

CAST IRON COOKWARE NEWS

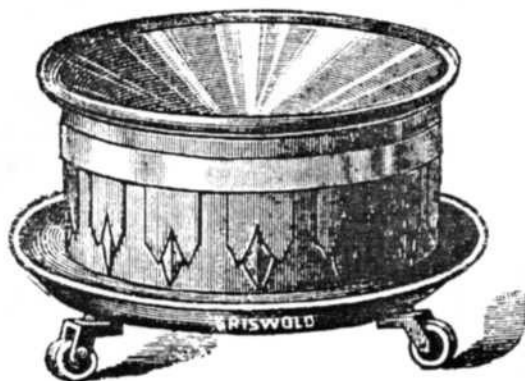
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The GRISWOLD CUSPIDOR, Salesman's Sample Size

It is doubtful that Griswold made the miniature spittoon pictured blow, right, for little girls to use in their doll houses, so for what purpose other than a salesman's sample would it have been made? It is nearly an exact copy of the full size Griswold Cuspador shown below, left, in a cut from the 1890-91 Griswold catalog. Note the finishes available. The miniature pictured measures about 3 1/4" across and is finished in a similar way: Bottom, top and bottom rims, inside, and castors are nickeled. The sides and trough are painted red with a thin gold stripe just down from the top. Most likely it also had a removable top as shown on the full size spittoon. The wheels are brass. The bottom is marked GRISWOLD MFG. CO. ERIE, PA PAT'D JULY 15, 1884. As for being a salesman's sample, remember that at least 99%, if not 100%, of the miniature cookware pieces made were for children's toys even though they are often incorrectly referred to as salesman's samples. This miniature spittoon, though, does not seem to be a piece that would have been made as a toy so, most likely, it is a salesman's sample. But who knows for sure? Note GRISWOLD shown on the bottom rim of the spittoon in the catalog cut. Not actually cast on the piece, the name was often shown on the sides of pieces in the catalog only. Note, too, the spelling CUSPADOR shown below. An early spelling or mistake? Webster spells it cuspidor. -ed. (photos and catalog courtesy Courtney McClendon, FL)



STANDARD CUSPADOR.



Removable Top, which cannot be knocked off. Always right side up. Body of Cuspador one piece only. Improved Castors, and finely finished.

No. 3,	5 x 10 in.,	per doz.	Japanned and Painted	\$20 00
" 5,"	" " " "	"	Painted and Enameled	28 00
" 7,"	" " " "	"	Em. and Nickel Edges	31 50



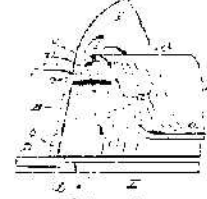
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LETTERS TO THE EDITOR

In the Harned book on p.135 is pictured an odorless skillet. It is listed as RARE but I have seen a lot of them during our travels and I'm sure other folks have also. I have never seen one with a name on it, however the pattern number does give the impression that it probably was Griswold. What I wanted to tell you is that I have found one with a name on it. Maybe there are others but this is the first one I have ever seen. It is marked exactly the same as the one in the book, plus it looks like all the others I have seen, but this one is marked SKINNER SAFETY KETTLE CO. ERIE, PA. Was this made by Griswold for the company named, or could there have been another company in the area. A friend from Erie told me that there is a Skinner Engine Works, but they only do large items such as engine blocks. Dick & Esther Miller, PA

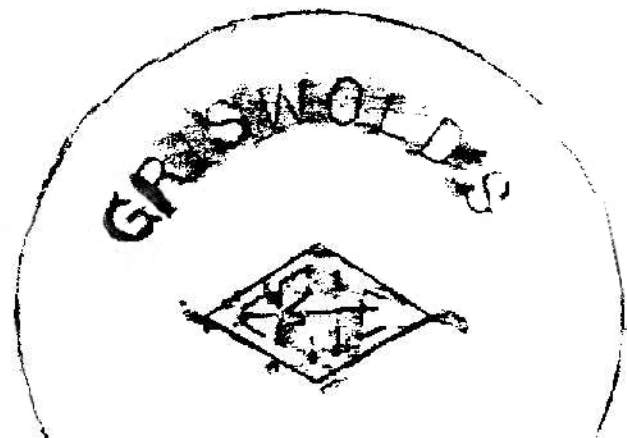
Years ago I came across a Griswold Safety Cooker with a slant TM and also marked SKINNER SAFETY KETTLE CO. on the bottom or something similar. In any case, it definitely included the name SKINNER. I have no idea who the Skinner Co. was or what their tie to Griswold was. There is no doubt, though, that the Safety Cooker I saw was made by Griswold and it was probably made for Skinner to sell. I am certain the Odorless skillet pictured in Harned was made by Griswold, especially after seeing the name Skinner on one. Also, the writing, pattern number and shape of the handle (similar to the ERIE double broiler) are all typical of early Griswold (ERIE) pieces. You might find some information on the Skinner Safety Kettle Co. in old (1890's) Erie city business directories. Any readers care to do some research and report back their findings? As to the rarity of the Odorless skillets all I can say is that I have seen a number of them but they are by no means common, especially outside of your area. See patent information at the top of the next column. -ed.

