

CAST IRON COOKWARE NEWS

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From the Editor...

This issue of Cast Iron Cookware News begins the second volume. A continuing problem has been getting the newsletter out on time so, to catch up a bit, I have made this a double-sized issue. You will now receive fewer than six issues in this volume but you will still get at least 36 pages, in all, of the same, quality material. If you do not have the back issues and want them, now is the time to get volume one (issues 1-6). I have 12 sets left at the reduced price of \$12 p.p. Since each volume contains completely new material, a complete set of CICN is a valuable reference now and will be even more so in the future.

-ed.



Above Yes, the No.1 Griswold skillet does exist. The photograph to the left was taken by the editor of one in a friend's collection. The pencil rubbing on the right, sent in by Glen Gary, Owensboro, KY, is of the bottom, from the heat ring inward. Shown full size, it is not marked with a number "1" on the top or the bottom but can be considered a No.1 since it has the same 411 pattern number. The one that is marked No.1 is done so only on the bottom. What is strange is that the No.1 and No.0 skillet (pattern 562) are virtually the same size. Any dimensional differences are very slight and not readily apparent to the eye. So far the No.1 skillet has not shown up in any Griswold catalog which might give us a clue to its purpose for being made: Was it a toy or was it made to be used as a regular cooking piece? Due to its small size and not being evenly graduated downward as the 14 through size 2 skillets are, it would seem to be a toy skillet. Except for the No.0 waffle iron, all of the No.0 toy pieces, including the No.0 skillet, are grouped together by pattern number in the 560-570 series. The waffle iron, which was made earlier as a toy than the other pieces, has pattern numbers 406, 407 and 408. As you can see, the No.1 skillet, with pattern 411, is grouped by pattern number right there with a toy piece. It, too, could have been a toy.

Left Small, but definitely not a toy, a No.2 wood handle in the editor's collection is the smallest of the sizes 2-12 offered by Griswold. It measures exactly 12" overall. Pattern # is 735.

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LETTERS TO THE EDITOR

I found on my last little trip a ham boiler marked "ERIE", slant TM. Haven't seen any around, hope it's a good find.

Larry Benzel, WA

I would say it is a good find as I've never come across one in all my travels and have only seen one or two in collections. Ham boilers make wonderful holders for kindling and wood for woodburners. In my opinion the Griswold ham boiler has a bit of a klunky look. -ed.

I have two Griswold pups, one marked and the other looks like it is brass plated--very different --same pup. Another piece of iron, this is interesting, is a Wagner Jelly Roll Pan. I called Wagner in Ohio. A lady there has literature on Wagner and hopes to write a book. She did not give me any info as to how old this pan is.

Lorraine Carroll, IL

All of the so called "Griswold" pups are probably not made by Griswold although it is possible that they were. A genuine Griswold Pup will be marked on the back with indented lettering GRISWOLD and 30, which is the pattern number. The originals are quite smooth castings and most, if not all that I have seen, have not been ground on the bottom but have a small lump of metal. I have seen quite a few different finishes from black to white with ears, mouth and eyes a different color. There are also many pups which are not marked or are marked with other names such as Heinz. I am definitely not an expert on Griswold Pups but just wanted to point out that many of the pups one sees are probably not made by Griswold and you should not be paying a premium price for them. I am not familiar with your Wagner Jelly Roll Pan and would like to see a picture(s) of it. I know of no one currently working on any books on cast iron cookware so lets hope the woman you talked to does her book as it might spark more interest in Wagner who did make some fine pieces of iron. -ed.

I'd like to see price/value guidelines other than the ones in the Harned book which are unrealistically high.

Ed Myers, Scottsdale, AZ

Others have expressed the same interest but I have refrained from giving prices for several reasons: There are such a range of prices on most pieces, depending on who and where you get them from and the condition, markings (sm. or lg. TM, etc.). I have primarily enjoyed collecting iron cookware as a hobby and not paying much attention to what each piece is worth. Now I am finding many putting such high prices on pieces that one almost has to deal with iron collecting as a business or investment, neither of which appeal to me. Also, I am not an expert when it comes to determining prices. If you have looked at the lists of iron for sale that I have sent out with CIGN you will see what I value pieces at. Yet I hear of people who pay much more or get a bargain for much less. In the end, who knows just what a piece of cast iron cookware is really worth? -ed.

The biggest problem is gathering enough pieces that are considered of value and tradeable. No one wants to sell anything, the process is slow and at times very frustrating to say the least. I've talked to a number of people who, if given the chance, will take advantage of you. I believe in a good deal but why do so many think they have the best and your pieces are just average. It's sort of like buying or dealing on a car.

William Roberts, Crystal Lake, IL

It sounds like you are dealing with those people who deal in iron as a business or investment. I have run into the same problems. First, it is getting hard to find any good pieces let alone build up a trading stock. Second, people don't want to sell because they can't replace it. Third, not everyone has to come out ahead in a trade. But, many do believe their piece is better because they have owned it for awhile and have grown fond of it and maybe they want something better before they are willing to turn loose of it. Or maybe their \$40 Santa "bargain", suddenly "worth" \$500 (retail), should be worth an even trade for a \$500 (bargain) ERIE skillet clock which is really worth much more. Ignore those who are out to profit from you and deal only with those people who you can go back to again and again and feel that you have been treated fairly. -ed.

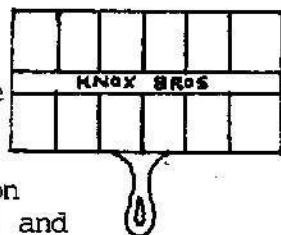
I am a dealer and would like to hear more about what will be selling (auction previews?) and what has been sold (auction & show reports) complete with prices.

