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JOSEPH LODGE

# LODGE CAST IRON MANUFACTURING CO.

Kitchenware, Campware & Accessories

America's Original Cookware  
SINCE 1896

SOUTH PITTSBURG, TENNESSEE  
U.S.A.



NEW  
MINI  
SKILLET  
ON  
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CATALOG No.12



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In 1896, in the tiny town of South Pittsburg, Tennessee Joseph Lodge began a cast iron cookware foundry, quickly creating an enduring standard of quality. The resulting privately held metal formula, precision molds, and exacting wall thickness produce the finest cast iron cookware available. Not even the most expensive stainless or aluminum cookware can rival the even heating, heat retention, durability, healthfulness, and value of Lodge Cast Iron. In 2002, we introduced **Lodge Logic**: seasoned, ready-to-use cookware. This revolution set a new standard for the cast iron cookware industry, earning *Good Housekeeping's* "**Good Buy Award**." The legendary cooking performance of Lodge Cast Iron keeps it on the list of kitchen essentials for great chefs and home cooks alike.

It may not be rocket science, but seasoned Lodge Cast Iron Cookware offers a healthy alternative to non-stick cooking, eliminates the time and effort of home seasoning, and is Ready-To-Use right out of the box. In the world of cookware,

Lodge Cast Iron is...  
America's Original Cookware.



WELCOME

## Twenty-first Century elegance, timeless function

As we begin our second century of business, Lodge Cast Iron introduces our Signature Series, with cool-touch stainless steel handles riveted to our incomparable seasoned cast iron cookware. The Lodge Signature Series: Continuing our tradition of cast iron cookware innovation and customer satisfaction. From the Lodge family to yours, here's to good cooking for you, your children and your children's children.

### ◆ Lodge Signature Series

#### Skillet

You've always dreamed of owning the perfect skillet ... your search has ended.

**SS10S** – 10" dia., 2-1/4" depth, 8 lbs.

**SS12S** – 12" dia., 2-1/2" depth, 10 lbs.



#### Grill Pan

The performance of Lodge cast iron grill pans is legendary.

**SS12GR** – 12" dia., 2-1/2" depth, 10 lbs.



#### Covered Casserole

A cookware miracle: one piece of cookware that can be used as a skillet or casserole.

**SS12CS** – 2-1/2-qt., 12" dia., 2-1/2" depth, 15 lbs. *The included lid will also fit the SS12S.*



#### Dutch Ovens

Masterful performance from stove to table.

**SS10D** – 4-1/2-qt., 10" dia., 4" depth, 14 lbs.

**SS12D** – 7-qt., 12" dia., 4" depth, 18 lbs.

*The included lid will also fit the SS10S or SS12S.*



### Caring for your Signature Series Cookware

For use and care of foundry seasoned Lodge Cast Iron, turn to page 3

#### 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, use your favorite stainless steel cleaner found in most grocery stores.



## ◆ General Care For Your Seasoned Cast Iron Cookware

Properly cared for cast iron cookware will last more than a lifetime. Here are some tips on maintaining your cookware for generations to enjoy.

### Cleaning

After cooking in your cast iron cookware, clean the utensil with hot water and a stiff brush. Never use harsh detergents to clean iron as it will remove the seasoning. Avoid putting very hot cast iron into cold water. The resulting thermal shock can cause it to warp or crack. Towel dry your cast iron thoroughly.

While the utensil is still warm from the hot water wash, wipe a light coat of vegetable oil or spray on all of the interior and exterior surfaces.

### Storage

Store your cast iron in a cool, dry place. If you have a lid for the utensil, place a folded paper towel between the lid and the utensil to allow air to circulate.

### Metallic Taste or Signs of Rust

If you notice a metallic taste or your cookware shows signs of rust, simply wash with soap and hot water, scour off the rust, and re-season the cookware.

### Re-Seasoning Cast Iron Cookware

Seasoning is the process of vegetable oil absorbing into the pores of the iron, turning the gray iron black. Here's how to do it.

- 1 Preheat the oven to 350°F.
- 2 Coat all of the interior and exterior surfaces with melted vegetable shortening or vegetable oil.
- 3 Place cookware upside down on middle oven rack and place aluminum foil on lower rack to catch drippings. Bake for 1 hour. Turn the oven off leaving the cookware in the oven until cool. When finished the cast iron cookware will look slightly brown, but it is seasoned and ready to use. To turn the cookware darker you may repeat the process 2 or 3 more times.

## ◆ Granny Always Knows Best!

The oil used to foundry season Lodge Logic and Pro-Logic Cast Iron Cookware is Kosher Certified soy-based vegetable oil. The oil is electrostatically sprayed onto the cookware, then baked on at high temperatures. It would take approximately 20 home seasonings to replicate the seasoning process used in our South Pittsburg, Tennessee foundry.

