

# CAST IRON COOKWARE NEWS

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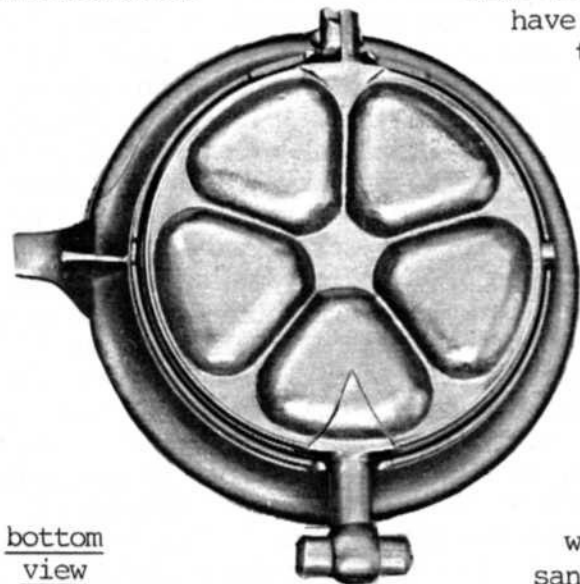
Pictured here is one of the more unusual pieces of iron cookware that I have seen. On top it reads- EGG BAKER JOHN B. HARKER & CO. MINNEAPOLIS. Looking

exactly like a waffle iron from the top side, one would not know otherwise without seeing the inside or bottom of the iron. I have no information about Harker & Co. nor do I recall seeing other pieces made by them. It appears that an egg would be broken into each cup in the bottom pan, baked for a short time, and then flopped over so the top would also brown. The center section might have been to allow the cups to overflow into adjacent cups if necessary, or to melt butter on and have it run into the cups before cracking eggs into them.



I always take a quick peek inside any "waffle irons" that I see just in case one might not be a waffle and Griswold

iron, but something else like this egg baker. Both Wagner made irons that look exactly like their waffle irons but have no waffle grid on the inside. Wagner called theirs an Omlette and Cake Baker. Griswold's similar iron was made using their waffle iron pattern numbers 314 and 315 but with the waffle grid removed to give a smooth inside. The only one that I have seen was brought to me by a friend to see. I did not understand why he would bring me a common Griswold waffle iron until I opened it up and saw the smooth-surfaced insides of the iron. A photo of the pan is on page 134, bottom left, in the recent Griswold Cast Iron Price Guide book by L-W Book Sales. Such a rare piece that one might overlook as being common if a look at its insides wasn't taken. Other irons to look for with similar appearance to and construction of waffle irons are wafer irons, corn dog irons, sandwich grills and broilers.



bottom  
view

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#### LETTERS TO THE EDITOR

I have seen several pieces (dutch ovens, muffin pans, etc.) marked with both the Griswold and Wagnerware trademarks; these have almost always been priced at some astronomically high amount. I did find and buy one popover pan with both markings at a reasonable price. However, it does not look as well made as similar items by Griswold or Wagner. Are these items real (i.e. not fake or repro)? If so, I would assume that they represent the brief period when Wagner was using Griswold patterns after acquiring the company. Have any other collectors seen similar pieces? I have found very few pieces marked LODGE (one #8 skillet, one waffle iron), although I would think their current productivity must reflect a high past output. Are most Lodge items unmarked? If so, is there a way to ascribe such pieces to Lodge on style or pattern or identifying structures?

Travis Solomon, MO

In answering your questions let me begin with some information from The Housewares Story by Earl Litshay, 1973: "In 1955 the Griswold Mfg. Co. was acquired by McGraw Edison Inc. and two years later they sold it to the Randall Co. of Cin. O. which, four years earlier had acquired Wagner Mfg. Co. Eventually Griswold became part of the General Housewares Corp." Also—"In November, 1952, Wagner was purchased by the Randall Co., a manufacturer of automobile stampings and leather working machinery, which, in 1957, also bought the Griswold Mfg. Co. from McGraw Edison. In 1959 Randall sold both cookware companies to Textron. Ten years later they were acquired by the General Housewares Corp." If this information is correct it is clear that Wagner did not buy Griswold directly, but that both companies had gone through ownership changes before they came together under one owner. In any case, Griswold ceased production at their Erie, PA foundry in December, 1957. All subsequent production of "Griswold" and Wagner iron cookware has been at the Wagner foundry in Sidney.

Ohio. Travis, the double marked pieces you ask about are probably a product of General Housewares Corp., cast in the Wagner foundry using, in some cases, old Griswold patterns. I remember the double marked pieces being sold in the local Macys store sometime during the 1970's and I would assume that they were made during this period unless they were old stock being sold. It is my opinion that these pieces, and any other pieces of "Griswold" that were not made in the Erie foundry, are not real Griswold: They were made in a different foundry, on different machinery, by different people and, often, using modified Wagner patterns. The quality is definitely inferior to the Erie-made pieces. For collectors appreciating the fine quality and design of the real Griswold, the later pieces like the double marked ones should be of little value. Perhaps the high asking prices are from collectors and dealers who don't know exactly what they have and cannot differentiate the fine quality/design of Erie-made Griswold and the later pieces. With few exceptions, all Erie-made Griswold is marked ERIE PA, and is never marked with an inch size (such as 10½ inch skillet) or "Made in USA".

Lodge, a family owned business since its founding in 1896, did mark many of its earlier pieces. I cannot be certain when they were marked but will guess that it would be in the 1920's or before. I have seen skillets, dutch ovens, chicken fryers, waffle irons and possibly other pieces marked LODGE on the bottom or on the top of covers. Their iron during this early period was of high quality with a very smooth surface that seems to resist rusting better than other makes. I just dug up some information from Lodge indicating the company was founded by Joseph Lodge in 1896 under the name Blacklock Foundry. In 1910 the name was changed to Lodge Mfg. Co. This might indicate that the marked pieces would be after 1910. Also stated is "the name Lodge was never marked on our products due to private labeling for Sears, etc." Of course this statement would be incorrect for the early years. I have never seen any muffin pans marked Lodge. One way to tell earlier Lodge pieces is to look on the bottom for a small (about ¼") raised, capital letter, seemingly randomly placed. Heat rings, on pieces that had them, will have a small (about 1/8") break. Lodge, in current production, is beginning to mark at least some of its pieces. I just saw two interesting muffin type pans: One had five fish and the other five Saguaro cactus. Both pans were marked on the bottom.

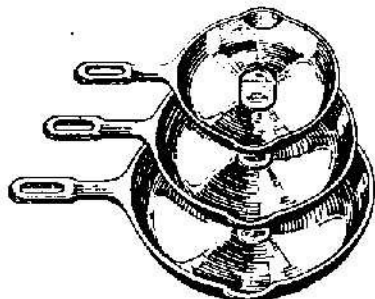
### "Mountain Grade" skillets made by Griswold

In searching for cast iron cookware you are likely to encounter some of the skillets shown in the cut below taken from a c.1940 Thompson diggs Co. hardware catalog. The skillets are some of the finest quality castings made by Griswold which shows that, even in wares made for the lower-end trade, Griswold did not skimp on quality. Probably sold to wholesalers and/or retailers as a lower priced line to supplement the regular Griswold skillets, these pans have typical Griswold pouring lips, a distinctive handle, an inset heat ring on the bottom, and are marked only with the size and pattern number on the bottom. Thompson Diggs priced their regular Griswold skillets at \$.74, \$1.16, and \$1.60 each for sizes 3, 5, and 8 for a total set cost of \$3.50 as opposed to the \$2.50 for the same sized Mountain Grade skillets as a set. I have identified the following Mountain Grade skillets and pattern numbers. It seems doubtful that sizes 11 and 13 were made.

3	1031	7	1032	12	1084
4	1029	8	1033	14	1085
5	1030	9	1082		
6	1081	10	1083		

Regarding the name "Mountain Grade": I do not know if this was a name applied by Griswold or by Thompson Diggs, or someone else. Also made were the following matching pieces. (The dutch ovens, of course, do not have the distinctive handle that the skillets do).

1034	8	deep skillet/chicken fryer
1035	8	cover for above (will fit 1033)
1036	8	dutch oven
1037	8	cover for dutch oven
1038	9	dutch oven
1039	9	cover for dutch oven
1040	10	dutch oven
1041	10	cover for dutch oven



Mountain Grade—Cast Iron—Ground

This set consists of three standard size skillets, size numbers 3, 5 and 8.

