CAST IRON COOK WARE NEWS

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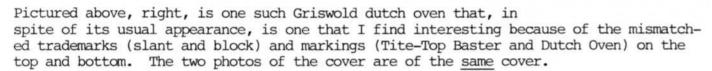
From the Editor ...

The start of volume 3 is finally here. Thank you all who have been so patient while I dawdle away the time trying to get this volume under way. Actually, that's not all I have been doing. A number of subscribers renewed twice. You will be sent refunds with this or the next issue. As far as getting CICN out on time... Well, it just isn't happening and probably won't. But it will come, and at not too much of a rediculous interval as this one has.

Again, I ask readers for contributions to CICN. Pictures, printed material and advertising, articles of interest, or just about anything to do with early American cookware from the period 1860 to 1960. I can do it all, but it is much more interesting to get input from others. Any material sent to me will be returned if requested and in the same condition as received.

+++++

During my years of collecting cast iron cookware I have had many Griswold No8 dutch ovens of just about every variation, from the early ERIE ones to the latest small TM ones. Probably the most favored by collectors are the 1920 Patent dutch ovens because of the multitude of markings on them in addition to the fact that they have the basting rings on the underside of the cover.



It is pretty well known that the slant TM was used before the block TM, with the change occuring somewhere around 1921 if one goes by the slant TM on the Heart Star waffle iron (patented 1920) and the block TM on the regular waffle irons with the 1922 patent. Of the 1920 Patent dutch ovens there are two distinct styles: The earlier of the two has a low domed cover with a round, cast-in handle. It may be marked either Tite-Top Baster or Dutch Oven. Both slant TM and Block TM (I believe) are used. The second, and later, style has the high domed cover, is always marked Dutch Oven and has the block TM.

By observation, it has been my assumption that the term Tite-Top Baster was used before Dutch Oven and that, however the top and bottom were marked, they were the same; i.e. either both Tite-Top Baster or Dutch Oven. Even if the pictured piece is a marriage, how can the use of the later block TM on the earlier "Baster" bottom, and the earlier slant TM on the later "Dutch Oven" cover, be explained. It probably can't and I just thought it was an interesting and slightly oddball piece to illustrate Griswold's occasional inconsistencies.



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LETTERS TO THE EDITOR

I have a skillet and a round griddle with the same markings. The surface is rough, like the latest Wagner pieces. The markings on the skillet are: A small Griswold TM, $10\frac{1}{2}$ inch skillet, Made in USA, E. What do you know about these types of markings? Is it a Sidney, Ohio "Wagner" produced skillet?

Lamar Smith, LA

What you have, Lamar, are a couple of pieces that are marked Griswold but made in the Wagner foundry in Sidney. I do not know when they were made but would guess that it would be fairly early after Griswold and Wagner came under the same ownership, probably in the late 1950's. The TM on your skillet is definitely the small Griswold TM (Lamar sent a photo with his letter) and not the later TM used on some Sidney, Ohio production that was a bit larger and with somewhat different print. For all practical purposes, if you see the "inch" size, or "Made in USA" on a piece of Griswold ware it was made in the Wagner foundry in Sidney and not by The Griswold Mfg. Co. in Erie, PA. Some of the original Griswold patterns from Erie were sent to Sidney to be used (often slightly modified) in the production of the two companies which had come under the same ownership. The E on you skillet is probably just a pattern mark with no collector significance.

Wasn't aware that Griswold made several barbeque grills. Wonder if ours could be a copy made from a prior mold? Always more questions than answers. It is very interesting to note that most people seem to feel that Griswold, with their 1865 beginning, was the earliest company to make Hollow Ware cookware. Actually, Favorite traces their beginning to 1848 as the W.C. Davis Co. and I am sure there were other companies in the business earlier. It might be interesting to challenge your readers to list any companies in business before 1940 as to the dates they made hollow ware.

Kay & Ray Johnston, FL

-ed∙

I have seen several different barbeque grills but have no information about them. Do any readers have some knowledge that they would be willing to share? A list of companies that made cast iron cookware and the dates of production would be quite interesting. Readers? Remember, I am always hoping for others to share any information they might have. With some few exceptions the response from readers in regards to contributions has been greatly lacking.

-ed

I guess that Wagner made a 5-piece toy set like Griswold. I would like to complete a couple of Wagner sets. Did Wagner use the dutch oven or the Hot Pot? Did they have the # -0- only, or four numbers (pattern nos.) like 1364? I also have two pieces in aluminum and would like to complete that set also.