Many long term users of Cast Iron tout the health benefits of preparing food with the oldest form of manufactured cookware. In the March 2006 edition of *Prevention.com*, the story "Nine Quick Tips for Healthier Cooking" says it best: "Cooking with tomatoes, apples, or lemons? Heat acidic foods like these in a cast-iron pot or skillet to spike the amount of energy-boosting iron you absorb by more than 2,000 percent, suggests a Texas Tech University study."

*Prevention.com* also reported: "Some iron from the skillet leaches into the food, but the particles are small enough that you won't be able to see or taste them – and it's perfectly safe," says Cynthia Sass, RD, MPH, spokesperson for the American Dietetic Association.

The Lodge 10-1/4 inch Skillet was rated one of the 20 most essential tools in the kitchen (Martha Stewart, February 2006). With the largest selection of cast iron skillets, we have a size and shape to meet any of your cooking needs – on the stove top, in the oven, or on the campfire. Some skillets are more expensive, but none can match the legendary performance, durability, and value of Lodge Cast Iron.

The **Chicago Tribune** said it best: "To our surprise, higher cost didn't automatically equal best performance. While the most expensive skillets certainly performed well, the skillet we liked best cost the least: the Lodge pre-seasoned cast-iron skillet."

## ◆ Lodge Seasoned Skillets

Fifteen fabulous skillets. We make the most and we make the best.

### Without assist handles:

**L3SK3** – 6-1/2" dia., 1-1/4" depth, 2 lbs.

**L5SK3** – 8" dia., 1-3/4" depth, 4 lbs.

**L6SK3** – 9" dia., 1-3/4" depth, 5 lbs.

### With assist handle:

**L8SK3** – 10-1/4" dia., 2" depth, 6 lbs.

**L10SK3** – 12" dia., 2" depth, 8 lbs.

**L12SK3** – 13-1/4" dia., 2-1/4" depth, 11 lbs.

**L14SK3** – 15" dia., 2-1/4" depth, 12 lbs  
(L14SK3 without pouring lips)



**Deep Skillet** An inch of depth to our 10-1/4 inch skillet, adds over a quart of volume.

**L8DSK3** – 3-qt., 10-1/4" dia., 3" depth, 7 lbs.



**It's Hip To Be Square** This skillet has no wasted space for bacon strips or French toast.

**L8SQ3** – 10-1/2"sq., 1-3/4" depth, 7 lbs



**The Skillet for a Crowd** Cook for the whole troop.

**L17SK3** – 17" dia., 2-3/4" depth, 15 lbs.



**Chef Skillet** The sloped sides are for omelets or sautéing.

**LCS3** – 10" dia., 1-3/4" depth, 5 lbs.





**Pro-logic skillets** are designed with sloped sides, and loop handles for ease of handling.

**P10S3** – 10" dia., 1-5/8" depth, 6 lbs.

**P12S3** – 12" dia., 2" depth, 8 lbs.



**Wonder Skillet** Wonderful for grilled cheese or ham & cheese sandwiches, placing it on Oprah Winfrey's "O" List (October 2005). Need we say more?

**L5WS3** – 5" sq., 3/4" depth, 2 lbs.



**Put a lid on it!** Self-basting spikes on the underside that allow the nutrition and flavor in the steam to drip back onto food.

**L5IC3** – 8" dia., 3 lbs. (fits L5SK3, L2SP3)

**L8IC3** – 10-1/4" dia., 5 lbs. (fits L8SK3, L8CF3, L8DO3, L8DOL3, LCC3, L8DD3, L8DSK3)

**L6SC3** – 9" dia., 4 lbs. (fits L6SK3)

**L10SC3** – 12" dia., 6 lbs. (fits L10SK3, L10DO3, L10DOL3, L10CF3)

**L12SC3** – 13-1/4" dia., 8 lbs. (fits L12SK3, L12DO3)



## ❖ Lodge Seasoned Griddles and Grill Pans

**Round Griddle** An even heating cast iron griddle is essential for big breakfasts, quesadillas, roasted vegetables, or grilled sandwiches.

**L9OG3** – 10-1/2" dia., 1/2" depth, 5 lbs.



**Square Griddle** Our most popular griddle has the most room on a single burner for bacon, eggs, or pancakes.

**P12SG3** – Square, 12" sq., 8 lbs.



**Round & Square** Put restaurant stripes on your grilled favorites like a pro. These ribbed bottom pans bring the grill to your stovetop.

**L9TB3** – Round, 11-1/4" dia., 2" depth, 8 lbs.

**L8SGP3** – Square, 10-1/2" sq., 1-3/4" depth, 8 lbs.



**Pro-Logic Square Grill Pan** "The Lodge Pro-logic Cast Iron Grill Pan was a clear winner. Sturdy enough to outlast a generation of cooks, it has low, slanted sides to make flipping easy." – *The Los Angeles Times*

**P12SGR3** – Square, 12" sq., 9 lbs.



### Single Burner Reversible Griddle

Pancakes and bacon on the griddle. Filets and portabellas on the grill. Fits on one burner.

