

# CAST IRON COOKWARE NEWS

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### From the Editor...

The subject of reproductions and fakes has not come up very often in years past. More and more often these new pieces are turning up at shows and flea markets, often with a price tag that would indicate an old piece. Most of the reproductions have a grainy look and have often been artificially aged, mostly by rusting and oiling. Keep your eyes open for the following pieces so that you can educate and protect yourself from buying a worthless "antique". If buying through the mail be sure to get a money back guarantee from the seller if you are not pleased for any reason.

Wagner toy waffle Grainy casting.

Handles usually stubby wooden while original had slender wood with metal ferrules on them.

Griswold No262 Cornorwheat Stick Pan  
Repro is grainy, kernels have poor definition. The fake "Snick" pan is pretty obvious for what it is.

Griswold toy ham boiler about 6" long  
A fake as there never was an original.

Griswold No0 or No1 toy skillets  
Neither is ground inside; some originals unground but have fine casting.

Griswold match holder Probably no originals. Be careful.

E.C.Simmons (Keen Kutter) toy waffle  
Grainy casting, stubby wood handles. Probably never was an original.

E.C.Simmons size 8 waffle A fairly good repro. Has coil wire handles like original. Be very careful.

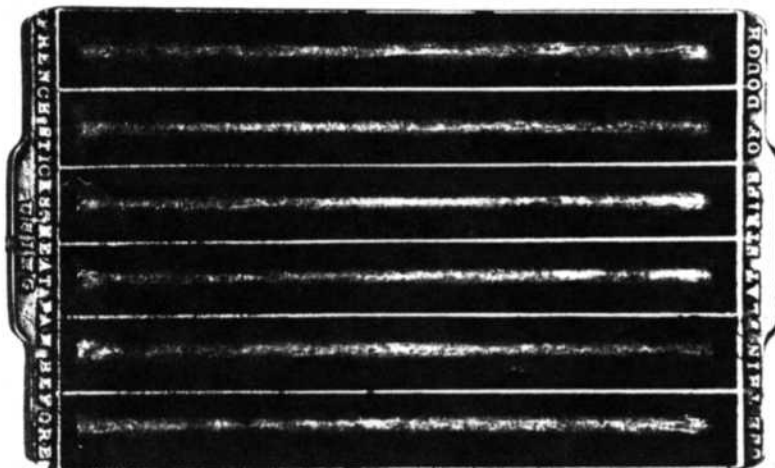
Griswold mortar & pestle Original mortar is one piece while the reproduction, I am told, is cast in two pieces.

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Above Griswold spyder trademark used on some No8 ERIE skillets and also used on some ERIE teakettles. It is possible that other pieces were made with the spyder but none have turned up. Date of use is not known, but possibly around 1890. One story has it that these were issued c.1905 as commemorative pieces, but there is no information to substantiate this.

Left This substantial pan, maker unknown, measures 7½"x12-3/8" overall with a 1" inside depth. Makes sticks 1-1/8" by 10¾" long. The handles are marked FRENCH STICKS. HEAT PAN BEFORE USING on one end and USE THIN FLAT STRIPS OF DOUGH on the other end.



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LETTERS TO THE EDITOR

James Griswold, Carrollton, MO, sent me some rubbings which I will not reproduce here. One was of a No8 skillet w/slant TM/Erie and heat ring. He writes "The TM is a different size than anything else I have, or have ever seen. I would like to know history and if it has more value."

James, I have seen several of these skillets recently. The slant TM is 2 1/2" diameter rather than the usual 3-3/16". Otherwise the pan appears the same as a normal slant/Erie pan and, although uncommon, I would guess that it would not have any greater, or much greater, value than the standard pan. Most collectors seem to be interested in a matching set of skillets and so would probably not pay a premium for your pan unless they wanted an oddity. I can give you no reason for the smaller TM on your pan but know that Griswold made many variations in their wares, often with no apparent reason.

