

# CAST IRON COOKWARE NEWS

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Vol. 1 No.2 Number 2 March 1988

### From the Editor...

The response to CICN has been very good with over 50 subscribers from the 140 copies distributed. If you like CICN please put in a good word to any non-subscribers who you think might be interested. I have done no advertising so far, being content at present to let subscriptions grow by word of mouth.

For those of you who want to keep your copies of CICN I have left enough of a margin at the left side so they can be bound without covering up the print. Pages will be numbered consecutively from issue to issue so that, in time, CICN will become a comprehensive reference on cast iron cookware. So, save your copies! A handy and inexpensive binder to use is the Accopress Presstex series 25070 (the last number will change depending upon color) available from any stationery store for about \$2.



An assortment of very early and fancy skillets in the author's collection. Probably dating from around 1860 to 1900, most of these were made with one pouring lip which was usually placed on the left hand side of the pan. Many have heat rings on the bottom while others are smooth bottomed or have very short feet. Common to virtually all of these particular pans is a very high degree of workmanship, casting quality and design.



A Griswold trademark not often seen is shown here inside the inner reinforcing ring of a No8 handled griddle. To the editor's knowledge this TM was used only on round and long griddles and for a short period of time, probably in the 1890's. The inner part (just the ERIE in the smaller diamond) was used on an early Griswold Danish cake pan. Does anyone know of a different piece using this trademark?

LETTERS TO THE EDITOR

Did you find out anything about the Frank W. Hay bunđt pan; was this an advertisement item, or what is your opinion?

Dick & Esther Miller, McConnellsburg PA

Dick and Esther sent me a rubbing of their pan. It has the following markings on the bottom: FRANK W. HAY & SONS JOHNS TOWN PA 965 PAT MARCH 10 1891 Each word is on a different segment of the pan. This pan is identical to the one that is marked Griswold and was doubtless made by Griswold. I have compared both the Hay pan and the Griswold one side by side and they are identical in every way except for the markings on the bottom. Of interesting note is the fact that Johnstown PA was, by 1873, the leading steelmaking center in the United States. The great flood that swept through Johnstown was in 1889. I have no other information about this pan. Is there anyone who knows more or who lives near Johnstown who can research Frank W. Hay & Sons and find out what type of business they ran and its possible ties to Griswold? The Editor

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...If you have any information on new books published we would appreciate the information. Mr. and Mrs. Lawrence Lee  
Lebanon TN

Very few books have been written on cast iron cookware. Please see the write-up on three that I know of in this issue. I have heard that there is a new Griswold book with a green and tan cover coming out of Paducah, KY but have been unable to verify it. Can any reader help or let me know of other books on cast iron cookware? I have a book on Griswold cast iron pattern numbers in the works but will not promise a date for it yet. The Editor

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An interesting event came up recently concerning the date the small Griswold trademark came about; usually thought to be 1939.

After mentioning to my mother (age 75) that I collect Griswold cast iron she immediately went to her oven and pulled out a #8 deep skillet with small trademark (pattern 777 on the pan) with matching lid. I asked where she got such a piece to which she quickly replied that it was a wedding present from my fathers' parents. What was so interesting was the fact that they were married Jan. 1, 1934. Somewhat

doubtful about it having been a wedding gift, I quizzed her at length, still being very specific about it being a wedding present. Still somewhat confused, I then went out to the garage where my father was, who had not been a party to the above conversation. I mentioned that Mom had a cast iron skillet & lid that she had given me, because I collect them, and did he know where it came from? Like Mom, he was very specific about it being a wedding gift from his parents. Dad is 72 and, like Mom, is very alert and sharp for his age. I wonder if anyone has any comments or possible info on the above event, i.e. the appearance of the small trademark at such an early date. C.F. McClendon  
Miami, FL

I have talked to Mac at length about this story. I have never put the appearance of the small Griswold trademark at such an early date as Jan. 1934 and suggested to him that possibly his mother's pan was switched without her knowledge at, say, a potluck dinner. He says that they would have know of such a case and are certain that the pan they have is the one they got on their wedding day. Do any readers have knowledge to share on the appearance date of the small TM, or of any of the other trademarks? The Editor

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Chuck Glendinning from Edinboro PA. makes frequent use of virtually all of his collection of Griswold iron. He sent in the following.

