

CAST IRON COOKWARE NEWS

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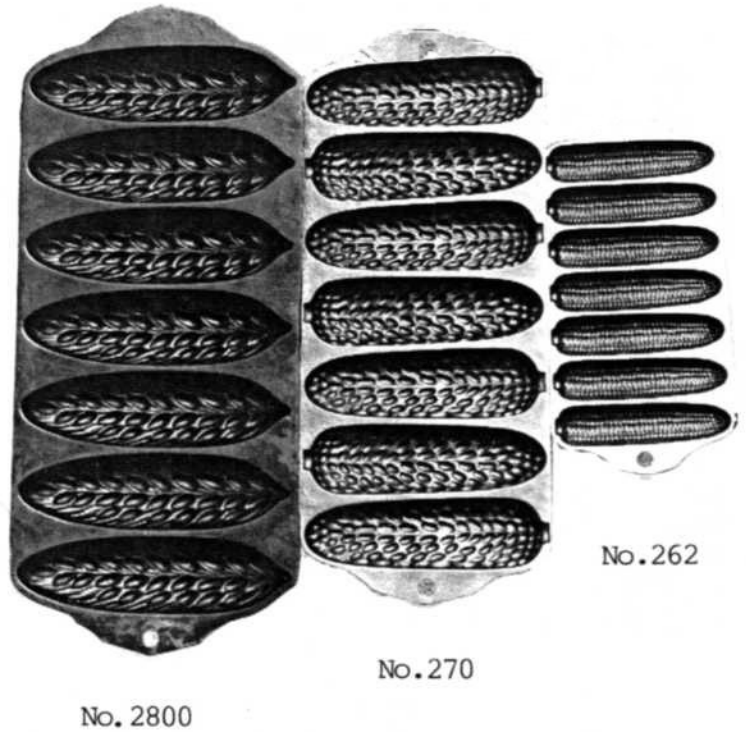
Vol.2 No.3

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March 1990

right: Griswold corn and wheat stick pans showing the three different sizes and designs made over the years. Pans were not marked consistent with their designs so, to avoid confusion, I would like to suggest that the designs be referred to as follows: Wheat (left), cornorwheat (center), and corn (right).

Pans with the wheat design are marked Whole Wheat Stick Pan (early) or Wheat & Corn Stick Pan (later). Pans with the cornorwheat design are marked Crispy Cornorwheat Stick Pan and are the only ones to be made with sticks alternating directions or pointing in the same direction. Finally, pans with the corn design are, with one exception, marked Crispy Corn Stick Pan. The exception is the small (or tea size) pan which was made only with the corn design but marked on the back Crispy Cornorwheat Stick Pan.



Extra Finished Iron Hollow Ware
"The Line That's Fine at Cooking Time"



Sad Iron Heater

	Diameter Top Inches	Diameter Bottom Inches	Packed in Crate	Weight per Crate Pounds	Price List Polished	Price List Not Polished
Round Pattern	10	10 1/4	24	85	\$0.80	\$0.70
Square Pattern	10 1/4" sq.	10 3/4" sq.	24	120	1.00	.85

left: Griswold made for many years both round and square sad iron heaters. These were placed on top of a stove and used to heat sad irons so that the irons would not come in contact with the cook-top which could be quite greasy or dirty. Many of the early sad iron heaters were marked CLASSIC. On the actual piece in the photo, lower left, you can faintly see CLASSIC under the word SQUARE. Apparently Griswold had decided to remove CLASSIC from its sad iron heaters after the earlier production. The later heater with the TM was made about 1925. The catalog cut is from Catalog No55, c.1930. Note polished and not polished were available at this time.



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I saw a 00 skillet that had a Griswold stove advertising inside the skillet. The outside looked like a 00 ashtray but had no match holder. Could this have been for real? Also, I have two different Victor waffle irons. One is a No9, patterns 996 and 997. The wood handles are locked together with a square-like dial pin. (I'm not sure what he means by this -ed.) The other is a No8 and both irons have pattern 395 with the base being 396. The coil handles twist over the irons and don't have the rod with an eye that passes through the center of the coil handle as most do. The irons have two little angle feet at the base of the handle to center the irons with each other or lock them together. My No6 waffle iron has the same feature. Do you have any information on them?

