



LODGE

◆ CAST IRON ◆

AMERICAN MADE SINCE 1896





In 1863, a young 15-year-old from Pennsylvania left home in search of work. His father had died, leaving his mother and five siblings without an income.

After training as a machinist, he headed west. His travels took him to nine different states where he would try a job and walk on to the next location if he wasn't satisfied with the work or pay.

This man was Joseph Lodge, and his grit and determination set him on the path for Latin America's railroad scene, where, at long last, he made enough money to send home.

His return to America found him in the midst of a booming expansion. Investors sought to develop iron and coal. The Southern Appalachian Mountains were rich with materials and ripe for the taking. He moved south to Tennessee and began to build on bigger dreams.



Those dreams surfaced in the potential of an abandoned railroad foundry. Joseph brought it back to life as the Blacklock Foundry in 1896, focusing on cast iron manufacturing, including cast iron cookware. After several years, in a devastating turn of events, the foundry was destroyed.

But Joseph didn't lose hope. His passion for this business remained. Mere months later, Blacklock was reborn right down the road as his new and lasting endeavor: Lodge Cast Iron.

Our Story Comes **Full Circle**

The Blacklock Foundry defines our beginnings and our transformation into Lodge. The two will always be linked. You cannot have one without the other. As we introduce Blacklock cast iron cookware, we hold our past close to our hearts and look ahead toward the future.



Each piece of Blacklock has been linked to a date in our history. Cast into the iron, these dates serve as reminders of our roots.

View the full collection at www.blacklockfoundry.com

7 Inch Skillet

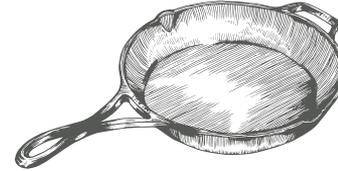


★63★

Joseph Lodge leaves home...

In **1863**, a young man named Joseph Lodge was coping with the death of his father, which left his family without an income. As the oldest son of five siblings, it was his responsibility to make a living. But how? He was only 15 and had not yet developed marketable skills. All the same, duty called. He packed his things, left home, and headed for Wilmington, Delaware. His trek took him to his first stop: Poole's Machine Shop, where he trained as a machinist. This is where our story of an American company and an American family begins.

10.25 Inch Skillet



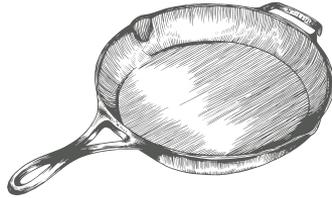
★96★

Blacklock is founded...

In **1896**, at the corner of Cedar Avenue and First Street in South Pittsburg, Tennessee, a former railroad foundry was given a new start. Fire was fed into the furnace and the once-dormant foundry began to whirl into motion. The facility transformed from a silent and vacant state to a thriving scene of production.

Joseph named it the Blacklock Foundry and focused business on cast iron manufacturing. Original products varied from stoves and sad irons to tea kettles and kitchen sinks. The bread and butter of production? Cast iron cookware.

14.5 Inch Skillet



★10★

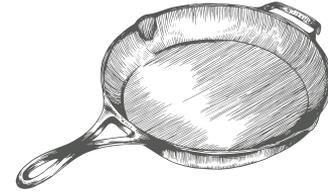
Blacklock burns, reborn as Lodge...

By **1910**, Blacklock employed 100 men. The local newspaper called it "the largest independent sad iron and hollow ware manufacturer in the South."

At 4 am, production began. Workers would melt the iron in the cupola, then pour it into the molds around 9 am. From there, the cooled iron would go through a shake out, to remove the cast iron from the mold. Each person managed a floor and was paid by the number of pieces completed in a day. After 14 years of successful production, however, Blacklock's fate hung in the balance. Late one night in May, a fire sparked and roared through the building, burning the robust foundry to the ground.

But Joseph Lodge and his family were resourceful. From the ashes, Blacklock rose again to become the company we recognize today: Lodge Cast Iron.

12 Inch Skillet



★39★

Lodge survives Great Depression...

Following a strong period of growth in America, the stock market crashed and devastation rocked the nation. Consumer purchase of cast iron cookware declined. Lodge needed to find a way to keep their doors open. Richard Leslie Lodge, Joseph's son, noticed skillets weren't selling, but people would still buy doorstops. In response, Lodge increased production of doorstops and fireplace irons in the likeness of animals.

These items experienced far more successful sales during this period of time. This ingenuity and resourcefulness not only kept the family-owned business afloat, but kept local workers steadily employed through the end of the Great Depression in **1939**, and beyond.