My best recipe for a cake for a Griswold cake mold (Santa, rabbit, lamb):

Spray inside of mold with cooking spray;. Heat oven to 300 degrees. Mix:

1 C. sugar	<i>2 C. flour</i>	$\frac{3}{4}$ C. milk
$\frac{1}{2}$ C. butter or marg.		1 tsp. vanilla
2 eggs		1 tsp. almond extract
3 tsp. baking powder		$\frac{1}{2}$ C. chopped walnuts

Pour evenly in mold. Bake for 50-60 min. Remove top of mold and let cake cool completely. Carefully loosen from bottom half. Decorate.

He adds: "Dealers selling to dealers is why this stuff is getting expensive. Pity the poor civilian!"

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Thanks to the above for writing to me with questions and information to share.

The Editor

## RESTORING CAST IRON COOKWARE-part 2

Part 1, the removal of grease and carbon, was covered in the last issue on page 5. After following the steps outlined there you could have a piece that is fairly well restored with little further effort unless there was rust lurking under the grease. If that is the case or if you are starting with a piece that is obviously rusty, the hardest part of the restoration is still to come.

Steel wool, scraping, using a power wire wheel, or acid dipping are all methods of rust removal. Steel wool is slow and not very effective except on the lightest of rusts. Scraping is useful for areas heavily encrusted with rust or on smooth surfaces as you will find on the inside of skillets, for instance. An old wood chisel or sharpened screwdriver work well as scraping tools. Be careful not to gouge the surface of the iron when scraping. Your editor has not had experience with rust removal using acid so will not report on its use here. Several collectors have reported good results using white vinegar, or other acids, from lemon juice to muriatic acid. Are any readers familiar with using any of these, or other acids, who would be willing to share their knowledge?

A wire wheel, mounted on a bench grinder or other suitable motor, works well under most conditions. The bigger the wheel and more powerful the motor the better but a 6" wheel and  $\frac{1}{4}$  HP motor are fine. You can even use an electric drill with a wire brush although it will be slow going. For areas where a large wire wheel won't get, try a cup brush in an electric drill, useful especially for inside muffin pan cups. Some rust is very hard to remove, but if you flip the wire wheel over occasionally it will act as if it had been sharpened and cut the rust faster. Neither fine nor coarse wire wheels will damage

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the surface of the iron unless you apply too much pressure for too long a time in one spot. This is particularly true on corners and edges of the pan.

A word of CAUTION: Always wear eye protection when power wire brushing. The wire brush will throw off some bristles with enough force to stick in your skin. This is harmless unless it is your eye that is hit. Also, be very careful when working with a piece with a bail handle. The bail can be caught suddenly by the wire wheel with disastrous results. The editor had a bail wrap several times around the motor shaft, fortunately with no injury other than the ruined bail and, thus, the piece.

Sandblasting is to be avoided as it changes the texture of the pan's surface and also makes it a lighter color. Glass bead blasting might be a good alternative and the editor has plans to try it out on some muffin pans with nooks and crannies that can't be reached by wire brushing.

A final cleaning of ground surfaces (inside of skillets, tops of griddles, etc.) can be done with a fine grit (80-100 grit) wet or dry sandpaper. This will leave the surface shiny but there is a way to make it less so which will be covered below.

Scour the piece with cleanser and a stiff brush or steel wool which will remove any remaining dirt and leave the piece clean enough to cook in. Rinse and dry well.

Now, you can either oil the piece with your favorite cooking oil OR, before you oil, do the following: Put the clean, dry piece(s) in a conventional oven and heat them to 475-500 degrees. They only have to stay in the oven until it reaches that temperature. When the pieces are cool enough to handle wipe them with cooking oil. Some people like peanut oil; others use solid shortening. One collector even mixes lamp black in his oil which makes the piece almost black. What the high temp oven treatment does is turn the iron quite dark. If the piece comes out somewhat bluish your oven is too hot so use a lower temperature next time. The iron is not harmed by being turned bluish. You now have a restored piece of cast iron cookware that is ready to season for use or just to display as it is.



BOOKS ON CAST IRON COOKWARE

Antique Iron by Kathryn Mc Nerney is available from Collector Books, PO Box 3009 Paducah KY 42001 for \$7.95 plus \$1.00 P&H. Almost 50 of its 224 pages are devoted to a general sampling of iron cookware while the rest of the book contains many other items of iron from bookends to sewing machines. The pictures are good and illustrate a good number of rare and unusual pieces. Many inaccuracies exist in both text and prices given; nonetheless, a worthwhile book.

