little beyond your budget, think again. The Color Series: Porcelain Enamel on Cast Iron is now available at prices any home cook will call a bargain.

LODGE LOGIC OUTDOORS

From colonial hearth fires to the campfires of Lewis and Clark, cast iron camp ovens fed the colonists, helped tame the wilderness, and did their share in settling the American West. Cast iron cookware has long been treasured as sought after heirlooms, so much so that when Lewis and Clark returned from their journey west, their trusted cast iron pots were among the few items making it back to civilization.

Like whiskey and tall tales, Lodge Cast Iron improves with age. And, there are few companies who can boast that products they made over 100 years ago remain in use today – and are still in high demand. You just won't find anyone who knows camp oven cooking like Lodge. Our camp ovens have proven themselves with avid outdoorsmen and patio pioneers from Tennessee to Tokyo. When you create a meal in Lodge Cast Iron you create a memory that lasts a lifetime.

Tightly controlled metal chemistry and exacting mold tolerances deliver consistent quality for even heating and superior cooking performance.

Heavy gauge wire bale can be used for hanging the oven over the hearth or campfire.

The snug fitting lid is flanged to contain hot coals on top so the oven can be used for baking, stewing, and roasting.

The versatile lid can be inverted for use as a griddle.

Three integral legs allow the oven to be perfectly spaced over hot coals.



Item No.	Description	Case PK	Wt	Case Dimension Inches L H W	Case Cube	UPC Code	Retail Price Each
L6CO3	Lodge Logic 1 qt. Camp Dutch Oven, 6-5/8" dia., 3" depth (Camp Oven Cooking 101 not included)	1	7	7.25 5.88 7.75	0.19	075536-38080-5	78.00
L8CO3	Lodge Logic 2 qt. Camp Dutch Oven, 8" dia., 3" depth	1	9	9.00 5.50 9.50	0.27	075536-38080-3	100.00
L10CO3	Lodge Logic 4 qt. Camp Dutch Oven, 10" dia., 3-1/2" depth	1	14	11.00 6.25 11.25	0.45	075536-38100-8	120.00
L12CO3	Lodge Logic 6 qt. Camp Dutch Oven, 12" dia., 3-3/4" depth	1	19	13.25 7.00 13.50	0.72	075536-38120-6	162.00
L12DCO3	Lodge Logic 8 qt. Deep Camp Dutch Oven, 12" dia., 5" depth (not pictured)	1	20	13.25 8.25 13.50	0.85	075536-38125-1	180.00
L14CO3	Lodge Logic 8 qt. Camp Dutch Oven, 14" dia., 3-3/4" depth	1	26	15.00 7.00 14.75	0.90	075536-38140-4	224.00
L14DCO3	Lodge Logic 10 qt. Deep Camp Dutch Oven, 14" dia., 5" depth (not pictured)	1	27	15.00 8.25 14.75	1.06	075536-38145-9	242.00
L16CO3	Lodge Logic 12 qt. Camp Dutch Oven, 16" dia., 4-1/4" depth	1	31	16.50 8.00 17.25	1.32	075536-38160-2	300.00
L8CL3	Lodge Logic 8" Camp Oven Lid, 8" dia.	3	11	9.50 3.25 13.25	0.24	075536-38608-9	50.00
L10CL3	Lodge Logic 10" Camp Oven Lid, 10" dia.	3	15	11.25 4.75 11.50	0.36	075536-38610-2	52.00
L12CL3	Lodge Logic 12" Camp Oven Lid, 12" dia.	3	24	14.00 5.50 14.50	0.65	075536-38612-6	72.00
L14CL3	Lodge Logic 14" Camp Oven Lid, 14" dia.	3	31	14.00 5.50 14.50	0.65	075536-38614-0	112.00
L16CL3	Lodge Logic 16" Camp Oven Lid, 16" dia.	1	12	19.75 3.50 15.75	0.63	075536-38616-4	158.00
L410	Lodge Logic Sportsman's Grill. Hibachi-style charcoal grill. Grill surface: 17-1/4" x 9", unit size 19" x 10-1/4", 8-1/4" height. All castings are oil finished.	1	32	22.00 10.50 12.50	1.67	075536-38410-8	252.00
A1-410	Lodge Sportsman's Grill Cover. Constructed of heavy duty black polyester with PVC backing and elastic shock cord.	3	3	16.00 7.00 7.00	0.47	075536-03080-7	37.00
LBBG3	Lodge Logic Barbecue Grill Grate, 15"x11"	1	8	19.13 1.50 11.00	0.18	075536-38450-4	90.00