**LSRG3** – 10-1/2" sq., 8 lbs.

### Reversible Double Play Grill/Griddle

Covers two burners. Flat on one side and ribbed on the other.

**LDP3** – cooking surface: 16-3/4" x 9-1/2", 9/16" depth., 10 lbs.



### Reversible Pro Grid Iron Griddle

"Cast iron is always a winner (it's nearly indestructible, and the ultradense material ensures a consistent cooking temperature). We tested a number of brands and liked the Lodge Pro Grid/Iron Griddle best." – *Gourmet*

Cooking Surface: 20" x 10-7/16"

**LPGI3** – 16 lbs.

## ❖ Lodge Seasoned Dutch Ovens

Lodge set the standard for cast iron cookware. Lodge's tightly controlled metallurgy, and exacting mold tolerances deliver even heating and superior cooking performance, garnering us the *Cook's Illustrated* "Best Buy Award". The original slow cooker, cast iron Dutch Ovens have been a kitchen staple in American homes for over two centuries.

**Two Quart Serving Pot** with loop handles and iron cover is perfect for oven to table presentations of soups, stews, beans or any family favorite.

**L2SP3** – 2-qt., 8" dia., 2-7/8" depth, 8 lbs.



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**Double Dutch Oven** A 5-quart Dutch Oven, with the lid easily converted to a 10-1/4 inch shallow skillet. A natural for countless recipes, the Double Dutch will quickly become your favorite piece of cookware.  
**L8DD3** – 5-qt., 10-1/4" dia., 4" depth, lid 1-1/2" depth, 13 lbs.



#### **Dutch Oven with Loop Handles**

The loop handles make it easier to move from stovetop to oven. **L3DOL3** – 3-qt., 10-1/4" dia., 3" depth, 12 lbs.  
**L8DOL3** – 5-qt., 10-1/4" dia., 4" depth, 13 lbs.  
**L10DOL3** – 7-qt., 12" dia., 4-3/4" depth, 18 lbs.

**Traditional Dutch Oven with Wire Bail** has been around for more than a century. Perfect for camp and hearth cooking. Of course, when it "boils" right down to it – it's simply a matter of preference.  
**L8DO3** – 5-qt., 10-1/4" dia., 4" depth, 13 lbs.  
**L10DO3** – 7-qt., 12" dia., 4-3/4" depth, 18 lbs.  
**L12DO3** – 9-qt., 13-1/4" dia., 4-3/4" depth, 22 lbs.



**Pro-logic Dutch Oven** Company's coming... your Pro-logic Dutch Oven will cook and serve your family favorites handsomely.  
**P10D3** – 4-qt. 10" dia., 4" depth, 13 lbs.  
**P12D3** – 7-qt. 12" dia., 5" depth, 19 lbs.  
*The included lid will also fit the P10S3 or P12S3.*

**Chicken Fryer** For now and forever, nothing cooks up a better batch of fried chicken than the Lodge Cast Iron Chicken Fryer with its Cast Iron lid.  
**L10CF3** – 5-qt, 12" dia., 3-1/4" depth, 12 lbs.



**Combo Cooker** It's a skillet, a fryer, a Dutch Oven, and the lid converts to a griddle. No matter how you use it you'll find multiple uses for this item. Great for camp cooking.  
**LCC3** – 3-qt., 10-1/4" dia., 3" depth, lid 1-1/2" depth, 13 lbs.

## **Lodge Seasoned Bakeware**

### **Cornstick Pans**

The individual cornsticks, shaped like ears of corn, are a traditional favorite. These crispy crusted darlin's leave your guests yellin' for more. Great with soups, stews, and chili. Available in three sizes.

**L527C3** – 5 stick, 8-1/2"x 5-1/2", 3 lbs.  
**L27C3** – 7 stick, 12" x 5-1/2", 5 lbs.  
**L927C3** – 9 stick, 15-1/2" x 5-3/4", 6 lbs.



**Mini Cornstick Pan** Perfect for crispy, bite-sized cornbread sticks. Kids will love them, too! 7 Impressions  
**L7MC3** – 8" x 4", 2 lbs.

**Perch Pan** Fishing for compliments? Bake up a batch of muffins or cornbread. 5 Impressions. **L5PP3** – 15-1/4" x 5-5/8", 6 lbs.



**Cactus Pan** Our Saguaro Cactus Pan adds a Southwestern touch to cornbread and muffins. 5 Impressions  
**L5CP3** – 15-1/4" x 5-3/4", 6 lbs.

**Wedge Pan** Put the perfect crust on your cornbread and scones. 8 Impressions. **L8CB3** – 9" dia., 6 lbs.



**Drop Biscuit Pan** Bake big, fluffy biscuits without a rolling pin. Just spoon your favorite mix into perfectly shaped, mouth watering biscuits. 7 Impressions  
**L7B3** – 12-3/4" x 11-3/16", 8 lbs.