508,840. CULINARY VESSEL. WILLIAM HAILES, Albany, N. Y.; William H. Hailes and Frederick A. Hailes executors of said William Hailes, deceased. Filed Jan. 30, 1893. Serial No. 370,726. (No model.)



Claim.—A culinary vessel A, made integral with the supporting skirt B, by portion a' joining the upper margins of said vessel and skirt, the said skirt being wholly extended downwardly, so that its lower edge margin b projects below the line of the plain of said vessel and having with its upper end portion b' a cover receiving seat, and the vessel having one or more pouring spouts c extended laterally from within its chamber to the line of the cover receiving seat, while portion a' integral with both said vessel and skirt is provided with perforations e which communicate with chamber C between the walls of said vessel and the said skirt, the whole being provided with a suitable handle and combined with an arching form of cover F which has its margin edge seated on seat b', all substantially as and for the purposes set forth.

The above is taken from the Official Gazette of the U.S. Patent Office dated October 17, 1893, which is the patent date on the bottom of the (Griswold) Odorless Skillet. Oddly enough, the patent is not held by Griswold but by William Hailes of Albany, NY. What connection, if any, there is between Hailes and Griswold I do not know. Perhaps Griswold paid Hailes for the use of his patent. Hailes did patent (Sept. 4, 1883) and make a finely cast and designed broiler with his name making up part of the handle. I hope this sheds some light on a rather unusual piece which is almost certainly made by Griswold. Has anyone seen a tin cover for the Odorless Skillet? -ed.



The rubbing (above, reproduced in part—the circle is the heat ring, -ed.) is from a skillet like the no.411 (pattern no.), also called the No.1. The measurements are the same. As far as I know there is another one like it only in chrome. Mine is black iron and a very nice casting. It is one of my most prized pieces. Glenn D. Gary, KY

Letters to the editor, cont'd.

Here is a label out of a repro Square Egg Skillet from Tiwan. The repro is good except polished inside. The original is not. The rubbing of the ashtray with adv. logo inside is not an ashtray but a skillet. It does not have the holder for cigs on sides, just pouring spout. Also, "Heati-lator", "T Kettle" and "Cornstick". All are marked Griswold but have Tiwan stickers. Saw these at "Fred & Dotties" Wholesale house near Reading, Pa. They have several other cast iron items. Everyone should visit these places just to see what is being reproduced. Did get one of the skillets- am sending a rubbing of the inside and out.

Mary B. Antiques, Rogersville, AL

The rubbing that Mary sent of the advertising #00 skillet makes the repro look to be of a very high quality. I could not tell from the rubbing that the piece is a repro. It is marked ERIE, PA and pattern # 570A. The inside, bottom of the skillet is marked with the Griswold TM and around it are: GRIDDLES OVENS FRYERS RANGES SINCE 1865. I have not seen the repros that she wrote about but would like to. Buyers must be more careful than ever if they are to avoid these repros. See Glen Gary's letter on p.64 CICN about what is probably one of these adv. skillets that he saw. -ed.

Enclosed find a Xerox copy of two skillets. As you can see, the one on top says Favorite Cookware, Chicago Hardware Foundry Co., North Chicago, Ill. The other one has the regular marking of Favorite Piqua Ware, #1, and has a dark brown enamel coating. Both are the same size and look identical. I assume both are #1 skillets, since the one is marked 1. Were both made by the same company? Is the Chicago Hardware one an advertising piece? A salesman's sample?