Glen Gary, KY

The 00 advertising skillet you saw may have been genuine. As far as I have been able to determine, all Griswold ashtrays made in Erie have the match holder. I did see one without but it looked like the match holder may have been carefully removed--I couldn't tell for sure. The 00 ashtrays without the match holder were probably all made in the Wagner foundry after both companies came under the same ownership. Many of the Griswold patterns were transferred to the Wagner plant sometime after the Griswold foundry closed in 1957. Remember that most of what Griswold cast had a fine quality to it. Always look at a suspect piece to see if it looks like the same Griswold quality and has the same type of grain, writing and pattern numbers, etc. An advertising piece may have been modified from what the normal piece looked like. Regarding your Victor waffle irons, they were made in the early years (c.1900?) and probably c.1930. The early (your No9) and the late (your No8) styles were very different from each other. I do not know if Victor waffle iron production was continuous or not from the early years to the late. Sometime in the late 20's or early 30's Griswold changed the

construction of their waffle irons. The new design needed fewer patterns because both halves of the iron were now identical and could be cast from the same patterns. The coil handle with the eye bolt thru the center was continued. Later a new, heavier coil handle was used which was attached without the eye bolt by having external "threads" cast on the irons which the coils could be screwed onto. This change made a three piece handle into a one piece handle and eliminated the need to tap threads in each iron for the eye bolt to screw into. The angle feet you mention were another change along with a change in the shape of the handle where it rested on the frame, allowing for the elimination of the small tit on one side of the irons and the corresponding notches on the top edge of the frame. All these changes are evolutionary and made the waffle irons cheaper and easier to manufacture while maintaining Griswold's high standards of quality.

Ed Myers, AZ, notes that H.S.B. & Co. is Hibbard, Spencer, Bartlett & Co., a midwest hardware wholesaler operating in the early part of this century. (I do not know if they are still in business or when they started. -ed.) A man whose last name was Conover was their sales manager. Conover spelled backwards is Rev-O-Noc. Many of you may have seen Griswold waffle irons with Rev-O-Noc and H.S.B. & Co. on one iron of the waffle iron. Apparently these were made by Griswold for H.S.B. to sell through their catalog. Ed also mentioned that he has a Griswold sad iron heater (dome iron rack--see Harned p.61 bottom) marked "ERIE". It has three 7/16" u-shaped holes in each side of the base. ***** -ed.

GRISWOLD HOTEL and RESTAURANT EQUIPMENT

Catalog E-39. The following three pages are reprinted from the above catalog. A "Price List Effective July 10th 1939" came with the catalog along with a later price list (August 1st 1940) which does not pertain to Catalog E-39. Both price lists show the same items and prices for the following three catalog pages. Some, but probably not all of the items shown, were also made in black iron. Some plated pieces which have had the plating stripped have shown up. These generally have the polished surfaces that only the plated pieces had. Note that the catalog shows three sizes of oval skillets. (I want to buy or trade for a No16½ Oval Skillet -ed)

CAST IRON, CHROME FINISHED TABLE SERVICE UTENSILS

A Beautiful and Economical Serving Improvement

These table service utensils enable the restaurant or hotel operator to serve his patrons with food which stays hot until the last morsel is eaten, to reduce his breakage costs, and to decorate tables with attractive, modern utensils at moderate cost. The heat-holding ability of pure cast iron, together with the beauty of gleaming chrome, furnish utensils which cannot be duplicated with any other materials. Each order arrives at the table calling attention not only to itself, but to the progressiveness of the manager in rendering the finest service possible.

Three standard finishes are used on Griswold table service utensils. These finishes are obtained by different polishing operations, and they do not indicate a difference in quality but merely a choice of decoration.

Du-Chro Finish (formerly Regular Chrome)—

A dull chrome finish having a light gray caste. Platters and plates have highly polished rims; center and bottom unpolished. Casseroles and serving kettles have polished rims, satin interior, and unpolished outside and bottom.

Satin Finish—A finish resembling in many respects the appearance of frosted silver or fine pewter. Platters and plates have tops satin finished, bottoms unpolished. Casseroles, rarebit dishes, and serving kettles have polished rims and handles, satin finished interior, highly polished exterior, and unpolished bottom.

Full Polish Finish—All surfaces and parts are highly polished except bottoms and underside of covers.