### **Straightsided Muffin Pan**

Old-fashioned muffins are always a treat. 6 impressions.  
**L5P3** – 7-1/2" x 5-1/4", 4 lbs.





## 🔥 Lodge Seasoned Specialty Items

**Rectangular Grill Press** On the stove or the grill, this grill press is handy for eliminating curl from your bacon or ham, pressing unwanted fats from your burgers or sausage, and holding heat in your grilled sandwiches. The heavy-duty cast iron base has a hammered finish. The handle features a cool grip spiral design.

**LGP3** – 6-3/4" x 4-1/2", 3 lbs.



**Round Grill Press** So maybe it took us a while but we figured a round grill press might be just the thing for our round skillets. Nice and heavy, this little jewel is designed with a cool grip spiral handle and hammered finish. **LGPR3** – 7-1/2" dia., 5 lbs.

### **Skillet Spoon Rest/Ash Tray**

A 3-1/2" diameter version of our skillet with spoon rests. Works well as an ash tray, too.

**LAT3** – 3-1/2" dia., 1 lb.



**Country Kettle** This is the way soup, stew and chili should always be served—good and hot out of a real cast iron Country Kettle. Wire bail for easy handling.

**LCK3** – 1-pt., 5" dia., 2-1/2" depth, 2 lbs.

**NEW** **Miniature Skillet** These little skillets do a lot—cooking eggs, baking quiche or keeping mushroom tips warm.

**LMS3** – 3-1/2" dia., 1lb.

**L5MS3** – 5" dia., 1" depth.

**NEW** **Mini Iron Cover** Our new cover maintains food temperature and creates dynamic presentations for appetizers, desserts and small entrees.

**L5MIC3** – 5" dia., Fits L5MS3, and LCK3.



**Half Pint Serving Kettle** Our hip little kettle has hundreds of uses. Hot or cold, it adds cool to your salsa, dips, chili, stews, nuts, desserts, etc. It has three feet and is really neat! **LHP3** – 8-oz., 3-1/2" dia., 2" depth, 2 lbs.



**Melting Pot** Perfect for warming butter, melting cheese, scalding milk or heating syrup. Versatile for stovetop or BBQ grill. Sportsmen find this item ideal for a lead ladle. **LMP3** – 14-oz., 4-1/2" dia., 2-1/2" depth, 2 lbs.

**Dutch Oven Trivet** Our trivet prevents scorching when used in bottom of Dutch Ovens and camp ovens. **L8DOT3** – 8" dia., 2 lbs.



**Wok** This is the best cast iron wok you'll ever find. Its generous size allows you to cook all of your Asian favorites. The sturdy base keeps it stationary on the stove-top. The generous loop handles make it easy to maneuver.

**P14W3** – 14" dia., 4-1/4" depth, 14 lbs.



**Pizza/Roasting Pan** Golden pizza crust every time. Great for roasted vegetables. Recipes included.

**P14P3** – 14" dia., 11 lbs.

**Aebleskiver** Aeble what? Aebleskiver. Or, if you're linguistically challenged, the Danish Cake Pan. This specialty bakeware item is used for making Danish Pancake Balls. Delicious little pastries usually filled with apples or other fruit and topped with powdered sugar. Anyway, it's a Danish thing.

**P7A3** – 9" dia., 6 lbs.





**Tableware Oval Mini-Server** Maintain the warmth of Asparagus tips or Mushroom tips for a meal or memorable proportions.  
**LMSOV** – 9-oz., 6-1/16" x 3-7/8" interior, 8-1/16" depth

**Tableware Round Mini-Server** A baked breakfast fritatta is a natural. Chilled cheese, fruit and salmon all the more appealing. And a piping hot brownie with vanilla ice cream is always a tempting distraction.

**LMSRD** – 14-oz., 6-3/8 dia., 8-1/16" overall length, 1-1/16" depth



**Tableware Rectangular Mini-Server**

After Thursday's test first round, serve fresh egg rolls served over rice noodles. Friday night? Share your love of Sushi with talapia nigiri and spice scallops.

**LMSRC** – 10-oz., 5-7/8" x 4-1/4" interior, 7-1/2" overall length, 1-1/16" depth



**Tableware Divided Rectangular Mini-Server**

Dazzle guests with three different barbecue sauces for a barbeque feast. Or three chicken wings with various and surprising sauces.

**LMSDRC** – 12-oz., 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"



**Fajita Set** Add sizzlin' color to your fajitas at home with our Fajita Set. Includes oval fajita griddle, red stained 1/2" routed wooden underliner, chili pepper hot handle mitt and recipe card.

Underliner is 11-3/4" L x 9-1/4" W

Griddle is 10" L x 7" W

Handle Mitt is 6" L x 3" W.

**LFSR3** – 4 lbs.

**Sauce Kit** Includes our melting pot, a silicone brush for basting your grill top favorites, and "Grillin' Sauces" – with ten great marinade and sauce recipes from Chef John Folse. Silicone basting brush is heat resistant to 400° F and is dishwasher safe.