Irv Wagenschur, DE (302) 762-6614

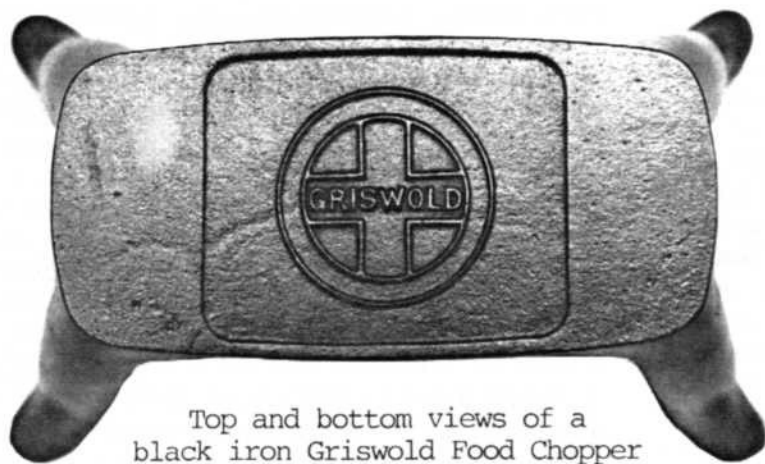
Irv mentioned that the two skillets were for sale although his letter was back in January. He might still have them so I've included his current phone #. My knowledge of the Favorite Cookware from Chicago Hardware Foundry Co. is very limited. I do believe that they acquired at least the cookware line from the Favorite Stove & Range Co. in Piqua, Ohio sometime in the early 30's. Other sketchy information I have mentions the Favorite plant being shut down in Sept. 1934 after the death in 1933 of the principal stock holder and moving force of the company. Anyway, there is

most likely some connection between the two companies that made these two skillets. The Chicago Hardware Foundry skillet would be a size 1 also. It might have been given out as an advertising piece but I doubt it as other pieces of full size cookware made by them also have similar writing on the bottoms. To my knowledge there are no salesman's samples in cast iron cookware. All small pieces I know of (except possibly a tiny Griswold omelette maker similar to a waffle iron and marked FACSIMILE) are toys. I would welcome any proof that any of the miniatures are salesman's samples. Likewise, virtually all of the so called salesman's samples stoves are, in reality, toys; even the relatively large and fully functional ones. My information on the stoves comes from The Antique Stove Association of which I am a member. The enamel on the Piqua ware skillet is porcelain. I have seen it done in a deep red, blue and the mahogany (as Favorite called it) that you have. They also made many in black iron. Chicago Hardware F'dry Co. made, in addition to cast iron cookware some interesting hammered cast pieces which are non-magnetic. Could they have been some kind of cast stainless steel? They are a silvery grey in color. -ed.



above Griswold Flat Bottom handled griddle for use on electric stoves; c. later 1920's. This piece has a wooden handle.

From the collection of Bill Roberts, TX



Top and bottom views of a black iron Griswold Food Chopper Stand. Date of manufacture is unknown but, from the look of the trademark, I would think it to be from the mid-30's. Pattern number 1335.

This is a rare piece that I do not have more information on. -ed.



Photos courtesy of Don Lake, PA



Right, top and bottom A wonderful, early waffle iron, both in style and casting quality. The maker's name is on the side opposite the recipe but is mostly unreadable. The name ends in son (Samuelson?) and is followed by Cols. O. (Columbus, Ohio) and PAT. APD. FOR. Why the recipe side is so deeply imprinted but the other side is barely readable is a mystery to me. There are indications that other writing on the pattern has been filled in. Possibly the pattern had been sold to or used by some other foundry than the original one that made the patterns. Even the recipe, with the partially blank lines of writing may have been changed. Interestingly, I had another waffle iron, made of aluminum, with an identical pattern on the inside and virtually the same recipe, although teaspoon was substituted for do. (dollop). It was made by the Atlas Brass Fdy. Co., also of Columbus, Ohio, and had wooden handles. Neither of these two irons is made to go in a frame. They are just held over the burner or fire. I have used this iron, but not with the imprinted recipe. -ed.



The following is copied from an original, c. 1920 FAVORITE HOLLOW WARE catalog issued by The Favorite Stove & Range Co. which was located in Piqua, Ohio

HOW FAVORITE HOLLOW WARE IS MADE

Favorite Hollow Ware is made in one of the largest, most modern, and most completely equipped plants of its kind in the United States. From beginning to end of the process only skilled workmen handle the hollow ware, and inspection standards are most rigid.