No. Set	Skillets in Set	No. Sets in Box	Wt. Set	Per Set
358M	- 3	25	9 lbs.	\$2.20

### The Best Waffle Irons

For those of you who, like me, like to use your waffle irons I want to give my opinion as to which waffle irons I consider to be the best ones to use. Having restored and used close to 25 different irons, I have kept the following in my collection because they work so well and make such good waffles.

Griswold No7, pattern 308/309/326

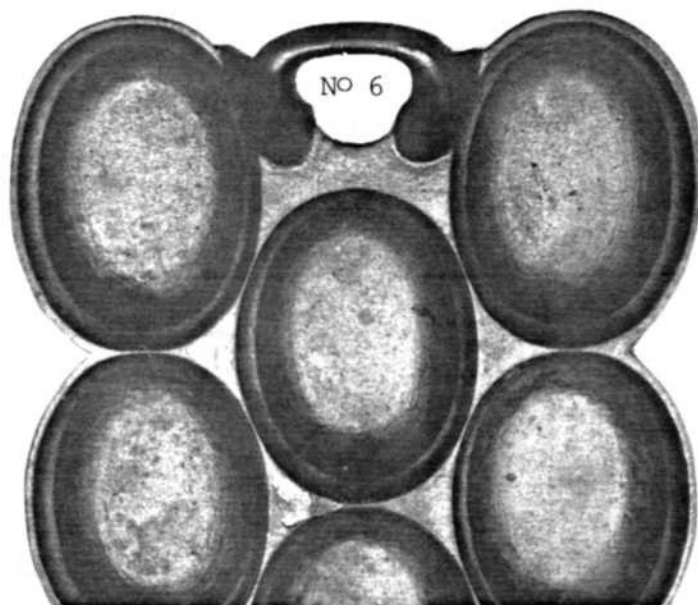
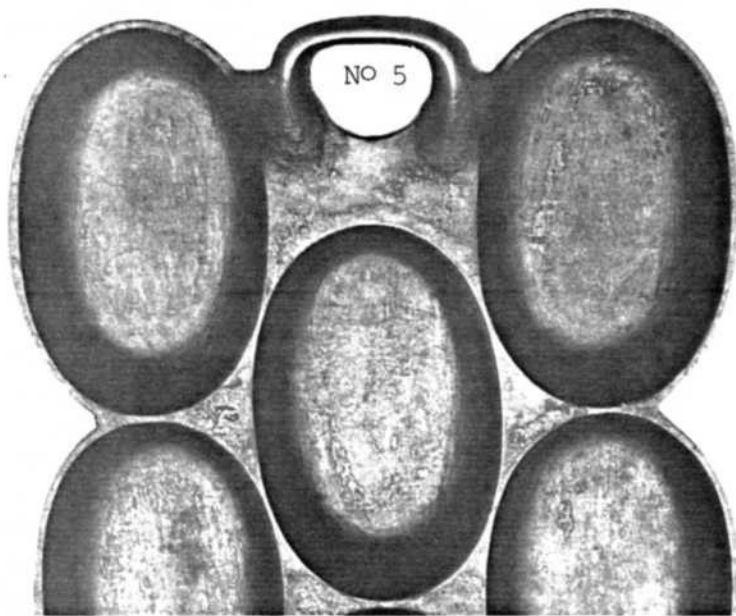
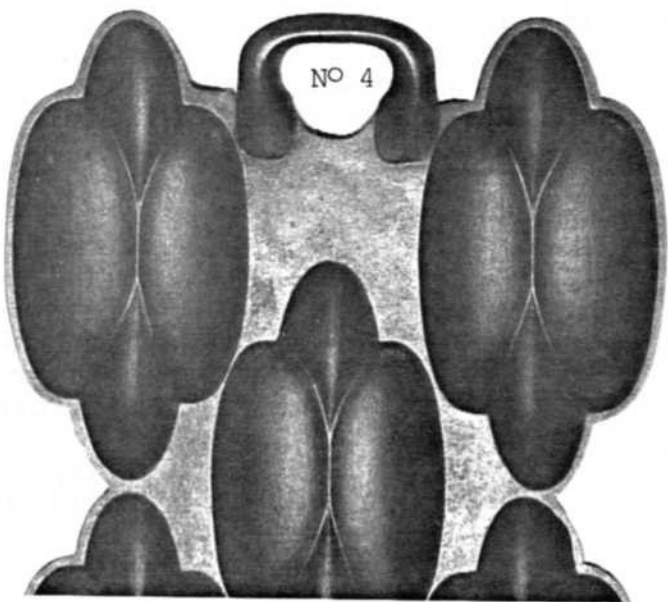
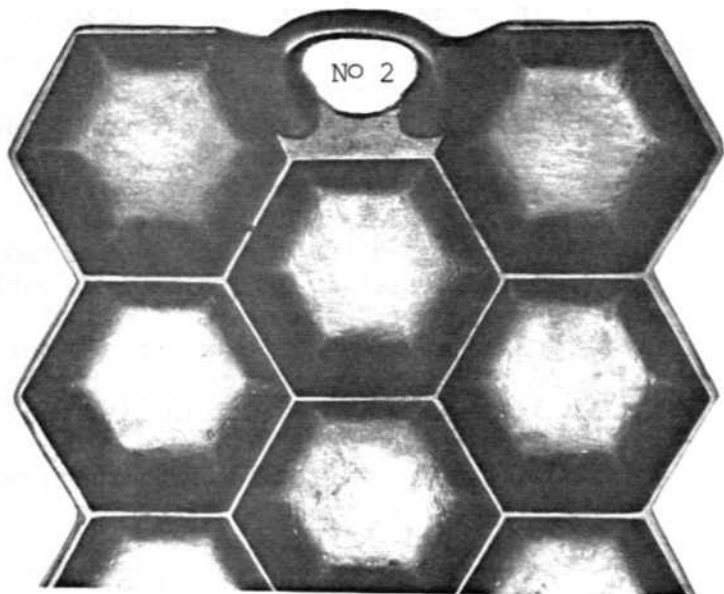
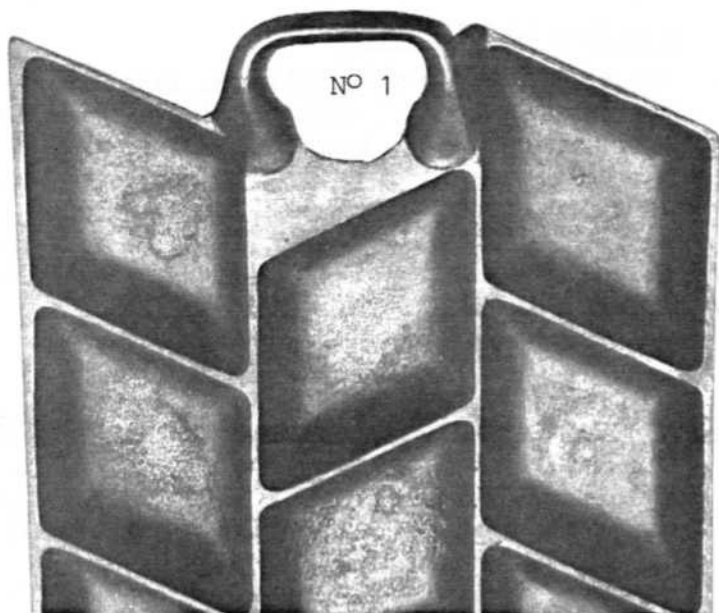
Griswold No8, pattern 314/315/328