Styling of table service utensils is fresh and distinctive in strictly modern trend. Casseroles are fitted with T-shaped handles of attractive design made of cast iron for strength and insurance against breakage. The variety of types and sizes of table service utensils permits a selection to fit portions exactly thereby supplying utmost economy and customer satisfaction.

Many operators have had discouraging results in cleaning metallic platters. This difficulty has been overcome with Griswold table service utensils by the use of a chrome finish which seals pores of the metal, preventing juices from entering the metal and burning there to cause staining. It is unnecessary to use abrasives or mechanical buffers to keep these utensils clean. Simply wash with soap and water or use a good scouring powder which is free from grit.

Griswold table service utensils assist the restaurateur to increase his volume of business and his profits by providing a better and more attractive service. They will prove less expensive than breakable utensils, and will add new patrons by their appeal through a different and better service.

THE GRISWOLD MFG. CO.



ERIE, PENNSYLVANIA

CAST IRON, CHROME FINISHED TABLE SERVICE UTENSILS

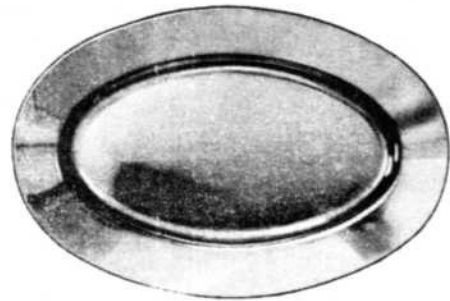
A Beautiful and Economical Serving Improvement

OVAL PLATTERS

These platters afford a distinctive steak or chop service. Excellent to keep foods hot while being transported from kitchen to customer. Also used for cold salads, etc.

Cat. No.	Net Wt. Doz.	Overall Dimensions
848	17 lbs.	7" x 10 1/4"
849	21 1/2 lbs.	7 3/4" x 11 1/4"
851	26 lbs.	8 1/4" x 12"
856	36 lbs.	9 1/8" x 13 3/4"

Du-Chro. (formerly Regular Chrome), Satin or Full Polish Chrome Finish.

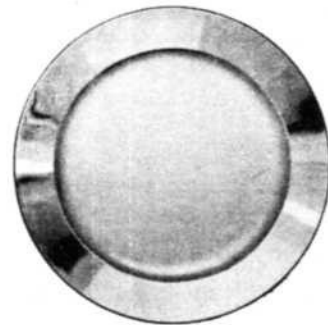


ROUND PLATES

Used for steaks, chops, etc. An ideal design for specials such as grilled lamb chop with bacon, griddle cakes with sausages, etc. A hot plate keeps hot foods from becoming soggy. Especially adaptable for cold salads.

Cat. No.	Net Wt. Doz.	Overall Dimensions
855	13 lbs.	7 1/2" Diameter
850	20 lbs.	9" Diameter

Du-Chro. (formerly Regular Chrome), Satin or Full Polish Chrome Finish.

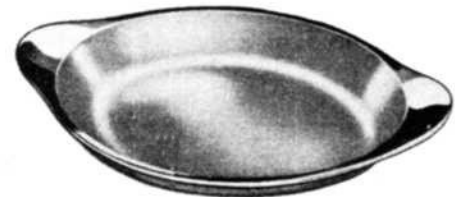


RAREBIT DISHES

A splendid means of building business on this profitable dish. This type of food draws people into your dining room between rush periods to fill those otherwise empty seats. Used also for chicken-a-la-king, bacon and eggs, and a variety of au-gratin dishes.

Cat. No.	Net Wt. Doz.	Capacity	Overall Dimensions
1528	12 3/4 lbs.	12 oz.	1" x 4 1/2" x 9"
1529	18 lbs.	15 oz.	1 1/8" x 5 1/8" x 10"

Satin or Full Polish Chrome Finish.



FRENCH OVAL SKILLETS

These correctly designed and beautifully made French Skillets modernize the serving of planked fish, large steaks, French Dinners, etc. Foods served whole retain their delicious flavors and are kept piping hot until eaten.