Randy Tompkins, Monroe, MI

A number of dealers and dealer/collectors subscribe to CIGN and I feel this is a valid request. However, it is not so easy to do. I live in a part of the country nearly devoid of auctions or shows that have much in the way of iron cookware. For prices to have any meaning one has to know the condition and specific markings of each piece and whether or not a piece actually sold at the price given. If there are any subscribers who would like to send me complete and accurate information on prices I will try to print them. Also, if you go to an auction or show and would like to report what you saw or found I will be happy to print it as long as you give specific details (i.e. "I bought a No5 Griswold skillet w/block TM and heat ring in very good, unrestored condition", rather than "I bought a Griswold No5 skillet"). Auction previews are just about impossible to include in CIGN due to the time factor. An auction comes and goes much faster than I publish CIGN. I also feel that the type of information which I have included in CIGN is more useful to a greater number of subscribers than would be prices and show reports. I welcome any comments on this subject.

-ed.

Does anybody know anything about "KNOX BROS"? We have a muffin pan like the one on p.86 (french roll) of McNerney's book except a long handle is on the side (no end handles) and "KNOX Bros" is in the narrow band in the center. Will try to get you a picture for the next CIGN.



Paul & Lynette Conrad, St. Louis, MO

I do not recall having seen a french roll pan like yours and, in any case, the side handle is very unusual. Neither do I have any information on the maker. Maybe one of our readers can help? If you can get a clear picture of it I will run it in CIGN.

-ed.

I am interested in information on Wagner Ware (skillets specifically), history, etc. Any suggested readings?

Tony & Donna Tschirky, Stockton, CA

Unfortunately nothing has been written or reprinted that has to do with Wagner or any other company other than Griswold. CIGN will periodically include information on Wagner. Anybody with specific question or requests for certain info can call or write me and I'll try to answer them.

-ed.

Have you ever heard of a "Rev-O-Noc" waffle iron? I saw one for sale on a Griswold ring for \$35. Did Griswold make it as far as you know?

Karen Day, Palestine, TX

Griswold did make the iron you saw. They are not particularly rare and the price was about right. Griswold made quite a few pieces for other companies. I do not know who Rev-O-Noc is but it could be a large hardware wholesaler. Do any readers know anything about Rev-O-Noc?

-ed.

I would like to know if the following items were marked Griswold: Nut crackers, stove lid lifters, boot jacks, shovels, tack hammers, poker, scrapers, tongs (what kind)?

James P. Griswold, Carrollton, MO

I have seen a stove lid lifter and it was marked but the other items I have never seen nor know anyone who has any. These pieces were listed on p.36 of CIGN but their existence I know of only from the card shown on pgs. 30-31 of CIGN. At the time this card was printed (probably 1901) many Griswold pieces were probably being marked ERIE. It is likely that the pieces would be marked with pattern numbers.

-ed.

I recently got a "Wagner 1891 Original Cast Iron Cookware 10½ Inch Skillet" with seasoning instructions cast into the bottom. What do you know about it?

Eleanor Clayton, San Francisco, CA

Wagner (General Housewares Corp.) is currently making a line of iron cookware they call "Wagner 1891 Original". It includes three skillet sizes, a dutch oven, I believe, and probably other pieces. These pieces in no way resemble those that Wagner made at any time in their past except that the skillets use the "Sizzle Server" type handle. The castings are heavy grainy and not ground on the inside. Wagner began iron cookware in 1891 with very fine and lightweight castings. The company was known as the Sidney Hollow Ware Co.

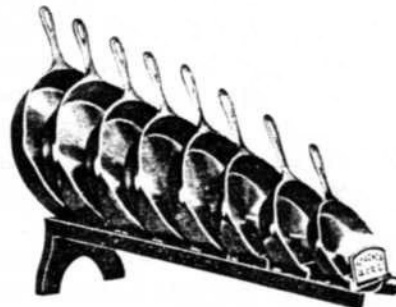
-ed.

WAGNER DISPLAY RACKS

"SILENT SALESMEN"

SKILLET RACK

This attractive skillet rack is given free on request. It holds eight skillets of any size. It is well finished in stained wood and suitable for counter or window display. It helps the customer select the size skillet wanted and brings them to the attention of the passer-by. It has doubled skillet sales for dealers who display it prominently.



GRIDDLE RACK

The Griddle Rack is similar to the skillet rack. It holds five griddles of any size or style. This rack is also given free on request.



DUTCH OVEN and TEA KETTLE RACK

The Wagner rack for Dutch Ovens or Tea Kettles is most suitable for counter or window use. It is attractively finished in enamel, and holds three Round or Oval Roasters or Tea Kettles. The lid of the top Roaster may be raised to display the self-basting feature and invite inspection. Furnished to buyers of Roasters or Tea Kettles.



WAFFLE IRON RACK

This Waffle Rack invites sales by displaying the merchandise so it may be inspected, and the pans operated as on a stove. Finished in an attractive enamel. Furnished to buyers of waffle irons.

GENERAL INFORMATION

DIRECTIONS FOR SEASONING WAGNER CAST IRON WARE

Cast Iron Ware unlike most cooking utensils, improves with use. It must, however, be properly "broken in". Instructions for seasoning the utensil are printed on the Wagner label attached to each utensil. For the information of dealers and their sales clerks, we give here more detailed instructions.

To Remove the Anti-Rust Coating—Boil the utensil for about fifteen minutes in a strong solution of sal soda and water or a solution of a good washing powder such as Gold Dust, etc. Then wash it with soap and water using a stiff brush. Rinse the utensil and dry it thoroughly. Clean all covers in the same way.

To Season the Utensil—Cut up a liberal amount of beef suet into the utensil. *Unsalted* lard may also be used. Put the utensil in a moderate oven and let the grease

simmer slowly for three or four hours. The longer it is allowed to simmer, the more thoroughly will the pores absorb the grease. Occasionally during the process rub suet thoroughly into the *outside* of the utensil, and on the *inside* and *outside* of the cover if there be any.

After thus "breaking in" the utensil with the suet, pour out the grease, clean it with tissue paper, and the article is ready for use. *Do not wash* the utensil for the first few times it is used or until the pores are thoroughly filled with grease. Simply clean with tissue paper or a dry cloth and lay away.

The more an iron utensil is used, and the more grease it soaks up, the better are its cooking qualities. It may *then* be washed freely.