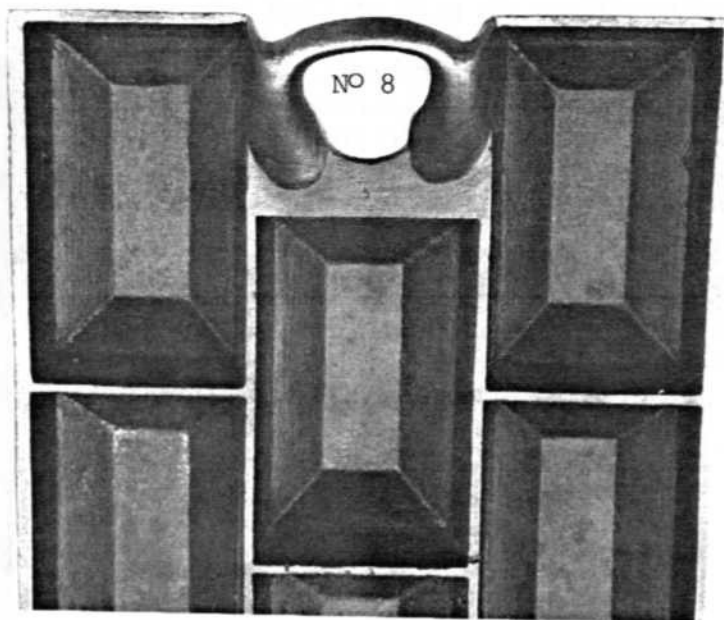
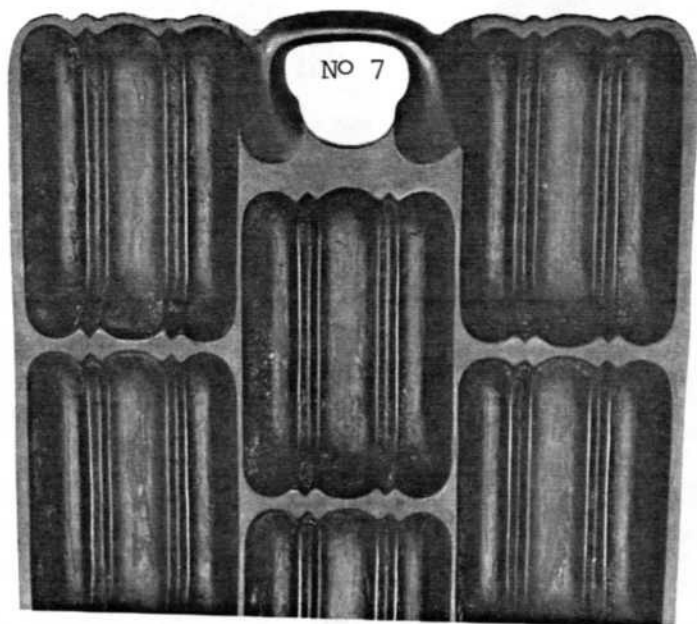
Griswold No11, pattern 363/364/987

Griswold No18 Heart Star p/n 919/920/915

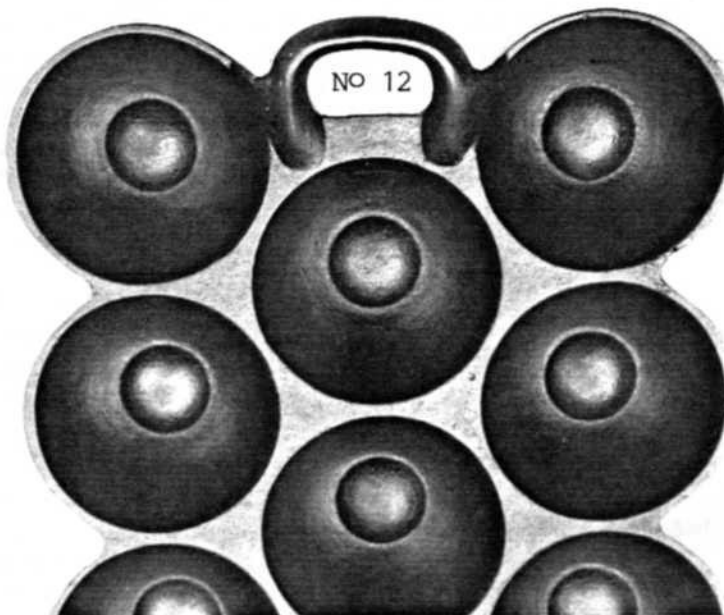
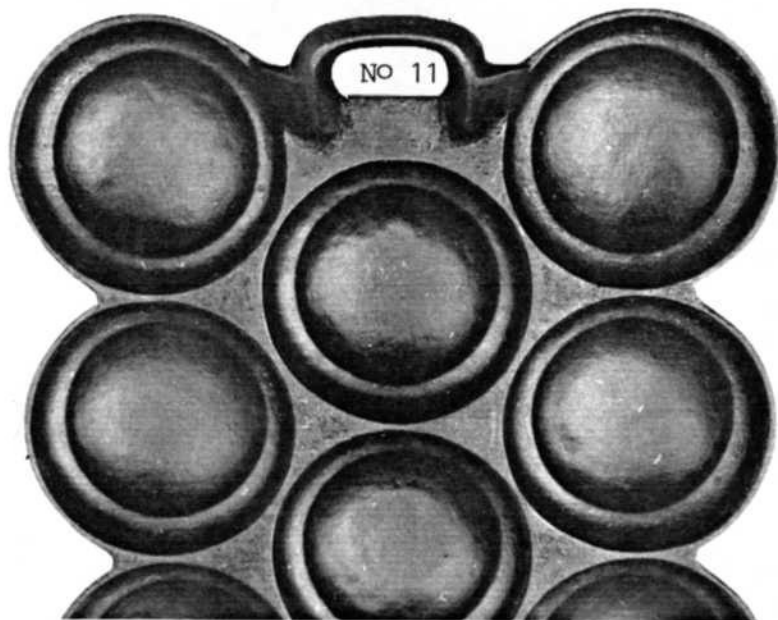
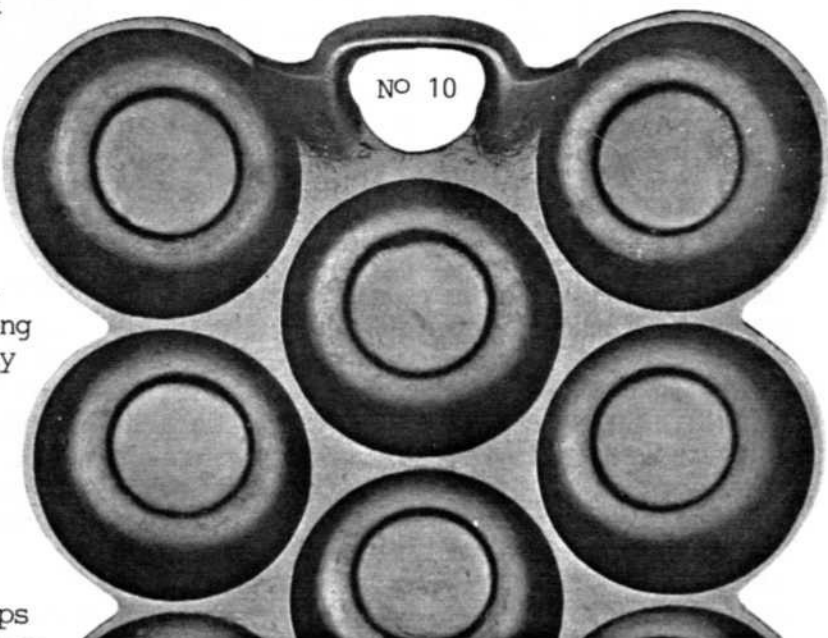
All are c.1920 Griswold irons on high frames because I have found they are of top quality and design and have a well balanced feel in use. The high frames, designed for use on gas stoves, work equally well on electric stoves with the spiral coil elements. Waffle irons may not work on many newer types of electric stoves. Low frames can also be used but are not as convenient in that they are harder to turn and may not heat as evenly. My irons all have wire coil handles with the large diameter eyebolt through the center and the small, cast ferrule by the eye (except for the Heart Star with doesn't use the ferrule). Wood handles and earlier coil handles such as used on 885/886 pattern irons are not so substantial in construction and do not have the good feel of the heavier design. The latest (c.1930) heavy wire handles without the center eyebolt are just too heavy and feel clunky in use. Having used No.9 Griswold irons I found that the waffles come out somewhat doughy because the spaces between the knobs in the pattern are too wide. "CLOWS" irons make good waffles but come only on low frames. If I had to keep only one iron it would be my No8 pattern 314/315 (312/314 were made in small numbers and are identical) round iron which gives a near-perfect, traditional patterned waffle. Acquired around 1968 for \$5 from a San Francisco junk shop, it is still the best waffle maker i have had.

My "secret" for making perfect waffles? About one cup Bisquick in mixing bowl. Break up lumps with mixing spoon. Add one egg, one tablespoon or a little more oil, and sufficient milk to make batter thin without being runny. Mix as little as possible. Pour into preheated, seasoned iron that is just beginning to smoke when opened. Turn iron immediately and cook for about one minute. Remove waffle and top with REAL maple syrup. Too much mixing of the batter or too thick batter give heavy, tough waffles. No need to ever wash or oil the waffle iron--the oil (or melted butter) in the batter takes care of that.





