

### **About Lodge Cast Iron:**

For over 125 years, Lodge Cast Iron has been making heirloom-quality cookware in South Pittsburg, Tennessee. From humble beginnings as a manufacturer of machine parts and household goods, Lodge has transformed into a thriving international business.

After an expansion to meet soaring customer demand, Lodge now has its foundry and a new distribution center located on Tennessee soil. With this increase in production and shipping capacity, Lodge is poised to help customers make memories that last for generations

Founded as Blacklock Foundry in 1896

- Incorporated as Lodge Mfg. in 1910
- Celebrating more than 125 years
- Home in South Pittsburg, TN

Family-run and family-oriented company

- 5th generation family members
- Over 550 employees

Largest domestic producer of cast iron cookware

- Innovation leader: seasoned cast iron and seasoned carbon steel
- Over 120 unique cast iron SKUs

Historic Overview

- 1896 - Started as The Blacklock Foundry by Joseph Lodge
- May 1910 - Factory burned down
- August 1910 – Re-opened as Lodge Manufacturing Company
- 1950 - Began converting from a hand poured operation to an automated molding process
- 1992 - Converted from a coal fire cupola furnace to an electro-magnetic induction melting system
- 2002 - Introduced an industry first: Pre-Seasoned Cast Iron
- 2005 - Expanded line by introducing Enameled Cast Iron
- 2011 - Introduced Seasoned Carbon Steel
- 2017 - Completed \$90M investment in new Distribution Center and additional foundry
- 2022 – Opened the Lodge Cast Iron Museum

### **Day of the Dead:**

In celebration of Dia de los Muertos, Lodge partnered with Mexican artist Lourdes Villagómez in 2022 to release a custom designed 10.25-Inch Cast Iron Sugar Skull Skillet in addition to the Skull Mini Cake Pan. This year, Lodge is extending their partnership with Lourdes and releasing a 10.5-Inch Seasoned Cast Iron Xolo Sugar Skull Comal.

All pieces connect back to the heritage and history of this celebration, whether being gifted the skillet as a collectible item or using the baking pan to create memories with loved ones. Whether cooking in the Sugar Skull Skillet and Xolo Sugar Skull Comal or baking delicious cakes in the Skull Mini Baking Pan, both products have a naturally seasoned cooking surface that is quick-release and won't dent, bend or warp.

#### Features & Benefits

- Honoring Mexican Heritage: The Sugar Skull Skillet, Xolo Sugar Skull Comal and Skull Mini Baking Pan connect back to the heritage and history of 'Dia de los Muertos'
- Celebrating Creativity: Use the Skull Mini Baking Pan to get creative in the kitchen and decorate the skulls with flowers and vibrant colors, as is traditional for Day of the Dead
- Maneuverability: The Skull Mini Baking Pan features a dual handle design, making it even easier to maneuver the pan in and out of the oven
- Expert Craftsmanship: All Lodge cast iron products have been proudly made in South Pittsburg, Tennessee since 1896, giving you 125 years of cast iron expertise at your fingertips

*Link to Images:*

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#### **Yellowstone:**

Last year, Lodge Cast Iron teamed up with the hit television show Yellowstone to represent the best of American grit with the Yellowstone 10.25-Inch Cast Iron Authentic Y Skillet and Yellowstone 12-Inch Cast Iron Steer Skillet.

Lodge Cast Iron and Yellowstone are continuing to bring epic stories from the screen to the kitchen and/or campsite this year with their new products such as the Lodge Cast Iron x Yellowstone Cowboy Square Grill Pan, Lodge Cast Iron x Yellowstone Dutton Ranch Y Deep Camp Oven, Lodge Cast Iron x Yellowstone Y Brand Grill Press and Lodge Cast Iron x Yellowstone Y Brand Trivet. These collectible and functional cast iron products are cast to last for generations and keep authentically good food in the family.

#### Features & Benefits

- Authentically American: Just like the stories told on Yellowstone, this cast iron honors the authentic American experience and is made in the USA
- Collectible Collaboration: Created in partnership with Yellowstone, this licensed skillet is designed for gifting, collecting, and cooking
- Use for Generations: The Lodge Cast Iron Skillet is made for decades of cooking and comes seasoned for an easy-release finish that improves with age

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**Cornbread Mixes \*\*UNDER EMBARGO UNTIL APRIL 30, 2023\*\***

Later this year, Lodge is launching a Cornbread Mix line to deliver authentic Southern flavor straight to your home. The line will be inclusive of 4 flavors: True Southern, Sweet Spot, Hotshot Jalapeño and Sweet as Honey

Cast iron is historically known to create the best-tasting cornbread as cast iron cookware/bakeware. These cornbread mixes are developed by cast iron experts for the perfect easy-to-make pairing for your cast iron skillet

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**Sear Blends \*\*UNDER EMBARGO UNTIL JUNE 20, 2023\*\***

Later this year, Lodge is launching a Sear Blend line to help you cook big flavor into every bite. These specially-blended herbs and spices are sure to elevate your meals whether you're sizzling with cast iron over the grill, campfire or stove.

The line developed by cast iron experts will feature 4 blends: Tennessee Smoke (classic), Southwest Kick (spicy), Fireside Garlic Herb and Sizzling Citrus.

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