CAUSE OF COMPLAINTS

When properly seasoned, there is no more satisfactory or indestructible utensil than Cast Iron Ware. Occasionally the utensil is not seasoned properly, causing complaint. For the benefit of the dealer we treat the most common complaints below:

"Turns Food Black"—This complaint is caused by not removing the anti-rust finish, by not scrubbing the utensil

or cover thoroughly before using, or by using dirty suet, lard or drippings in the seasoning.

"Utensils Rust in Use"—This is caused by not seasoning the utensil thoroughly with suet before it is used, by washing it too soon after it is first used or by keeping it in a damp place before it is fully seasoned. A well seasoned utensil will *never* rust.

ORDERING

Please use the *catalog numbers* when ordering. Also give the *names of the articles*. Be sure the *quantity* of each item ordered is specified clearly. This will facilitate prompt shipment.

As a rule the last numeral in the catalog numbers, designates an old trade number; as the 1058 Skillet is the old trade number 8 skillet—or capacity as the 682 Sauce Pan is a two-quart pan.

Telegraph orders are given special attention. A saving in rate will be effected by using the Code Word for each item.

ADDITIONAL CODE PHRASES

DIPQA.....	Ship by Express
EMPIA.....	Ship by Freight
CIDOK.....	Ship by Parcel Post
HOLPE.....	When can you ship?

PACKING

Every piece of Wagner Cast Iron Ware is given an anti-rust finish. This is for protection in shipment and in the dealer's stock. It is necessary that this film be removed before use. After the article is seasoned according to the instructions given above, it will not rust, and will improve with use.

In addition each piece of Wagner Ware, with the exception of Waffle Irons and very heavy goods, is wrapped in a heavy shipping paper. This paper eliminates rubbing, scratching and breakage, and keeps the articles from getting shop worn in the dealer's stock.

Here and on the previous page are reproduced two pages from Catalog Number Forty-Eight, copyright 1927 by The Wagner Manufacturing Co. The catalog contains Cast Aluminum, Polished Iron and Nickel Plated Cooking Utensils.

Correction: The previous two pages (Wagner sheets) are numbered incorrectly. P.43 should be 44 and p.44 should be 45.

Letters To The Editor, cont'd from p.43

Steve, I think in one of your newsletters you could ask if other members would like to have a list of all the other members' phone numbers. I feel this would really help my collection grow.

Bud DesForges, Gainesville, FL
904-373-1499

Knowing or meeting other collectors can be beneficial in many ways, not the least of which is being able to buy, sell and trade with them. But how do you meet other collectors around the country except by chance. No problem with those who advertise in CIGN, but what about all the other subscribers? I will not give out my mailing list or other subscribers phone numbers but I will encourage all subscribers who have not advertised to do so. Send me an ad which introduces yourself to the other subscribers. Tell briefly what your interests are and if you are open to buying, selling, trading, allowing others to visit you or would like to visit others or correspond. Is there a particular area you are knowledgeable about and are willing to share. Ads are free. Do it!

-ed.

I just picked up a #1 Favorite skillet. Can you tell me what it is worth? I want to sell it or trade it for padlocks. (see Irv's ad in "Buy-Sell-Trade")

Irv Wagenschnur, Norristown, PA

No. Not without knowing condition, is it black iron or porcelainized? I would guess that a nice black iron one would sell for \$50-100. There is no established value on this uncommon to rare skillet and it is worth only what a willing buyer will pay a willing seller. Your skillet was sold as a toy. It is the same size as a Griswold No0 skillet except the handle is longer. Favorite also made a "0" sized toy skillet with a shorter handle. It is more rare than the No1 Favorite. Many of the No1 skillets were porcelainized on the bottom and top of handle. I have seen them in dark red, mahogany (grained) and I think they made a nice, medium blue. I was able to remove the porcelain from my No1 by chipping away at it for four hours with a auto body pick hammer. It was not in very good condition to begin with.

-ed.

I'd be very interested in learning as much as possible to prevent me from purchasing any more counterfeits. I have a fake mortar & pestle, match safe and "0" frypan. I also learned from these mistakes!

John Harahan, Bala Cynwyd, PA

John was not a subscriber last year or he would have seen p.15 of CIGN about fakes. As I tell everyone, learn to tell an old casting from a new one. If in doubt do not buy. Old castings, especially those from the major manufacturers, are of good quality, fine grain, light weight and often show definite signs of wear from years of use. Writing on the pieces will be neat and uniformly spaced, especially if it is from Griswold. Learn to know old rust from new, chemically induced rust. Look for pattern numbers on Griswold pieces; originals had them, fakes often don't. A recent fake is a toy sized Griswold heart star waffle iron. It is advertised in the Antique Trader for \$10 including shipping. How many have paid \$\$\$ for one thinking it was a real find? There are no original Griswold toy heart star waffles. The fake has the Griswold trademark in the center and no other writing nor pattern numbers. It is a poor casting, too. Here's a run-down on what's available: Griswold toy heart star waffle (fake), No262 Cornorwheat Stick Pan (repro and fake), toy ham boiler 6" long (fake), match holder (fake?), mortar & pestle (repro? I haven't seen one), size 0 skillet (poor repro); Wagner toy waffle (repro), toy tea kettle (repro); E.C.Simmons (Keen Kutter) toy waffle (fake), size 8 waffle (good repro-a hard one to tell, it's rather grainy). Are there any I've missed?

-ed.

BUY-SELL-TRADE (continued from p. 54)

WANTED: Any nickel or chrome plated Griswold items not already in my collection; trivet for #5 Oval Roaster. Drop me a card or call. Roy G. Meadows, 716 Christian Dr., Charleston, W.Va. 25303 304-744-5418

WANTED: Griswold No13 lg.TM skillet; meat loaf pan; Safety Cooker. Advise condition and price to Dean Fitzwater, 15431 S.E. 82nd Dr., Suite G, Clackamas, OR 97015 503-655-3963

WANTED: Griswold Nos. 4 and 5 skillets with heat ring and large, block TM. Bud DesForges, 4225 N.W. 21st Ter., Gainesville, FL 32605 904-373-1499

No.7 skillet, sm.TM w/late handle has been verified. Add to chart of pg.3 of CIGN.

