

CAST IRON COOKWARE NEWS

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Vol. 1 No. 1

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From the Editor...

I have been thinking about doing a newsletter for the antique cast iron cookware collector for some time. Finally, here it is.

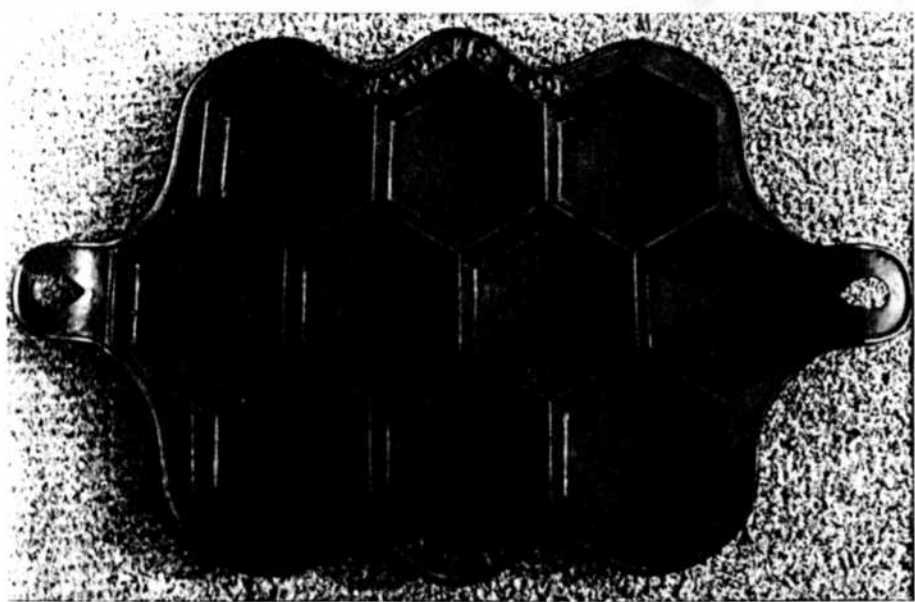
Cast Iron Cookware News will have articles and information on all types and makes of cast iron cookware made during the 1850-1950 period. From photographs of rare pieces to histories of the companies that made the ware. From old recipes to help you know how to use your iron cookware to reprints of original catalog material, advertisements, and patent information. From the plainest skillet to the fancy muffin pans. It will all be here in Cast Iron Cookware News plus free subscriber ads and a letters column to answer your questions or express your opinions.

Steve Stephens



Trademark appearing on Wapak skillets, waffle irons, dutch ovens and possibly other pieces from an unidentified period. The round trademark measures exactly 2 1/8" in diameter. Very little information has surfaced on The Wapak Hollow Ware Co. located in Wapakoneta, Ohio. They also made a line of skillets marked ONETA. Maybe some reader will be able to supply more information on this company.

Photo is from No3 skillet in editors collection.



W.C.Davis & Co., located in Cincinnati, Ohio, was a very early manufacturer of cast iron cookware. Also made in an identically styled 13-cup version and a 7-cup version which has a handle on one side similar to a skillet handle. No other styles of Davis muffin pans have been seen by your editor although he has an early Davis skillet which has an uncommon style. Believed to be a predecessor to The Favorite Stove & Range Co. located in Piqua, Ohio. Photo courtesy of Merl Hostetter.

LETTERS TO THE EDITOR

Beginning with the next issue there will be a letters column. If you have any comments, suggestions, or questions please send them in before February 20 for the next issue.

FREE SUBSCRIPTIONS

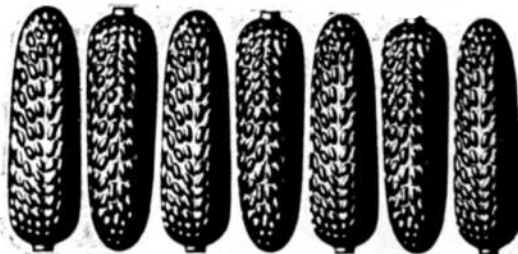
For proof that any of the following pieces of cast iron cookware were made you will receive a free one year subscription to Cast Iron Cookware News or, for current subscribers, a one year extension.