Pictured on these two pages is a full set of G.F.Filley muffin irons made in Saint Louis, MO c.1880's. Shown in part and close up for detail. There has been no documented evidence that a No9 pan was made; an 1884 Filley catalog (see CICN p.61) omits a No9 but does list a No15 for \$8 per dozen. All the other pans were only \$3.75 per dozen so, perhaps, the No15 may have been a commercial sized pan. Nos. 1,2,4 and 7 are among the rarer and more desirable of the Filley pans while Nos. 10 and 3 are the most common. While several different Filley pans have been found that were unmarked, most will be marked under the handles with the name and the Number. Most pans have several crude gate marks on the bottom of the cups while later pans are gated along the top, outer edge of the cups on one side. I've had Nos. 6 and 7 this way.



Correction: On p.21 of CICN I have mixed up the catalog numbers for the two breakfast pans pictured. The bacon fryer on the left is cat. 1103 and the breakfast skillet on the right is cat. 1101. Also, the last sentence should read: The 1103 pan has not been seen...

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#### ADDITIONS TO MUFFIN PAN LIST

Listed below are additions to the muffin pan list on pg.25 of CICN. Included are three pans catalogued by Griswold and six pans that were made by Griswold but do not show up in Griswold catalogs. Please contact me if you know of additional pans that should be listed, or suggestions that will make the list better.

No.	p/n	cups	mk	var	rar	cup shape
1	?	1	E	1	10	vienna roll
2	956	2	E	1	9	vienna roll
10	1253	11	BM	2	4	round, deep
10	1512	11	P	1	6	round, deep
11	?	12	E	1	10	french roll
24	957	7	-	1	7	bread stick
-	623	7	-	1	10	corn/wheat cob
1270	1270	7	BM	1	5	head of wheat
1270	1513	7	P/M	2	6	head of wheat

No.1 and 2 vienna roll bread pans are usually found without pattern numbers but probably marked N<sup>o</sup>1 or N<sup>o</sup>2 and VIENNA ROLL PAN. The No10 popover pans were made for Sears in the 1930's with p/n 1253 being marked BEST MADE (BM) and p/n 1512 marked PURITAN (P). No11 is an early french roll pan shown in the 1890-91 Griswold catalog. It will probably not be marked at all. A similar pan with cutouts and marked FRENCH N<sup>o</sup> ROLL 11 under the handles may be a Griswold pan. These pans both have cups arranged differently than the common Griswold No11 French Roll Pan. The No24 pan is identical to the No21 Griswold corn bread pan but with GRISWOLD and ERIE PA USA removed. Unnumbered cornorwheat pan, p/n 623 pictured above is a rarity. Who was it made for or sold by? The two No1270 wheat stick pans were made for Sears and marked BEST MADE (p/n 1270, c.1930) and PURITAN (c.1934) or MERIT (c.1937), both p/n 1513. Am I missing any other muffin type pans made by Griswold? Let me hear from anyone with more info.

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#### VOLUME 2 OF GRISWOLD PRICE GUIDE BOOK IS OUT!

As with the first 184 pg. volume that came out in June, 1993, the second volume of 136 pages (incl. 32 in color) is a photo collection of various collectors' treasures with everything priced. Even with a number of errors in both books, all collectors and dealers should have both. Order from L-W Book Sales, PO Box 69, Gas City, IN 46933 (800) 777-6450. Each volume is \$19.95 + \$2 shipping one book, \$.40 ea. extra book. IN,IL,MI,OH,MN,WI add sales tax.



above Cornorwheat type stick pan made by Griswold, p/n 623. Other than the unique handles, this pan is the same as Griswold No.272. -courtesy Joe Noto collection.

below No.10 p/n 1253 popover pan made by Griswold for Sears Roebuck and Co. c.1930. The No.10 Puritan popover, p/n 1512, is the same pan made c.1934. It is not marked S.R. and CO. Note the slanted print which is typical of most of the iron Griswold made for others.



The information below is copied from a 16 page Griswold booklet titled Cheaper Cuts of Meat and How to Prepare Them—A Book of Recipes Using Cheaper Cuts of Meat, cooked in the Griswold Tite Top Baster. Price 25 cents. Copyright 1919. Note the fourth paragraph on seasoning cast iron cookware. Courtesy Richard Brandt, Ohio

The Tite Top Baster has a tight fitting cover which makes it impossible for any of the delicious, nourishing goodness and flavor to escape.

The Griswold Tite Top Baster is of uniform thickness, anything cooked or roasted in it will be well done, no parts overdone or no parts undercooked, because the heat is evenly distributed.

The Tite Top Baster may be used for baking, boiling, roasting or frying. This utensil is ideal for boiling or baking hams, roasting chickens, even the toughest fowl can be made tender if cooked in it. It also is wonderful for the cheaper cuts of meats, by adding a few vegetables and making them into the most savory stews.

Every housewife knows how hard it is to fry doughnuts, potato chips, French fry potatoes, etc., when just an ordinary kettle of enamel is used, it is almost impossible to keep the fat the right temperature so as to brown the things evenly without allowing the fat to soak inside. When the Tite Top Baster is once well heated it will retain the heat as wanted.

The Griswold Tite Top Baster is an improved utensil in many valuable ways over the regular Dutch Oven.

The Griswold Tite Top Baster has a machined edge cover and rim—these have been ground down until both fit each other perfectly so that when food is cooked in the Tite Top Baster, every bit of meat that has been bought and paid for will be retained because the moisture not being allowed to pass off in steam, the meat cannot shrink, evaporate or shrivel. The juices stay in the meat itself, hence there can be no possible danger of having the meat tasteless, tough or dry.

This fact has been proven by an actual test made by the Good Housekeeping Institute. Two pieces of meat of the same kind, weighing five pounds each were used for the test. One was pot roasted in an ordinary Dutch oven, the other was pot roasted in the Tite Top Baster; both were allowed to roast the same amount of time—four hours. After the given time the pot roasts were tested and a comparison made of their textures; the one roasted in the Tite Top Baster was very tender, juicy and of finer texture; the pot roast cooked in the ordinary Dutch oven was extremely tough and dry and weighed 11 ounces less than the one cooked in the Tite Top Baster.

Another good feature the Tite Top Baster has is its self-basting cover. This cover is made with three so-called rims or ribs on the inside of the cover, these ribs or ribs gather the moisture and distribute it over the entire surface of the contents of the kettle, making the Tite Top Baster a self-baster.

The handle of the Tite Top Baster is also a great improvement over the ordinary Dutch oven. In raising the handle to lift the Tite Top Baster out of the oven the handle automatically fits into a groove which keeps it in the center; this checks the handle, making it a self-locking bail. The Baster cannot tip to one side—there can be no danger of being scalded by the contents of the kettle spilling out.

The Tite Top Baster is sold with or without the trivet. Many housewives prefer using the trivet when roasting meats with vegetables in the same kettle. For general cooking the results are equally as good without it.

The Griswold Tite Top Baster is a great fuel saver, a thing that greatly counts these days and should count at any time—anything wasted means just so much less of the things we most desire.

Meat can be roasting in the Tite Top Baster, potatoes can be cooked in the baster with the meat and at the same time bread or other things which require a high temperature may be baked—this means the saving of gas. The Tite Top Baster will also save gas when using it for pot roasts, stews, etc., because when it once becomes thoroughly heated it will take but a minimum amount of gas to keep the food cooking at a desired temperature.

## CAST IRON COOKING UTENSILS

Griswold Tite Top Basters are made of Cast Iron and never wear out—the older the utensils, the better and more valuable they become.

One is considered fortunate nowadays if by chance one of these iron utensils is handed down to them from the second to the third generation. It is on account of these wonderful Cast Iron utensils that you have such fond recollections of the rich, juicy steaks and chops your grandmother used to serve.

In the early days Cast Iron was about the only metal used in cooking utensils. Since then, however, the clamor for cheaper, lighter weight utensils has brought into use many cheaply made vessels which are ready for the scrap heap about the time a Cast Iron utensil would be in its prime, and improving with age.

Breaking in or seasoning Griswold Cast Iron utensils is simple and easy. If at first you will cook in these utensils only fats, such as beef, pork or lamb roasts until the utensil becomes thoroughly saturated with the grease, you will have a smooth, clean cooking utensil forever after.

To hasten this process, when the utensil is new and perfectly clean, place over the fire and heat well. Cut into the vessel small bits of fat, from left overs, or buy two pounds of beef or mutton fat and allow to simmer over fire for at least five hours, and cool in Baster over night. See that lids and sides of the utensil are well smeared over with the grease several times during the seasoning process. After this heat up the Baster again and drain off the grease, wipe the utensil clean with tissue paper or clean, dry cloth, and it is ready for use. Perfectly clean, wholesome and free from poisonous oxides, or chips of enamel.