**LMPK** – 14-oz., 4-1/2" dia., 2-1/2" depth, 3 lbs.



**Festival Cornbread Kit** With your Festival Cornbreads cookbook, you can recreate tasty main dish festival cook-off winning recipes your whole family will enjoy. Or, just maybe you'll catch cornbread fever, create your own recipe, and we'll see you at next year's festival in the winners' circle.

**LFC3** - Square Skillet 10-1/2"sq, 1-3/4" depth, Cookbook 5-1/2" x 8-1/2", 40 pages, and handle mitt, 8 lbs.



## National Cornbread Festival

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. The NCF includes the National Cornbread Cook-off, Cornbread Alley tasting area, music, wonderful arts & crafts, a carnival and other family-friendly activities. [www.nationalcornbread.com](http://www.nationalcornbread.com)



## ❖ Lodge Seasoned Camp & Outdoor Cookware

Like whiskey and tall tales, Lodge Cast Iron improves with age. 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.



**Camp Dutch Ovens** This portable "camp stove" is the pot that does it all. The flanged lid, allegedly designed by Paul Revere, holds hot coals and inverts for use as a griddle. The integral legs allow the oven to sit perfectly over hot coals. Includes a FREE *Camp Dutch Oven Cooking 101* instructional cookbook.

**L8CO3** – 2-qt., 8" dia., 3" depth, 9 lbs.

**L10CO3** – 4-qt., 10" dia., 3-1/2" depth, 14 lbs.

**L12CO3** – 6-qt., 12" dia., 3-3/4" depth, 19 lbs.

**L12DCO3** – 8-qt., 12" dia., 5" depth, 20 lbs.

**L14CO3** – 8-qt., 14" dia., 3-3/4" depth, 26 lbs.

**L14DCO3** – 10-qt., 14" dia., 5" depth, 27 lbs.

**L16CO3** – 12-qt., 16" dia., 4-1/4" depth, 31 lbs.

### Replacement Lids

We all lose our lid sometimes.

**L8CL3** – 8" dia., 4 lbs.

**L10CL3** – 10" dia., 5 lbs.

**L12CL3** – 12" dia., 8 lbs.

**L14CL3** – 14" dia., 11 lbs.

**L16CL3** – 16" dia., 12 lbs.



**1 qt. Camp Dutch Oven** The 1-quart Lodge Camp Dutch Oven that recently joined our legendary line of eight Camp Ovens produced in South Pittsburg, TN was designed to meet consumer demands for smaller renditions of family favorites, desserts, sauces, or specialized recipes.

**L6CO3** – 1-qt., 6-5/8" dia., 3" depth 7 lbs.

### Boy Scouts of America Custom

**Engraved Camp Dutch Oven** Officially licensed by the *Boy Scouts of America*. Includes Camp Oven with custom engraved iron cover and a FREE *Camp Dutch Oven Cooking 101* instructional cookbook.

**L12CO3BS** – 6-qt., 12" dia., 3-3/4" depth, 20 lbs.



**Boy Scouts of America Skillet** A Skillet with official fleur-de-lis logo custom engraved on skillet bottom

**L10SK3BS** – 12" dia., 2" depth, 8 lbs.

Manufactured under license from the Boy Scouts of America copyright 2005 © Boy Scouts of America

**Sportsman's Grill** This rugged charcoal hibachi-style grill is perfect for picnics and tailgating. Draft door regulates the heat and coals are accessible behind a flip-down door. Grill has two adjustable heights. Grates and grill body are seasoned to protect them from the elements. However, we recommend the optional cover designed specifically to protect your grill when not in use. It is constructed of PVC-backed heavy-duty black polyester and has an elastic shock cord.

**L410** – Grill Surface: 17-1/4" L x 9"W

Overall: 19"L x 10-1/4"W x 8-1/4"H, 32 lbs.

**A1-410** – Grill Cover



**BBQ Grill-Grate** Nothing sears meat better than cast iron. This grill accessory is also great for fish and veggies that tend to fall through slots of a regular grill. Also wonderful as portable camp grate to take to the beach or the woods.

**LBBG3** – 15" L x 11" W, 8 lbs.

## ❖ Lodge Outdoor & Kitchen Gear



**Camp Dutch Oven Lid Lifter** This is an essential tool when cooking in a Camp Dutch Oven. The "T" bar design lifts a hot lid full of coals and comes in handy when moving Dutch Ovens from fire to table. 9 mm bar stock with high temperature black finish. **A5** – 15" length, 1.5 lbs.





**Camp Dutch Oven Lid Stand** Lodge's versatile lid stand can be used in two ways. On one side it is a stand for your Dutch Oven lid; flip the stand over and the inverted lid can be used as a griddle. Made of 9 mm bar stock with high temperature black finish.

**A5-3** – 9" L x 2-3/4" H, 1 lb.



#### Charcoal Chimney Starter

If you cook with charcoal you'll wonder what you did without one of these. Produces hot coals in 10 minutes with one match and a piece of newspaper – and keeps them ready. Galvanized steel.