1. Griswold No1 skillet that is sized between a No0 and a No2 skillet. This is not the No1 Griswold skillet with pattern no. 411.
2. Griswold or Erie skillets No15-19 or larger than No20.
3. Erie skillets No0-4.
4. Griswold Oval Skillet other than No13 or No15.
5. Griswold Maslin Kettle which includes the marking on the bottom ERIE PA., U.S.A.
6. Griswold No2 or No7 muffin pan that is marked Griswold, Erie, or has the Griswold trademark.
7. Griswold or Erie muffin pans No4,25,29 or 30. May be unmarked but must have been made by Griswold.
8. Griswold No271 or 281 corn stick pans.
9. G.F.Filley muffin pans No9 or higher than No12.
10. Wapak Indian skillet with the Indian trademark larger than 3" diameter.

For this offer to be good you must submit to the Editor all of the below if possible:

1. Positive and verifiable proof in the form of photographs, copies of original ads or catalogs, etc., that the piece was made.
2. Pencil rubbings that clearly show all markings including pattern number, maker, patent dates, if applicable, and that show the piece's shape or outline and size.
3. Your source and/or reference(s).

No. 270
GRISWOLD
CRISPY
CORNORWHEAT
STICK PAN
ERIE PA USA
PAT. No.73326
636



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Subscriptions are \$15 and begin with the January issue and end Dec. 31st. Regardless of when you subscribe you will receive any back issues for the year. Send subscriptions and all material to: Steve Stephens, 28 Angela Ave., San Anselmo CA 94960



More than a skillet

NOT ONLY an excellent skillet—but an excellent roaster for smothered chicken, chops, small roasts. It is thick cast iron, heavy and even, with no thin spot anywhere. The cover also is thick cast iron, and due to patented drip-rings, is self-basting. The bottom of the skillet is level. This conserves heat. The ring and lip of the cover fit the edge and lip of the skillet. This conserves flavor. Still another virtue—this skillet will last all your life. Ask to see Griswold Cast Iron Skillets at a department, housefurnishing, or hardware store. The Griswold Mfg. Co., Dept B, Erie, Penna.

● Ever eat a bouquet of flowers? French Melange is like that, really! Make it in the Griswold Skillet, and serve it on nut-buttered bread at tea. For the recipe, write to "Aunt Ellen," Dept. B, The Griswold Kitchen, Erie, Penna.

● How to fry "Chicken Louisiana"... make corn pones... make green pea pancakes... marshmallow pudding—are all told you in "The Aunt Ellen Booklet on Waterless Cooking." Write for this.

GRISWOLD

Reg. U. S.  Pat. Off.

July 1930 Good Housekeeping

GRISWOLD SKILLET CHART compiled by Steve Stephens

Probably more iron cookware collectors have begun their collecting with a set of Griswold skillets than any other piece or make of iron. That was the beginning of my collection; a matching set of skillets and a dutch oven to cook in. At the start I had no idea where it would lead me to.

Almost immediately I became aware that putting together a matched set would involve collecting several different sets, i.e. sets of the different size trademarks and their variations. As a beginner I had no way to know which set I would eventually be able to complete. This table will give the beginner and advanced collector alike an idea of what sizes were made in each variation.

Checks in the table indicate that the skillet was made in that variation. I have verified these skillets by actually seeing them but would like to know of any possible mistakes I might have made. Where there is a question mark in the table it is likely, but not definite, that the skillet was made. In time I would like to verify the existence of these pans. There are question marks in the small TM skillet group not so much because they are hard to find, but because I have not paid much attention to them. ERIE skillets were definitely made in sizes 5-12 but I cannot be certain that all sizes were made in both the early and late styles, the late skillet having the rounded bottom edge. The easiest set to complete and the one most collectors try for is the large TM with smooth bottom.

	0	1	2	3	4	5	6	7	8	9	10	11	12	13	14	20
ERIE/spider									✓							
ERIE						?	✓	✓	✓	✓	✓	✓	✓			
GRISWOLD'S ERIE							✓	✓	✓	✓	?	✓	✓			
slant TM/ERIE		✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓			
slant TM/ERIE PA USA			✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
slant TM/ERIE PA USA ^{Smooth Bottom}						✓			✓							
block TM w/heat ring	✓		✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
block TM smooth bottom			✓	✓	✓	✓	✓	✓	✓	✓	✓					
sm TM w/early handle				✓	✓	✓	✓	✓	✓	✓	✓		✓			
sm TM w/late handle				✓	✓	✓	?	?	✓	?	✓					
sm TM w/grooved handle				✓	✓	✓	✓	✓	✓	✓	✓					
late, large TM				✓												

wood handle			✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓			
VICTOR						✓	✓	✓	✓	✓						
sm TM w/hinge for cover				✓		✓	✓	✓	✓	✓						