Owing to the liberal use of grease from the start, Skillets, Griddles and Waffle irons require no special seasoning.

To avoid cracking Cast Iron Ware, turn heat on gradually in center of utensil. Do not turn intense heat on a cold Cast Iron utensil, or pour anything cold into it while overheated.

If water has been allowed to stand in a Cast Iron utensil for any length of time see that the utensil is thoroughly dried before putting away. This little care and precaution is what made the cooking utensils of your grandmother so valuable, and it will prove just as valuable to you. Your first investment in Griswold Cast Iron utensils is all you will ever have.

Every housewife knows a rich, juicy roast or fowl when it is served—not every housewife has the time to do her own cooking or even bother to see that her cook is doing the proper thing. Give the cook Griswold Cast Iron utensils and the problem will be solved.

Extra Finish Cast Iron Utensils are the only cooking utensils that improve with age. No good cook or housewife would dispute this fact. Owing to the nature of the metal, which is more or less porous, they absorb fats readily. After these kettles are once well seasoned they require very little additional fat frying, making the food cooked in same more healthful.

There is no enamel to crack off (a thing that is very dangerous to one's health), no tin or paint to burn off—these utensils are pure iron all the way through. To equip your kitchen with a line of cast iron cooking utensils means that you will never have to replace them, they will *not* wear out. These utensils are light in weight and convenient to handle.

BUY-SELL-TRADE

Subscribers get free ads. Please limit ad to 24 lines @ 42 spaces per line plus name, address and phone number.

WAGNER COLLECTORS UNITE!!! We need a book of our own and if we pool the knowledge of our own collections we can have one. I am willing to write it. LET ME HEAR FROM YOU!  
Thomas A. Todson, 1650 E. Missouri #2, Las Cruces, NM 88001 (505) 522-6074  
Please include any catalog information you might have by Xerox. I will pay for the copying. Also- WANTED: Wagner #11-14 skillets. Any collectors of Martin Stove & Range Holloware please contact me if you have any pieces for sale, or I have some old pieces from here in the southwest (used here) for trade. Contact me by mail at above address. I was born in Huntsville, AL where Martin had a foundry and I am starting to collect Martin hollow ware. Would like to communicate with other Martin Stove and Range hollow ware collectors to share info.

WANTED: Griswold Santa, pup, loaf pan, mail box, muffin pans (vienna, golf ball, etc.) other unusual. Filley pieces. Gerald Sears, Rt. 1 Box 144, Southwest City, MO 64863 (417) 762-3643 (8-93)

WANTED: Griswold trivet for No.3 Oval Roaster; Nos. 2,13,20 block TM/heat ring skillets; lid for #15 Oval Skillet. Rhea Hart, PO Box 1271, Lake City, FL 32056 (904) 752-3837 evenings

WANTED: Griswold No283 Cornstick Pan. Ray F. Dowden, 2737 Apache Dr., Anderson, IN 46012 (317) 644-1942

WANTED: Griswold reasonably priced lids; any size smooth hinged lids; lid for 3-leg dutch oven. Wagner No6 round roaster lid; #3 & 9 covers for oval roaster and oval trivets any size. Good condition please, no pits! Lynn Kiper, PO Box 759, 29 Palms, CA 92277

WANTED: Camp Dutch Ovens with 3-legs and rimmed lid. Provide description, identification and price. John G. Ragsdale, 405 Exchange Bldg., PO Box 8, El Dorado, AR 71731

WANTED: Griswold Oval Roasters; Loaf Pan w/Cover; other items in exc. cond. Arlo Chapman, PO Box 506, St. Charles, IL 60174

WANTED: Griswold 5-tier dutch oven rack. William Bryan, 44 West Alisal, PO Box 2155, Salinas, CA 93902-2155 (408) 424-0844

The following ad was submitted early last year so his individual pieces I will not list as they are probably sold. My apologies to the subscribers and Craig for any inconvenience caused by this issue being so late.  
FOR SALE: Alfred Andresen product line (made by Griswold)- Heart waffle iron, Goro irons, wafer irons, munk and plett pans. Sent me your name and address for copy of 1905 Andresen product brochure. It has pictures & product descriptions. Also have a "For Sale" list available featuring Griswold, Wagner, Favorite, and others. Call or send your name & address to be added to my mailing list. Craig C. Leverenz, 439 Mt. Curve Blvd., St. Paul, MN 55105 (612) 699-1211

Also submitted last year--most of his wants are probably still WANTED: Wagner skillets: straight sides, heat ring, block letters--all but #7,8,10; script letters-- #2,3,9 and larger. Also interested in other unusual skillets (Martin, Mi-Pet, Oazrk, etc.) Black iron, nickel, chrome, aluminum are all of interest to me. Also want unusual waffle irons. Call or write with price, condition. Travis Solomon, 1712 La Frenz Rd., Liberty, MO 64068 (816) 792-2205

WANTED: Griswold No8 or 10 skillet covers; any brand waffle iron; small dutch oven to feed one man. Will buy or have to trade Favorite No1 and 3 skillets, Griswold No6 slant/Erie and No3 block heat ring skillets, Andresen plett pan and others. Hal Culver, 14310 Wicks Blvd., San Leandro, CA 94577 (510) 351-0461

WANTED to buy or trade for: Salesman Samples and miniature pieces, skillet lids and any Vienna Roll, French Roll, gem, bread and turk head pans (all Griswold). Dave Lange, 3118 Bird Dr., Erie, PA 16510 (814)899-7926

FOR SALE: Griswold No11 skillet, block TM \$140; No11 waffle 2148/2149, high frame, curved wood handles \$120; No4 skillet, sm. tm. \$30; early lamb mold pattern 865/866 \$150; 109 skillet griddle, sm.tm. \$65; Deep Patty Bowl 72 \$40; Favorite No9 long griddle \$40; Andresen Heart Waffle \$135; Lodge 12-cup turk head muffin like Griswold No240 \$40; Sidney Hollow Ware No9 tea kettle \$65; Shinnick tea kettle, pat.1863 \$65; A&W No13 Sad Heater \$50; Sperry size 8 skillet, pat. 1887 \$35; size 8 deep skillet pat.1887 \$40. Wanted: Griswold No3 oval roaster trivet; No27 or 28 wheat stick without cutouts. Have No28 with cutouts to trade or will buy. Steve Stephens, 28 Angela Ave., San Anselmo, CA 94960 (415)453-7790

COMPLETE YOUR SET OF CAST IRON COOKWARE NEWS. VOLUMES 1 AND 2 HAVE BEEN REPRINTED AND ARE AVAILABLE IMMEDIATELY FOR \$16. EACH VOLUME POST PAID. ORDER FROM