**A5-1** – 6-1/2" dia., 12" high, 3 lbs.

#### Camp Dutch Oven Cooking Table

**with Tall Windscreen** Brings the action closer to you. Folding legs with adjustable feet, 3-sided attachable 12" high windscreen stores under table. Wide handle holds your cooking tools. Sturdy 1/8" coal deck holds stacked camp ovens.

**A5-7** – 32"L x 16"W x 26"H, 40 lbs.



#### Camp Dutch Oven Cooking

**Table Tote Bag** Made of 100% polyester shell with a light weather proofing inside. Full zipper opening for easy access. **A1-7** – 2 lbs



#### Camp Dutch Oven Tote Bags

Our tote bags include a padded bottom, heavy-duty self-healing zipper, polypropylene straps and are sewn together with heavy-duty thread. These tough carrying bags fit both standard and deep size ovens.

**A1-8** – Fits 8" dia. ovens, 1 lb.

**A1-10** – Fits 10" dia. ovens, 1 lb.

**A1-12** – Fits 12" dia. ovens, 1 lb.

**A1-14** – Fits 14" dia. ovens, 1 lb.

**A1-16** – Fits 16" dia. ovens, 1 lb.



**Camp Dutch Oven Tripod** Daniel Boone would be proud of this one! Constructed from hot-rolled steel bar stock and galvanized chain, our rugged tripod is ideally suited for use with Lodge Dutch Ovens and camp ovens. Tote Bag sold separately.

**3TP2** 43-1/2" legs, 10 lbs.

**5TP2** 60" legs, 13 lbs.

#### Camp Tripod Tote Bags

Heavy-duty and made to last, our totes are constructed of black polyester with PVC backing and include an adjustable carrying strap, and shock cord enclosure.

**A1-3** – fits 43-1/2" tripod, 1 lb.

**A1-5** – fits 60" tripod, 1 lb.



**Chuckwagon Dinner Bell** Call the troops in for dinner with a piece of Americana and stir up visions of the "Ponderosa". Black with black leather hanging strap.

**A5-5** – 9-3/4"L x 8-1/2"W, 3 lbs.



**Camp Dutch Oven Tongs** Lodge's heavy-duty stainless steel tongs are ideal for handling hot coals or briquettes while cooking in Lodge Camp Dutch Ovens. A full 16 inches in length.

**A5-4** – 16", 1 lb.

**Red Leather Apron** Our heavy-duty, brushed red leather apron with the Lodge Gear logo has black leather trim, 3 pockets, full nylon lining and adjustable elastic straps at neck and waist.

**A5-ALR** – 30" Length, 27" Width, 1.75 lb.



**Red Leather Gloves** Our heavy-duty, brushed red leather gloves are fully lined and sewn with durable leather welting on the finger seams. Great for the hearth, outdoor Dutch Oven cooking, and serious barbecue chefs. **A5-2** – One pair, 1 lb.



**Cast Iron Scrubber** We've spent a few years tellin' people how to clean their cast iron. And, although we can't provide the hot water, we'll offer you this sturdy, stiff bristled brush. Designed with wood handle, synthetic bristles, and our skillet logo burned into the brush head.



**Handle Mitts** For heat protection to 325°F we recommend our two piece set silicone lined Handle Mitts. 2-Pc. Set.  
**2HH2** – One black/white stripe & one red/white stripe  
**2HHC2** – Two Chili Pepper Print on black.  
**2HHMC2** – Two Multi-color Pepper Print on black.

**MaxTemp Oven Mitt** Heavy-duty Pyrotex® outer fabric resists scorching and burning. Steam barrier, heavy cotton batting, and thick terry lining all combine to provide heat protection to 450°F.



**MaxTemp Handle Mitt**  
 Heavy-duty Pyrotex® outer fabric resists scorching and burning. Steam barrier, heavy cotton batting, and thick terry lining all combine to provide heat protection to 450°F.  
**HHMT**—Includes one black

**Splatter Screens** We sell lots of skillets! That being said we also sell splatter screens. Two sizes to protect you from splattering hot liquid while cooking. Manufactured of top quality stainless steel and dishwasher safe.



**Deep Fry Thermometer** Achieving just the right temperature is important when deep-frying. 100° to 400° Fahrenheit.  
**A280** – 5" length

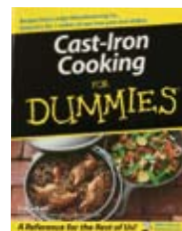
**Deep Fry Baskets** Deep-fry all your favorites in these commercial grade baskets. Three sizes: 9", 10-1/2" and 11-1/2"—to fit our Dutch Ovens. Easy stow folding handle & drain hook. Constructed from Nickel Plated Steel.



## Lodge Press

### A Skillet Full

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.