Item No.	Description	Case Pk	Case L	Case H	Case W	Case Cube	UPC Code	Retail Price Each
1MSD2	Metal Shelf Display, bolts to underside of a 4' gondola shelf, 46" long, adjustable depth. Pictured with random assortment.	1	12	46.00	4.50	5.50	075536-99985-2	144.00
BMFT	Black Metal Fixture. Constructed of heavy duty powder-coated steel. Adjustable steel bars with free-sliding hanging hooks. Large capacity shelves at top and bottom for larger items. 64" height, 48" width, 18" depth. Pictured with random assortment.	1	68	48.00	7.00	18.00	075536-99990-6	450.00



Rack up sales and profits with our attractive black metal fixture.

Lodge fixtures are proven to increase turns and create an impressive display that will draw your customers' attention to the products. Custom designed for our product, the sturdy steel construction with adjustable steel bars, and free-sliding hooks provide maximum flexibility in product configuration to accommodate both hanging and boxed inventory.

Each fixture is easy to assemble right in the store and is accompanied by reversible POS signage with LODGE graphics which further enhances the presentation of the displayed products.

LODGE GEAR Kitchen & Outdoor Accessories

Lodge Kitchen Gear

Our accessories include hot handle mitts for keeping hands protected from hot handles, splatter screens for protecting cook and counter top from hot grease, and tongs to protect sizzling seared meat or perfectly pan-fried chicken from being pierced and losing savory juices. Easily turn the Dutch oven into a deep fryer with one of three sizes of fry baskets, and add a deep fry thermometer for an assist with oil temperature maintenance. Our simple wooden scrub brush – with bristles stiff, but not too stiff – protects your cherished seasoned finish during after cooking clean-up.

Lodge Outdoor Gear

From Boy Scouts, to hunting lodges and fishing banks, camp cooking is a Lodge specialty. Whether in the backyard or at the campsite, our charcoal starter (for ready coals in 10 minutes - no joke), our man-sized red leather gloves for handling anything hot, and our tough, dishwasher safe, stainless barbecue tools, are the niftiest outdoor cooking

tools around. For the true Dutch oven cook, we have lid lifters for carefully lifting charcoal laden lids, lid stands, Dutch oven tote bags for carrying and storing, 16" tongs for moving hot charcoal briquettes, and tripods for hanging Dutch ovens over a campfire. Our strong and durable Dutch oven cooking table with tall windcreens holds two Dutch oven stacks, makes cooking more convenient and protects the ground from fire.



