

CAST IRON COOKWARE NEWS

In this issue:

Griswold dutch oven rack.....	p.89
Letters to the editor.....	p.90
Favorite catalog pages.....	p.91
Griswold deep skillets.....	p.92
Griswold patent information.....	p.93
Buy-Sell-Trade.....	p.94

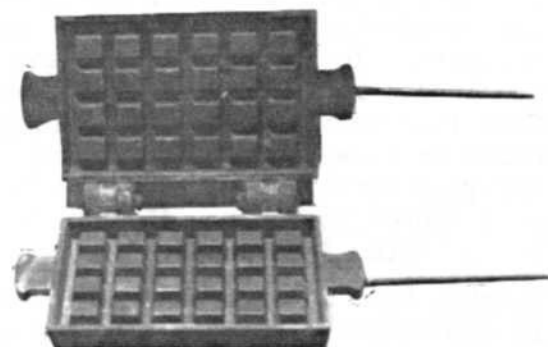
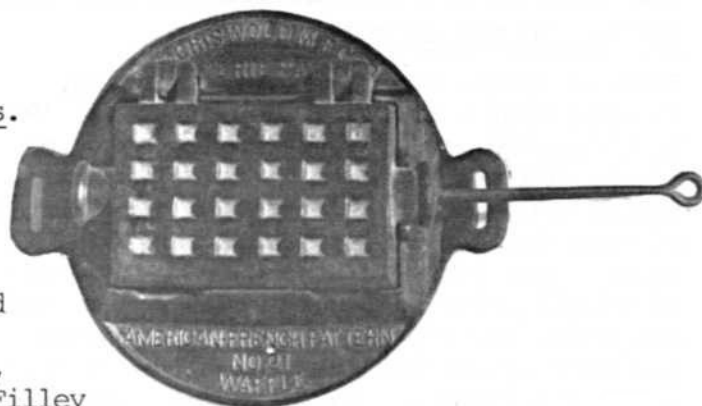
Vol.3 No.2

Number 13

January 1992

From the Editor...

I just bought a copy of Linda Campbell Franklin's 300 Years Of Kitchen Collectibles. This new, expanded third edition will be loved by anyone interested in old kitchen stuff and can be recommended to all of you who just like cast iron cookware, especially for the fine treatment of iron muffin pans by David Smith which is included in the book. About 120 photos show many of the different pans made by Griswold, Wagner, R & E/Waterman, Favorite, W.C. Davis, G.F. Filley and others. All but one of the unusual Filley pans are pictured. Information on cleaning, perserving, reproductions, and some brief history of the bigger companies is given. In other sections of the book are shown small samplings of other cast iron cookware. The section on waffle irons illustrates a nice selection of the many varieties and sizes of irons. The book is a hefty 645 pages, large format, and softbound. Price ranges are given for many, but not all, of the pictured items. Throughout the book are given historical information and recipes and other interesting notes. Take a look.



below 5-tier Griswold dutch oven display stand, c. 1920's-30's.

On pages 12 and 13 in the Griswold Catalog No55 (c.1930) this stand is shown, in addition to the 3-tier stand and a 4-tier waffle iron stand which is similar in size to the 3-tier

dutch oven stand. With its nicely nickeled top castings, the

5-tier stand is very impressive, especially when filled with a matching set of dutch ovens from size 6 through size 10. The feet and shelf wires are also nickeled while the three legs are a medium, deep red.

above The writing on the frame of this rare waffle iron reads GRISWOLD MFG. CO. ERIE PA at the top and AMERICAN FRENCH PATTERN NO21 WAFFLE at the bottom. This iron is shown in the c.1910 Griswold Catalog No45 on page 61. The irons are 4x6½" and the eyebolt type handles are original.