GRISWOLD SKILLET COVER CHART compiled by Steve Stephens

Similar to what I did for Griswold skillets (p.3 CIGN), this chart shows what sizes of Griswold Skillet Covers were made and in what variations. A blank box on the chart indicates that a cover was not made.

Pattern numbers are shown to aid in identification of different styles and variations. Covers were not made for skillet sizes 0,1, 2 or 20 as far as I know except that a stamped aluminum cover with the basting rings stamped in was made for the no20 skillet. I do not know of a cover having

been made for the no14 bailed skillet, any "VICTOR" skillets, or the early, deep skillets with pattern numbers 732,733 and 734. With one exception, different styles of covers are interchangeable among any of the standard skillets and the later, deep skillets with pattern numbers 777,778 and 779. The hammered skillets and covers are slightly smaller than the smooth skillets and covers in their respective sizes. Any reader who can offer corrections/additions to this chart is asked to write the editor.

	2	3	4	5	6	7	8	9	10	11	12	13	14
low, writing on top		463 ...		465	466	467 ..	468 .	469 .	470 ..	471	472 ..	473	474 ...
low, smooth top										471	472 ..	?	474 ...
high, writing on top					1046	1047 ...	1048 ..	1049 ..	1050 ..				
high, smooth top		1093 ...	1094	1095	1096	1097 ..	1098 .	1099 ..	1100 ..				
high, TM on top		1093	1094	1095	1096	1097	1098 .	1099 ..	1100 ..				
high, small TM							1098 .	?	1100 ..				
high, hinged, sm.TM		2593		2595	2596	2597	2598 ..	2599					
hammered, hinged		2093		2095 ..			2098 ..						

Low covers are slightly domed while the high covers have a high dome shape. Low writing covers have a large, block TM and are marked with the 1920 and 1925 patent dates, or just the 1925 date, or, rarely, Pat. Appl'd For. Low smooth top covers have a large, block TM and are marked with, although I am not certain, one or both dates or none at all. These low smooth covers were offered during the period the high smooth and/or the high TM on top covers were offered. If you wanted a cover larger than a no10 you had to buy the low style as the larger sizes of high covers were not made. High writing top covers have a large, block TM and the 1920 and 1925 patent dates on them. High smooth and high TM on top covers are identical except for the addition of the TM on the top of one. Both have a medium sized large, block TM and are marked with Pat. 1,330,209 and 1,554,360. These are the 1920 and 1925 patents. High sm.TM covers are the same as high smooth top covers except they have the sm.TM and are not marked with patents. High hinged covers are the high sm.TM covers with the addition of the hinge. Wouldn't it be wonderful if Griswold made the low writing covers in size 2 and especially size 4. That would make an impressive display of matching, graduated covered skillets. Maybe a no4 will show up but, right now, there is no evidence of there being one. This chart is complete and accurate to the best of my knowledge. Again, if anyone has more information I would welcome hearing from them. -ed.

As an afterthought I decided to rate the different skillet covers as to relative rarity. Bearing in mind that no skillet covers are really common or very easy to find I have used the following notations under the pattern numbers: . (common) .. (uncommon) ... (rare) (very rare) These ratings are approximate and might vary one point either way for many of the covers but should be close enough to give an idea of how hard it might be to find each one. And I almost forgot three unusual covers: Washington Bicentennial skillet cover for no8 skillets, pattern 1056 (?); No15 Oval Skillet cover, pattern 1013C (I know of no cover for the No13 Oval Skillet); and, for the No768 Square Fry Skillet with handle on the corner, cover No769. All of these are rated very rare.

A LOOK AT GRISWOLD CATALOGS AND PRODUCTION

When I first began to work on this article it was to be a comparison of the offerings in two Griswold catalogs: one dated 5-26 and the other 3-32. But, having copies of several other Griswold catalogs, I decided to expand this article to cover a broader time period.

Many Griswold catalogs are comprised of bulletins, with each bulletin covering a general or specific line of Griswold's production. For instance, in Catalog No55 there are separate bulletins for cast aluminum, iron hollow ware, waffle irons, electric appliances, household hardware, dampers, gas hot plates, and ovens. The following catalogs, bulletins and price sheets were referred to in the preparation of this article:

Bulletin E-7 of Catalog No49	c.1920
Bulletin E-10 of Catalog No55	8-26
Bulletin E-11	3-32
catalog dated 2-42	2-42
price sheets "Effective Dec.11th, 1950"	

Catalog No49 has one bulletin dated 11-19 and a price sheet dated July 9, 1920, so it may be assumed that the catalog is c.1920. The "E" bulletins in all the catalogs contain all, or nearly all, of the iron hollow ware (cookware) that Griswold produced.

Regular Skillets

E-7	Nos. 2-14	
E-10	Nos. 2-14	Nos. 13 and 14 have opposite side handle for easy handling
E-11	Nos. 2-14	Nos. 12, 13 and 14 have opposite side handle
1942	Nos. 3-10, 12, 14	Nos. 12 and 14 have opposite side handle
1950	Nos. 3, 5-10, 12, 14	(Nos. 12 and 14 have opposite side handles)

No mention is made of opposite side handles on the larger skillets in E-7 and I do not believe they had them then. The No14 bailed skillet is first shown in E-11 and is also in 1942 but not in 1950. The No20 skillet is shown in 1942 and 1950 but might have been made somewhat earlier.