Item No.	Description	Case Pk	Case Wt	Case Dimension L	Case Dimension H	Case Dimension W	Case Cube	UPC Code	Retail Price Each
2HH2	Hot Handle Mitt, 2 pack, includes 1 ea. Black/White and Red/White Stripe.	12	2	6.50	6.00	8.25	0.18	075536-99000-2	13.50
2HHC2	Hot Handle Mitt, 2 pack, includes 2 ea. Chili Pepper Print on Black.	12	2	6.50	6.00	8.25	0.18	075536-99001-9	13.50
2HHMC2	Hot Handle Mitt, 2 pack, includes 2 ea. Multicolor Pepper Print on Black.	12	2	6.50	6.00	8.25	0.18	075536-99006-4	13.50
K11SCRN	Splatter Screen, 11" dia., 100% stainless steel and dishwasher safe.	6	3	19.50	1.70	12.24	0.24	075536-05111-6	Special Order Only
K13SCRN	Splatter Screen, 13" dia., 100% stainless steel and dishwasher safe.	6	4	20.88	1.77	13.59	0.29	075536-05113-0	Special Order Only
K11BRSH	Cast Iron Scrubber, 11", wood handle brush with nylon bristles.	6	2	12.00	10.00	3.00	0.21	075536-05000-3	Special Order Only
A280	Deep Fry Thermometer (only), 5", 100° F - 400° F	12	2	13.25	4.00	9.63	0.30	075536-04080-6	Special Order Only
8FB2	Deep Fry Basket, 9" dia. with easy-slow folding handle. Fits L8DO3, L8DOL3, LCC3, & L8DD3 Dutch Ovens, 3-3/8" depth.	3	3	9.75	8.50	9.75	0.47	075536-99015-6	Special Order Only
10FB2	Deep Fry Basket, 10-1/2" dia. with easy-slow folding handle. Fits L10DO3, & L10DOL3 Dutch Ovens, 4" depth.	3	4	11.00	10.75	11.00	0.75	075536-99010-1	Special Order Only
12FB2	Deep Fry Basket, 11-1/2" dia. with easy-slow folding handle. Fits L12DO3 Dutch Oven, 4" depth.	3	4	11.75	12.50	9.50	0.81	075536-99012-5	Special Order Only



All Fry Baskets constructed from Nickel Plated Steel.

Item No.	Description	Case Pk	Wt	Case Dimension L H W	Case Cube	UPC Code	Retail Price Each
A5-ALR	Red Leather Apron. Red leather with black leather trim, nylon lining, 3 pockets, elastic Velcro® waist and neck straps. Matches our red leather gloves. 30" length x 27" width	3	5	13.79 7.88 4.33	0.27	075536-03535-2	70.00
A5-2	Red Leather Gloves, one pair. Great for outdoor cooking.	6	6	15.00 8.00 8.00	0.56	075536-03505-5	40.00
A5-1	Charcoal Chimney Starter, galvanized steel, wood handle. 6-1/2" dia., 12" height	6	16	20.00 12.00 16.00	2.22	075536-03500-0	49.00
A5	Camp Dutch Oven Lid Lifter, heavy duty steel with high temperature black finish, 15" length, 9mm bar stock	6	8	15.00 6.00 5.00	0.26	075536-99217-4	27.00
A5-3	Camp Dutch Oven Lid Stand, heavy duty steel with high temperature black finish, 9" x 2-3/4", 9mm bar stock	6	6	10.00 5.00 11.00	0.32	075536-03510-9	23.00
A5-7	Camp Dutch Oven Cooking Table, 26" height, 16" width, 32" length. 3-sided, 12" high attachable windscreen collapses and stows under table - folding legs, leveling feet Steel construction, High temperature black finish. 1/8" coal deck thickness.	1	40	33.00 5.00 20.00	1.91	075536-03530-7	450.00
A1-7	Camp Dutch Oven Cooking Table Tote Bag, constructed of heavy duty black polyester with PVC backing, self-healing zipper.	2	4	16.00 7.00 7.00	0.45	075536-03007-4	56.00



Item No.	Description	Case Pk	Wt	Case Dimension Inches L H W	Case Cube	UPC Code	Retail Price Each
A1-8	8" Camp Dutch Oven Tote Bag	3	3	16.00 7.00 7.00	0.45	075536-03008-1	45.00
A1-10	10" Camp Dutch Oven Tote Bag	3	3	16.00 7.00 7.00	0.45	075536-03010-4	46.00
A1-12	12" Camp Dutch Oven Tote Bag (fits standard and deep sizes)	3	3	16.00 7.00 7.00	0.45	075536-03030-2	52.00
A1-14	14" Camp Dutch Oven Tote Bag (fits standard and deep sizes)	3	3	16.00 7.00 7.00	0.45	075536-03050-0	56.00
A1-16	16" Camp Dutch Oven Tote Bag	3	3	16.00 7.00 7.00	0.45	075536-03070-8	63.00

Tote bags feature heavy duty black polyester with PVC backing, double padded bottom, and self-healing zipper.