12 Inch Grill Pan



★65★

New machinery amps production...

In the 1950s, Lodge made changes toward automation in the casting process by updating machinery. In 1963, they began discussing the purchase of a Danish molding machine called a Disamatic. Once used to mold and manufacture weapons during World War II, Disa switched its focus to develop sand-molding machines for metal casting production. Lodge purchased the second U.S. Disamatic in 1964 and in **1965**, became the first American company to use the Disamatic on U.S. soil. The addition of this machine greatly improved production capabilities, as the machine could do the work of five-to-eight men.

10 x 20 Inch Double Burner Griddle



★77★

1877—Joseph & Anna Elizabeth marry...

As Joseph traveled the world, he kept in constant correspondence with his friend Anna Elizabeth Harvey. When his return to the U.S. brought him to New York City, he traveled to Philadelphia to call on Anna Elizabeth. In **1877**, Joseph bought land in South Pittsburg, married Anna Elizabeth, and brought her home to Tennessee as his bride.

1977—Foundry rebuilt, boosts labor...

During tough economic times of **1977**, William Leslie Kellermann, Joseph's grandson, drafted a plan to reconstruct the foundry. His plans used steel columns to support a new roof and the eventual building of a new exterior. This multi-year project enabled Lodge to bring employees back to full, 5-day workweeks.

5.5 Quart Dutch Oven



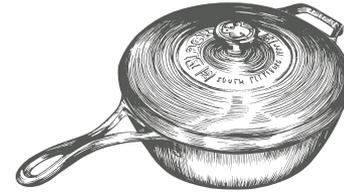
★02★

Lodge introduces seasoned cookware...

For quite some time, the final stage of Lodge's cast iron production involved a wax coating that consumers would wash off before seasoning the pans themselves at home. Experienced users understood the process, while prospective cast iron users often viewed it as an obstacle. In an effort to fix this perception, Lodge's President and CEO, Bob Kellermann, led the initiative to pre-season each piece of cast iron cookware before it made its way to stores. In **2002**, the process was finalized and Lodge debuted seasoned cast iron.

As the first manufacturer to introduce this concept into the market, Lodge experienced great success. Seasoned sales quickly outperformed unseasoned iron. In five short years, the seasoned iron was so popular, Lodge decided to discontinue the production of any unseasoned iron.

4 Qt. Deep Skillet with Lid

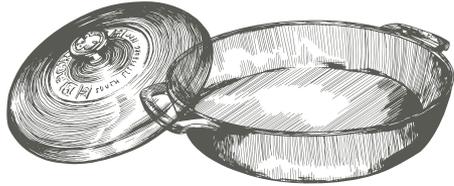


★49★

The third generation of Lodge family leadership begins...

After 18 successful years at the helm of Lodge Cast Iron, Richard Leslie Lodge, Joseph's son, retired from his position as president of the company. His nephews, Charles Richard "Dick" Kellermann Jr., William Leslie Kellermann, and Francis Kellermann began the third generation of Lodge family leadership in **1949**. Known as "the Kellermann brothers", these three divided corporate functions and responsibilities and together made advancements toward automation, reconstructed the wooden foundry, and expanded the sales of Lodge products.

4 Qt. Braiser with Lid



★17★

Lodge begins construction of second foundry...

In **2017**, Lodge broke ground on a 127,000-square-foot foundry located just a few blocks from the original foundry in South Pittsburg, TN. The construction of the new facility was part of Lodge's largest expansion since 1896. The new foundry increased Lodge's manufacturing capacity by 75% in response to the booming demand for cast iron products in the US and around the world.

View the Collection



Triple Seasoned™ Skillet

7 INCH / 17.7 CM



Triple Seasoned™ Deep Skillet With Lid

10.25 INCH / 26 CM
4 QUART / 3.7 LITER



Triple Seasoned™ Skillet

10.25 INCH / 26 CM



Triple Seasoned™ Grill Pan

12 INCH / 30.4 CM



Triple Seasoned™ Skillet

12 INCH / 30.4 CM



Triple Seasoned™ Double Burner Griddle

10 x 20 INCH / 25.4 x 50.8 CM



Triple Seasoned™ Skillet

14.5 INCH / 36.8 CM



Triple Seasoned™ Dutch Oven

5.5 QUART / 5.2 LITER



Triple Seasoned™ Braiser With Lid

4 Quart / 3.7 Liters



Tips & Care

We gave you a head start. With extra love and care poured into each piece of Blacklock, your cookware arrives ready to use as if it's a beloved heirloom.

Here's how to get the best out of your cookware for years to come.