Skillet Covers

	No.3	4	5	6	7	8	9	10	11	12	13	14
E-10	-	-	-	466	467	468	469	470	471	472	-	474
E-11	463	-	465	1046	1047	1048	1049	1050	471	472	473	474
1942	1093	1094	1095	1096	1097	1098	1099	1100	-	472	-	474
1950	1093	-	1095	1096	1097	1098	1099	1100	-	472	-	474

Skillet Covers were not available in E-7. Numbers shown above are the Cover Number (pattern number) for the different sizes of skillets. E-10 and E-11 covers all have writing on their tops and the large, block TM on their undersides. Note that three sizes of covers were added to E-11 and that covers for Nos. 6-10 were changed to the high domed style while the others remained the low style. By 1942 all covers except for Nos. 12 and 14 were high domed but were of a different style with no writing on the tops although, probably at some time slightly earlier, the covers were made identical but with a raised logo on their tops. Nos.12 and 14 were probably smooth topped in 1942.

Catalog No55, available in reprint from Chuck Wafford (see CICN p.10) is comprised of numerous bulletins with the following dates: 8-26, 5-28, 10-29, 1-26, 12-29, 3-29, and 5-30. Waffle irons are contained in Bulletin W-12 dated 1-26.

Bulletin E-11 was kindly sent to me by Mike Wassell and Kathy Herritt, Shippensburg, PA. It contains all the cookware including the waffle irons and is dated 3-32.

The fourth catalog is not numbered but is dated on the back cover 2-42. I do not know if it is a complete or partial catalog but it seems to include all the iron cookware.

Finally, I used some "List Prices" sheets (they are marked "H.W. Catalog") "Effective Dec. 11th, 1950"

The dating of these catalogs is important as it enables one to approximately date different pieces and it indicates the times they may have been introduced or discontinued. It also gives the length of time a piece was in production. However, Griswold did discontinue making some pieces, but reintroduced them at a later time.

Be careful in taking any or all of this article as absolute fact as Griswold may not have followed, to the letter, what their catalogs indicate.

-ed.

The 1950 price sheet does not give pattern numbers for the covers but they were the same as those in 1942 unless, in 1942, the nearly identical logo-topped covers were offered. In any case, the pattern numbers would be the same. Covers 1098, 1100 and possibly 1099 have been seen with the small TM. These may be the ones offered in 1942 and were probably the ones offered in 1950. Nos. 12 and 14 remained large TM while all the other sizes were a medium large, block TM.

Victor Skillets

E-7	Nos. 7-9	Victor skillets have been made since the 1890's, but the two smallest
E-10	Nos. 6-9	sizes were added toward the end of their production which accounts for
E-11	Nos. 5-9	the rarity of Nos. 5 and 6 Victors. All sizes were likely dropped
1942	n/a	from production in the mid to late 30's but, in any case, did not
1950	n/a	appear in the 1942 or 1950 catalogs.

Wood Handle Skillets

Shown in sizes 2-12 in catalogs E-7, E-10 and E-11. Not available in 1942 or 1950.

Extra Deep Skillets

E-7	Nos. 8,9,10	There are <u>two</u> series of Extra Deep Skillets. E-7 offers the earlier
E-10	Nos. 8,9,10	ones which have sides which slope outwards more, giving a wider top.
E-11	Nos. 8,9,10	There are no skillet covers to fit these earlier deep skillets which
1942	Nos. 8,9	have pattern numbers 732, 733 and 734. E-10 and E-11 offer the
1950	n/a	later deep skillets, pattern numbers 777, 778 and 779, which take

standard skillet covers. Pans shown in the 1942 catalog are possibly small TM ones since the 777 deep skillet was made with the small TM and, possibly also, 778 (size 9).

Chicken Fryers

E-11	No. 8	In most cases probably identical to the later style Extra Deep Skillets
1942	Nos. 8, 9	but offered <u>with</u> cover. 777 pattern deep skillets are found marked
1950	No. 8	on the bottom <u>Cast Iron Skillet</u> and they are more often seen marked

Cast Iron Skillet Or Chicken Pan. This latter pan is believed to be the one offered as a Chicken Fryer in catalog E-11. 1942 pans are probably small TM and 1950 pans certainly are small TM. One other pan exists that could also be the Chicken Fryer offered in E-11. This deep skillet, pattern 768, is nearly identical to pattern 777 except that it has a heat ring and is marked on the bottom Cast Iron Chicken Pan. It has the large, block TM as do the earlier 777 pans.

Regular Griddles

E-7	Nos. 6-10	Also known as a Handle Griddle. Nos. 6-10 were available from early
E-10	Nos. 6-10	on when they were marked "ERIE". No.6 is very hard to find, indicat-
E-11	Nos. 6-10	ing that it was not a popular size, and that is probably why it did
1942	Nos. 7-10	not show up in the 1942 catalog.
1950	Nos. 8-10	The change to small TM cannot be pinpointed but by 1950 it is most

likely that most of the pieces that were eventually produced with the small TM were being offered that way.

Wood Handle Griddles

Shown in sizes 6-10 in catalogs E-7, E-10 and E-11 but not offered in 1942 or 1950.

Bailed Griddles (round)

Offered in sizes 10, 12, 14 and 16 in E-7, E-10 and E-11 but not available in 1942. In 1950 it was again offered but only in sizes 12 and 14 with the small TM.

Long Griddles

E-7	Nos. 7-11	With one exception all of the Long Griddles during all of these
E-10	Nos. 7-11	years had rather constant measurements for each size even though
E-11	Nos. 7-11	there were some changes in trademarks and handles on the ends.
1942	Nos. 7-11	E-7 and E-10 show the No 8 griddle to be 8½ by 19" while the
1950	Nos. 8-11	later catalogs show a much shorter and wider griddle. In E-11

it is 9½ by 17 3/16" and in later catalogs changes only slightly.

Oval Griddles

No discernable differences in E-7, E-10 or E-11. Sizes 7-10 offered. Oval Griddles are not shown in the 1942 or 1950 catalogs.

Skillet Griddles

Nos. 107, 108, 109 and 110 are shown in E-7, E-10 and E-11. Only Nos. 108 and 109 are shown in the 1942 and 1950 catalogs. Small TM used on 108 and 109 in later years.