His other question was about a picture he sent me of a piece which appears identical to the Cylinder Ring (top part only) shown in a Wagner catalog, c.1920 (reproduced below). His piece is marked around the outer edge in 7/16" high, block type letters: GRISWOLD MFG. CO. ERIE, PA. 6" BUTTLES PATENT. There would likely be a second ring to go with this one he has. I believe these rings were used around stovepipe where it went through a wall.

Dear Mr. Stephens,

We have a muffin pan with round, shallow cups, Patent April 5, 1859. What would you cook in this? Out here it seems many of the dealers are using the Harned book for pricing, but we have done several outdoor shows and have found we can't even give away the cast iron at very reasonable prices. No one seems to want it, not exotic enough I guess.

Polly Stark, Southampton, NY

Dear Polly,

The muffin or gem pan you have is probably one of the many shapes or styles made by either N. Waterman, Boston, Mass. or R&E Mfg. Co. (location unknown). They are used to bake gems in. A gem is a muffin made of coarse flour and sometimes unleavened. The demand for iron cookware will vary from place to place in the country and also among different markets. Not only is Harned being used by many as a price guide, but often pieces are priced much higher than the book lists. On the other side, you can still find iron, including rare pieces, at very reasonable prices. The common pieces may go begging while the rare and/or desirable pieces, especially Griswold, sell easily and often at high asking prices.

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Dear Steve,

...Also have seen a 20 year pin, 14K, Griswold Mfg. Co., Erie, PA.

Sally Swanson, Erie, PA

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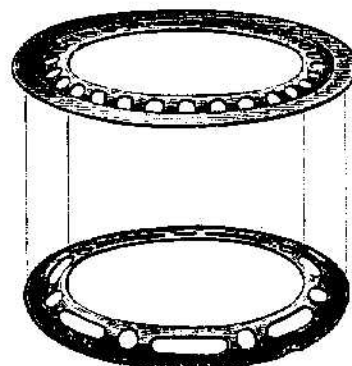
Chuck Horn, Sacramenhto, CA was at a local flea market looking in a booth that had mostly clothing and junk with nothing that looked like iron when he spotted a mint Griswold red and cream porcelain skillet ashtray. When he asked the price he was told "ten". Reaching for his wallet and \$10 he asked, to confirm the price, "how much did you say it was" to which the reply was "it's ten cents". Chuck put his wallet away and handed her a dime.

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**Cylinder Rings**

Buttle's Pattern

Price per dozen, 5 inch.....	\$3.50
Price per dozen, 6 inch.....	3.75
Price per dozen, 7 inch.....	4.00



## LETTERS cont'd from p.16

Dear Steve,

We received Vol.1 No.2 of CIC News in the mail today. Sat down and read through. You are to be congratulated, it keeps getting better. Both Kathy and I know you will keep the quality up.

Have a few thoughts. First on TRADEMARK TERMINOLOGY, Page 12. It is a real good idea. I have been transferring our shop inventory and our own collection over to the computer. I use the following code for skillets shown on page 13 of CICN:

- |                |                |
|----------------|----------------|
| (1) (S/SR/E)   | (2) (S/SR/EPU) |
| (3) (B/SR/EPU) | (4) (B EPU)    |
| (5) (Sm/EP)    | (6) (SM/EP)    |
- (1) S=Slant TM  
SR=Smoke Ring (you use Heat Ring)  
E=Erie

## Others:

EPU=Erie, PA., U.S.A.  
B=Block  
Sm=Small small?  
SM=Small large?

Printout for (1) looks like this:

#	SIZE	DESCRIPTION	PAT #
1	3	skillet (S SR/E)	709 B

This works very well for us, particularly with the shop inventory. Since we don't carry all of our inventory with us when we do street and Antique shows, we will have a ready reference if someone is looking for a particular skillet. Also, it should help us make sales we have lost in the past.

We have seen a similar logo to the diamond logo, shown on page 7, on Griswold aluminum pieces. Since we buy very few pieces of aluminum, don't have an example to show you. I'm sure you have seen it also. Will try to get a rubbing on the next one we see, if you have not seen it.