Cast Iron Cookware News is published six issues per volume by Steve Stephens. All rights reserved. No part of this work may be reproduced without written permission from the publisher. Subscriptions are \$16 for each volume. You will get all of the volume's back issues regardless of when you subscribe. Send subscriptions and all material to: Steve Stephens, 28 Angela Ave., San Anselmo, CA 94960 (415) 453-7790

LETTERS TO THE EDITOR

From Ed Myers, AZ, comes the following, clipped from a newspaper dated Aug. 4, '91: To celebrate its 100-year anniversary, one of the country's oldest lines of cookware, Wagner's Cast Iron, is offering two limited edition items. One is a bacon and egg cooker, available in stores for a suggested retail price of \$10.99. The square pan has a shallow lip and three compartments for cooking several items at once. A five piece miniature set is packed in a commemorative box and includes a Dutch oven with lid, corn-stick pan, and square and round skillets. To purchase a set send an original cash register receipt for Wagner's Cast Iron totaling at least \$20, plus a check or money order for \$25 to: Wagner's 100-year Anniversary Set, in care of General Housewares Corp., 1536 Beech St., Terre Haute, Ind. 47804.

Thanks, Ed. It would be interesting to see if the miniature pieces they are offering are copies of their old pieces and how the quality compares with the old. -ed.

I received a really interesting Christmas card from Larry & Sue Foxx, PA. On a small tree they used their very tiny toy aluminum Griswold pieces as hanging decorations, and around the base were the tiny ERIE black iron pieces along with a Santa next to the tree. The tree was held up by using the iron base from a food chopper stand. -ed.

In a future newsletter, could you do a section on Wagner Ware like you did for Griswold on pages 47-52, 25, and 3? This has been very helpful for me on Griswold and I would like to see the same information on Wagner Ware. Also could you give information on the Wagner Ware trademarks as far as the time period. Sidney; Wagner; Sidney Wagner; Wagner Ware; ~~WAGNER~~ WARE, etc? Gary

Franzen, OR.

Gary, I probably will not get around to doing a treatment of Wagner similar to what I

did on Griswold for several reasons. First, there just isn't the same amount of interest in Wagner as for Griswold and, second, my knowledge of Wagner and the available information is not as great. It is too bad that Wagner is not collected more because they did make some fine, interesting pieces. But Griswold made more variety and with greater style, and that's probably why it is more popular, along with the fact that a book has been done on Griswold. Maybe somewhere down the road I will do what you ask. In regards to the Wagner trademarks I can try to answer your question: Wagner went through a progression of markings similar to Griswold, but trying to date them is not as easy. Here is the way I believe it may have been: First known as the Sidney Hollowware Co., their pieces were marked thus. Other early pieces are marked with a script ~~Wagner~~ in a somewhat fancy style. I do not know if this mark was before, during, or after the Sidney Hollowware Co. marking. Many of these early pieces are extremely finely made and probably date from 1891 through the mid-1890's. Next came the WAGNER and/or WAGNER, SIDNEY markings, perhaps from the late 1890's to maybe 1905 or so. WAGNER WARE (often including SIDNEY, O) came next and was followed in 1917 or 1918 by the ~~WAGNER~~ trademark. I hope this is of help to you. If any readers can give further information please write and share what you know. -ed.

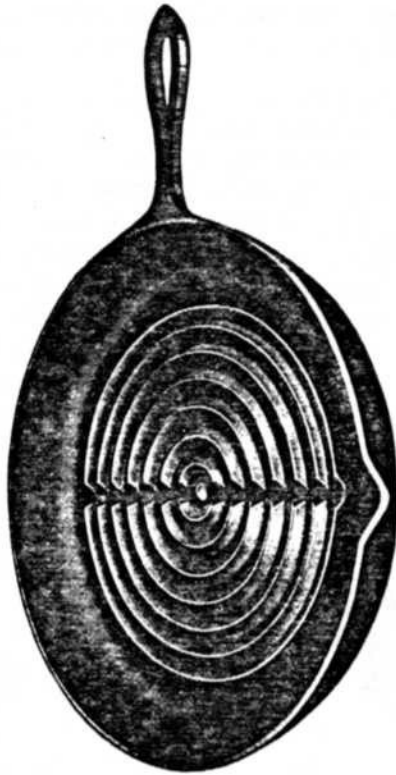
I have a question for you and your readers: During the scrap iron drives of 1939-1940's, how many cast iron pieces were turned in for scrap? I personally know that many people turned in a lot of iron and I feel many also turned in their old cast iron cookware to help the war effort. Anyone care to communicate with me about this?