Dutch Ovens

E-7 "Tite-Top Baster" Nos. 6-13 Trivets were initially available for 8 and 9 only.
 E-10 "Tite-Top Dutch Oven" Trivet furnished with each size. Inside of cover "as cast"
 E-11 "Tite-Top Dutch Oven" w/trivet. Inside of cover with "Clean Easy" porcelain.
 1942 "Tite-Top Dutch Oven" w/meat rack and "Clean Easy" porcelain finish inside cover.
 1950 Nos. 6 and 8 only, with stamped aluminum trivet.

Furnished in Nos. 6-13 during all of the above years except for 1950. The "meat rack" is made of wire and takes the place of the earlier cast iron trivets. "Baster" and early "Dutch Oven" covers are low domed while later (E-10?) "Dutch Oven" covers are high domed. Nos. 7-9 in 1942 are possibly the later style pots with medium large, block TM and late style smooth covers. Nos. 6 and 10-13 are probably the earlier pots but possibly with the writing removed from the tops of the covers. In 1950 No.6 is still probably the earlier style large, block TM pot but with no writing on top of the cover. No. 8 Dutch Ovens in 1950 are certainly with small TM and were available with the following covers: Pyrex glass or cast iron with the inside of the cover "Plain" or with "Clean Easy" porcelain finish. No. 8 Dutch Oven covers were available separately in 1950. Nos. 6 and 8 w/iron covers "Pre-Seasoned, High Polished Ware" in 1950.

Dutch Oven-Bailed-with Legs

Nos. 8-13 are shown in catalogs E-7, E-10 and E-11 but not in the 1942 or 1950 catalog. All except No.10 are just about impossible to find. Covers for all sizes are flanged so that hot coals may be placed on them to give cooking heat from the top.

Oval Roasters

E-7 Nos. 3,5,7 Plain finish; no trivet available; no basting rings on cover
 E-10 Nos. 3,5,7,9 Plain or polished finish; trivet furnished; basting rings on cover
 E-11 Nos. 3,5,7,9 Plain or polished finish; trivet furnished; basting rings on cover
 1942 Nos. 3,5,7,9 Plain or polished finish; meat rack furnished; basting cover
 1950 n/a

"Plain Finish" shipped unless orders specify "Polished Finish". Most Oval Roasters seen have the plain, as-cast, finish. The polishing was done only on the inside.

Flat Bottom Kettle and Iron Cover

Offered in sizes 6-10 in E-7, E-10 and E-11 catalogs. The kettles were "Shipped without Cover unless ordered with Cover". In the 1942 catalog only sizes 8 and 9 were offered, with cover available on order. Flat Bottom Kettles not shown in 1950 catalog.

Scotch Bowls

Nos. 2-5 are shown in catalogs E-7, E-10 and E-11; Nos. 3 and 4 in the 1942 catalog. No Scotch Bowls are shown in the 1950 price sheets.

Tea Kettles

E-7 early "ERIE" style, pit or flat bottom
 E-10 No58 Flat Bottom Colonial Design (capacity 5 quarts)
 E-11 No58 Flat Bottom Colonial Design-"Plain Finish" shipped unless Order specifies "Galvanized Finish"
 1942 and 1950 No tea kettles offered.

Although appearing in at least two catalogs, the No58 Colonial Design cast iron tea kettle has yet to turn up in any collections as far as this editor knows.

Other Kettles, Bowls and Pots

The following were offered in E-7 and E-10: Yankee Bowl, Maslin Shaped Kettle, Low Kettle, Regular Kettle, Regular Bulged Pot, Flat Bottom Bulged Pot, Eccentric Kettle, Eccentric Bulged Pot, and Extra Large Eccentric Pot. Just a few years later, in E-11, only the Maslin Kettle, Yankee Bowl, and Regular Kettle were being offered. None were offered in the 1942 catalog except for the above mentioned Flat Bottom Kettle and Scotch Bowls and even these were gone by 1950. On page 35 of CIGN Scotch Bowls are being offered as gifts. This might have been Griswold's way of disposing of a limited number of remaining Scotch Bowls.

Cake Mold (bundt pan No965)

Offered in catalogs E-10 and E-11 but not in the earlier catalog E-7 although it is offered in a very early catalog, c.1895. Not shown in the 1942 or 1950 catalogs.

Lamb, Rabbit and Santa Cake Molds

E-7	n/a	Lambs pictured in E-11 and 1942 catalogs are the early
E-10	n/a	style where the back piece overlaps the front piece.
E-11	Lamb	There is no "No866" on the front of these earlier lambs.
1942	Lamb, Rabbit	Another difference is that the handles below the lamb's
1950	Lamb, Rabbit, Santa	head are somewhat lower on the earlier version than on

the later one. The earlier one also has the small tab handles on the front part while the later version has the large loop handles on the front part. Keep in mind that illustrations in catalogs may not be up to date so what you see is not necessarily what you get. The 1950 lamb is probably the later version which has pattern numbers 921 and 922 and has "No866" on the front. The earlier version is pattern number 865 and 866. Any differences in the Rabbit or Santa are very minor. Note how relatively new these sought after cake molds are.

Gem and Muffin Pans

E-7	1 3 5 6 8 9 10 11 12	15 16 17 18 19 20	22 26
E-10	1 3 5 6 8 9 10 11 12 13 14	15 16 17 18 19 20 21 22 23 26 27 28 50 100	
E-11	8 9 10 11 12	15 16 17 18 19	21 22 23 26 130 140 240 262 273 283
1942	9 10 11 12	18	22 23 240 273
1950	9 10 11		22 23 140 262 273

13,14,130,140 and 240 are turk head pans. 27 and 28 are wheat stick pans. 50 and 100 are Hearts Star pans. Short production runs of these pans account for their rarity. Pans offered in E-7 are probably earlier versions, some with pattern numbers only and others marked ERIE or GRISWOLD. E-10 seems to offer the later, fully marked pans.