Mike Wassell and Kathy Herritt, Shippensburg, PA

Dear Mike and Kathy,

Thank you for your ideas. I have often thought how great a computer would be to aid me with my collection and to put out CICN. But, for the last four years I have kept track of my collecting in a Mead 5 subject indexed notebook, 9 1/2"x6" with spiral binding. This has worked very well for me although it can be quite difficult to find a piece in it that I bought several years ago. Also you must treat it carefully or the pages could start coming out. My system looks something like this:

8-18-15	5	G No5 skillet, lg.TM, 724	5.00 VG	T
8-18-16	110	G No110 Skillet Griddle, slant/EPU	16.00 G	

8-18-15 is 1988, page 18, item (or line) 15. Second column is for the size which is good for scanning the pages to try to find a piece. Then a column for the description followed by price paid and condition. The last column is for the disposition: Collection (C); Trade (T); or left blank until I sell the piece where I can enter price, date sold, etc.

Whatever method you use, it is best to keep some kind of record of your collection for it is likely to become too big someday to have it all filed in your head.

I am not familiar with the diamond type logo on aluminum pieces.

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## ADDITIONS AND CORRECTIONS

page 3 Add the following skillets to Skillet Chart: slant TM/Erie, size 13; sm.TM w/late handle, sizes 6,8,9. These sizes have been seen which verifies them as having been made. Remove Erie No5 as my earlier verification may be faulty.

page 6 The ERIE odorless skillet pictured is a #9, not #8 as stated. Of additional interest is that PAT APPL'D FOR appears faintly on top of the handle of this pan.

page 8 As can often happen when copying a recipe an ingredient can be omitted. I hope no one tried to bake Chuck Glendinning's cake mold recipe without the flour which was left out. A quick letter to Chuck and he wrote back that there should be 2 cups flour. Now you can try the recipe.

## RARE GRISWOLD WAFFLE IRON

As many different waffle irons that Griswold made, it should be of no surprise that another one has turned up. But what an iron!! Found recently by Mike Wassell and Kathy Herritt in Pennsylvania, the iron is pictured below. Unfortunately the picture is not too good but I thought it worthwhile to show such an unusual piece.



The frame measures 9 1/4"x22" and is marked only with the pattern #917. The irons measure 7-5/8"x17 1/2". They are marked (top) GRISWOLD MFG. CO. ERIE, PA with pattern 924, and (bottom) No8 923.

Thank you Mike and Kathy for sending me this information. Any readers who encounter or own an unusual piece of Griswold or other cast iron cookware are encouraged to share it in CICN.

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Picture of brass tag on front of Griswold No.130-Griddle gas stove and cake griddle. This stove is pictured in Griswold Catalog No.55 (c.1930) on page 13 of the waffle iron section. No.13 waffle iron also fits this stove.

Booklet on selling Griswold Kitchen Utensils shown below and on the next page. The back page of the booklet, not shown, has only the Griswold TM and 44-PF-2-34-5M which would indicate that it was printed in Feb. 1934. Booklet courtesy of Merl Hostetter

Griswold waffle iron tag that came with waffle irons. Note that the later patent date on the tag is Dec. 1, 1908. This patent is for the ventilated sockets on the waffle iron handles which was supposed to keep the handles cool. The waffle iron pictured does not have the trademark on it so this might be an indication that Griswold did not mark their pieces with the familiar TM until after 1908. Today the low or high frame waffle irons can be used effectively on gas or electric stoves. Tag courtesy of Chuck and Charlotte Horn.

# AMERICAN WAFFLE IRONS

## THE BEST ON THE MARKET

Can be taken apart to clean. Long Wood Handles.

No burning of hands. **BAKES TO PERFECTION.** Can be used on Gas or Gasoline Stoves. See Cut.

MANUFACTURED BY

### Griswold Mfg. Co.

### Erie, Pa.

Patented Dec. 1, 1908.  
Patented March 23, 1897.