Arlo Chapman, PO Box 506, St. Charles IL 60174

I believe that only Hearts Star muffin pans, Bundt pans, coffee grinders, Oval Roasters and similar items were turned in. Otherwise, why would they be so hard to find? Actually, iron cookware had gone out of favor by the war, having been replaced by aluminum and stainless, so I am sure that a lot of good pieces went to the scrap drives. I am too young at 48 to have any firsthand knowledge. I've printed your address in case anyone wishes to correspond with you. -ed.

If anyone would be interested in taking over publication of Cast Iron Cookware News after I complete volume 3 please contact me. -ed.

FAVORITE HOLLOW WARE



Broiler Skillet

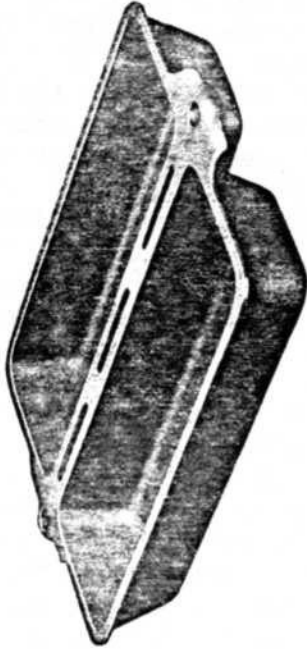
Diameter	Depth	Weight
12 $\frac{1}{4}$ in.	2 in.	6 lb.

This utensil affords the advantages of broiling with the convenience of a skillet. The center part of the bottom is raised so as to form a groove around the edge, and the center raised portion has concentric, semi-circular corrugations, so the juices are drained off into the outside groove, preventing the meat from frying, permitting it to broil in the proper manner, and saving the juices. This Broiler Skillet may be used with any kind of range or cooking device.

Packed in Barrels and Boxes.



FAVORITE HOLLOW WARE



Favorite Corn Bread Pan

Length	Width	Weight
12 in.	7 $\frac{3}{4}$ in.	4 lbs. 12 oz.

The Favorite Corn Bread Pan shown above turns out two separate loaves of corn bread, each about ten inches long by 3 $\frac{1}{2}$ inches wide. The only practical pan to bake corn bread successfully in the good old Southern Way, as the proper crust is formed. This cannot be accomplished in sheet metal pans. It sells rapidly wherever displayed. There is no other like it.

Packed in Barrels and Boxes.



Two rare and unusual pieces of cast iron cookware shown in a c.1920 FAVORITE HOLLOW WARE catalog. Other manufacturers did not make the same pieces. These are both marked on the bottom so you will know what you have if you find one.

Griswold Deep Skillets

Griswold, from their early days until their later ones, made what they referred to as Extra Deep Skillets. The 1890 catalog shows three sizes, No8, 9, and 10 of "Extra Deep Skillets or Doughnut Fryer, specially adapted for frying articles requiring considerable grease". Prices for these three sizes were 78¢, 88¢ and \$1.04 respectively. These early pans are marked with a large "ERIE" on the bottom and are very nicely made. The three sizes, with various trademark variations, continued to be made into the 1930's but with an important change: The diameters of the tops of the deep skillets were made somewhat smaller to match the top diameters of the standard skillets, making it possible to use the newly introduced skillet covers both on the standard and extra deep skillets. Previously, the sides of the deep skillets sloped outward more, giving a more pleasing appearance, but making it impossible to use the new Griswold skillet covers on them. The old style is still shown in a c.1920 catalog, but by the 1930 catalog the new style was being offered (and probably much earlier-- I would guess around 1922). In the 1942 catalog only sizes 8 and 9 were shown. Probably only size 8 was being made by the late 40's and into the 50's and with the small TM. Pattern numbers for the deep skillets are as follows: ERIE, slant/ERIE, and slant EPU trademarked pans will have patterns 732, 733, and 734 for sizes 8, 9, and 10. Pans with the large block TM are patterns 777, 778, and 779 as are any small TM pans of which, I believe, only size 8 was made.