Notes:

updated 3/88

- ERIE'early'verified in sizes 6,8,9,10,11; ERIE'late'verified in sizes 7,8,11
- All skillets I have seen larger than size 10 have had a heat ring.
- Griswold catalog No.55, Bulletin E-10 (Aug. 1926) shows that wood handle skillets in sizes 2-12 were made. I have not seen them all but can verify sizes 2,4,6,7,8,10.
- The "late, large TM" in table was used on quite a few pieces at the end of production in Erie, PA. It is the trademark that appears on the Erie-made square skillet with the handle on the side. Many pieces using this TM were porcelainized.
- The skillets shown in the above table are all black iron and were produced in Erie, PA. Many of these skillets were available in nickel, chrome, or porcelainized finishes.
- VICTOR skillets were made as early as the ERIE skillets but probably only in sizes 7-9. Size 6 was added sometime in the 1920's and size 5 around 1930.
- No1 skillet is virtually the same size as No0 skillet and is possibly an earlier version of the No0 skillet which was sold as a toy.

Gem Pans

Our Gem Pans are far superior to other makes and give better results than sheet metal pans on account of retaining and equalizing the heat better.



Style F
Catalogue Number 1328



Style G
Catalogue Number 1329



For Vienna Rolls
Style H
Catalogue Number 1330



For Vienna Rolls
Style I
Catalogue Number 1331



Style O
Catalogue Number 1334



Style Q
Catalogue Number 1335



Style R
Catalogue Number 1336



Style S
Catalogue Number 1337

All Gem Pans are Plain, Smooth Castings

Gem Pans

Graham Gems, crisp on the outside - cornmeal muffins, golden brown and appetizing, breakfast rolls, piping hot and sweet smelling, pop-overs, heaping high - These are the things that appeal to every member of the family. They are unusually good when cooked in the dainty gem pans of Wagner Iron Ware.



Style A
Catalogue Number 1322



Style B
Catalogue Number 1323



Style C
Catalogue Number 1324



Style D
Catalogue Number 1325

Bread Stick Pans



Style E
Catalogue Number 1326



Style EE
Catalogue Number 1327

All Gem Pans are Plain, Smooth Castings

Gem Pans of The Wagner Manufacturing Company, Sidney, Ohio.

Taken from Catalogue Number Thirty, Copyright 1924, The Wagner Mfg. Co. This is not the complete selection of Wagner muffin pans. More will be pictured in the next issue of this newsletter. Some of these pans, notably styles F, Q, R and S were made later without the cutouts. Very early Wagner pans were marked only with the style letter. The Wagner Ware name or trademark was added later while many of the latest pans had only the Wagner Ware TM and the Catalogue Number on the back of the pan. Styles EE, Q, R, and S are often seen nickel plated. Castings were mostly of very high quality but there are variations among pans. Note the lid lifter handles on the Q-R-S pans.

RESTORING CAST IRON COOKWARE-part 1

How often do you find that piece you have been looking for for so long and it is in beautiful, clean, and ready to use condition? Not very often. So how do you go about restoring iron cookware to its original condition?

Assuming that you have a piece that is worthy of restoring, i.e. it is not badly cracked, or severely pitted from rust, here is one way to go about it. Every collector and dealer has his own way of restoring cast iron so you might want to try other ways you have heard about than what is outlined here.

The first thing you will want to do is to remove all the grease and carbon that has built up over many years of use and abuse. Note: You may not want to remove the old grease and carbon if you consider it as a patina which enhances the old appearance of the piece. It may even have a clean coating on it from having been well used and cared for. You can leave this alone and go no further with the restoration of the piece or proceed with the following.

Lye, in the form of crystals available from many supermarkets or chemical supply houses, will remove grease from cast iron cookware without being harmful to your health should you want to cook in the pan after it is restored. Easy-Off or other brands of lye-based oven cleaners will also work well.