Gary Stubblefield, CA

Gary, I think the catalog information elsewhere in this issue should answer most of your questions about Wagner toy ware. Note that all pieces, according to Wagner catalogs, were made both in iron and aluminum. (This may not have been true for all years of production or for the later toy sets which used mostly different pieces from the earlier sets). Many people see the "-0-" on Wagner pieces and think that it is a zero while, actually, it is an abbreviation for Ohio and is placed on the bottom of the piece just below Sidney. Sometime in the 1920's, I believe, Wagner began using the catalog number of the piece on the bottom. For all practical purposes one could think of it as a pattern number although it really isn't. Wagner did not make a toy dutch oven as did Griswold. The Wagner "Hot Pot" was not a toy, but a pot made to cook and/or serve individual servings in. The Hot Pots were made in at least three diameters. At least one diameter was made in two different depths. Covers were made for all sizes. Wagner toy pieces were also available with a nickel finish on the iron. The most difficult of the Wagner toys to find are the later ones, especially the small skillet, skillet cover, and handled griddle. ****

I ran across an Erie Mo8 skillet with VOTE FOR ANDY molded in printed letters on the inside top edge opposite the handle. Do know anything about this skillet or have you ever seen one? George Horne, TX

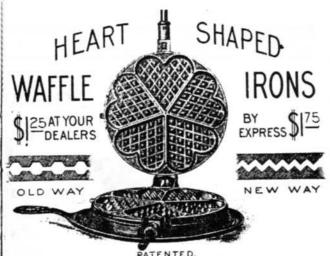
No. Check its diameter closely against a similar regular Erie skillet. If it's the same size Griswold probably made it. If about 1/8" smaller it could have been cast from an Erie pan by someone else. -ed.



These irons fit any stove, illustration here shows iron on high rim. If gas is used we recommend your having one of our irons with high and one with low rim as both waffle and wafer iron tops fit either. Please specify. High rim Waffle Iron and low rim Wafer Iron \$3.00 express paid, or both low if desired.



HOW TO USE KORNU KOPIA ROLLER



PATENTED. HIGH GAS RINGS 50g EXTRA.

The heart shaped Waffle Irons fit together like cogwheels and thus bake the waffles evenly and thoroughly, rendering same wholesome and easy of digestion. Irons revolve on either gas or ordinary stove. Patent greaseduct and detachable joint insures cleanliness.



TRIMMERS

15c AT YOUR DEALER OR BY MAIL

Made of brass and very solid, have black wooden handle, which fits the hand perfectly. Used for ornamenting Cakes, Cookies, Pies, etc.

Reproduced above are two pages from a 1905 booklet from Alfred Andresen & Co. in So. Minneapolis, Minn. Below are the recipes given for these irons in the booklet. Probably made by Griswold, these irons come on Griswold frames and have the typical Griswold pattern numbers. The waffle iron is one of the best ever made for making delicious waffles and have less of a tendency to stick in these irons than in others.

RECIPES FOR KORNU KOPIA AND KRUMB KAKE

Kornu Kopia--

- 2 eggs,
- 1 cup sugar (mix well).
- 1 scant cup milk,
- $1\frac{1}{2}$ cup flour (or more if necessary.) Krumb Kake--
 - 2 eggs,
 - ½ cup butter,
 - 1 cup sugar (mix well).
 - 1 scant cup milk,
 - $1\frac{1}{2}$ cup flour.

Flavor either of above with almond, lemon, vanilla, brandy or to taste.

Pour either batter onto the iron with a spoon and close Iron tightly.

When thoroughly baked place roller on top of cake and roll up in desired shape, cylinder or cone; leaving the roller in the cake until next one is baked.

RECIPE FOR WAFFLES

Take--2 cups flour,

- 2 cups milk,
- $\frac{1}{2}$ cup melted butter.
- 2 teaspoonfuls sugar,
- 2 teaspoonfuls baking powder,
- 1 teaspoonful salt,
- 2 eggs, with whites and yolks beaten separately.

Have waffle iron hot and well greased.

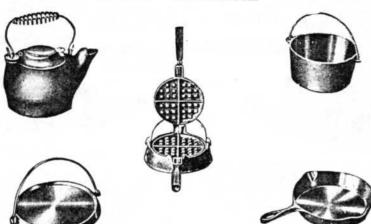
CREAM WAFFLES

Three tablespoonfuls of corn starch and one cup of flour, stirred smoothly together, add a teaspoon of salt.

Gradually mix in a pint of sour milk, one well beaten egg and a small teaspoonful of sode dissolved in water.

Pour into hot waffle Iron.