Danish Cake and Plett Pans

E-7	(No31)	(No32)	(No34)	Early pans (probably those in E-7) had only the
E-10	No31	No32	No34	pattern number on them and were shown in the
E-11	No31	No32	No34	catalog by name. E-10, E-11, 1942 and 1950 show
1942		No32	No34	pans by number and name.
1950		No32	No34	

Patty or Timbale Irons & Patty Bowls

*E-7	irons: No1 No2	Patty Bowl: not available
*E-10	No1 No2	"Patty Bowl" 871
E-11	No1 No2 No3	"Patty Bowl" 871
1942	No1 No2	"Deep Patty Bowl" 72, 71
1950	No1 No2	"Deep Patty Bowl" 72

The shallow No1 irons come in round and fluted patterns. Both of the deep No2 and No3 irons come in fluted round and fluted heart patterns. No3 irons are about $\frac{3}{4}$ " larger across than No2 irons and are very rare. In catalog E-11, combinations of sets were available with the Patty Bowl (871) and irons. In 1942 similar combination sets were offered but with the Deep Patty Bowl (72) and irons. In 1950, Combination Patty Set No3 was offered which contained 1 set each of No1 and No2 irons together with the No72 Deep Patty Bowl. Another Patty Bowl, pattern 71, was sold in 1942. It came with or without cover, was marked "Deep Patty Bowl" and had the large, block TM and ERIE, PA. U.S.A on the bottom. It was also known as a Hot Pot. Capacities of the Patty Bowls are as follows: 871-1 $\frac{1}{2}$ qt. 72-1 pt. 71-scant pint.

*Note: In the catalog that E-7 is part of the Patty Irons and Waffle Irons are actually shown in a separate bulletin, W-9, and not in E-7. E-7 is shown above under Patty Irons and also under Waffle Irons to maintain continuity in the designation of the different catalogs and years. In the same manner, Patty Irons and Waffle Irons in catalog No55 are shown in bulletin W-12 rather than in E-10. In E-11, 1942 and 1950 the Waffle Irons and Patty Irons are shown together with all the other items covered in this article. This note also pertains to E-7 and E-10 on the next page under Waffle Irons.

<u>Waffle Irons</u>	<u>*E-7</u>	<u>*E-10</u>	<u>E-11</u>	<u>1942</u>	<u>1950</u>
round-low side handle frame	Nos. 6-9	6-9	6-9		
low bailed frame		6-9	6-9	8	
high side handle frame	7-9	7-9	7-9		
high bailed frame		7-9	7-9		
Heart-Star, low frame		18,19	18,19		
Heart-Star, high frame		18,19	18,19		
hammered, low frame					8
square-low side handle frame	11				
low bailed frame		11	11	11	
high side handle frame	11				
high bailed frame		11	11		
rectangular-bailed frame (1)		12			
side handle frame (1)	12,13,14	13,14			
side handle frame (2)	2,1,0,00	2,1,0,00			

Notes: (1) Frames for the 12,13 and 14 Waffle Irons are of a medium height. (2) Frames for the 2,1,0 and 00 Waffle Irons are of a medium high height. (*) see page 51. In E-10 (actually W-12) where both bailed and side handle frames were available on the round Waffle Irons the catalog states, as E-11 does also, "Both low and high frame waffle irons are shipped with bails unless side handle pattern is ordered". Heart-Star Waffle Irons appear to have come only with bailed frames and those frames are identical to those that were used on the other round Waffle Irons for the same year. Note that No6 Waffle Irons were only available with the low frame. Surprisingly, the 1942 catalog shows the whole line of cast iron hammered cookware except for the Waffle Iron which is shown in the 1950 price sheets. Though my 1950 price sheets seem to be complete, no other hammered ware is listed. The hammered Waffle Iron is a wonderful piece; fairly rare but worth acquiring. Its frame is fully hammered with side handles. The irons are hammered and have Bakelite handles. The waffle pattern is comprised of hexagon knobs. All square and rectangular Waffle Irons are uncommon, especially the primitive styled Nos. 2,1,0 and 00 which look like they were designed in the 1880's (they probably were).

<u>Miscellaneous</u>	<u>E-7</u>	<u>E-10</u>	<u>E-11</u>	<u>1942</u>	<u>1950</u>
Deep Long Pan or Iron Heater	7-9	7-9	7-9		
Shallow Long Pan or Iron Heater		7-9			
Round Sad Iron Heater	plain	plain or polished			
Square Sad Iron Heater	plain	plain or polished			
Ham Boiler, flat bottom	8	8	8		
Gas Griddle	12	12	12		
Skillet Grill			299	299	
Heat Regulator			300	300	300
Round Breakfast Griddle			665		
Square Breakfast Griddle			666		666
Dinner Skillet-"All-in-one"			8		
Double Hinge Skillet				80	80
No.14 Bailed Skillet			14	14	
No.20 Skillet				20	20
Deep Fat Fryer				1003	1003
Double Broiler				875	875
No.0 Toy Cookware		see below			see below
Oval Skillet					15
Square Egg Skillet					1090
Serving Kettle w/Cover					0
Skillet Ash Tray					00

No.0 Toy cookware is shown only in the E-10 catalog although the 1950 price sheets list the No.0 skillet as a One-Egger Toy Skillet. The set in E-10 is comprised of: Tea Kettle, Skillet, Griddle, Tite-Top Dutch Oven and Waffle Iron. "The bright labeled boxes in which the complete sets are packed make wonderfully attractive counter and window displays. Also packed individually, wrapped in paper. Write for prices." The "All-in-one" Dinner Skillet was sold with Self-Basting Dome Skillet Cover (1048).

Right Griswold shipping bag, a Xerox copy of which was sent to me by Irv Wagenschnur, Norristown, PA. Could the bag have been used to ship replacement food chopper knives or some other small part, to a customer, in this case DeWitt Holt(?), Box 185, Bala Cynwyd, Penna. John Harahan--you live there--would you see if you can track down DeWitt and see what he received?
-ed.

\$250 FOR RELIABLE MAN OR WOMAN; distribute 2000 free packages Borax Powder with Soaps, etc., in your town. No money or experience needed.
N. WARD CO., 220 Institute, Chicago.