A5-5	Chuckwagon Dinner Bell with Striker, black steel with black leather hanging strap.	6	16	10.00 11.00 7.00	0.45	075536-03520-8	28.00
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3TP2	Tripod, 43-1/2" legs, 24" chain, 1/2" bar stock.	1	10	45.00 2.50 2.50	0.16	075536-99216-7	78.00
5TP2	Tall Boy Tripod, 60" legs, 36" chain, 1/2" bar stock.	1	13	60.50 3.00 2.75	0.29	075536-99215-0	102.00

A1-3	Tripod Tote Bag (for 43-1/2" Tripod)	3	2	16.00 7.00 7.00	0.47	075536-03033-3	40.00
A1-5	Tripod Tote Bag (for 60" Tripod)	3	2	16.00 7.00 7.00	0.47	075536-03055-5	44.00

All Tote Bags are constructed of heavy duty black polyester with PVC backing. Water resistant.

LODGE PRESS

Cookbooks & Videos

Cast iron cookware has been around since the middle ages. And, when cookware has been around for that long it only makes sense that there are probably a few folks who know their way around an iron pot. In our more than 100 years of making cast iron we've had the culinary pleasure of meeting some of the most cast iron proficient cooks on the planet. From Tennessee to Tokyo, we've tasted outdoor recipes and kitchen classics alike. As a result we've been able to assemble a collection of cookbooks that not only contain proven recipes, but teach cast iron cooking techniques perfected over the centuries by cast iron cooks. Whether you're looking for a simple hearty meal, a slow food southern classic, or gourmet fare that would impress even the most critical palette, Lodge Press has a cookbook or video for every chef from novice to expert.



Item No.	Description	Case Pk	Wt	Case Dimension Inches L H W	Case Cube	UPC Code	Retail Price Each
CBSF	Cookbook, A Skillet Full of Traditional Southern Lodge Cast Iron Recipes & Memories. In the rich tradition of passing recipes from generation to generation, the Historic Preservation Society of South Pittsburg, Tennessee has assembled a great collection of over 230 Lodge Cast Iron Recipes. 195 pages	8	7	9.75 6.25 7.25	0.26	075536-99430-7	30.00
CBCID	Cookbook, Cast Iron Cooking for Dummies Learn the secrets of cast-iron cooking at home or in the great outdoors with this easy-to-use cookbook and guide! You'll learn how to choose and use cast-iron cookware. 150 tempting recipes from southern classics to gourmet dishes. 328 pages	6	9	15.00 8.50 9.75	0.72	075536-99440-6	34.00

Item No.	Description	Case			Case Dimension Inches			Case Cube	UPC Code	Retail Price Each
		Pk	Wt	L	H	W				
CBCCR	Cookbook, Cast Iron Cooking. 50 Gourmet-Quality Dishes from Entrees to Desserts. Author Dwayne Ridgeway will teach you all the details of an age-old cooking technique. You'll learn the history, basics, including how to choose, use and care for your cast iron cookware; and how to create delicious and healthy meals using cast iron skillets, griddles, roasting pans, and more. 128 pages	6	6	8.39	3	8.39		0.13	080665-00031-7	30.00
BMC	Cookbook, Chef John Folse's Cast Iron Cooking. An historical collection from America's culinary regions. Under the guidance of renowned Cajun/Creole Chef John Folse, past chairman of the American Culinary Federation, prestigious chefs from across the country have come together to share historical information and recipes from the recognized seven U. S. cooking regions. 104 pages	12	6	9.75	6.25	7.25		0.26	075536-99355-3	22.00
CBTT	Cookbook, Texas Treasury of Dutch Oven Cooking. This Dutch oven cookbook is full of easy-to-follow recipes cooked in competitive cook-offs sanctioned by the Lone Star Dutch Oven Society during 1995-1996. This book also includes history, valuable facts, and welcomed cooking tips. 234 pages	7	7	9.75	6.25	7.25		0.26	075536-89410-9	30.00
CBIDOS	Cookbook, Field Guide to Dutch Oven Cooking. In the rich tradition of outdoor cooking in the American West, the members of the Utah-based International Dutch Oven Society have assembled a great collection of Dutch oven recipes. Remarkable breads, main dishes, and desserts representing a sampling of all-time Dutch oven favorites. Dishes to challenge the most experienced outdoor cook, as well as tried and true recipes for folks preparing their first Dutch oven meal. 120 pages	12	6	9.75	6.25	7.25		0.26	075536-99420-8	26.00



