



## Lodge Cast Iron Cookware Pre-order Sheet

This year we are bringing back the Lodge line of Cast Iron skillets for the holidays!

Lodge has been making cookware for over 100 years and their products are heavy duty and last a lifetime. It's a perfect gift for anyone who loves to cook, or addition to your own kitchen. Stop by Blooms in Diego Martin and check it out a few samples.

Seared steaks on a cast iron are amazing. Burgers on a cast iron skillet stay juicy and give you that crispy edge of a steakhouse burger. You haven't had a burger until you've cooked one on a cast iron skillet!

We are giving everyone the option this year of pre-ordering whichever Lodge products they would like. The following pages have several of the most popular options.

If you would like to preorder, email us at [sales@bloomsimports.com](mailto:sales@bloomsimports.com) with the following info:

Your name/email/phone

Code and Name of the item you would like

Number of units of that item

Aside from the pre-order customers, we will bring extra, but pre-ordering is the best way to make sure you get the one you want. We cannot guarantee you the size/item you want if you do not pre-order it. If you see a product on the website that isn't on this list, email us and we will see if we can special order.

Chef/restaurants requesting a full catalog can email us at: [sales@bloomsimports.com](mailto:sales@bloomsimports.com)

Visit the Lodge website to learn more: <http://www.lodgemfg.com/>



**PRE-ORDER ITEMS ON FOLLOWING PAGES. PLEASE SCROLL DOWN.**

**L8DOL3 - Logic 5-Qt Dutch Oven - \$399.00TTD**

A favorite for cooks of all ages, the looped handles make it easier to move from stovetop to oven.



**L5SK3 - Logic Skillet 8" Dia. - \$140.00 TTD**

The perfect size to be your egg skillet. The 8" is one of our classics, and a must for any home.



**L9OG3 - Logic Round Griddle 10-1/2" - \$175.00 TTD**

The even heating of a Lodge Cast Iron Griddle is essential for big breakfasts, quesadillas, roasted vegetables, or grilled sandwiches.



**L8SK3 - Logic Skillet 10-1/4" Diameter - \$175.00 TTD**

The Lodge 10-1/4-inch Skillet was rated as one of the two dozen essential tools in the home and kitchen (Martha Stewart Living February 2008).



**L8SGP3 - Logic Square Grill Pan 10-1/2 - \$235.00 TTD**

Restaurant quality grill marks are pleasing to the eye...but the flavors generated by Lodge ribbed bottom pans always generate satisfied smiles and compliments.



**LCC3 - Logic Combo Cooker - \$399.00 TTD**

It's a skillet. A fryer. A Dutch Oven—and the lid converts to a griddle. No matter the location, the uses for the Lodge Combo Cooker are endless. Great for camp cooking!



**L10SK3 - Logic Skillet 12" Diameter - \$262.00 TTD**

Preparing food for a lot of people? Our large skillets create recipe after zesty recipe, year after flavorful year at home, in restaurants or at campsites.



**L410 - Logic Sportsman's Grill - \$925.00 TTD**

Perfect for picnics and tailgating, draft door regulates heat and coals are accessible behind a flip-down door. Cast Iron Grill Grate provides superior heat retention.



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**P12SG3 - Pro-Logic Square Griddle 12" - \$258.00 TTD**

The even heating of a Lodge Cast Iron Griddle is essential for big breakfasts, quesadillas, roasted vegetables, or grilled sandwiches.



**L10DOL3 - Logic 7 qt. Dutch Oven - \$610.00 TTD**

A favorite for cooks of all ages, the looped handles make it easier to move from stovetop to oven.



**P12SGR3 - Pro-Logic 12" Sq Grill Pan - \$285.00 TTD**

"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



**L14SK3 - Logic Skillet 15-1/4" Diameter - LARGE - \$450.00 TTD**

Preparing food for a lot of people? Our large skillets create recipe after zesty recipe, year after flavorful year at home, in restaurants or at campsites.



**LPGI3 - Logic Pro Grid/Iron Griddle - \$499.00 TTD**

Covers two burners. "Cast iron is always a winner (it's nearly indestructible, and the ultra dense material ensures a consistent cooking temperature). We tested a number of brands and liked the Lodge Pro Grid/iron Griddle best." —Gourmet





**L12DCO3 - Logic Deep Camp Oven 8 Qt. - \$699.00 TTD**

The Lodge portable “camp stove” is the pot that does it all. The flanged lid holds hot coals and inverts for use as a griddle. The integral legs allow the oven to sit perfectly over hot coals.