Griswold Cast Collectibles by Bill & Denise Harned. Order from PRS-Harned, PO Box 10373, Elmwood CT 06110. \$12.50 plus \$1.50 P&H. A 191 page book picturing many items of Griswold, both iron and aluminum. The authors attempt at a definitive work on Griswold comes up short due to the large number of inaccuracies in the book and their failure to adequately correct them by the 3rd printing. Contains a price guide with some questionable values. Still, a must for all Griswold collectors until a really good book comes along.

Griswold Catalog No.55 is a quality reprint available from Chuck Wafford, 1936 H St. Springfield OR 97477 at \$15.00 pp. 118 pages of original Griswold material comprised of different bulletins dated from Aug. 1926 to May 1930 which would indicate that the catalog, as a whole, would be 1930 or 1931. Highly recommended and if you want a copy don't delay. Chuck says he has only about 20 copies left and he may not reprint it again.

A new Griswold book has been reported from two different second hand sources to be coming from Paducah, KY (not from Collector Books). That's all the information your editor has. Has anyone else heard anything about it?

In addition to the above there are several Xeroxed copies of various Griswold and other makers catalogs in addition to some original catalogs in the hands of various collectors. You have to ask and keep your eyes and ears open to find these.

If any reader knows of other books pertaining to cast iron cookware please let the editor know.

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A tip from the editor's mother: Try using your dutch oven to pop popcorn in.

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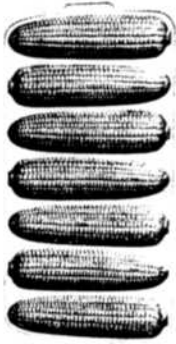
Rubbing from a Martin saucepan →



Advertising griddle from Ballard & Ballard Company, Inc. Louisville, Kentucky. Was this griddle given away free or for some small amount plus boxtops from Ballard Pancake Flour boxes? From the style of the handle on this piece it appears that Martin Stove & Range Co., Florence, Alabama made this piece. The handle has a 10 on it but the griddle is close to a size 8. A fairly rare and desirable piece, a number of them are known to be in collections around the country.



"KRUSTY KORN KOB" MOULD\*



One of the most delicious and popular hot breads served today is the "Krusty Korn Kob," made in the Wagner mould. This mold produces delicate, crisp, golden brown corn-bread, shaped just like an ear of corn, but infinitely more delicate and appetizing than old-fashioned cornbread. The demand for this mold is rapidly growing; keep a supply on hand.

Krusty Korn Kob, Senior

Catalogue Number 1318

Size 6 7/8 x 13 3/4

Krusty Korn Kob, Junior

Catalogue Number 1319

Size 5 7/8 x 11 5/8

\*Patented and trade name registered.

LITTLE GEM PANS

These little gem pans make delightful muffins or gems. They are especially desirable for luncheons or teas, as well as making breakfast muffins. Their size makes them novel for use on many occasions, as well as useful for all-around service.



Twelve Cup Little Gem

Catalogue Number 1320



Nine Cup Little Gem

Catalogue Number 1321

All Gem Pans are Plain, Smooth Castings

GEM PANS



Style T

Catalogue Number 1338



Style U

Catalogue Number 1339

"Wagner" Improved Broiler

Patented

Extra Smooth Castings



The Channels for catching the juices of the meat do the work perfectly and the openings to allow the heat to pass through being only on the sides of the raised channels, do not allow any of the juices to pass through, but preserve them all. In our Improved Broiler we think we have attained perfection in broilers. It can be used with equal results on gas, gasoline or ordinary cook stoves. It can also be used for toasting bread on any kind of stove. The long wood handle is also a feature that will be appreciated. Cover furnished with each Broiler.

Catalogue Number 1350 Shipping Weight, per dozen, 48 lbs.

Quantity in barrel about 60

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

Taken from Catalogue Number Thirty, Copyright 1924, The Wagner Mfg. Co. See page 4 of this newsletter for the first of this series showing Wagner gem pans. More will be shown in a later issue of C.I.C.N. Not shown here is the "Tea Size" Krusty Korn Kob pan, No. 1317, size 4-1/8 x 7-5/8 inches. The three sizes were also made in nickel finish and aluminum. Note the very early style handles shown here for the Korn Kob pan. The Little Gem Pans were also made in aluminum and in a later version without the cutouts between the cups. Junior size Korn Kob pans are plentiful. The other pans shown here are more or less difficult to find.