**Special Deep Ring for use on Gas or Gasoline Stoves.**

**PATENT VENTILATED SOCKETS. HANDLES DO NOT BURN.**




## Waffle Receipts.

No. 1—Heat the Iron well, first; 2 cups milk, 2 eggs, 3 cups flour, 1 teaspoonful cream tartar,  $\frac{1}{2}$  teaspoonful soda, 1 saltspoonful salt, 1 tablespoonful melted butter; sift the cream tartar into the flour with the salt; dissolve the soda in a little hot water; beat the eggs very well; add the flour the last thing. If the batter is too stiff, put in more milk.

No. 2—Beat 3 eggs, mix well 1 quart of sifted flour with 3 teaspoonfuls of baking powder dry; rub  $\frac{1}{2}$  of a cup full of butter in the flour and then add the eggs. Use milk enough to make a batter which will pour into Waffle Irons, filling them two-thirds full.

No. 3—Three eggs beaten light, 1 pint sweet milk, 3 teaspoons baking-powder, flour enough to make a thin batter. Add  $\frac{1}{2}$  cup melted butter just before baking. Use American Iron, have hot and greased with fresh lard.

How To Sell

GRISWOLD

Kitchen Utensils

“The line that’s fine at cooking time.”



THE GRISWOLD MFG. CO.  
Erie, Pa.

## THE GRISWOLD LINE

For three generations Griswold Utensils have been the Gold Standard of quality in kitchen ware. They have assisted in the preparation of millions of delicious meals, meals that were better because they were cooked in Griswold Ware.

By a careful study of the information we are giving you, you can increase your own sales of Griswold Utensils and win more satisfied customers for your store.

Remember always to point out to your customers that they are buying years of satisfaction when they buy Griswold utensils. "When you are buying a utensil that will last a lifetime, surely it is worth while to buy Griswold and have the best."

## CAST IRON WARE (Cont.)

On the inside of the cover are the famous Griswold Self-Basting Drip Rings, which collect the moisture and send down a continual rain of hot drops onto the meat. Thus your roast is basted from the moment the steam begins to rise, until it is cooked through to an almost unbelievable tenderness.

Then, too, the Griswold Dutch Oven has a safety handle which locks itself in place as soon as you lift the Oven. It remains steady when you are pouring, and your fingers do not come into contact with the hot edge of the Oven.

Every time you sell a Griswold Skillet, try to sell a Griswold self-basting Skillet Cover as well. These covers hold the heat, as well as basting the contents of your Skillet. You can fry a piece of steak just twice as tender by using this cover on your skillet.

Even Muffin Pans are better when made of Cast Iron. Griswold Muffin Pans and Gem Pans will bake your muffins and cakes right through, without burning the outside. They do not stick, and will last for fifty years or more.

Sell Griswold utensils and you will make friends of your customers.

## GRISWOLD CAST ALUMINUM UTENSILS

Griswold made the first Cast Aluminum cooking utensils away back in the 1890's. Ever since that time, they have followed an unwavering policy of making the best utensils that it is possible to manufacture.

All genuine Griswold Cast Aluminum utensils are made from pure virgin Aluminum, together with a small quantity of silicon to give additional hardness and strength. They have never been made from re-melted or scrap aluminum; they always conform to the same high standard of quality.

The covers all have the famous self-basting rings which send down a continual rain of hot drops onto your meat, basting it to a delicious tenderness. This makes Griswold utensils ideal for top-stove roasting.

By using Griswold Cast Aluminum Ware you can cook vegetables, fruits and meats with less fuel. The thick cast aluminum walls of these superb utensils hold the heat. You simply use a medium flame until the cover is hot, and then turn the flame right down. This very low flame will be sufficient to hold an even cooking temperature in your Griswold utensils.

Due to the even thickness of Griswold Utensils, with their heat-retaining qualities, you can cook foods with little or no water. In this way, vegetables, fruits and meats are cooked right in their own juices and their full flavor and nourishment is retained.

## GRISWOLD CHROMIUM CAST IRON WARE

These utensils combine the good cooking qualities of Griswold Cast Iron with the stainless and lasting beauty of Chromium.

