

Brief History of Where the Dutch Oven Got its Name

Back in the days when most every meal was fixed over an open hearth, one tool that was indispensable for quality cooking was the cast iron cookware.

Where does the name “Dutch Oven” come from? The origin of the name is uncertain, but there are a few theories.

One theory is that it came from Abraham Darby’s cast iron pots, which were made using the Dutch process for casting metal pots. The theory goes that in 1704, Abraham Darby traveled to Holland to learn about the Dutch casting process. They casted brass vessels in dry sand molds. When he returned to England, Darby experimented with this process and eventually patented a similar casting process using a better type of molding sand as well as a process of baking the mold to improve casting smoothness. Eventually, he began to cast large quantities of pots and shipped them to the new colonies and throughout the world. According to this theory, the term “Dutch Oven” come from the original metal casting process Darby learned in Holland. However, some historians disagree since at that time the term “Dutch Oven” wasn't really being used outside the colonies. These pots were given descriptive names such as dinner pots, Gypsy pots, stew pots, and many other local names.

A second theory is that the name “Dutch Oven” came from the fact that early Dutch traders or salesmen were peddling these newly manufactured cast iron pots or “ovens”- and thus the name “Dutch Ovens.”

Another popular theory is that pots got their name from the Dutch settlers in the Pennsylvania area who brought over their cast iron pots/kettles.

Regardless of how it got its name, Dutch Oven cooking is fun, easy, and delicious!