The first step is to secure the highest grade, toughest, and smoothest castings possible to make, so that the ware will successfully withstand the extreme heat and long, hard usage to which hollow ware is subjected. Expert chemists, therefore, have prepared a formula for the mixing of our iron which is unequalled.

Test bars are taken every day at the beginning, during the middle, and at the end of every heat in our cupola. These test bars are placed in a machine and weight is slowly added at the center, until the breaking point is reached. In every case, a bar of Favorite iron will bend slightly before breaking--showing a most unusual and unequalled strength in our iron.

Our patterns are the smoothest it is possible to make and are so gated as to equalize the strain in cooling so there will be no tendency to breakage, as is often the case in crudely-made utensils where no attention is paid to this important detail.

The use of fine molding sand and facing is an important factor and it gives our castings that exterior smoothness and evenness not found in other ware.

After molding, Favorite Hollow Ware is thoroughly cleaned in revolving mills where thousands of small star shaped pieces of iron (pictured at right -ed.) revolve with the ware, thoroughly removing all sand or any other foreign substance that may have adhered during the molding process. This sand and dust is carried away by a fan exhaust system.

During the days that the hollow ware is undergoing this cleaning process, the exterior of the ware acquires that soft velvety finish so pleasing to the eye, and so clean and sanitary to use.

The ware next goes to the grinding department where special machines, designed and made by us exclusively, grind and polish the interior of the ware.

The ware is revolved at a high speed in one direction, and the grinding and polishing wheels set in at angles revolve in the opposite direction. The speed of the two surfaces revolving in opposite directions is so great that only the toughest castings would withstand the strain. Several manufacturers do not attempt this grinding process, because the ware will break in the attempt. It is necessary, however, as it removes the scale from the inside, exposing the pores of the iron making it possible to season in the ware in a way that could not be done otherwise. This accounts for its wonderful efficiency in cooking.

After being polished all pieces of ware are given a coat of lacquer to guard against anything that would mar or interfere with the brilliancy of the ware during the packing and shipping.

Every piece of hollow ware is carefully inspected, and we never allow an imperfect piece to leave the factory.

All pieces are carefully packed with straw in barrels and boxes so they will reach destination in perfect condition.



Above

Some of the "stars" referred to in the paragraph to the left. These particular stars are ones I dug from the floor of the old Griswold Mfg. Co. foundry in Erie, Pa. in 1986. They are shown 60% of full size. Of irregular size and shape, most show a lot of wear from being tumbled with the ware during the cleaning process which lasted several days according to the Favorite catalog. Some of these stars show a shiny, flat spot in the center from years of being walked on where they were imbedded in the oily dirt floor of the Griswold foundry. -ed.

COOKING UTENSILS

For Use With Transpeed Units



The above utensils are especially designed for use with *Transpeed* cooking units in ranges and hot plates. Because of their rugged construction they are suitable for either commercial or domestic use.

Transpeed utensils are made of pure cast aluminum of ample thickness to insure even heating. Each has two metallic rings cast as an integral part of the bottom. The outer ring containing small steel armatures is the heating ring. The inner ring is necessary to hold utensil against unit when electricity is turned on. Immersion in water does not damage utensils and they may be washed in the usual manner. When used with tightly fitting covers shown above, they are ideal for waterless cooking.

Although these utensils must be used with *Transpeed* units, they may also be used with other electric units of the conventional type or over a flame without damage and with very little difference in efficiency. This enables food to be brought to a boil quickly on a *Transpeed* unit and then removed to another burner for simmering. This frees the *Transpeed* unit for other fast preheating or heavy duty work if so desired. If no further cooking is to follow, of course the *Transpeed* unit may be used on "low" or "medium" heat.

Each *Transpeed* utensil carries the same guarantee that is placed upon the finest Griswold ware. Other Griswold utensils may be equipped with rings for use with *Transpeed* units. Consult our representatives or write the factory for information on items not listed here.

THE GRISWOLD MFG. CO.