- 25 519. G No10 skillet cover, high, smooth top, sm. TM, 1130, VG/E
- 35 520. G No8 hinged skillet with cover, 2503/2598, VG/E
- 44-45 521. G No7 dutch oven cover, slant TM/TRIB, 2604, VG/PR
- 15 522. G No8 skillet cover, high, smooth top, sm. TM, 1098, E/E
- 15 523. G No6 early skillet, one pouring lip, c. 1870, VG/E
- 15 524. G No7 early skillet, one pouring lip, c. 1870, matches #523, VG/E
- 18 525. G No9 early skillet, one pouring lip, c. 1870, matches two skillets above, VG/E
- 18 526. G No8 early skillet, one pouring lip, c. 1870, bottom & sides polished smooth, VG/E
- 15 527. C size 7 early skillet, c. 1870, one angular pouring lip, VG/E
- 18 528. C size 8 early skillet, c. 1870, matches skillet #527 above, E/E
- 18 529. W Greaseless Frying Skillet, 1162, wide grease trough, a different variant of above, E/E
- 25 530. W Eat Free Fryer, 1102, narrow grease trough, the usual type french roll pan, VG/PR
- 25 531. "FRENCH ROLL No. 11" muffin pan; not the usual type french roll pan, VG/PR
- 55 533. W Tea Size Krispy Korn Kobs pan, 1317, exceptionally nice; deep writing, E/E
- 55 534. I. No10 advertising toy hammered skillet has "FUDGE" in 1/2" letters inside, VG/E
- 25 534. I. No10 advertising toy hammered skillet has "FUDGE" in 1/2" letters inside, VG/E
- 15 535. W No8 wood handled skillet, really nice orange handle turns or bolt, VG/E
- 20 536. G P. Lilly No3 muffin pan, dime sized piece broken from one end cup, E/U
- Two season cylinder photographs, early triumph model A; from model B. Both excellent, orig. An asterisk \* next to the price indicates a lower price since my last list.
- 40 6. G No7 waffle iron, low side handle frame, 1922 patent, 146/149, VG/U
- 30 8. G No355 Pie Oven, VG/U
- 28 11. Barsow Stove Co. Prov. R.I. cast iron bowl, 3 tiny feet, No3, VG/E
- 28 17. G No4 balled griddle, #18, small pitting on bottom, writing is clear, G/E
- 30 21. G No9 Skillet Cover, lg. TM, low style with writing, 469, E/E
- 20 22. G No8 waffle, 314/315, no frame, 1908 patent, new wood handles, E/E
- 20 33. W No8 eccentric kettle marked "Sidney", E/U
- 22 36. G No8 handled griddle, 738, slanting/EPD, reinforcing "X" on bottom, VG/E
- 22 38. E No3 soot-bowl, 781, 1891 patent, VG/U
- 40 48. G No8 hammered, covered, hinged skillet, black iron, 2008, E/E
- \*5 49. E 4 Qt. Maslin Kettle, bottom pitted inside and out, otherwise VG; E/E
- 5 66. G American 7" damper, patent June 18, '89, very early type, small pitting, G/E
- 25 76. (L) Turk head muffin pan, 12 cups, identical to Griswold No240, VG/U
- 25 77. W 11-cup popover pan, 1383, logo on top of pan at both ends, E/E
- 20 78. W 11-cup muffin pan similar to Griswold No6 (rectangular cups), VG/E
- 30 79. Waterman No7 muffin pan, patented 1859, VG/E
- 25 80. Waterman (NG2) muffin pan, patented 1959, early, thin type handles, VG/E
- 30 81. R&E No6 muffin pan, very nice writing a date, patented 1894, E/E
- 25 82. W Large size Krusty Korn Kobs pan, patent 1920, 1318, E/E SCSH-see 135, 136.
- 15 88. G Aluminum Colonial Breakfast Skillet, lg. TM, A566A, wood handles, E/E, very clean
- 9 92. G No10 meat grinder, early type, 2460, no extra cutters, VG/E
- 35 95. G No8 waffle, patent 1980, earliest hinge, wrong wood handles, VG/E
- 10 96. (W) early No8 lipped cover for 3-leg dutch oven or will fit standard dutch oven, E/E
- 25 100. G No3 skillet, new old stock with label, sm. TM, early handle, mm
- 25 110. E No8 skillet marked "FAVORITE FAVORITE WHITE THE BEST TO COOK IN", E/E
- 18 113. SPERRY size 8 skillet, "Patented July 26, 1867", very light, different, VG/E
- 30 115. G No9 skillet, slant TM/ERIE, 710, E/E
- 25 117. G No9 Victor skillet, 723, E/E
- 28 119. G No9 skillet, block TM w/wheat ring, E/E
- 38 123. G No12 skillet, sm. TM, E/E
- 20 134. W Large size Krusty Korn Kobs pan, Patent Pending, VG/U
- 20 136. W Large size Krusty Korn Kobs pan, patented 1920, VG/U
- 25 142. (L) 5-stick corn cob pan, old, VG/PR
- 5 151. W No6 wood handled skillet, VG/E except: wood handle is split
- 30 157. W small No. 10, ball handle, pouring spout, 3 1/2" dia., 2" high, 1364, E/E
- 35 160. G No6 skillet, nickel plated, E/E
- 40 164. E No8 "ERIE ALUMINUM" handled griddle; 346", very early aluminum piece, E/E
- 168. 3 old cast iron wall match holders; two Bradley & Hubbard and one E. Parker; two are patent dated. Write or call for more information/pictures. \$68-95.
- 8 173. W "Sidney" No7 limited griddle, fine pitting on bottom, writing fair, VG/E
- 23 175. G Colonial Breakfast Skillet, lg. TM, 886, E/E
- 18 180. G No7 cover (low) for Tite-Cop Dutch Oven, 1920 patent, 2904, E/E
- 30 182. G No9 Skillet Cover, low, 469, E/E
- 18 193. G No273 Crispy Korn Skillet Pan, 930, E/E

Steve Stephens  
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San Anselmo, CA 94960  
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June, 1949 list. The following pieces are mostly part or fully restored and in very good or excellent condition. Pieces marked excellent are virtually flawless. I do not exaggerate in rating condition so you should get at least the quality you expect. You may return within one week any piece you are not completely satisfied with. Unless noted the pieces have no cracks, warps, pitting, modifications, holes drilled in them or have they been sandblasted. The following abbreviations are used: C-Crawford; E-Erie; F-Favorite; L-Lodge; U-unmarked. Parenthesis around the abbreviation indicate that the piece was made by that company but it is not marked so. Condition: E, VG, G, F, P for excellent, very good, good, fair, and poor. R-restored; pr-partially restored; u-unrestored, as found. EXAMPLE: VG/U means very good, unrestored condition, or just talk iron. Please call first. (415) 453-7790 no answering machine.

- 105 476. G No. 11 skillet, lg. block TM, pattern 717, E/E
- 200 477. G No. 11 dutch oven, 1920 pat., basting cover, #36/2554, lg. block TM, VG/PR
- 55 478. G No. 7 "GRISWOLD'S ERIE" skillet, 701, E/E
- 45 479. G No. 9 diamond TM handled griddle, VG/PR
- 35 474. W No8 deep skillet; this is the old style one with slanting sides, 1088, E/E
- 65 476. G No866 Lamb cake mold, 921/922, E/U
- 90 477. G No10 dutch oven, 1920 pat., basting cover, #35/2553, lg. block TM, E/E
- 45 479. G No2 Yankee Bowl, lg. block TM, 784, E/E
- 50 480. G No3 GRISWOLD'S ERIE Yankee bowl, 785, pat. Mar. 10 '91, VG/E
- 65 481. G No5 Yankee bowl, lg. block TM, 787, some minor inside corrosion, VG/E
- 50 482. G No3 GRISWOLD'S ERIE scotch bowl, 781, Pat. Mar. 10 '91, E/E
- 50 483. G No7 GRISWOLD'S ERIE flat bottom kettle, 810, Pat. Mar. 10 '91, VG/E
- 60 484. W No6 covered flat bottom kettle, c. 1910, VG/E
- 40 485. W 4 Qt. Maslin Kettle, unmarked bottom, c. 1915, E/E
- 50 486. G No8 covered Chicken Pan, -9, block TM, 777, cover has TM on top, 1058, E/E
- 55 487. G No7 waffle iron w/curved wood handles, Pat. 1901/1908, high frame, VG/U
- 35 488. G No401 gas hot plate, VG/U
- 28 489. E No9 skillet, early, no pattern #, VG/E
- 25 490. G No9 skillet, slant TM/ERIE, 710, VG/E
- 35 491. G No9 skillet, slant TM/ERIE, 710, E/E
- 20 492. G No16 round balled griddle; fire, light casting; a good user, VG/E
- 35 493. G No12 balled griddle, reinforcing "X" pattern on bottom, 741, VG/E
- 85 494. W square covered deep Chicken Fryer, 1400, E/PR
- 95 495. W square covered skillet, 1218, VG/E
- 40 496. W 7 1/2" dia. chefs skillet, rare, 1384
- 28 497. W 6 1/2" dia. chefs skillet, uncommon, 1386
- 55 499. Favor the Pigra ware No2 french bowl, E/E, nobody else made this neat bowl type pan.
- 18 500. Martin Stove & Range No3 skillet, sides slope more than most skillets, E/E
- 18 501. Martin Stove & Range No3 skillet, sides slope more than most skillets, E/E
- 95 502. G No 3 hammered range skillet, 2013, black iron, VG/E
- 18 504. U made by Martin Stove & Range 7-stick corn cob pan w/ different handles at ends, E/U
- 35 506. G No272 Cornwheat Stick Pan, 629, E/E
- 65 507. (G) No2 muffin pan, 941, discontinued before being marked Griswold, VG/PR
- 8 508. G aluminum No9 skillet w/wire coil handle. Handle not broken off in skillet, VG/PR
- 20 510. KEVIN BRAND size 00 skillet, old, pouring lip, a quality toy piece, VG/E
- 15 511. Stover "ideal" 3" damper, fancy cast iron handle, an early, quality piece, VG/E
- 20 512. U toy 3-leg kettle, 3" diameter, quality piece, E/E
- 18 513. Peerless Non Scorching Preserving Plates, Mfr. V. Knowlton, Des Moines, Ia, VG/E
- 22 514. D. Ramroy, Orange, MS 7" stove damper, very unusual, Pat. June 27, 1865, E/E
- 30 515. U size 8 broiler skillet, unusual, four ribbed sections in pan bottom, E/E
- 12 516. U scaling wax ladle w/wax stall in it, a bit lower/wider than usual, VG/U
- 12 517. U scaling wax ladle; longer, thinner handle than #516, VG/U
- 22 518. U very early hand forged 3-leg trivet, 2 1/2" high, 5" between legs, E/E