Cat. No.	Net Wt. Each	Overall Dimensions
13	3 lb., 12 oz.	1 1/2" x 8 1/4" x 18 5/8"
15	5 lb., 1 oz.	2 1/4" x 9 3/4" x 20 3/4"
16 1/2	6 lb., 1 oz.	2 1/8" x 11" x 22"

Full Polish Chrome Finish Only.



SHALLOW CASSEROLES

There are many uses for this type of casserole, such as shirred eggs with bacon, escalloped eggs with ham, and dishes prepared from unserved portions of ham and chicken. Frequently used to offer customer hot gravy, mushrooms, sauce, etc.

Cat. No.	Net Wt. Doz.	Capacity	Outside Dimensions
853	18 lbs.	8 oz.	1" x 5 1/2" x 7 1/2"
845	26 lbs.	14 oz.	1 1/4" x 6 1/2" x 8 1/2"

Sold with or without covers.
Satin or Full Polish Chrome Finish.



CAST IRON, CHROME FINISHED TABLE SERVICE UTENSILS

A Beautiful and Economical Serving Improvement

OVAL CASSEROLES



An attractive design to improve the appearance of your servings. Top fits closely to insure against wasted heat. Lines are beautifully curved to the streamlined trend. These casseroles give your food service a modern touch which will delight your customers.

Cat. No.	Net Wt. Doz.	Capacity	Outside Dimensions
90	18 lbs.	10 oz.	2" x 3 1/2" x 6"
91	21 lbs.	13 oz.	2 1/2" x 3 3/4" x 6 1/2"
93	42 lbs.	36 oz.	3 3/8" x 5 1/4" x 8 1/4"

Sold complete with covers.
Satin or Full Polish Chrome Finish.

ROUND CASSEROLES

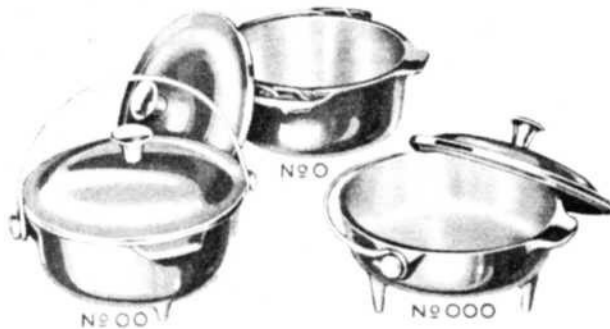


The modernization of a conventional design to meet the requirements of progressive restaurateurs. Their beauty and freshness will add life to your tables. Enables the user to get a better price for items which were hitherto short-profit servings.

Cat. No.	Net Wt. Doz.	Capacity	Outside Dimensions
63	16 1/4 lbs.	10 oz.	1 7/8" x 4 1/2" x 5 1/2"
64	17 1/2 lbs.	12 oz.	2" x 4 3/4" x 5 3/4"
65	19 1/2 lbs.	16 oz.	2 1/4" x 5" x 6"

Sold complete with covers.
Satin or Full Polish Chrome Finish.

SERVING KETTLES



Particularly adaptable for "specials" to which you give your own name and which are featured periodically. Pot-pies, hash, baked beans with country pork and similar items have been used to stimulate jaded appetites and increase sales. These Serving Kettles add showmanship to your chef's art.

Cat. No.	Net Wt. Doz.	Capacity	Outside Dimensions
0	17 lbs.	10 oz.	1 7/8" x 4 1/4" x 5 1/2"
00	17 lbs.	8 oz.	1 3/8" x 4 1/4" x 5"
000	14 1/2 lbs.	6 oz.	1 7/8" x 4 1/4" x 5"

Du-Chro, (formerly Regular Chrome),
Satin or Full Polish Chrome Finish.

THE GRISWOLD MFG. CO.



ERIE, PENNSYLVANIA

BUY-SELL-TRADE

Advertising is free to subscribers. Please limit length of ad to 24 lines @ 42 spaces per line plus name, address, phone. Longer ads will be run if there is room.