Lye will not eat away at the cast iron even if the piece is left soaking in it for many months, but it will eat away at your skin. CAUTION: Lye is very caustic and can cause severe burns to the skin. Avoid contact; wear rubber gloves, eye protection and use whatever other precautions you deem necessary. When handled properly and carefully lye is not going to harm you or your pan.

Mix the lye solution in a metal or plastic container. A good quality plastic garbage can with lid works well but do not fill it over half full with water so as to be sure it does not split apart. The stronger the solution the faster the cleaning action. Also, the hotter the lye bath, the faster the cleaning action. If you have a "hot tank" you can clean lots of cast iron in a short time. DO NOT use a hot solution in a plastic container which would soften and weaken it possibly causing it to split. 125-175 degrees works well in a hot tank. Most people will use the safer cold bath.

Mix up your lye solution using about two pounds of lye crystals in 5-10 gallons of water. Pour the lye into the water, not the opposite. A large container is nice because you can fit almost any size piece you are likely to encounter. Carefully place the pieces you want to clean into the lye bath being careful not to splash the lye on you or surrounding surfaces. The length of time the piece must stay in the lye will vary from several hours to several weeks depending on the amount of crud on the pan, the temperature of the lye, and how hard the grease is baked on. When baked on hard over years of use the grease will turn to almost pure carbon and the lye bath, unless fairly hot, will have little effect on removing the carbon. Some hand scraping with a screwdriver, chisel or other scraping tool will help in carbon removal. There are a few other ways to remove the carbon that I will cover below.

When removing the piece from the lye you can use rubber gloves or fish for the piece using a hook fashioned from a coathanger. Rinse the piece off under running water using a stiff brush to help in removing the softened grease. A mechanics parts washing brush from auto supply stores works well, is inexpensive and lasts a long time. If you rinse under hot water the piece will air-dry. If not, you might want to dry the piece to preclude further rusting.

Another grease removal method is to burn the piece in a fire. Get it evenly cherry red but no hotter. If allowed to get bright orange an oxide scale will form on the piece which is very hard to remove. The piece can also warp ^{or crack} from excessive heat. It is best to leave this method for pieces with little value.

A self-cleaning oven works wonders on removing the baked on grease. Put the piece in the oven next time you clean the oven. You may have to increase the cleaning time by a half hour or so, but the piece should come out with only a light coating of ash which can easily be rinsed away in water. Caution: A lot of acrid smoke can be given off by this process. Keep an eye on the process and vent the room if necessary. Cast aluminum cookware can be degreased by this method also. Remove any wood or plastic handles or parts before cleaning in oven. Do Not put aluminum, or wood handles, in the lye bath as both will be ruined.

BUY-SELL-TRADE

Advertising is free to subscribers.
Deadline for the next issue is Feb. 20.
Please limit length of ad for next issue
to 12 lines @ 42 spaces per line plus
name, address and phone.

FOR SALE OR TRADE: 11 skillet lid (trade only); #4 Waterman \$55; #6 handle griddle, slant TM, 736 early \$50; #7 long griddle \$40; #7 skillet, block TM w/smoke ring \$15; #9 skillet griddle, sm TM \$35; Classic lemon squeezer \$65; #8 chicken pan (deep skillet 777) \$25; #871 Patty Bowl (pitted inside) \$20; #3 Yankee Bowl slant TM \$30; #7 skillet griddle, red enameled (some ships) \$30; #8 Oval Griddle (rough) \$20; #14 bailed griddle (sm. chip on side) \$20; square ash tray and round ash tray, both for \$25; 5 piece #0 toy set (waffle, griddle, T-kettle, dutch oven, skillet) Trade Only.

WANTED: #4 skillet lid, low w/writing; Loaf Pan Cover; #50 Hearts Star muffin pan; Cake Mold (Bundt Pan); #13 turk head pan; #14 gem pan (early Erie); #24 Erie bread pan; #2800 wheat pan; #240 turk head pan; #280 wheat pan. Mac McClendon, c/o Roadway, PO Box 2704, Hialeah FL 33012 305-253-8035 eves.