- 35 194. G No9 3-leg Regular Kettle, lg. black TM, 792, sm bottom fracture, otherwise VG/G/u
- 36 195. Alfred Andrews & Co. N.P.L.S. Abeel-Skiver pan, VG/pr *see previous*
- 37 196. U No7 Long broiler, fits in place of stove lids on a No7 stove over fireplace, VG/G/u
- 38 197. U No7 long pan or sad iron heater, early, fits above woodstove firebox, VG/pr
- 39 198. W No9 aluminum, wood handled skillet, 509A, about 1920, VG/u
- 40 200. G No22 Corn Bread Pan, 954, E/pr
- 41 201. (W) burnt cake mold, identical to the marked ones but earlier, fine casting, E/pr
- 42 204. U miniature toy flat bottom pot w/tab handles, old, bail missing, 1" high, 1 1/2" dia., VG/u
- 43 205. U size 0 toy skillet, hammered, hollow marked "Made in USA", old, E/u, not large
- 44 214. G No5 skillet, slant TM/Erie, VG/x
- 45 215. G No2106 (size 6) Squares-Fry Skillet, black w/white porcelain inside, E/x
- 46 216. (G) 1 skillet, made by Griswold but unmarked, ground inside, E/x
- 47 224. U Mark pan 1 size lg. 135 in banded, unmarked, marked "Erie" on handle, VG/x
- 48 228. G plett pan, slant TM, 2808, VG/x
- 49 233. G No8 Vienna roll pan, 958, 1" hairline crack on one side, hardly visible, VG/x
- 50 234. U early, primitive, 7 cup handled golfball type muffin pan, gate mark, VG/u
- 51 240. R&B Mfg. Co. No9 golfball pan, patented 1859, VG/u, same as McNeerney p.79
- 52 242. G No21 Corn Bread Pan, 7-stick, 961, E/x
- 53 246. G No8 waffle iron, low, pat. 1901, 976/977/944, suspended ball socket on frame, VG/u
- 54 248. (C) Post Box, large & very early. Marked "N.W. Mfg. Co. Erie, PA". Probably a Seiden's Griswold with the name removed when Griswold bought out Seiden, VG/u
- 55 250. U 7-stick wheat pan marked CORN BREAD STICK PAN, similar to G No2700, VG/pr
- 56 259. U No3 muffin pan, air-front, 11 round, shallow cups, see McNeerney p.83, VG/x
- 57 261. G No8 Rice-top Dutch oven, no top, black TM, 1920 patent, E/x
- 58 262. G No7 handled griddle, slant TM/Erie, odd handle w/round hanging hole, G/pr
- 59 265. U size 7 Dutch oven triket, old, possibly Wagner, E/x
- 60 274. K No4 oval roaster with lid, early style, VG/u
- 61 275. (U) 5 stick corn cob pan, this is an old one, very smooth, E/x
- 62 278. Sidney Hollow Ware Co. (early Wagner) No9 tea kettle, pit bottom, VG/u
- 63 279. C.F. Filley size 7 skillet, very early, bottom pitted, rest of pan is nice, G/x
- 64 285. (G) BEST MAJOR BACON AND EGGS IRONER, 1257, Griswold made for Sears, E/pr
- 65 288. E No22 corn bread pan, 955, VG/pr
- 66 291. F No9 skillet, marked FAVORITE PLOZZA WARE THE BEST TO COOK IN, VG/pr
- 67 295. W Tea Size Kristy Korn Kake corn-cob pan, 1317, extra nice, E/x
- 68 297. G No23 Bread Stick Pan, 955, minor pitting on one corner, VG/pr
- 69 298. (G.F. Filley) No8 muffin pan, unmarked but definitely Filley, probably early, VG/x
- 70 300. G No18 6-cup popover pan, 6141, E/x
- 71 307. G No9 Skillet Cover, low, writing on top, 469, VG/pr
- 72 308. G No8 Skillet Cover, low, writing on top, 468, E/x
- 73 310. U Dutch oven triket, size 7, old and smooth, E/x
- 74 312. U No9 very old, 1-lip skillet, nice casting, nice style, lg. 9 on handle, E/x
- 75 315. "Mi-Pet" No5 skillet, "The Western Foundry Co., Chicago Keeps Food Tasty" E/x
- 76 316. "Mi-Pet" No4 skillet, "The Western Foundry Co., Chicago Keeps Food Tasty" E/x
- 77 317. G No10 skillet cover, high, round top, sm. TM, 1100, VG/pr
- 78 318. "WAGSTRIC" size 8 long sit broiler to fit over stove firebox, VG/u
- 79 322. G No8 skillet cover, high, smooth top, lg. TM, 1098, VG/x
- 80 323. W toy 3-leg kettle, black iron, VG/u
- 81 324. (G) No8 Dutch oven triket, pattern 188, made by Griswold for ? (Sears?), E/u
- 82 325. G No4 skillet, sm. TM, handle wrapped with cord to keep hand cool (some years ago) VG/u
- 83 326. G No10 skillet, block TM w/wheat ring, small downward in center, G/pr
- 84 329. W tea size Krispy Korn Kake pan, 1117, E/x, exceptionally nice, deep writing
- 85 334. G.F. Filley No12 popover, 1325, E/x
- 86 335. G.F. Filley No12 muffin pan, see McNeerney p.78 bottom, VG/u
- 87 336. G.F. Filley No10 muffin pan, round cups, VG/x
- 88 337. U 10-cup French roll pan, no handles, rare, R/x
- 89 338. U No20 turk head muffin pan, identical to McNeerney p.81; 12-cups, lg., quality, E/x
- 90 339. G No8 skillet cover, low style with writing on top, 468, E/x
- 91 340. Mrs. Shaeffer's Corn Griddle, Illinois Griddle Co., Morris Ill. flop pancake griddle, 3-section, patented Sep. 24, 1889; lots of writing, M/x
- 92 341. very nice, old, primitive, balled (hand wrought), shallow, round, 3-leg pot, 12" dia., 3 1/2" deep, 2 1/2" cups, bottom is disbec, VG/pr
- 93 342. advertising skillet, 2 1/2" dia., Mount Pan Stoves Heaters & Ranges, Reading, Pa., VG/u
- 94 343. advertising skillet, 2 1/2" dia., Reading Stove Works, Sunshining, Reading Pa., VG/u