LODGE CAST IRON

Commercial Grade Servingware



Lodge Cast Iron Servingware will turn heads

from kitchen to tabletop while adding a welcomed zest to your latest culinary presentation. But sizzle is not all we bring to the table.

Along with the legacy of quality, Lodge offers chefs an endless range of kitchen to table presentation possibilities. The inherent properties of cast iron make possible a meal that sizzles on arrival, and stays hot through your customer's last bite. Our broad range of servingware griddles, as well as many items from our full line of cast iron cookware, can add an authentic creative touch to regionally and internationally inspired culinary creations. Whether you want to serve it up hot, keep it cool, or simply add a measure of creative flair - we offer you a world of cast iron inspiration.

Now we've taken Lodge Cast Iron Servingware to the next level by adding it to our foundry seasoned line - Lodge Logic™. With a proprietary FDA approved vegetable oil formula, an efficient electrostatic spray system, and high temperature gas ovens, our cast iron is blackened to a patina that pleases even the most demanding chef. Superior in appearance as well as performance, Lodge Logic is ready to use right out of the box. With Lodge Logic Servingware, there will be no valuable time and money spent seasoning the cast iron to prepare for its tabletop debut.

From sizzling steak, salmon, fajitas, chicken or chops to the chill of ice cream served over hot fudge cake, Lodge Servingware has brought great recipes to restaurant tables across the country and around the world.



Tightly controlled metal chemistry and exacting mold tolerance deliver consistent product for even heating and superior cooking performance.

Natural sand mold surface is ideal for our new seasoned, ready to use finish.

Lodge Logic is electrostatically coated with a proprietary vegetable oil, and cured at high temperatures to allow the oil to deeply penetrate the surface of the cast iron.

Sturdy integral, overproof handles and assist handles provide life long durability

Commercial wood underliners are constructed of 3/4" thick cross laminated cold forest hardwoods, computer routed, and finished with water resistant oil and/or lacquer.

The age and growing conditions of cold forest hard wood used in the manufacture of our underliners creates density discrepancies. Due to the density discrepancies there can be variations in the absorption of paints and oils used on the exterior finish of each underliner, limiting control of the final color.





Item No.	Description	Case Pk	Case Wt	Case L	Case H	Case W	Case Cube	UPC Code	Retail Price Each
LOSH3	Lodge Logic Handless Oval Serving Griddle 10" x 7"	6	18	10.88	3.00	7.63	0.14	075536-34020-3	27.00
UGOH	Grip Style Oval Wood Underliner, Walnut Stain 13-1/2" x 9-1/4", 3/4" height (fits LOSH3 only)	6	8	14.50	5.88	9.50	0.47	075536-08110-6	34.00
LOS3	Lodge Logic Oval Serving Griddle 10" x 7"	6	20	15.63	3.75	7.88	0.27	075536-34010-4	26.00
UOPB	Oval Wood Underliner, Walnut Stain 11-3/4" x 9-1/4", 3/4" height (fits LOS3 and LOSH3)	6	6	12.00	4.88	12.00	0.41	075536-08070-3	27.00
UOPB1	Chili Pepper Red Oval Wood Underliner 11-3/4" x 9-1/4", 3/4" height (fits LOS3 and LOSH3)	6	6	12.00	4.88	12.00	0.41	075536-08210-3	32.00
UOPB3	Cobalt Blue Oval Wood Underliner 11-3/4" x 9-1/4", 3/4" height (fits LOS3 and LOSH3)	6	6	12.00	4.88	12.00	0.41	075536-08230-1	32.00
UOPB7	Lemon Yellow Oval Wood Underliner 11-3/4" x 9-1/4", 3/4" height (fits LOS3 and LOSH3)	6	6	12.00	4.88	12.00	0.41	075536-08270-7	32.00
UOPB8	Lime Green Oval Wood Underliner 11-3/4" x 9-1/4", 3/4" height (fits LOS3 and LOSH3)	6	6	12.00	4.88	12.00	0.41	075536-08280-6	32.00
UOPB9	Tangerine Orange Oval Wood Underliner 11-3/4" x 9-1/4", 3/4" height (fits LOS3 and LOSH3)	6	6	12.00	4.88	12.00	0.41	075536-08290-5	32.00