NATIONALLY ADVERTISED

# The Secret of Flavor

Saves 11 ounces  
in cooking  
5-lb. roast

Sanitary  
DRIP-RINGS  
easily cleaned



The  
**GRISWOLD**  
Tite-Top Dutch Oven (Patented)

Our Mr.

will call about \_\_\_\_\_



**The Griswold Mfg. Co.**  
Erie, Pa.

Manufacturers of  
**GRISWOLD**

- Extra Finished Cast Iron and Cast Aluminum Cooking Utensils
- Regular & Heart Star Waffle Irons
- Reversible Steel Spindle Dampers
- Tite-Top Dutch Ovens and Combination Meat and Food Choppers
- Bolo Ovens and Gas Plates

"The Line That's Fine at Cooking Time"

.....

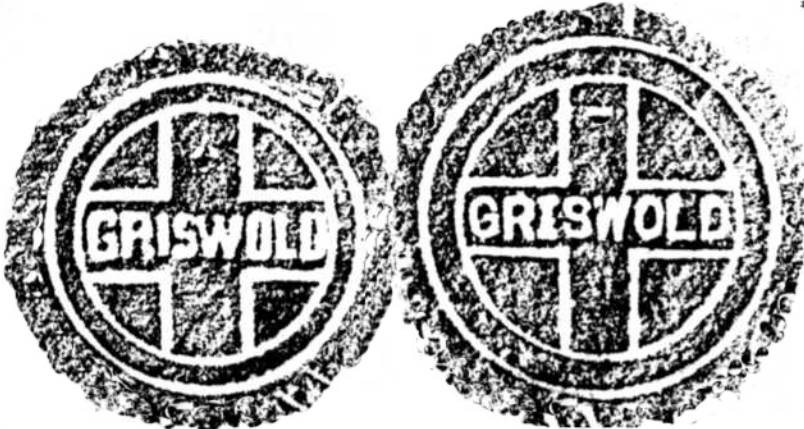
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Griswold sales advertising postcard lent by Merl Hostetter, Parma Idaho. It appears that Griswold would mail these postcards out prior to their salesmen calling on businesses in the hope of interesting the business to sell the Griswold line.

**GRISWOLD TRADEMARK TERMINOLOGY**

Say you are selling a Griswold No3 skillet and advertise it only as a No3 skillet. How is one to know which No3 skillet you have? If you say small TM I have a fair idea of what you have although there are some minor variations. But, if you say large TM, I will not know what you have because of the several major variations. To make it easy for collectors to know what we are selling or talking about lets begin now by using some easy, self-descriptive terms to describe the various trademarks. See the following page and if you, the readers, have any suggestions for better terms please speak out now.



When is large smaller than small? When the large (block) trademark, with its distinctive style of print and depth, is used on a No0 skillet where it has to be small due to the size of the skillet. Smaller, in fact, than the small TM on the right which is always, with few exceptions, the same size regardless of what size piece it is used on. The large TM will vary in size with the size of piece it is used on.



Pencil rubbings showing different Griswold trademarks that appeared on No.3 skillets. Shown 64% of full size. Dates given for each variation are the editor's approximation and should be accurate to within about 2-5 years.



slant TM with "ERIE" c. 1900-1910  
made in sizes 1-13 and probably 14



slant TM with ERIE PA., U.S.A. c. 1910-1920  
made in sizes 2-14



block TM with heat ring c. 1920-1925?  
made in sizes 0, 2-14 and 20



block TM with smooth bottom c. 1920-1937  
made in sizes 2-10



small TM c. 1937-1957  
made in sizes 3-10; size 12 with heat ring



late, large TM c. 1955-1957  
No. 3 is only known size

BUY-SELL-TRADE

Advertising is free to subscribers.  
Deadline for next issue is April 25.  
Please limit length of ad to 15 lines @ 42  
spaces per line plus name, address and  
phone number.

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

Favorite Hollow Ware catalog, 72 page  
photocopy, \$10.00 pp. Numerical Pattern  
Index to Harned's Griswold Cast Collecti-  
bles, 7 pages, \$1.50 pp. Johnston's, 293  
LaCosta St., Nokomis FL 34275

FOR SALE: Send a large self-addressed  
stamped envelope for a list of about 200  
pieces of Griswold, Erie, Wagner, Wapak,  
etc. Have many unusual items. Irv  
Wagenschnur, 317 Oxford Rd., Norristown PA  
19401 215-277-2630 evenings.

