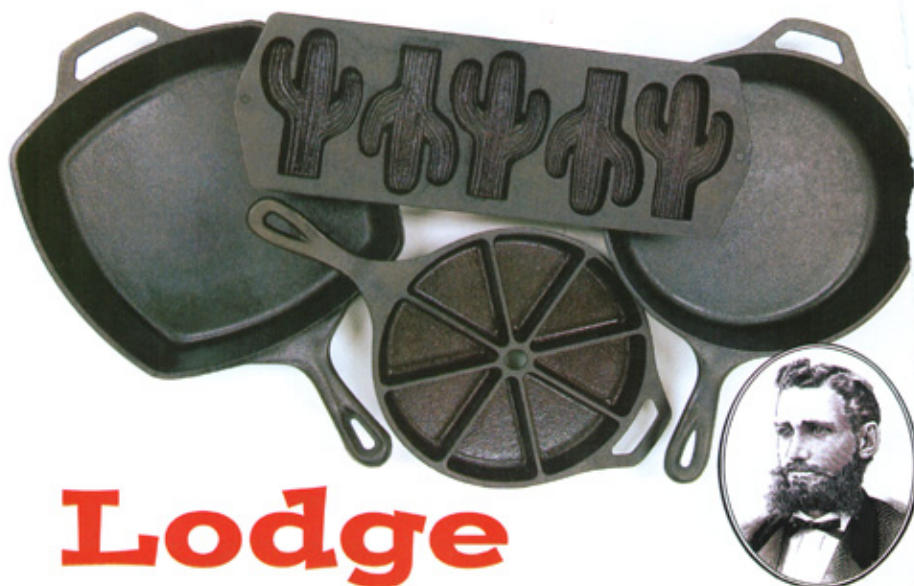




Our Products as featured in...

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Lodge Manufacturing: Making Cast-Iron Cookware a Family Business

Any task worth doing is worth doing right. That seems to be the motto of the Lodge family of South Pittsburg, Tennessee. That's where Joseph Lodge built his cast-iron foundry in 1896 and where his great-grandsons continue to make some of the world's best cast-iron cookware today. The last cast-iron cookware foundry in America—and the oldest family-owned cookware manufacturer in the United States—Lodge Manufacturing has catered to the needs of Southern cooks for more than four generations.



What makes cast-iron cookware so perfect for Southern cooking? When cast iron is heated, it heats slowly, but evenly. And it retains heat, as anyone who has ever grabbed the handle of a skillet some time after it has been removed from the oven can attest.

That means the cookware doesn't cool off when cold ingredients are added to a hot skillet.

Home cooks and professional chefs alike consider Lodge cast-iron to be an essential kitchen tool. Professional chefs value the even heating, the heat retention, and the durability of cast-iron cookware. For home



Lodge Manufacturing has come a long way since Joseph Lodge founded it in 1896. Today, the company boasts a state-of-the-art foundry (left) and has perfected a method of pre-seasoning its entire line of cast-iron cookware (below).

cooks, the appeal is more likely a combination of practicality and tradition. No other type of cookware can produce crispy fried chicken like Grandma used to make, or cornbread that is golden brown on the outside and moist and tender on the inside.

Where once cast-iron skillets and kettles were made by hand, with each craftsman marking his wares with a letter to identify them, Lodge cookware is now produced in a state-of-the-art, environmentally friendly foundry. It's truly a family business, and many of the company's employees are the grandchildren and great-grandchildren of those original craftsmen.

One thing that has not changed in the company's 108 years is the care used in making Lodge cast-iron cookware. It is made to strict standards, using a secret metal formula developed just for cookware. Lodge's metallurgy ensures that there are no air pockets to prevent the cookware from heating up properly. Special care is taken to ensure that the Lodge foundry produces zero emissions from the manufacturing process, protecting the local environment.

As the needs of cooks have changed, Lodge's product line has also changed. Although the 10-inch skillet continues to be the company's best-seller, Lodge now offers grill pans, woks, and a line of pre-seasoned cast-iron cookware, called Lodge Logic®, that comes ready to use. A new line of enameled cast iron is scheduled to be introduced later this year. You can view the company's complete line at the Lodge web site, www.lodgemfg.com.



As long as there are Southern cooks, they will be cooking in Lodge cast-iron cookware.