Griswold Chicken Pans. Below are pictured two variations of the deep skillet which

were sold as chicken fryers. The one to the left is the regular deep skillet with the added words OR CHICKEN PAN just above the trademark. I believe that sizes 8, 9, and 10 were made without the OR CHICKEN PAN, but only size 8 with the added words as I have never seen a size 9 or 10 "OR CHICKEN PAN". In the 1932 catalog are separate listings for the deep skillets and the Chicken Fryer. The Chickey Fryer came with "Self-Basting Dome Shaped Cover" which I believe would be the high domed cover with writing on the top as that cover is shown clearly elsewhere in the catalog. Later, the Chicken Fryer would probably come with the high, smooth lid or the similar one with the TM on its top. Pictured to the right, below, is a much rarer pan marked CAST IRON CHICKEN PAN, pattern 768. This could be the Chicken Fryer sold in the 1932 catalog, but, more likely, it was the 777 pan. Why is it that Griswold never mentioned anything about their skillets being available both with and without a heat ring during the production of the large, block TM pans? It is my belief that the heat ring pans were made for use on wood and coal ranges while the smooth bottom pans were for gas or electric stove use. Anyway, here are Chicken Fryers both with and without heat rings illustrating that Griswold made lots of minor variations to cover all intended uses and/or personal choices in cookware.

Other Griswold Deep Skillets: Double Skillets are basically a deep skillet using a cover resembling a regular skillet. Both the No80 and No90 Double Skillets were made during the 1930's. The No80, first made with the large TM and, later, with the small TM, was comprised of a bottom deep skillet similar to the 777 pan but having a hinge for the skillet top. The

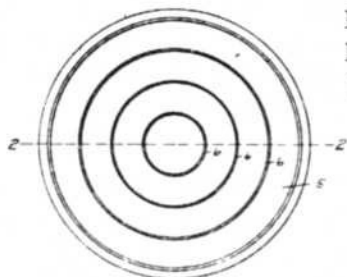
No90 bottom had a size and shape of the early No8 deep skillet, pattern 732, but with an opposite side, loop type handle in place of the hinge of the No80 pan. Patterns for the No80 and 90 Double skillet bottom/top are, respectively:

1102/1103 and 1021/1022. In the 1942 catalog are a size 8, pattern 2528/2598 HINGE CHICKEN FRYER With Self-Basting Hinge Cover. Also, a HAMMERED HINGE CHICKEN FRYER With Self-Basting Hinge Cover, patterns 2028/2098, and the HAMMERED HINGE DOUBLE SKILLET which is the chicken fryer bottom (2028) with a double skillet top (2040).



below Copied from the OFFICIAL GAZETTE of the U.S. Patent Office, these patents appear on the undersides of Griswold Skillet Covers and Dutch Ovens from the 1920's.

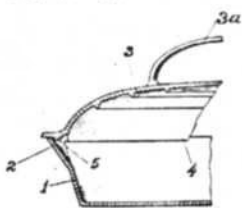
1,330,209. COOKING UTENSIL. CHARLES A. MASSING, Millcreek township, Erie county, Pa., assignor to Griswold Manufacturing Company, Erie, Pa., a Corporation of Pennsylvania. Filed Nov. 25, 1918. Serial No. 263,965. 3 Claims. (Cl. 53-6.)



PATENTED
FEBRUARY
10, 1920

1. A cooking utensil comprising a receptacle; and a closely fitting cover for the receptacle free to lift to permit the escape of steam at the edge of the cover, said cover being concaved on its under surface and having a series of drip obstructions on said concave surface adapted to distribute the drip from the cover into the receptacle and to prevent the flow of the condensates from the central part of the cover and through the joint to the joint formed with the receptacle at the edge of the cover when the cover is lifted through the accumulation of steam pressure.

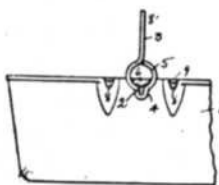
1,554,399. SKILLET. CHARLES A. MASSING, Millcreek Township, Erie County, Pa., assignor to The Griswold Manufacturing Company, Erie, Pa., a Corporation of Pennsylvania. Filed Feb. 16, 1925. Serial No. 9,445. 2 Claims. (Cl. 5-7.)



PATENTED
SETEMBER
22, 1925

1. The combination of a skillet having a pouring lip; and an imperforate cover overlapping the top edge of the skillet throughout its circumference having a surrounding rib extending downwardly along the inner surface of the wall of the skillet, said rib being deflected outwardly at the lip to follow the contour of the lip.