### 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.

**CBCID** – Cookbook, 328 pages, 2 lbs.

### Cast Iron Cooking.

#### 50 Gourmet-Quality Dishes from Entrees to Desserts

Author Dwayne Ridgaway will teach you all the details of an age-old cooking technique. You'll learn the history of cast iron; cast iron basics, including how to choose, use and care for your cast iron cookware; and how to create delicious and healthy meals using cast iron.

**CBCCR** – Cookbook, 128 pages, 1 lb.



### Indoor Grilling Cookbook

Dwayne Ridgaway details one of America's fast growing cooking styles. Produced with lavish photos and taste-tempting recipes prepared with cast iron grill pans and reversible griddles. "Indoor Grilling" will quickly become every cook's favorite choice for the year-round creation of entrees appetizers and desserts!

**CBIG** – Cookbook, 128 pages, 1 lb.



### Chef John Folse's Cast Iron Cooking:

#### A historical collection from America's culinary regions

Under the guidance of renowned Cajun/Creole Chef John Folse, prestigious chefs from across the country have come together to share historical information and recipes from the recognized seven U. S. cooking regions.

**BMC** – Cookbook, 104 pages, 1 lb.

### Texas Treasury of Dutch Oven Cooking

This Camp Dutch Oven cookbook is full of easy-to-follow camp oven recipes cooked in competitive cook-offs sanctioned by the Lone Star Dutch Oven Society during 1995-1996.

**CBTT** – Cookbook, 234 pages, 1 lb.







### 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.

**CBIDOS** – Cookbook, 120 pages, 1 lb.

### The Complete Book of Dutch Oven Cooking

Author J. Wayne Fears covers the art of outdoor Dutch Oven cookery in depth. Detailed instructions concerning the selection, care, and use of Camp Dutch Ovens. A medley of tasty traditional recipes.

**CBJWF** – Cookbook, 144 pages, 1.5 lb.



### Camp Dutch Oven Cooking 101

FREE when you purchase any one of our Lodge Logic, seasoned Camp Dutch Ovens. Easy illustrated step-by-step instructions will make you a camp oven chef in no time. Includes recipes to get you started.

**CB101** – Cookbook, 64 pages, 1 lb.

### Barbecue, Biscuits & Beans

Bill Cauble and Clifford Teinert whip up outdoor menus to please cowboys, city slickers, VIPs and families. Recipes for every occasion from casual cookouts to black tie dinners.

**CBWC** – Cookbook, 191 pages, 2 lbs.



### DVD: Dutch Oven Basics

Hosted by Dian Thomas, author of New York Times best-seller "Roughing It Easy", this video gets down to the very basics of Camp Dutch Oven cooking. Helpful tips take the viewer through oven selection, seasoning, cleaning and storing. Handy accessories are also reviewed. (Runtime: 26 minutes.)

**V1** – DVD, 1 lb.

### VHS: Lodge Cookin' Outdoors with Johnny Nix

Johnny Nix shares tips, techniques, and recipes to help make cookin' outdoors successful for anyone – anywhere. This instructional video will turn your backyard cookouts into easy, delicious meals that will amaze your family and friends. (Runtime: 2 hours)

**VNIX** – VHS, 1 lb. *Call for special price while supplies last.*



## Lodge Color Use & Care

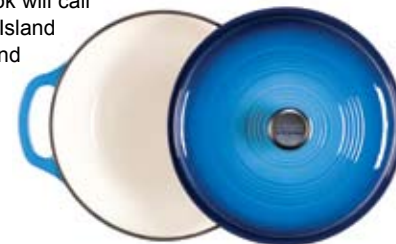
### Using Your Cookware

- Use for any stove top or oven cooking techniques.
- Lodge Enamel is not recommended for use on outdoor grills.
- When cooking stovetop, use a burner nearest in size to the diameter of the pan bottom.
- When using on glass or ceramic cooktops always lift the cookware to move.
- Select low to medium heat when cooking on stovetop, and never heat an empty pan.
- Use only wooden or silicon utensils.
- Use a cloth or oven mitt to move pan from stovetop or oven.
- The porcelain finish is hard, but can chip if banged, dropped, or if improper cooking techniques are utilized in the preparation of food.

### Cleaning and Care

- Allow cookware to completely cool before washing
- All fine cookware should be hand washed with warm soapy water to preserve the cookware's original appearance. Not recommended for dishwasher use.
- Use only plastic scouring pads to assist in cleaning the cookware.
- For persistent stains on enameled Lodge cookware, soak the interior of the cookware for 2 to 3 hours with a solution of bleach, consisting of one teaspoon of bleach per pint of water.

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. Lodge Color: Porcelain Enamel on Cast Iron is now available at prices any home cook will call a bargain. The distinctive gradated colors—Island Spice Red, Caribbean Blue, Café Brown and Emerald Green—plus the selection of Dutch Ovens, casseroles and skillets create a cookware collection anyone will claim as their own.