Item No.	Description	Case Pk	Wt	Case L	Case H	Case W	Case Cube	UPC Code	Retail Price Each
LOSR3	Lodge Logic Rimmed Oval Serving Griddle, serving surface 30% smaller than the LOS3 for portion control. <i>Rim can be customized with your design or logo.</i> 10" x 7" with 1-1/8" rim	6	25	10.75	3.75	14.75	0.34	075536-34060-9	32.00
UROPB	Oval Wood Underliner, Walnut Stain 11-3/4" x 9-1/4", 3/4" height (fits LOSR3 Only)	6	10	12.00	4.75	12.00	0.40	075536-08300-1	37.00
LJOSH3	Lodge Logic Jumbo Oval Handleless Serving Griddle, 13" x 10"	6	27	14.25	2.63	10.25	0.22	075536-34070-8	40.00
UJOP	Jumbo Oval Wood Underliner, Walnut Stain 15-1/2" x 12", 3/4" height (fits LJOSH3 only)	6	10	15.88	4.88	12.25	0.55	075536-08040-6	40.00
LSCP3	Lodge Logic Sizzlin' Chef's Platter, 11-5/8" x 7-3/4"	6	24	12.00	3.63	9.25	0.23	075536-34200-9	32.00
UCPU	Rectangular Wood Underliner, Walnut Stain 13-7/8" x 9-3/4", 3/4" height (fits LSCP3 only)	6	11	15.88	4.88	12.25	0.55	075536-08090-1	36.00
LCPB	Lodge Logic Crescent Serving Griddle, 9" x 4-1/2"	6	13	9.63	3.63	5.50	0.11	075536-34500-0	20.00
UCPB	Crescent Grip Style Wood Underliner, Walnut Stain, 9-3/4" x 6-1/2", 3/4" height (fits LCPB only)	6	4	10.50	5.50	7.25	0.24	075536-08030-7	28.00

"For most tasks, old-style cookware is best. So these days when I'm asked for a recommendation, I reply with an old-fashioned answer cast iron"

The New York Times



Item No.	Description	Case Pk	Case Wt	Case Dimension L H W	Case Cube	UPC Code	Retail Price Each
L8NG3	Lodge Logic Shallow Round Griddle, 9" dia.	6	22	13.75 3.50 9.63	0.27	075536-34480-5	30.00
U8RP	Round Wood Underliner, Walnut Stain, 11-1/2" dia., 3/4" height (fits L8NG3 only)	6	10	12.00 4.75 12.00	0.40	075536-08050-5	30.00
L7OGH3	Lodge Logic Round Handleless Griddle, 9-1/4" dia.	6	21	14.25 2.63 10.25	0.22	075536-34370-9	28.00
U7RP	Round Wood Underliner, Walnut Stain, 11" dia., 3/4" height (fits L7OGH3 only)	6	7	12.00 4.75 12.00	0.40	075536-08010-9	30.00
L6OG3	Lodge Logic Round Griddle, 8-3/8" dia.	6	16	12.00 3.63 9.25	0.23	075536-34900-8	27.00
U6RP	Round Wood Underliner, Walnut Stain, 10" dia., 3/4" height (fits L6OG3 only)	6	8	11.00 5.50 10.50	0.37	075536-08130-4	30.00
L5OGH3	Lodge Logic Round Griddle, 7" dia.	6	8	11.75 2.75 8.25	0.15	075536-34920-6	23.00
U5RP	Round Wood Underliner, Walnut Stain, 9-1/2" dia., 3/4" height (fits L5OGH3 only)	6	7	10.50 4.75 10.50	0.30	075536-08160-1	28.00



"Other pots try to mimic what
cast iron does naturally. No other
cookware maintains heat better or is
as versatile or durable."