1,333,917. RECEPTACLE. JOHN C. HOLLANDS, Erie, Pa., assignor to Griswold Manufacturing Company, Erie, Pa., a Corporation of Pennsylvania. Filed Mar. 10, 1919. Serial No. 281,675. 8 Claims. (Cl. 220-96.)



PATENTED
MARCH 16,
1920

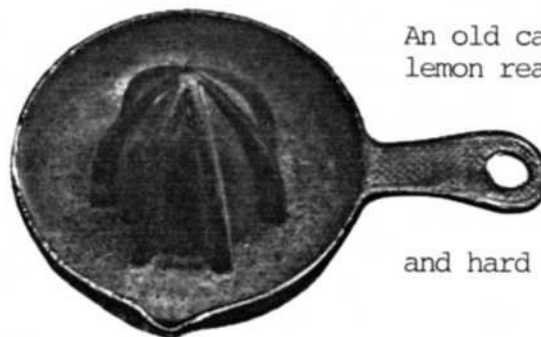
1. A receptacle having a ball-engaging receptacle support projecting from the side thereof with the wall of the receptacle above and below the support unobstructed; and a ball swingingly mounted on the support, said ball and support having means forming a locking engagement when the ball is subjected to the weight of the receptacle.

--- NOTICE ---

Griswold Swap Meet and Show is on for April 4, 1992 in Erie, PA. According to organizer Sally Swanson, over 60 collectors and dealers have indicated they will be there. While the meet is primarily for Griswold, it is not limited to that maker's iron. There will be tables available for those wishing to sell their wares or to show their interesting/rare pieces. Guest speakers are also planned. This should be a very interesting meet and one not to miss if possible. For more information contact Sally at 3302 W. 11th St., Erie, PA 16505. Please include a SASE or call her at (815) 838-1866.

Editor's note: I have decided to stop publishing Cast Iron Cookware News at the end of volume 3 with issue 17 being the last one. There will still be about a year's worth of all this interesting news about iron cookware but, with new and different interests beckoning, I must call a stop sometime. If anyone thinks he would like to take over CICN including the rights to all past issues and my list of collectors and subscribers, please contact me. I would like to see someone do it so I can subscribe. Who knows, maybe they will even get it out on time. In the meantime, you have four more issues of CICN after this one yet to come. For anyone who does not have all the back issues of CICN, they are now available again. I have just finished reprinting volume 1 and volume 2 and you can get them for \$16 pp. each volume. -ed.

Dutch Ovens Chronicled, a new 104 page book by CICN subscriber John G. Ragsdale, a leading expert on the development, care, and use of Dutch ovens, offers a condensed history of the technological advancements that resulted in these versatile utensils. Both for the collector and outdoor enthusiast, this book has over twenty photos, several recipes, references to earlier works, and observations and recommendations of the author, who also wrote Dutch Oven Cooking, and Camper's Guide to Outdoor Cooking. For more information, contact Bruce Bowlin of the University of Arkansas Press at (501) 575-3246 \$14.95 cloth; \$7.95 paper



An old cast iron, tinned lemon reamer with a bowl measuring about 3" in diameter. These are quite rare and hard to find today.

BUY-SELL-TRADE

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

WANTED: bottom skillet piece for Wagner Ware No8 Skillet Oven, No1276. Griswold skillets: Griswold's Erie No11; Slant Erie Nos 1,2,12,13; Slant EPU Nos 2,11,12,13,14. Also, still looking for embossed lettering Oval Roasters. W. Dean Fitzwater, 28101 SW Pete's Mtn. Rd., West Linn, OR 97068 (503) 655-1420