Silver bright and always bright, they are a source of constant delight to the housewife and cook. They are very easy to keep clean, as they require practically no scouring. Follow these simple instructions and they will remain beautiful.

Wash them with soap and hot water as you would your dishes. If you ever need anything more to restore their luster, use a mild cleanser such as Bon Ami or Old Dutch. Never use steel wool or any coarse scouring powder, as these will scratch the surface and in time will wear away the Chromium.

These utensils have been carefully tested, and they are giving delight and satisfaction in more than one hundred thousand homes. Chromium is one of the hardest surfaces that can be put on a cooking utensil. It is not only stainless, but it also does not discolor or flavor foods in any way.

Remember you still have the steady and even heat of the Cast Iron underneath. Added to this, you have utensils that are lovely enough to give for wedding gifts. Many complete sets have been sold for this purpose.

## SELLING GRISWOLD CAST IRON WARE

When you sell a piece of Griswold Cast Iron Ware, you are not selling "just another utensil". You are selling your customer a life-time of good cooking, year after year of delicious dinners, done to perfection in the best of all kitchen ware, Griswold Cast Iron.

Tell your customer the merits of Cast Iron for cooking. It gives a steady, even heat; bottom, sides and top as well. It is less likely to burn or stick than any other kitchen ware. It holds the heat, so that you can cook with a much lower flame. In this way you can save the cost of a Griswold utensil in fuel alone.

Griswold Cast Iron Ware is the oldest and best known line of cast iron ware in this country. These famous utensils have been giving service and satisfaction in thousands of American homes for nearly seventy-five years.

Tell your customer she is buying a utensil that will last a life-time, so it is surely worth while to buy the best. Griswold Cast Iron Ware is made from the finest grade of gray iron, by expert molders. Every casting is perfect, of just the right weight and thickness to give the best cooking.

The Griswold Tite-Top Dutch Oven has a rust-proof cover. The inside of the cover, where the steam collects, is enameled, so that it will not rust, and it is easy to clean.

## SELLING THE GRISWOLD MEAT & FOOD CHOPPER

For a real all-round Chopper, the Griswold Meat and Food Chopper cannot be equaled. It cuts raw or cooked meats just as easily and efficiently as it will cut fruits and vegetables.

It is built just like the machines in the meat markets, with a steel knife on the inside, cutting against steel plates. Because the knife is inside, the meat is cut before passing through the holes in the plate.

The Griswold Chopper has a perfectly clear face, with no wing nut on the front to become clogged with food. It does not leak juice at the handle, because it has a collar in back, ground smooth on the inside.

It is easier than most choppers to clean, because the ring screws right off the front, the face is open, the grooves inside are straight instead of spiral and the barrel is short. There is no part of a Griswold Chopper that is hard to reach for cleaning.

If you want to make sausage, the Griswold is the ideal machine. You can get a stuffing attachment to fit any size of the Griswold Combination Chopper. The stuffers come for all sizes.

Even the clamp on the Griswold Chopper is better. It is one flat surface and grips like a vice, but does not tend to dig into your table. Buy a Griswold Chopper and you have bought the best that money can buy; but you do not pay a premium for this excellence, because the Griswold is reasonable in price.

BUY-SELL-TRADE

Advertising is free to subscribers.  
Deadline for next issue is July 9th.  
Please limit length of ad to 20 lines @ 42  
spaces perline plus name, address and  
phone number.

