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Lodge Debuts Mini Cast Iron Line

PITTSBURG, TN— Lodge Manufacturing has introduced Lodge Tableware, a collection of mini cooking and serving pieces that are designed to go straight from the range top or oven to the table or that can even be used on the grill. The initial collection includes four foundry-seasoned mini serving pieces in rectangular, square, round and a divided shape with three wells, ideal for dipping sauces or several bite-sized dishes.

All four of the new pieces are constructed of cast iron and are pre-seasoned to be ready to use right out of the box. "Trends throughout the food industry show that smaller portions— from appetizers to smaller entrees and Spanish-styled Tapas— are growing in popularity," said Lodge Chairman and CEO Bob Kellerman. "Like all of our foundry seasoned cast iron cookware, Lodge Tableware is versatile and can be used on the stovetop, in the oven, or for outdoor cooking."

The new pieces are a complementary addition to the company's sizzleware line of full-sized cook and serve pieces, many of which are offered with commercial wood underliners. Both the full-size sizzleware and the new mini tableware target both restaurant as well as gourmet specialty store distribution.

"The response we've received to these pieces has been fantastic," said Mark Kelly, communications manager at Lodge, noting that the line was initially developed for the

restaurant trade but has received such a widespread positive response, the company decided to extend it into retail distribution as well. Three of the new pieces, 14-ounce round, 9-ounce and 10-ounce rectangular shapes, have a \$12.99 suggested retail. The rectangular divided piece, which has three wells, has a \$15.99 suggested retail.



Lodge Tableware mini pans are designed to go from the oven to the table.

May 12-25, 2008

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