## Lodge Color

### Skillet

The Lodge skillet we've all been waiting for—enamel-coated cast iron—flawlessly crafted to braise or sauté your favorite cuts of meat. Interior black matte enamel.

**EC11S33** – Caribbean (Gradated Blue) 11" dia., 1-3/4" depth, 9 lbs.

**EC11S43** – Island Spice (Gradated Red) 11" dia., 1-3/4" depth, 9 lbs.

**EC11S83** – Café (Gradated Brown) 11" dia., 1-3/4" depth, 9 lbs.

**EC11S53** – Emerald (Gradated Green) 11" dia., 1-3/4" depth, 9 lbs.



## Lodge Color

### 8" Square Panini Press

Create enviable grill marks while sealing in the flavors of your favorite sandwiches with the Lodge Color Panini Press. And don't forget to use the press when frying bacon or grilling your favorite cuts of meat.



**ECPP33** – Caribbean (gradated blue), 8" sq., 4 lbs.

**ECPP43** – Island Spice (gradated red), 8" sq., 4 lbs.

**ECPP53** – Emerald (gradated green), 8" sq., 4 lbs.

**ECPP83** – Café (gradated brown), 8" sq., 4 lbs.

(Cooking surface is matte black enamel)

### 10" Square Grill Pan

Take your indoor grilling to the next level with the Lodge Color Grill Pan. Great for preparing steaks, chicken or fish, it's also perfect for grilling veggies like asparagus or zesty onions and peppers!



**ECSGP33** – Caribbean (gradated blue), 10" sq., 1.5" Depth., 7 lbs.

**ECSGP43** – Island Spice (gradated red), 10" sq., 1.5" Depth., 7 lbs.

**ECSGP53** – Emerald (gradated green), 10" sq., 1.5" Depth., 7 lbs.

**ECSGP83** – Café (gradated brown), 10" sq., 1.5" Depth., 7 lbs.

(interior is matte black enamel)



### 3 Quart Dutch Oven

The Lodge Color 3-quart Dutch Oven is an impressive cooking vessel – perfect for preparing Sweet Potato Soufflé. Interior white gloss enamel.

**EC3D33** – Caribbean (Gradated Blue)

3-qt., 9-3/4" dia., 3" depth, 11 lbs.

**EC3D43** – Island Spice (Gradated Red)

3-qt., 9-3/4" dia., 3" depth, 11 lbs.

**EC3D83** – Café (Gradate Brown)

3-qt., 9-3/4" dia., 3" depth, 11 lbs.

**EC3D53** – Emerald (Gradated Green)

3-qt., 9-3/4" dia., 3" depth, 11 lbs.



### 6 Quart Dutch Oven

Our 6-quart Dutch Oven is an amazing compliment to any season, with home cook creating soups and stews, or buttery cobblers. Interior white gloss enamel.

**EC6D33** – Caribbean (Gradated Blue)

6-qt., 10-3/4" dia., 4-1/2" depth, 16 lbs.

**EC6D43** – Island Spice (Gradated Red)

6-qt., 10-3/4" dia., 4-1/2" depth, 16 lbs.

**EC6D83** – Café (Gradated Brown)

6-qt., 10-3/4" dia., 4-1/2" depth, 16 lbs.

**EC6D53** – Emerald (Gradated Green)

6-qt., 10-3/4" dia., 4-1/2" depth, 16 lbs.



### Covered Casserole

A beautiful piece of bakeware that can double as a skillet. Interior white gloss enamel.

**EC3CC33** – Caribbean (Gradated Blue)

3-qt., 11-3/4" dia., 2-1/8" depth, 16 lbs.

**EC3CC43** – Island Spice (Gradated Red)

3-qt., 11-3/4" dia., 2-1/8" depth, 16 lbs.

**EC3CC83** – Café (Gradated Brown)

3-qt., 11-3/4" dia., 2-1/8" depth, 16 lbs.

**EC3CC53** – Emerald (Gradated Green)

3-qt., 11-3/4" dia., 2-1/8" depth, 16 lbs.



### Roaster

An instant Lodge Color Classic, our Roaster is a natural for baked Lemon Chicken, Roast Pork, or Lasagna. Interior black matte enamel.

**ECR33** – Caribbean (Gradated Blue)

4.25-qt., 17 x 10-5/16", 2-1/4" depth, 13 lbs.

**ECR43** – Island Spice (Gradated Red)

4.25-qt., 17 x 10-5/16", 2-1/4" depth, 13 lbs.

**ECR83** – Café (Gradated Brown)

4.25-qt., 17 x 10-5/16", 2-1/4" depth, 13 lbs.

**ECR53** – Emerald (Gradated Green)

4.25-qt., 17 x 10-5/16", 2-1/4" depth, 13 lbs.





# And You Thought We Just Made Skillets



**LODGE**  
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## Pricing & Ordering

Lodge products can be found in many retail stores and catalogs...we suggest you look for them in your favorite shopping venue for the best prices and selection. For your convenience, you may choose to order direct.

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