ERIE, PENNSYLVANIA

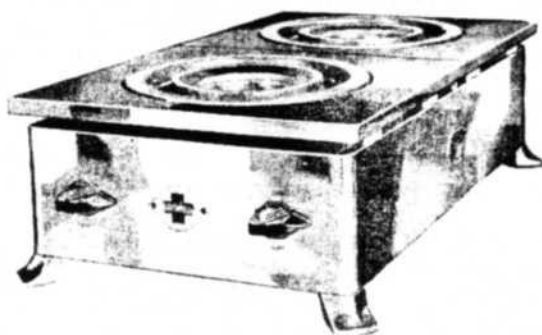
TRANSPEED UNIT HOT PLATES

The Fastest in the World

These remarkable hot plates open new opportunities to reduce operating costs and increase profits. Because of their tremendously fast preheating, it is never necessary to leave them turned on between orders. During the slack hours of the day large equipment may be turned off entirely and those occasional orders handled on a TRANSPEED hot plate. Although it is necessary to use special utensils with these hot plates, a complete variety is available so that the user may duplicate the same cooking operations that were previously done upon several different pieces of equipment.

TRANSPEED hot plates are 85% faster than any other hot plate on the market, and 20% faster than a giant range burner. They not only preheat faster but actually cook faster because of their ability to supply heat as fast as it is used.

Actual saving of electricity is approximately one-third of the amount ordinarily required. Such economy is due to a number of factors. The efficiency of the TRANSPEED principle accounts for a portion. The fact that it is necessary to use TRANSPEED for a much shorter period of time accounts for another. It is impossible to remove the utensil from the unit when electricity is turned on, thereby insuring that the unit will be turned off when orders are removed. A warning signal sounds if a unit should be turned on when there is no utensil in place, giving further protection against wasted electricity from careless operation.



No. 352X



No. 352

There will be no interruption of service or repair bills to pay when you use TRANSPEED hot plates. The principle upon which these units are constructed does not depend upon the use of a resistance wire which might fail at a critical time. TRANSPEED units do not deteriorate with use, and should serve their owners indefinitely.

TRANSPEED hot plates produce more work from less space because of their greater speed, and because they will cook larger quantities of food. Fewer units will be required to handle any given volume of business.

Safety should always be considered when purchasing restaurant equipment. Unlike other hot plate units, TRANSPEED units do not produce heat within themselves, but generate heat directly in the utensil. It is possible to boil water and then place the hand upon a TRANSPEED unit without discomfort. This feature does much to prevent accidental burns. It is impossible to cause a utensil to accidentally slip from a TRANSPEED hot plate and scald the operator. TRANSPEED hot plates provide the user with the greatest possible margin of safety in every respect.

TRANSPEED hot plates are controlled by 3-heat switches in the conventional manner. They must be connected to a three-wire, single phase, 50 or 60 cycle circuit.

Catalog Number	Description	SPECIFICATION			
		Wattage	Location of Switches	Net Wt. pounds	Ship. Wt. pounds
351	One-unit Hot Plate	2600	Front	34	53
352	Two-unit Hot Plate	5200	Front	65	92
353	Three-unit Hot Plate	7800	Front	96	129
352X	Two-unit Hot Plate	5200	End	65	92
353X	Three-unit Hot Plate	7800	End	96	129

Standard Voltages—115/230 and 120/208 volts

Standard Unit Wattages—High 2600, Medium 1100, Low 700 watts.

Finish—Polished Chrome

Connection—Cord and Attachment Cap

Always Specify Voltage and Frequency of Electrical Service

THE GRISWOLD MFG. CO.



ERIE, PENNSYLVANIA

BUY-SELL-TRADE

Advertising is free to subscribers with a limit of 24 lines @ 42 spaces per line plus name, address, phone. Next deadline: Aug. 20

WANTED: Griswold slant/ERIE skillets nos. 4,6,9,11,12,13,14. TRADE: no.11 block TM/EPU/heat ring skillet. Norm Thompson, PO Box 27225, Tempe AZ 85282 (602)969-8706

WANTED: Griswold #33 Monk Pan; #2 wood handle skillet; #34 slantTM Plett Pan; #100 Hearts Star muffin pan. Larry & Suzette Foxx, 400 Creek Rd, Carlisle PA 17013 717-243-9231

WANTED: Griswold dutch oven trivets nos. 6,11,12; tops for nos. 8 & 10 dutch ovens; bottom for no. 7 dutch oven; #4 block TM skillet w/heat ring. Have for TRADE a 5 in 1 breakfast skillet. Bud Desforges, 4225 N.W. 21st Terrace, Gainesville, FL 32605 (904) 373-1499