MAYBE you haven't tasted waffles for years—but you remember how good they were. Why not make them yourself at home. Crisp and light, done to a rich golden-brown, every one just right—never a scorched or doughy waffle if you use the

GRISWOLD WAFFLE IRON

But be sure it's a Griswold Iron with deep pattern, air cooled handle, protecting ring that catches grease and batter and keeps the stove clean. The Griswold Iron turns without lifting from the fire.

Send for **FREE Recipe Book.** Most dealers can sell you a Griswold Waffle Iron—if yours cannot, write for name of nearest dealer who can.

The Griswold Mfg. Co.
1063 W. 12th St., Erie, Pa.
Makers also of the famous **BOLO OVEN**, Griswold Quickly Cleaned Food Choppers, Tempered Aluminum and Old Fashioned Iron Hollow Ware.



Left Griswold ran series of ads in several magazines during different periods of time. This one, from a 1915 Womens Home Companion was sent in by Larry Martin, Rogue River, OR If YOU haven't tasted waffles from a cast iron waffle iron (and Griswold's are the best -ed.) why not make some. (They are good! -ed.) This is the first time I recall seeing Griswold mention "Tempered Aluminum". They are probably referring to their cast aluminum ware.

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.

Note: If you are selling something please include the price. It is very helpful to potential buyers if you do so. -ed.

WANTED: Griswold no3 chrome skillet w/large TM in ex. cond.; No5 block TM skillet w/heat ring; block TM bailed griddles Nos. 10,12,14; less common sizes skillet covers w/writing; 3-leg Dutch Oven Nos. 8,9,11,12 and 13. Art Revel, 19260 S.E. 395th Ave., Sandy, OR 97055 503-668-5003

WANTED: one leg (pattern 1701) for Griswold gas hot plate (stove). Bev Clark, PO box 134, Riverton, KS 66770 316-848-3327
Also want Griswold Oval Roaster, any size.

WANTED: Griswold No4 slant TM skillet; No5 slant/EPU skillet. Bill Roberts, 20 Dole Ave., Crystal Lake, IL 60014 815-455-4521

HAVE: Nice No13 Dutch Oven Cover w/writing. WANT bottom to go with it or will consider sale or trade. Want Griswold No14 Skillet Cover. Joe DeBroeck, 918-287-3987

FOR SALE: Griswold #0 skillet \$50; #80 Double Skillet \$45; #9 Dutch Oven, slant TM/Erie \$55; "ERIE" #8 Flat Bottom Kettle \$45; #8 Skillet Cover \$12; "ERIE" #3 Scotch Bowl \$35; #12 slant TM skillet w/heat ring \$60; waffle iron, low frame, slant TM \$40; #10 slant TM skillet w/heat ring, some pitting on bottom \$25; Wagner Bacon & Egg skillet \$12; Favorite Dutch Oven w/trivet \$30; unmarked 1-lip skillet \$15. Tom Kelleher, R-1, Dallas, IA 50062 515-947-3403

WANTED: Griswold #5 Oval Roaster; #11 and #13 skillets. Will buy or trade. Roberta Wilson, PO box 3613, Eureka, CA 95502 707-442-7744

WANTED: Griswold #3 Oval Roaster; 5 O'Clock Tea Set w/stand (alum); Dutch Oven & Waffle Iron Display Racks; cast iron saucepans- do not have to be Griswold. Jim and Sally Swanson, 3302 W.11th St., Erie, PA 814-838-1866

TRADE: for Griswold bundt pan: Perfection "Waffle Baker" Pat'd May 8, 1883; fancy pattern inside. Col. John Paul, PO box 993 Cherokee Village, Ark. 72525 501-257-2861

WANTED: Cover for Griswold red/cream casseroles pattern #81 similar to p.106 Harned. Braç Makin, Rt.4 box 355, Clinton, TN 37716 615-945-1517 (cover should be pattern 81)

FOR SALE OR TRADE: Toy Stover and Wagner waffle irons (no repros). Have several Griswold waffle irons for sale-No7 #309; No8 #889. Have 18 irons, many different makes, without stands. Have 12 stands w/o irons. WANTED: Toy Griswold waffle iron and any other toy irons except Wagner and Stover. Need waffle stand for 6" Wapak and 7.8 Wright & Bridgeford. Would like to correspond with other waffle iron collectos to buy, sell and trade. Gary Stubblefield, 30 Crazy Horse Cyn. Rd, Salinas, CA 93907 408-663-4411

WANTED: Griswold, all skillet lids except 8 & 9. Cream & red, black & white porcelain, all types. Also wood handle skillets.

TRADE: Griswold Santa mold; Wapak Indian. Call, let's talk. Bill & Barb Roberts, 20 Dole, Crystal Lake, IL 60014 815-455-4521 after 6:30 wk days or weekends.

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

WANTED: No4 Wapak Indian skillet. Merle Henry, RD#5 Box 311, Lewistown, PA 17044 717-543-5016

FOR SALE: G.F.Filley muffin pans #3 & #5 \$100. ea., #11 & #12 \$125. ea., Waffle iron \$125., 3 1/4" tall toy tea pot \$265. Griswold low base Heart Star #18 waffle iron \$90. C.D. Richards, 3012 E. 51st St. Apt. 45 Tulsa, OK 74105 918-745-2007

TRADE: Griswold Santa Claus-Rabbit-Lamb & Bundt pan cake mold; No13 Dutch Oven; Nos.7 & 9 Oval Roasters, no trivets; vapor stove griddle pattern No.774; No10 BarBQ grill w/all parts; No10 Chuck Wagon Dutch Oven; many other hard to get pieces for trade on cast iron muffin pans: WANTED: Griswold muffins No4 pattern #957, 14(952), 14(641), 13(640), 20(953), 26(960), 28(961), 24(959), 50(959), 100(960), 270(636), 280(637), 2800(633). Glenn D. Gary, 4420 Englewood Dr., Owensboro, KY 42301 502-683-1939

SELL/TRADE: Favorite #1 skillet; trade for padlocks. Irv Wagenschnur, 317 Oxford Rd., Norristown, PA 19401 215-277-2630