TOY WARE



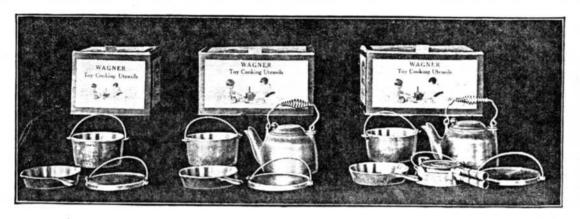
The best line of Toy Hollow Ware on the market. Great pride is taken in furnishing these goods in first class style, as they are exact fac-similes of the full sized Wagner Ware. They are rapid sellers wherever introduced. Wagner Toy Cooking Utensils can be bought individually or they come in five assortments. All are made in either Iron or Aluminum. Toy Waffle Irons can be furnished in individual boxes.

Diameters 4½ in.

IRON

ALUMINUM

Catalogue Number	Article	Catalogue Number	Article
1365	Skillet	850	Skillet
1366	Griddle	851	Griddle
1367	Waffle Iron	852	Waffle Iron
1368	Kettle	853	Kettle
1369	Tea Kettle	854	Tea Kettle



Set No. 4 (Three Pieces)

Set No. 5 (Four Pieces)

Set No. 3 (Five Pieces)

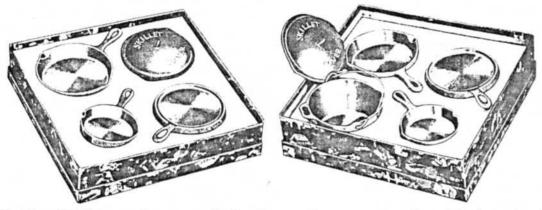
Set No. 1 (Three Pieces) Skillet Waffle Iron Kettle Set No. 2 (Four Pieces) Skillet Waffle Iron Kettle Tea Kettle previous page From Wagner Catalog Number Thirty, 1924, showing their line of toy cookware and the different sets available. Note that all pieces were made in both iron and aluminum. The iron pieces were also available with a nickel finish during at least some years of production. By 1927 and shown in Catalog Number Forty Eight there was an additional piece, the handled griddle, catalog no.1370. Note that each piece could be bought individually in addition to the various sets.

below From Wagner Catalog Number Fifty Five (date unknown, but probably the early 1930's). The sets available are almost completely different than those offered in the 1920's. Catalog nos. 1365 and 1370 are still the same skillet and griddle as earlier, but all the other catalog numbers pertain to new and different pieces. The small skillet, the cover for the larger skillet, and the handled griddle seem to be the hardest to find of all the Wagner toy cookware. Note that the waffle iron is no longer cataloged. Code names were used as an aid in ordering. The tea kettle and waffle iron have been reproduced in recent years.



<u>above</u> A very early waffle iron for use on wood stoves. Photo courtesy James Holroyd, Bend, Oregon.

CAST IRON TOY SETS



Wagner Cast Iron Toy Sets are all year round sellers because they are exact replicas of the large utensils. The diameters average four and one-half inches and they are large enough for actual cooking. Children enjoy a set of these toys that are "just like mother's". All toys are plain smooth castings.

	CONTENTS	Core
Toy Set No. 1	Large Skillet—Cover—Small Skillet—Handled Griddle	OMLET
Toy Set No. 2	Large Skillet—Cover—Lipped Kettle—Small Skillet—Handled Griddle	ONTOG

INDIVIDUAL TOYS

Catalog No.	AUTICLE	DISMETER INCHES	Соре
1365	Large Skillet	412	ORGAN
1366	Large Skillet Cover	41.2	ORGY
1367	Small Skillet	33.2	ORIENT
1368	Lipped Kettle	41.2	ORION
1370	Handled Griddle	41,	ORPHAN

BUY-SELL-TRADE

Advertising is free to subscribers with a limit of 24 lines @ 42 spaces per line plus name, address, phone. Ads received six weeks after you receive this issue will make the next issue.

GRISWOLD Catalog No.45 reprint, approx. 180 pages. Available end of May, '91. Contact Larry & Sue Foxx (717) 243-9231 or Jim & Sally Swanson (814) 838-1866 (This catalog is c.1915 and should be a welcome addition to what little is available in Griswold catalogs. -ed.) The price is \$25.

Wanted: Griswold No3 slant/Erie skillet. Jan Morrison, 7230 Dinwiddie St., Downie, CA 90241 (213) 928-8817 leave message.