Chef John Folse



Item No.	Description	Case Pk	Wt	Case L	Case H	Case W	Case Cube	UPC Code	Retail Price Each
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L5WS3	Lodge Logic Wonder Skillet, 5" square, 3/4" depth	6	11	6.50	4.00	10.25	0.15	075536-30300-0	26.00
U5WP	Square Wood Underliner, Walnut Stain, 7-1/2" square, 3/4" height (fits L5WS3 only)	6	5	10.50	4.75	10.50	0.30	075536-08170-0	27.00

L3BD3	Lodge Logic Round Baking Dish, 6-1/2" dia., 1-1/4" depth	6	11	10.25	4.13	6.50	0.16	075536-34600-7	18.00
L3SK3	Lodge Logic Skillet, 6-1/2" dia., 1-1/4" depth	6	12	6.50	4.00	10.25	0.27	075536-30030-6	20.00
U3RP	Round Wood Underliner, Walnut Stain, 8" dia., 3/4" height (fits L3BD3, LMSRD and L3SK3)	6	5	10.50	4.75	10.50	0.30	075536-08060-4	25.20

LJSP3	Lodge Logic Oval Au Jus Platter with Juice well, 11-3/8" x 9"	6	21	15.63	3.75	7.88	0.27	075536-34800-1	34.00
UAJB	Black Oval Wood Underliner, Ebony Black Stain, 15-1/8" x 9-1/4", 3/8" height (fits LJSP3 only)	6	8	15.88	4.88	12.25	0.55	075536-08140-3	34.00

LMSRD	Lodge Mini Server, 14 oz. Round, 6-3/8" dia., 8-1/16" overall length, 1-1/16" depth	6	11	6.81	4.19	7.56	0.13	075536-34220-7	20.00
U3RP	Round Wood Underliner, Walnut Stain, 8" dia., 3/4" height (fits L3BD3, LMSRD and L3SK3)	6	5	10.50	4.75	10.50	0.30	075536-08060-4	25.20

"Cast iron never disappoints.
It doesn't matter what
you're cooking - you can
fry, sauté, bake and braise
with it. Nothing else
creates that instant sear
all cooks require"

Edible Memphis





Item No.	Description	Case Pk	Case Wt	Case Dimension L	Case Dimension H	Case Dimension W	Case Cube	UPC Code	Retail Price Each
A5-ALR	Lodge Gear Red Leather Apron. Red leather with black trim, nylon lining. 3 pockets, elastic Velcro® waist and neck straps. Matches our red leather gloves. 30" length x 27" width	3	5	13.79	7.88	4.33	0.27	075536-03535-2	70.00
A5-2	Lodge Gear Red Leather Gloves, one pair. Heat protection to 450° F. Great for outdoor cooking. 13-1/2" length.	6	6	15.00	8.00	8.00	0.56	075536-03505-5	40.00
MITTMT	Max Temp™ Oven Mitt, 16", Black, 1 ea. 450° F heat protection with Pyrotex™ exterior, steam barrier, terry interior.	6	3	16.00	8.50	15.25	1.20	075536-07050-6	26.00
HHF	Max Temp™ Handle Mitt, Black, 1 ea. 450° F heat protection with Pyrotex™ exterior, steam barrier, terry interior. 6" x 3"	24	2	10.75	4.00	6.50	0.16	075536-99208-2	6.60