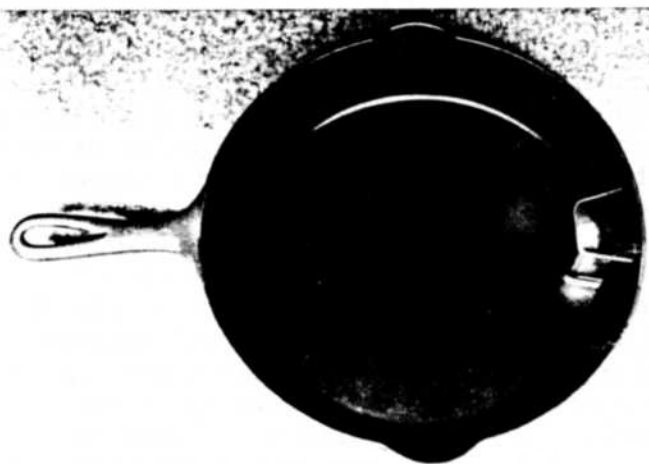
MUFFIN PANS WANTED: G.F.Filley #1,2 and 15; Erie #14 w/rectangular cups, 952; #26 & 28 bread loaf pans; Griswold #13 turk head; #280 & 2700 wheat pans; #27 & 28 wheat pan without cutouts; Wagner (may be unmarked) 3-cup fluted handled gem pan; 5-cup swirled turk head pan; pan w/four rectangular cups in a row; pan w/four round shallow cups in a row; pan w/five French Roll type cups in a row; Little Slam Bridge Pan 1340; Favorite PiquaWare "Corn Bread Pan"; large 9-cup popover pan; Waterman/R&E pan with three oval shallow cups marked PATIENCE PURITY TEMPERANCE; Barstow Stove Co. any pans except French Roll type.

Steve Stephens, 28 Angela Ave., San Anselmo CA 94960 415-453-7790 (early or late)

WANTED: Griswold Square Sadiron Heater; Skillet Grill inserts (299); oval griddles; #0 dutch oven; #0 griddle; milk box; Loaf Pan Cover; Victor Griswold skillets 5,6; Griswold's skillets 2,3,4,5,7,10; Erie skillets 5,6. Merl Hostetter, 1921 W. Smoketree, Apache Junction AZ 85220 (Nov.-Mar.) 602-983-2873 or Rt.3 Box 3120, Parma, Idaho 83660 (Apr-Oct.) 208-722-6474

WANTED: Wapak Indian skillets, waffle irons, kettles, dutch ovens; any Wapak Indian cookware. Earl Yarrow, PO Box 422 Moss Beach CA 94038 415-728-5468

WANTED: Griswold 965 Cake Mold; #13 Oval Skillet; pancake flop griddle with TM; 3-in-1 skillet insert for #8 skillet, 1018; griddle display rack; waffle iron display rack; low skillet lids #4,6,11-14 with writing on top; Flat Bottom Kettle with 1920 pat. cover, or cover only; #3 skillets w/wood handle; marked Puritan or Merit; chefs type skillet w/Bakelite handle, 2708; #0 griddle; Wagner "Skillet Oven" 1275; Also any very old stovetop skillets with fancy handles, one or no pouring lips, makers names, patent dates, etc. especially those with nice detail and smooth casting quality. TRADE: Griswold #15 oval skillet; #6 square skillet; #2,11,20 and 665 Breakfast skillets; #666 "Cliff Cornell" Colonial Breakfast Skillet; Loaf Pan; muffin pans #8,9,17,21,23,26,28,262, SR & Co and Puritan wheat pans; #7 Oval Roaster; trivet for #9 oval roaster; Classic Ice Shave Nol; rabbit; Double Broiler; Skillet Grill 299; Heat Regulator 300; dutch oven display rack; ERIE double broiler; Wapak Indian skillets #7,8; Favorite broiler skillet; Filley #7 T-kettle and muffins #3/5/10/11/12; Axford Cloverleaf Pancake Griddle; Stover toy waffle; Ace Cloverleaf Donut Form. Have more--inquire. FOR SALE: OVER 150 PIECES OF IRON: Griswold, Wagner and others; skillets, waffles, bowls, gas hot plates, oval roasters, double skillets, square skillets, griddles, muffins. Some are rare, most are uncommon and in very nice condition. SASE for list. Steve Stephens 28 Angela Ave., San Anselmo CA 94960 415-453-7790 anytime but early or late is best.



ERIE #8 odorless skillet picture sent in by Merl Hostetter. To work as it was designed the skillet would have to have had a cover. What did it look like? Cast iron or tin?