FOR SALE: 300 piece Griswold collection. Don Lake, HCR 80 Box 228, Big Cove Tannery, PA 17212 (717)485-3135 day,573-2823 night

FOR SALE: Griswold 1890 salesman's catalog is now available for just \$24.95. Includes over 90 items with illustrations. Great to date your present collection or to identify new finds. Limited quantity. Send check or money order to C.F.McClendon, P.O. Box 1063, Weirsdale, FL 32195 (This reprint is of the earliest known Griswold catalog and shows some pieces that you would never have known were Griswold. Several important finds have been made by people who bought it. -ed.)

FOR SALE: Griswold 10 gt. fruit press \$55; No. 10 skillet, block TM smooth bottom \$30; No8 Tite-Top Dutch Oven \$45; No9 longgriddle, slant TM \$40; No7 damper \$10; No7 skillet, block TM smooth bottom \$15; No14 round griddle, slant TM \$55; No9 handle griddle, slant TM, nickeled, pattern 739A, unusual handle \$35. Tom Kelleher, R-1, Dallas IA 50062 Also: Griswold No1 food chopper \$15; No2 food chopper \$15; No00 ashtray w/match holder \$15; Griswold rabbit mold, black iron, \$225; Erie Flat Bottom Kettle, \$30.

TRADE: Griswold 3-tier dutch oven rack, 5-tier dutch oven rack. I value the 3-tier at \$650 and the 5-tier at \$1400. I will consider cash with a trade for items wanted: WANTED G.F. Filley No2 muffin pan. I have Griswold No1 Vienna Bread Pan; No4 corn pone pan; No16 french roll with wide center; need Griswold No3 trivet for oval roaster. No26 Erie double loaf pan; No28 Erie single Have a No9 oval roaster trivet to trade. loaf pan; No2800 Wheat and Corn Stick Pan. David G. Smith, PO Box B, Perrysburg, NY 14129 (716) 532-5154

Cookbook. Kay & Ray Johnston, 3216 Tanglewood Dr., Sarasota, FL 34239 (813)485-9302 FOR SALE: Griswold Classic orange squeezer No9, \$135; No6 waffle iron, ball hinge, Alaskan coil handles, a little beauty \$200; rare Aebleskiver Pan, rimless top, pattern #963, \$135. WANTED: Griswold aluminum slicing rack; milk box; No16 $\frac{1}{2}$ Oval Skillet; No5 muffin pan; No19 6-cup golfball pan with swirl handles. Call after 6:00 PM. Richard Miller, RD#2 Box 172, McConnellsburg, PA 17233 (717) 485-3412

WANTED: Griswold nickel plated pieces. Interested in any nickel plated piece not already in my collection. Send list or call collect evenings (203) 426-0430. G. Meadows, 43 Poverty Hollow Rd., Newtown, CT 06470

WANTED: Griswold No2 and No4 lg. block TM skillets w/heat ring to complete set; No12 and No13 Tite-Top Baster and Tite-Top Dutch Ovens; No9 black cast iron lid and trivet looking for bottom piece Oval Roaster. W. Dean Fitzwater, 28101 S.W. Pete's Mtn. Rd., West Linn, OR 97068, or call collect (503) 655-1420 eves. or 655-3963 days.

WANTED: Camp Dutch Ovens, with three legs and rimmed lid. Provide description, identification and price. John G. Ragsdale, 405 Exchange Building, PO Box 8, El Dorado, AR 71731

WANTED to buy or trade for: Griswold Oval Roasters sizes 3,5,7,9; No10 skillet, small TM w/grooved handle. W. Dean Fitzwater (see his ad above for address/phone)

WANTED: Still searching for and electric Griswold waffle iron and black iron hammered waffle iron. Also an Alfred Andresen KornuKopia Krumb Kake wafer iron. Carolyn Nelson, 775 Quincy Dr., Roselle, IL 60172 (708) 893-6186

Wanted: Griswold or other old make and in good cooking condition: Oval Roasters with lids and trivets; chuckwagen dutch ovens w/ 3 legs and lipped lid; 3-legged skillets larger sizes; large dutch ovens and other outdoor cookware. Bruce Hundley, PO Box 5, Versailles, KY 40383

an extra Filley No1 muffin to trade. Also FOR SALE: Griswold 5-tier dutch oven rack in exceptional original unrestored cond. Includes matching set of 1920 high dome WANTED: Photocopy of Griswold's Aunt Ellen's lid dutch ovens w/trivets sizes 6,7,9,10 and 5 muffin pans, your choice. \$2400 + cost of muffins. Steve Stephens, 28 Angela Ave, San Anselmo, CA 94960 (415) 453-7790