WANTED: Any #6 or #7 3-legged cast iron kettles, excellent to poor condition. Will pay good price. David Marbain, PO Box 1441 Redway, CA 95560 Leave message at (707) 923-9239

FOR TRADE: Griswold muffin pans #27,9,17, 272,26,34 slant; Odorless skillets; #31 rimless; several #665 5-in-1; #14 skillets; #7 Dutch Oven. WANTED: #50,100 and 19 muffins; sun dial, sad iron heaters, coffee grinder; cuspidor; turk head pans; skillet covers except 8 & 9 w/writing on top; Oval Roasters; Oval Skillets; 12 & 13 Dutch Ovens. I'm also interested in all black pieces with white porcelain (no chips). Call, lets talk. I also have other very nice non-Griswold iron. After 6:30 week days: (815) 455-4521 Bill Roberts

WANTED: #3 wood handle skillet; #14 skillet slant/EPU; #28 single loaf bread pan pattern 961. TRADE: All-In-One Dinner Skillet (3-section divided); dutch oven rack; World's Fair Award Griddle; Gas Griddle; #2 smooth bottom skillet. All of above is Griswold. Courtney McClendon, 11233 S.W. 114th Lane Circle, Miami, FL 33176 (305) 253-8035

WANTED: Griswold #13 skillet; #3 and #5 Oval Roasters. Will trade Wagner #5 oval roaster for Griswold #5. Roberta Wilson, PO Box 3613, Eureka, CA 95502 (707)442-7744

WANTED: Griswold #4 skillet, block TM/heat ring; #11,12,13 Dutch Ovens w/high dome lid. Bud Desforges, 4225 N.W. 21st Terrace, Gainesville, FL 32605 (904) 373-1499



Next issue
of CICN to
be mailed
on or about
May 20th

left No15 Griswold "Classic" gas parlor stove. Griswold probably made several styles or sizes of gas stoves of which this is a nice example. Even a gas range has been reported to have been seen. The stove pictured stands, by my recollection, about 30" tall and has mica windows covering three sides. Unfortunately, very little information has surfaced about the Griswold stoves. Anyone who has information or pictures are asked to contact me. -ed.

TRADE or SELL: Griswold extras- Santa; Rabbit; Lambs; Heart & Star waffle iron; #14 griddle; Dutch Ovens; Scotch Bowls; tobacco cutters; mail box; corn wheat & bread pans; skillets & lids; #12 gem muffin pan; #947 golf ball (Erie); plus some unmarked pieces or other brands; Mrs. Potts sad irons; dome iron rack; bundt pan; Wagner Greaseless skillet; spittoon; perfect waffle iron (rare) design. Send a SASE and I will send complete list & price plus description. Col. John Paul, PO Box 993, Cherokee Village, AR 72525 (or) phone (501) 257-2861

WANTED: Any nickel or chrome plated Griswold items not already in my collection. Send list with prices. Especially want nickel plated skillets, slant TM/Erie w/heat ring #1,2,3 & 13; Erie w/heat ring #5,6,10,11,12; block TM/smooth bottom #10; trivet for #5 Oval Roaster. Drop me a card or call. Roy G. Meadows, 56 Jeremiah Rd., Sandy Hook, CT 06482 (203) 426-6074 (nights)

WANTED: #5 Victor skillet (lots of writing); Griswold waffle iron 6/7 complete; muffin pans #5,6(944) with logo, 7,13,14(952),14(641),16,24,26(960),28(loaf),130,280; small Oval Casserole pans/lid; Skillet Covers, low dome w/raised lettering #4,5,11,12,13 chrome or enamel. Dick & Esther Miller, RD #2 Box 172, McConnellsburg, PA 17233 (717) 485-3412

FOR SALE: Griswold skillet set, slant/EPU, sizes 3-10, all excellent, restored and upgraded, \$250; griddle rack w/griddles 6-12, block TM, excellent, restored, upgraded, \$400; skillet rack w/all hinge skillets, sizes 3,5-9, restored, \$250; Griswold and Griswold-made No3 skillets, 21 of them and they are all different! \$250. Steve Stephens, 28 Angela Ave, San Anselmo CA 94960 415-453-7790 Also, I need a G.F.Filley No2 gem pan and have a Filley No1 pan to trade, or will buy. Will trade a Griswold No9 Oval Roaster trivet for a No3 trivet. I want a self-basting cover for a No7 or No8 Flat Bottom Kettle or the kettle with cover. Have for trade: Griswold No100 Hearts Star muffin pan, Square Sad Iron Heater, and a Lodge acorn stick pan (penis pan). Also Griswold 1Qt. Mortar/Pestal.