

My new Lodge seasoned cast iron cookware has a spot or mark that looks unfinished. What is this?



When you get a new piece of Lodge cookware, you might notice a small spot or mark that looks unfinished or rusty.

This is all a part of the process that makes cast iron special! We season our cookware with oil on a hanging conveyor, which sometimes causes a small spot or bubble to form around the edge of the skillet or on the support handle where the skillet was hung.

The seasoning process is all-natural and makes your cookware ready to use as soon as you get it home. This variation might chip away, revealing a brown color. Don't worry!

This isn't rust and it's perfectly safe—it's simply oil that has not fully carbonized. With regular care and use, this spot will disappear. It's a testament to cast iron's ability to roll with the punches and get better with age.