Item No.	Description	Case Pk	Case Wt	Case Dimension L H W	Case Cube	UPC Code	Retail Price Each
HHB	Black & White Stripe Handle Mitt, cotton with silicon lining. Heat resistant to 250° F, 6" x 3"	24	1	10.75 4.00 6.50	0.16	075536-99207-5	5.40
HHR	Red & White Stripe Handle Mitt, cotton with silicon lining. Heat resistant to 250° F, 6" x 3"	24	1	10.75 4.00 6.50	0.16	075536-99209-9	5.40
HH1	Red Chili Pepper Handle Mitt, red chili pepper print on black cotton with silicon lining. Heat resistant to 250° F, 6" x 3"	24	1	10.75 4.00 6.50	0.16	075536-06500-7	5.40
HH11	Yellow & Red Chili Pepper Handle Mitt, yellow and red chili pepper print on black cotton with silicon lining. Heat resistant to 250° F, 6" x 3"	24	1	10.75 4.00 6.50	0.16	075536-06545-8	5.40
HH12	Multi-Pepper Handle Mitt, red, yellow, green, and orange peppers on black cotton with silicon lining. Heat resistant to 250° F, 6" x 3"	24	1	10.75 4.00 6.50	0.16	075536-06555-7	5.40
HH14	Corn Handle Mitt, tossed corn cobb print on black cotton with silicon lining. Heat resistant to 250° F, 6" x 3"	24	1	10.75 4.00 6.50	0.16	075536-06560-1	5.40



More than 110 years...and still cooking!

Along the banks of the Tennessee River, nestled against the Cumberland Plateau of the Appalachian mountains, is the town of South Pittsburg, Tennessee (population 3,296). Taking a stroll down any one of our downtown streets amidst the restored Victorian homes and the turn-of-the-century structures, you will understand why Joseph Lodge settled in the beautiful valley. In 1896, during the first presidential term of William McKinley, Joseph Lodge opened his foundry and began making cast iron cookware. Nineteen U.S. presidents later, Lodge Manufacturing Company still produces the most extensive selection of cast iron cookware on the market. Today, Joseph's great grandsons operate a highly advanced, state-of-the-art facility designed to produce the highest quality cast iron cookware anywhere.

Many great American chefs put Lodge Cast Iron on the list of the ten most essential tools in their kitchen. Simply put - Lodge Cast Iron cooks best. Not even the most expensive stainless or aluminum cookware can rival the even heating, heat retention, versatility, value, and durability of Lodge Cast Iron. What other cookware can fry, grill, roast, bake, sauté, sear, simmer and stew to the expectation level of great chefs? The even heating of cast iron is necessary for golden, tender, perfectly pan-fried chicken. Slow-simmering roasts, stews, and soups depend on the heat retention that cast iron offers. And crispy-crust cornbread just doesn't happen without cast iron.



Do you know how best to care for your Cast Iron? - see last page

When it comes to quality, no other cast iron cookware is made to our strict standards. We developed our privately held metal formula strictly for cookware. It is carefully controlled and measured with every pour. Precision molds made with exacting tolerance standards produce the optimal wall thickness for each item in our line. The marriage of our metal, our molds, and our finish, produces the very best cast iron cookware. The value is unsurpassed and the cooking performance is legendary. Patterns are pressed into the sand and the molten iron is poured into the resulting cavity. As the iron cools to its solid state and becomes a cooking utensil, the sand mold is broken apart. The sand is cleaned off the utensil. It is then smoothed, seasoned, and packed for shipment.



Tightly controlled metal chemistry and exacting mold tolerance deliver consistent product for even heating and superior cooking performance.

Natural sand mold surface is ideal for our new seasoned, ready to use finish.

Sturdy integral, overproof handles and assist handles provide life long durability.

Precision fit iron covers have integral, overproof handles.

Lodge Logic is electrostatically coated with a proprietary vegetable oil, and cured at high temperatures to allow the oil to deeply penetrate the surface of the cast iron.



The undersides of optional iron covers are designed with self-basting ribs allowing condensing liquid to fall onto food, retaining vitamins and moisture.

LODGE CAST IRON

North America's Original Cookware