Triple seasoned™ for a natural nonstick finish

- Blacklock, like all Lodge cast iron, has natural cooking oil baked onto the surface. This forms a protective layer for an easy-release finish. The difference? Blacklock is seasoned three times, making the surface naturally nonstick.
- The more you cook with your cast iron, the better the seasoning.

Note: We know highly acidic and alkaline foods can feel daunting when using cast iron cookware, but after only a few uses with the triple seasoned finish, we encourage you to feel free to introduce these foods to your pan.

Better with Age

Lightweight design for easy lift

- Blacklock's thin design quickly reaches ideal temperatures.
- This cookware performs best when gradually heated and cooled.

Durable versatility so you can cook anything, anywhere

- Safe to use on any heat source or cooking surface, whether indoors or outside.

Note: Always lift cookware on smooth-top stoves.

- Handles are elongated and lifted for ease of use—they also stay cooler, longer.

Note: Still always take precaution to protect your hands when dealing with a heated pan.

Take care of your cast iron and it'll last for generations.

- Simply wash, dry, and rub with oil. That's it!

Did you know you can use soap?

- While you usually don't need it, there may be times where you have some tough baked-on food—or a lingering odor or taste (think: fish). A little soap will refresh your pan and keep your seasoning intact.

News from the South

Sequachee Valley

SEQUACHEE, TENN., THURSDAY, MAY 26, 1910. VOL. X

BLACKLOCK POUNDRY

Destroyed By Fire Thursday Morning at South Pittsburg.

The Blacklock Foundry, one of the largest independent sad iron and hollow ware manufactories in the South, was destroyed by fire about 1 o'clock Thursday morning, the buildings which were of wood construction, catching fire from the cupola. The plant was the property of the U.S. Steel Co., and the Blacklock Company held a lease thereon. Insurance was carried, but hardly enough to give full value on equipment. Many valuable patterns were destroyed.

The plant was valued at \$30,000, and employed 100 men.

The buildings were erected years ago by the Southern States Iron Company, a corporation of English capitalists, who founded South Pittsburg, and this company sold out to the Tennessee Coal, Iron & Railway Co., which in turn sold out to the U.S. Steel Co. It is not [known] whether they will be rebuilt or not. The Blacklock company has threatened removal from South Pittsburg several times on the account of labor troubles, and also on account of having to import all their iron, as a furnaces there have not been operated for years, and there is no mention made of their starting up. Mr. J. Lodge, of South Pittsburg, is president, and principal stockholder in the Blacklock Company.

MEMOR

POST 53, G. A.

ON Sunday, May at Owen Co.

To "Parson's Wife" and other correspondents I appreciate very much your compliments. It encourages me and causes me to think perhaps I am doing some good and planting some seeds, although from the tone of my letters you can readily see I am not low that handles very much of things. I try to tell the don't use any whitewash words. Of course, I very do not please a certain element that likes to live off of the and I know very try to make relatively carry it and he all are and the

mya there

is in very and hospitality they encounter the church I don't think they have

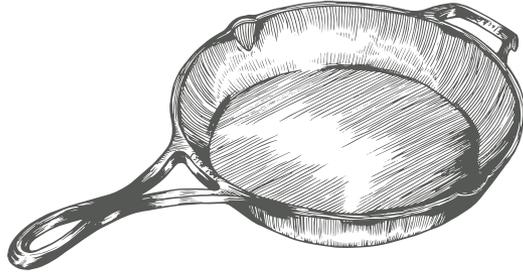
*You cannot put a fire out,
A thing that can ignite;
Can go, itself, without a fan
Upon the slowest night.*

- Emily Dickinson

ment we have decided to open a new department which is our Savings Department. This department will be run entirely separate from the other departments of the bank and on the same principle as



THE FURNACES - SOUTH PITTSBURG



Ingredients:

- Pile of Pig Iron
- Pile of Scrap Steel
- Pile of Recycled Iron
- 100% Natural Cooking Oil
- Truckload of Sand
- Pinch (or 2) of Innovation

Tools:

- Furnace
- Molding Machine

- Heat raw materials in furnace.
- Transfer melted iron to molding machine.
- Shake out lightweight cookware to remove sand.
- Wash cookware.
- Season cookware with 100% natural cooking oil. Run through seasoning process a second time. Repeat once more until cookware has been seasoned three times.
- Inspect, label, and box items for shipping.

Note: Add innovation throughout the process to constantly enhance and improve the quality of the cast iron cookware.



Blacklock[®]

● SOUTH PITTSBURG, TENN ●

THE ORIGINAL LODGE FOUNDRY™

LODGE CAST IRON

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