

Care of Cast Iron*

Antique style containers are shipped with a fine protective coating of edible flax oil on all of their surfaces, which may appear to be sticky. Please follow these initial preparatory steps, especially if you will be using this unit for cooking:

1. Scrub the inside of the pot with a dishwashing liquid and preferably a natural vegetable brush.
2. After rinsing completely in warm water, dry the entire pot with a towel. Do not air dry as this will cause the cast iron to start oxidizing until it is sufficiently seasoned over time and with use.
3. After the pot is completely dry, oil the unit completely - inside and out - with a good vegetable oil. We recommend olive oil or any oil if you will be using this pot for cooking food.
4. After oiling, dry off all visible oil and the curing process of the cast iron has continued. Over time, as it continues to cure, it will become darker until it turns nearly black. The outer side of most pots are painted with Vermont Stove Black. The insides are edible flax oil.

Please note, as with all cast iron products, it is important to keep a thin coating of oil on the surfaces to prevent oxidation until sufficient seasoning has occurred. If the unit is exposed to moisture or liquids, be sure to dry it after washing until it is sufficiently seasoned. This unit is 100% Pure Cast Iron with NO ADDED POT METALS or TOXIC METALS. Following this initial care, your cast iron piece will eventually take on the same properties as Grandma's heavy old fry pans.

IMPORTANT: If you are using this unit for burning incense or anything else that may have toxic properties, it is highly recommended having a separate container for food use for obvious reasons. Enjoy!

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