FOR SALE: Wapak #8 & #9 skillets w/S.R., Indian logo, \$125 & \$150; \$250 for both. Griswold #0 skillets (nickle, chrome & Al) \$75 ea. or all 3 for \$200; Al 12 cup golf ball pan, #9, 809, not repro, \$95; #2992 Munk Pan, nice, \$125; #963 Danish Cake Pan, rimless top, very unusual handle, \$150; #851 Steak Platter, \$100; #768 sq. skillet, \$45; #90 Double Skillet, nickel, \$55; #72 Deep Patty Bowl, \$40; #14 round griddle w/ bail, "ERIE", 742, \$125; skillet display racks (2, 1 w/rubber feet) \$45, \$55; #18 Heart Star waffle iron, \$150. Favorite cast/brass plated stove-front 2 piece heat door, 7" O.D. classy, \$55. Wagner 11 $\frac{1}{4}$ " sq. sad iron heater (straight logo) \$150; 12 cup golf ball pan, no cutouts, 1328, very nice, \$65. Much more too numerous to mention. I plan to be an active picker of all cast iron cookware so please call me with your requests & pricing. Eves are best. Craig C. Leverenz, 439 Mt. Curve Blvd., St. Paul, MN 55105-1325 (612) 699-1211

FOR SALE: Griswold #3 Classic parlor stove, \$1000; #0 drum heater, \$250; #8 French Waffle iron, spider web design, \$900; #4 Classic stove foot rest, \$150; Erie #14 bailed griddle, \$60. Favorite #12 skillet, \$65; #1 skillet, \$90. Large waffle iron, 5 hearts, pre-1850, \$100. All items in very good condition. Pictures available on request. You pay shipping. Dan and Sally Mosholder, 13020 W. Carlisle Rd.

Frazesburg, OH 43822 (614) 828-3023

WANTED TO BUY: Griswold & Wagner Oval Roasters with lids & trivets; Griswold Loaf Pan w/Cover; Other items. Want items in excellent condition, no cracks or welds accepted. Arlor Chapman, PO Box 506, St. Charles, IL 60174-0506

WANTED: Your name, address, and telephone number. I want to develop a list of Griswold collectors so that we collectors can correspond with each other. I will make that list available to everyone who sends

me this information and wants to be on the list. Also, I have 165 Griswold items that are available for trade or sale. Lets hear from you. Irv Wagenschmur, 4 Colony Blvd., Apt.432, Colony North Apts., Wilmington, DE 19802 (302) 762-6614

FOR SALE: 1939 edition, Griswold Hotel & Restaurant Equipment Catalog. Reprinted on high quality paper. 80 pages with many actual photographs. Contains many items not known or seen before. A great reference catalog. \$22.50 includes shipping & postage. Richard Miller, RD#2 Box 172, McConnellsburg, PA 17233 (717) 485-3412

WANTED: Camp dutch ovens, with three legs and rimmed lid. Provide description, identification and price. John G. Ragsdale, 405 Exchange Bldg, PO Box 8, El Dorado, AR 71731

WANTED: I am an avid Griswold Collector and am interested in unusual or hard-to-find pieces of Griswold for my collection. Please send list or call evenings. Wayne A. Willard, 404 Joseph St. Satsuma, AL 36572 (205) 679-8632 Also want Griswold No13 and No14 skillets.

Dan and Sally Mosholder (see previous column) wrote to offer their help to CICN subscribers. They handle all kinds of cast iron and have many contacts. They just buy, sell and trade, not collect. You might give them a try to see if they can find what you want. They are also interested in the history of iron cookware and the makers and have quite a bit of knowledge on the subject. -ed.

\$200 Reward leading to the purchase of a Griswold No3 wood-handled skillet. Courtney McClendon, PO Box 1063, Weirsdale, FL 32195 (904) 821-0524

WANTED: G.F. Filley No.2 muffin pan (honey-comb pattern); Favorite 9-cup popover with cutouts; Griswold trivet for No3 Oval Roaster. TRADE: Filley No1 muffin pan.

FOR SALE: Griswold bundt pan, \$1200; No5 Oval Roaster w/trivet \$400; No7 Oval Roaster w/trivet \$400; No7 oval griddle, slant TM \$100; No14 skillet w/writing cover \$400; All-in-One Dinner Skillet w/cover \$200; No18 Cast Iron Grill, pattern 1108 \$75; No8 CLOWS waffle iron \$125; No8 deep skillet, slant/EPU, pattern 732, \$100; ERIE No40 kerosene heater, fancy, \$450; Filley No8/9 waffle iron w/handle to flip over; E.C. Simmons Keen Kutter waffle iron, No8, not repro, \$150; much more. Steve Stephens, 28 Angela Ave., San Anselmo, CA 94960 (415) 453-7790