WANTED: Griswold #12 gem, #20 turk head,  
#280 & #2800 wheat, #50 Hearts Star, Loaf  
Pan Cover, wood handled skillets numbers  
2,3,4,6,8,9,11,12. Top dollar paid. FOR  
TRADE: Griswold #15 Oval Skillet w/lid,  
#2700 wheat pan, vapor grill, "Hats Off to  
Griswold" cowboy hat ash tray, dutch oven  
display stand, square sad iron heater, "0"  
toy set, 5-in-1 breakfast skillet, #19  
Heart Star waffle iron, sundial, 2-  
step stepping stool, thimble. FOR SALE:  
Griswold #12 skillet, #9 skillet griddle,  
#6 handled griddle, #10 handled griddle  
(small chip in side), 129 square egg  
skillet, Wagner heat regulator, Waterman  
#4 & 5 gem pans. Mac McClendon, 11233 SW  
114th Lane Circle, Miami FL 33176  
305-253-8035

FOR SALE: Griswold No."0" skillet, 562,  
excellent condition, \$65.00 WANTED:  
Griswold original nickel plated lamb cake  
mold in excellent condition. Gene H.  
Corral, 209 Sierra Blvd., Roseville CA  
95678 916-782-6351

WANTED: Griswold #19 golfball pan, 966;  
#28 Crispy Wheatstick Pan, 639; #17  
French Roll pan, 6140; #20 turk head pan,  
953; Santa Claus mold - would prefer  
black iron finish. #30 Griswold Pup -  
any finish. Also interested in other  
old muffin pans & molds that are unusual.  
Please, no cracked or badly pitted items.  
Chuck & Charlotte Horn, 71 Clavela Ave.,  
Sacramento CA 95828 916-682-7779

WANTED: To buy or trade for a Griswold  
Bundt Pan. C.D. Richards, 3012 E. 51st  
Apt. 45, Tulsa OK 74105 918-745-2007

WANTED: Griswold #7 trivet for Oval  
Roaster; #50 or #100 Hearts Star muffin  
pan; G.F. Filley #2, #7 and #9 muffin  
pans; W.C. Davis muffin pan, any size; any  
old hearts muffin pan. Marilyn Mendennall,  
13114 W. 67th St., Shawnee KS 66216  
913-268-4823

WANTED: Unusual muffin pans, cookie molds  
and cake molds. Ice cream and candy  
molds. Marilyn Kelley, PO Box 2014,  
Cleveland TN 37320 615-472-4357

WANTED: GRISWOLD'S ERIE skillets sizes 5  
and 6. Merl Hostetter, 1921 Smoketree,  
Apache Junction AZ 85220 602-983-2873

FOR SALE: Vollrath Ware (marked) No4  
skillet, excellent, \$25. Dale Smith,  
11055 Beverly Dr., Hanford CA 93230

Griswold spittoon, rare. Want to trade  
for Griswold muffin pans. Need Nos. 3,5,  
6,19,130,2800,50,100. Also want G.F.  
Filley Nos. 1,6,15. Chuck Wafford, 1936 H  
St., Springfield OR 97477 503-746-9456

FOR SALE: I still have many pieces left  
from my sale list sent with the last  
CICN. The following pieces are sold, how-  
ever: items numbered 1,2,4,5,7,12,13,14,  
19,25,32,40,42-46,48,49,58,59,61,63,69,71,  
73,91,93,101,103,106,108,109,122,127,139,  
141,145,154,159,161,163,165,169,181,183,  
185,187,188,189, and 203. If you did not  
get my list send SASE. New Griswold items:  
#26 Vienna Roll Pan, sm. crack, \$50.; #21  
Corn Bread Pan, \$60; #9 skillet, slant TM/  
Erie PA, USA, \$35; size 0 skillet made by  
Griswold but completely unmarked, ground  
inside, \$30; #4 sm.TM skillet, white  
porcelain inside, perfect, \$50; #9 hammer-  
ed, handled griddle, \$20; Wagner "Q" 5-cup  
popover, \$35. STEVE STEPHENS, 28 Angela  
Ave, San Anselmo CA 94960 415-453-7790