Includes Camp Dutch Oven Cooking 101 cookbook.



**P14W3 - Pro Logic Wok - \$567.00 TTD**

Generous in size, our Wok provides cooks with superior heat retention to prepare legendary Asian recipes. The sturdy base and consistent source of heat helps keep the Wok stationary on the stove top. Well designed assist handles provide ease in handling.



### **L5HS3 - Logic 5-Pc Starter Set - \$910.00 TTD**

Five of our most popular pieces in one box! Whether you're replacing old, scratched up cookware or buying a starter set for some newlyweds, this set has everything you need to become a cast iron cook.



[www.lodgemfg.com](http://www.lodgemfg.com)

[www.bloomsimports.com](http://www.bloomsimports.com)

WITH YOUR PRE-ORDER EMAIL TO SALES@BLOOMSIMPORTS.COM

PLEASE INCLUDE THE FOLLOWING:

**YOUR NAME**

**YOUR PHONE NUMBER**

**THE CODE OF YOUR ITEM**

**THE NAME OF YOUR ITEM**

**HOW MANY YOU WANT**

*If you are a chef or restaurant, and are interested in receiving a full catalogue, please let us know.*

*633-5771*

*Blooms Imports, Ltd.*

*349 Diego Martin Main Road, Diego Martin*



# 100 YEARS & STILL COOKING

Nestled alongside the Cumberland Plateau of the Appalachian Mountains is the town of South Pittsburg, Tennessee (population 3,300). It was here, in 1896, that Joseph Lodge created a legacy of quality that has thrived through two World Wars and the Great Depression and is still carried on by his family today. Both our CEO and President are Joseph Lodge's great-grandsons who continue to evolve our product line and improve manufacturing methods. While many worthy competitors have fallen by the wayside, Lodge's dedication to quality, technology, and employees have helped it not only survive but flourish.

In 1950, Lodge converted its foundry from a hand-pour operation to an automated molding process in order to keep up with demand. Lodge once again modernized its foundry in 1992. The replacement of coal-fired cupola furnaces with an electromagnetic induction melting system earned a Tennessee Governor's Award for Excellence in Hazardous Waste Reduction. The legendary 2002 introduction of pre-seasoned cookware was an industry first, that has since become an industry standard.

With a rise in consumer demand, Lodge broadened its variety of cookware by importing vibrant Porcelain Enameled Cast Iron from China. After several years of searching for the right partner foundry, Lodge began creating a colorful assortment that has earned positive reviews from Good Housekeeping and Fine Cooking magazines, test kitchens, and our valued customers.

The introduction of Lodge Seasoned Steel broke new ground for Lodge. This family of carbon steel cookware has received praise from the campsites to kitchens as the assortment continues to grow.

With demand now exceeding foundry capacity, Lodge is in the midst of a considerable expansion of the plant in South Pittsburg, TN. These will include new melting systems, sand systems, an additional molding line, expanded seasoning lines, and most importantly—new American jobs. We are very excited to be able to grow to new heights with our feet still firmly planted at home.







**HEAT-ENHANCED & SEASONED**

**AMERICAN MADE CAST IRON**

Making the world's best cast iron cookware is what Lodge has done for over a century, but resting on our heels is not the Lodge way. Continuing the tradition of innovation and quality, Lodge introduces our revolutionary line of Heat-Enhanced cast iron tableware.

Our premium iron is taken through a patented heat-treating process that inhibits rust, keeping these heirloom pieces ready for service at all times. Designed to exceed professional kitchens' cleaning protocol, test pieces survived over 400 cycles in a commercial dishwasher with no signs of oxidation. From preparation to presentation, Lodge's new Heat-Enhanced and Seasoned Iron line takes the worry out of preservation.

"I don't want to imagine what our kitchens would look like without Lodge."

*James Beard award-winning chef John Currence*





# LODGE

• CAST IRON •

AMERICAN MADE SINCE 1896

## SEASONED READY TO USE

As the only full line of American-made cast iron cookware, Lodge boasts quality that has been unmatched for over a century. Home cooks love Lodge for the even heating and natural, easy-release finish. Outdoorsmen love the versatility and durability. Everyone loves the value of cookware that performs for decades. At Lodge, we don't just make cast iron; we make heirlooms that bring people together for generations.

Easy: hand wash, dry, rub with cooking oil

Unparalleled in heat retention and even heating

Seasoned for a natural, easy-release finish that improves with use

Brutally tough for decades of cooking

The right tools for searing, sautéing, simmering, baking, broiling, braising, frying and roasting

At home in the oven, on the stove, on the grill or over the campfire