WANTED: Griswold lamb cake mold with  
excellent original nickel plate. Griswold  
Cowboy hat ash tray. Griswold #30 Pup,  
cast iron. Griswold fruit reamer, prefer  
cast iron. Gene H. Corral, 209 Sierra  
Blvd., Roseville, CA 95678 916-782-6351

WANTED: 5" (#5) stepped (pit) bottomed tea  
kettle. Any make. No reproductions. Also  
Preserving Plates (cooking trivets) with  
instructions cast into them. Roy Speece,  
620 Florida Ave., York, NB 68467  
402-362-3941

FOR SALE: Possibly the largest collection  
of Griswold in existence, numbering over  
1000 pieces, is now for sale in its  
entirety. Includes skillets, waffle  
irons, bowls, kettles, skillet covers, gas  
hot plates, griddles, sad irons, tea  
kettles, muffin pans, dutch ovens,  
trivets, fruit & lard presses, cake molds,  
serving pieces, meat & food grinders,  
mailboxes, casseroles, and more. There  
are almost no duplicates. Also a collec-  
tion of over 100 different waffle irons  
not made by Griswold. Sell one piece or  
all. Merl Hostetter, Rt.3 Box 3120, Parma,  
Idaho 83660 208-722-6474

GRISWOLD WANTED: Will buy or trade for #50  
Hearts Star muffin pan; 280 & 2800 wheat  
pans; #14 ERIE gem pan; wood handled  
skillets 2-12

GRISWOLD FOR TRADE ONLY: #15 oval fish  
skillet w/lid; dutch oven display stand;  
~~griddle display rack~~; 2700 wheat pan;  
5-in-1 breakfast skillet; double broiler;  
deep fat fryer w/lid; sun dial; Santa  
Claus Cake mold; round & ~~square~~ sad iron  
heaters; ERIE Fluter; gas vapor griddle.  
Many more items to trade (approx 250).  
C.F.McClendon, 11233 S.W. 114 Lane Circle,  
Miami, FL 33176 305-253-8035

WANTED: #11,12,13 Dutch Ovens, large block  
letters, top marked Tite-Top Dutch Oven.  
Would appreciate trivets if possible. No  
broken, badly pitted or cracked. Send  
price to Dick & Esther Miller, RD#2 Box  
172, McConnellsburg, PA 17233  
Call evenings 717-485-3412

FOR TRADE: Griswold sundial, Santa,  
Rabbit, muffin pans #s 11,15,17,28,100 and  
Puritan 1270; ERIE toy skillets; G.F.Filley  
muffin pans #s 3,5,10,12; Kenrick 6 pt.  
Tea Kettle; Straight Fish mold. WANTED:  
Muffin pans marked Griswold or ERIE #s  
2,4,5,6(pat #944),7,13,20,50,240,270,280,  
2800; G.F.Filley #s 6 & 7. David G. Smith



WANTED: Wapak indian pieces; skillets,  
waffle irons, griddles, dutch ovens, etc.  
Earl Yarrow, PO box 422, Moss Beach, CA  
94038 415-728-5468

HELP! Desperately need the following  
Griswold muffin pans to complete my  
collection: No50 Hearts Star gem pan and  
No2800 wheat pan. Have many rare and  
unusual Griswold items to trade or will  
buy outright. C.F.McClendon, 11233 S.W.  
114 Lane Circle, Miami, FL 33176  
305-253-8035 eves.

FOR SALE OR TRADE: Griswold No2700 muffin  
pan, \$175; No9 Oval Roaster w/trivet, \$200;  
Will trade for G.F.Filley pieces. WANTED:  
Griswold rabbit. C.D.Richards, 3012 E.  
51st St. Apt.45, Tulsa, OK 74105  
918-745-2007

FOR TRADE: I have a #272 Cornorwheat Stick  
Pan I would trade for #11 or #13 skillet  
with slant TM and smoke ring. James Griswold,  
207 S. Virginia, Carrollton MO 64633

WANTED: Griswold No13 muffin pan; No280  
Cornorwheat pan; No4 vienna roll pan (957);  
Oval Roaster trivet No3; No3 wood handled  
skillet; No4 skillet cover, 963; No6 skillet  
cover, 1046; Flat Bottom Kettle Cover with  
basting rings, any size, w or w/o kettle;  
G.F.Filley muffins #1,2,9,13,14,15; any  
single or double bread loaf pans whether  
marked or not; early, fancy skillets as  
pictured pg.7 of CICN. Steve Stephens,  
28 Angela Ave., San Anselmo, CA 94960  
415-453-7790 anytime; early or late is best.