FOR SALE: Griswold #7 Tite Top Baster, real nice, \$65; #12 bailed griddle, \$30 (block TM); #12 block TM skillet, \$60; #10 low skillet cover w/writing, \$65; #10 chuck wagen dutch oven, \$100; Erie #7 skillet, \$30; Erie #9 skillet, \$40; Favorite #8 skillet, \$25. Wanted: Griswold #14 bailed griddle block TM; #5 skillet w/heat ring; #5 and #6 low skillet covers w/writing; #5,7 and 9 Oval Roasters with trivets; #7, 8 and 10 Tite Top Dutch Ovens w/writing on top; Victor #6 and 7 skillets w/lots of writing. Art Revel, 19260 S.E. 395 Ave., Sandy OR 97055 503-668-5003

ALWAYS WANTED: Unusual Cast Iron Cookware (CIC), strange Griswold, G.F.Filley, Barstow, Keen Kutter/Simmons, Buck & Wright, W.C. Davis cookie/biscuit & figural/cake molds, waffle/wafer irons, broilers, press/roll over Springerlie molds, children/salesmen's samples, plates & platters, coffee roasters, corn dog & ice cream cone makers, 2-spot 'flop' griddles, acorn 'penis' pans. Whatever CIC ephemera (trade catalogs/cards, ads, etc.) or items unusual in size, shape, or especially internal pattern. Describe & price. Joel Schiff, 321 E. 12th St., Ney York City, NY 10003 212-777-1296

FOR SALE OR TRADE: Miniature G.F.Filley teapot, 4" tall. Nice. C.D. Richards, 3012 E. 51st Apt. 45, Tulsa, OK 74105 918-745-2007

DESPARATELY WANTED: Wagner corn dog iron on square frame. Also, any maker's wafer irons if unusual. Carolyn Nelson, 775 Quincy Dr., Roselle, IL 60172 (708)893-6186

FOR SALE: Griswold lamb cake mold in orig. box, exc. cond. \$80 plus shipping. Also have trivets for sale if anyone cares to write- will describe & price. Lorraine Carroll, 5220 W. 24 St., Cicero, IL 60650 (708) 863-6336

FOR SALE: Griswold No8 wood handled griddle, block TM, \$50; No262 cornstick pan, \$90; No3 skillet, slant/EPU \$12; skillet rack w/ full set of hinge skillets \$250; Victor skillet set, latest, sizes 7-9, \$140; Favorite No7 low flat bottom kettle \$35. Still have about half of what's on my last list. Will send an updated list upon request.

FOR TRADE: Griswold No100 Hearts Star muffin pan; 1 Qt. mortar & Pestle; Square Sad Iron Heater, early; No9 trivet for oval roaster; Filley No1 muffin pan; Lodge acorn stick pan (penis pan); Axford Cloverleaf Pancake griddle. WANTED: Griswold No50 Hearts Star muffin; No2800 Wheatstick pan; No3 trivet for Oval Roaster; No7 French Waffle iron; No13 skillet cover; No3 hammered skillet cover; Flat Bottom Kettle with cover that has basting rings inside the cover (or just the cover, size 7 or 8); Filley No2 muffin; Favorite 9-cup large, deep popover w/cutouts. Steve Stephens, 28 Angela Ave., San Anselmo, CA 94960 (415) 453-7790 Also want Favorite 2-loaf "Corn Bread Pan"

WANTED: Griswold Catalogs, paper products, any paper materials associated with Griswold Co., and paper materials of other cast iron cookware companies. Paul Robinson, PO Box 279, West Barnstable, MA 02668 Tel. (508) 420-3200 FAX (508) 420-3100 Will buy paper or trade cast iron for paper.

Wanted: Griswold No3 wood handled skillet in any condition. Courtney McClendon, 11233 S.W. 114th Lane Cir., Miami, FL 33176 (305) 253-8035 Also want No4 wood handled skillet and No28 single loaf bread pan (may be marked 961 pattern # only)

Also have to trade: Griswold Heat Regulator No300 and Wapak No8 and No11 indian skillets. Want Griswold No4 skillet with block TM and heat ring. See my ad previous column Bud Desforges

FOR SALE: Griswold Santa Claus cake mold, exc. cond. \$575. See my ad previous column. Art Revel

Do you have extra or unwanted pieces of iron cookware to sell or trade? Do you really need or want all those pieces stored away in boxes, closets, and basements? Run a free ad here and make some of those pieces available to other collectors. -ed.