- 95 343. round thingamajig, 12 1/2" dia., 2-5/8" high, 7" base dia. (probably to fit a stove hole), tapering to 12 1/4" dia. top. A removable, flat piece with 2" dia. hole is the top cooking surface and lifts out of the tapering base, very odd VG/u
- 96 345. J. Saverly's Sons, New York, 869 waffle iron, no frame, very old, good wall piece, E/pr
- 97 346. G No10 skillet, lg. black TM, smooth bottom, E/x
- 98 349. (G) No14 Cast Iron Skillet, not marked Griswold or Erie, Pa., made in Sidney? VG/x
- 99 352. G No8 Skillet Cover, high with writing on top, 1048, E/pr
- 100 353. W No12 skillet, early, marked "WAGNER SIDNEY, VG/x
- 101 355. G hammered No273 Crispy Corn Stick Pan, pattern 2073, E/pr
- 102 359. G No6 skillet, slant TM/Erie, VG/x
- 103 360. (U) 9-cup cornstick pan, this is an old one, VG/c
- 104 361. (U) 7-cup cornstick pan, also an old one, VG/x
- 105 363. G No8 aluminum breadmark long griddle, 745, E/x
- 106 369. Griswold's first high frame waffle iron, pat. 1886 & 93, No8, finger and slot joint; frame is unique and has PATD. MAR. 23-91 on one of the side handles, E/x
- 107 370. G No8 Alum. waffle, Pat. 1941, (top/slot joint, frame has suspended ball socket, wood handles screw into irons but only part of wood is there (screws are) VG/c
- 108 372. set of three matching Griswold waffle irons, sizes 7, 8, 9, low balled frames; 1908 patent irons with Griswold lg. TM. All three are superior quality castings and have been restored. For a matching set you can't beat these, NO pitting, E/x
- 109 373. W No8 Round Roaster, early hammark lid knob, extra smooth casting, nice, E/x
- 110 374. W No9 Dutch oven, early, flat top, extra nice, E/x
- 111 375. SPERRY No5 Dutch oven, has unusual flat pouring lips, early piece, VG/x
- 112 378. G No8 3-leg regular kett 0, 791, slant TM/Erie, VG/x
- 113 379. U small, old, 3-leg pot, 5" dia., 4 1/2" high, VG/x
- 114 381. G No3 1-lip bellion Scotch Bowl, 836, tipping ring broken off, otherwise VG/x, rare
- 115 382. A.H.W. & Co. (Pitts.PA) 3 QT. flat bottomed round boiler, early, VG/pr
- 116 383. L No7 deep, covered skillet, lid has raised writing on top, very nice piece, E/x
- 117 384. L No8 deep, covered skillet as above except lid has wrought, not cast, handle, E/u
- 118 385. G 4 QT. Colonial Dutch Safety Fill alum. tea kettle, Pat'd 1913, A544A, VG/pr
- 119 386. U very old rectangular, handled broiler w/fat trough, VG/x
- 120 388. W 3-cup handled popover, broken in two, can be glued or welded, no chips missing
- 121 389. U Swedish plett pan, old, marked "PATENT APP'D FOR" on top, VG/x
- 122 390. S.B. (on top of handle) plett pan, very odd, interesting back, large, nice, VG/u
- 123 392. G (marked) alum. triket for Dutch oven, see Harned p.157 top left, VG
- 124 395. Martin Stove & Range Co. Florence, Ala. No3 skillet, nice loop, E/x
- 125 399. SPERRY skillet griddle, 11" dia., very early, VG/pr
- 126 401. U round, handled broiler, straight grid bars, pouring lip, 11" dia., VG/x
- 127 402. U scissors type cool. cones, coil spring handle, 17" long, very old, G/u
- 128 405. U very early 3-leg spider (skillet), 12 1/2" dia., nice quality, some pitting, VG/pr
- 129 406. U very early 13" Flat skillet w/two loop handles, 2 1/2" deep, very nice primitive, VG/x
- 130 407. U early gas griddle, round, bail handle, 2 1/2" high, 1 1/2" dia., unusual, nice, VG/x
- 131 408. G No10 covered skillet, lg. Block TM, logo on top of lid, 716/1100, E/x, like new
- 132 416. "VICTOR", very early "ERIP" style superline casting, No7 skillet, boxed bottom G/x
- 133 419. G No7 skillet, slant TM/SPU, VG/x
- 134 425. VICTOR (early, c. 1900) No9 skillet, marked only VICTOR, VG/x
- 135 427. G No9 handled griddle w/reinforcing "x" on bottom, 739, VG/x
- 136 433. G Double Broiler, 875, bottom VG/u; top broken in 3 pieces, no pieces missing
- 137 434. "BROOKLYN BROILER" PATENTED APRIL 17-94, round, handled broiler, different, VG/x
- 138 442. "SQUARE" FRYING PAN No4 Pat.Pend. AVLAS-ANGONIA CO. NEW HAVEN, CONN. E/u
- 139 444. D.E. SANDFORD Co. flowerleaf pancake griddle, rare, Pat.Pend. I.A./San Francisco/E/x
- 140 453. G No22 Corn Bread Pan, 954, E/u
- 141 454. U No18 6-cup popover, latest version, 614, E/pr
- 142 460. G.F. Filley No10 muffin pan, E/x
- 143 461. U wheat pattern "Corn Stick" pan 6 sticks, VG/pr
- 144 462. U wheat pattern "Corn Bread Stick Pan", 7 sticks, E/x
- 145 467. F No8 skillet, "FAVORITE PLOZZA WARE, THE BEST TO COOK IN", VG/x

NOTES: see my old list for the following numbers still for sale: 410-412, 414, 418, 421, 423, 424, 430, 432, 436-439, 443, 445, 446, 448, 450, 451, 456, 457, 459, 463, 466. No room to list here.

I will sell everything on this list, if you take it all, for market prices: less 25¢

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(415) 453-7790

\* info. called at / owner  
price / item by  
last / st.

28 Angela Ave., San Anselmo, CA 94960  
(415) 453-7790 anytime

Steve Stephens  
28 Angela Ave., San Anselmo, CA 94960  
(415) 453-7790 any-time

**WANTED:** Black iron pieces which can be restored to very good or excellent; no warped, cracked, pitted, sandblasted, drilled, mutilated or heavily cast pieces. I will buy outright or have a number of very nice pieces to trade. If you ever have any cast iron cookware that is unusual or rare for sale or trade please let me know. Interested in buying single pieces or collections.

**Grissold wanted:**  
Bundt Cake Mold No365  
pancake flip griddle with trademark  
3-1/2" skillet insert for No8 skillet, 1018  
Sad Iron Heater, round, with trademark  
trivet for No3 oval roaster  
trivet for No7 oval roaster  
French Waffle Iron, double  
American French Pattern Waffle No21  
No6 waffle iron with balled frame  
No12 waffle iron with balled frame  
No11 waffle with side handle frame  
No2 skillet w/lock TM & heat ring  
No13 and 14 skillet covers, writing on top  
No6 skillet cover, high, with writing, 1046  
No10 skillet cover, high, smooth, 1g, TM  
No5 hammered skillet w/o hinge, black, 2005  
Hot Service plate (dinner plate, round)  
Steak Platter, any size but 848, 849  
shallow skillet w/ trademark

Spider trademark skillet, any size  
Flat Bottom Kettle Cover, any size, with  
basting rings, w or w/o kettle  
No3 wood handled skillet  
No3 PURITAN skillet, pattern 1501  
No3 aluminum, wood handled skillet  
No3 hammered, hinged skillet cover  
(skillet with cover is OK)

**Grissold muffin pans wanted:** do not have to be marked Grissold unless specified but should have pattern number on piece.  
No2 941 marked Grissold  
No4 957 (4-section vienna roll pan)  
No12 951 with sideways trademark  
No13 840 6-cup turk head pan  
No14 w/rectangular cups, marked 952  
No19 966 early s-y-e, sm. loop handles  
No26 960 Eric 2-leaf bread pan  
No28 ? Eric 1-leaf bread pan  
No27 or No28 Wheat pan without cutouts  
No50 959 small Hearts Star pan  
No200 637 large Cornwheat, ears alternate  
No2800 638 large Wheat & Corn pan

**Grissold muffin pans wanted:** do not have to be marked Grissold unless specified but should have pattern number on piece.  
No2 941 marked Grissold  
No4 957 (4-section vienna roll pan)  
No12 951 with sideways trademark  
No13 840 6-cup turk head pan  
No14 w/rectangular cups, marked 952  
No19 966 early s-y-e, sm. loop handles  
No26 960 Eric 2-leaf bread pan  
No28 ? Eric 1-leaf bread pan  
No27 or No28 Wheat pan without cutouts  
No50 959 small Hearts Star pan  
No200 637 large Cornwheat, ears alternate  
No2800 638 large Wheat & Corn pan

**Wagner muffin pans wanted:** do not have to be marked but must be made by Wagner  
H 1330 4-cup vienna roll pan  
J early corn cob pan?  
K 5 fluted, swirled cups  
M 4 rectangular cups in a row  
N 4 round, shallow cups in a row  
O 1334 5 french roll type cups in a row  
P 1340 Little slam Bridge Pan, black iron  
No1 handled gem pan, 3 fluted cups  
Wagner Krusty Korn Kob iron that looks like a square waffle iron that makes corn cobs

**G.F.Filley wanted:**  
No2 muffin pan, hex cups (have No1 to trade)  
No9, 13, 14 or 15 muffin pans (if anyone has one of those please call me collect and let me know what it looks like)  
Favorite Piqua Ware wanted:  
2-leaf "Corn Bread Pan"  
Large, 9-cup deep popover with cutouts  
M.C. Davis cookware, any pieces, skillets, muffin pans, waffle irons, etc.  
Moffman 3-cup muffin pan, oval cups  
Wajak skillet with LARGE Indian trademark  
Barstow Stove Co. Prov. R.I. any muffin pans except French roll pan; other interesting cookware made by them  
Other muffin or baking pans  
7-dial pan w/ 1/2 handles  
Any old heart muffin pans  
2, 4, or 6 section double, hinged, vienna roll pan  
6 or 8 fruit muffin pan with cutouts  
No1 single loaf vienna roll type bread pan  
Any one or two loaf bread pans, marked or not marked  
large "Reid's Pan." Patd. Dec 1870 or July 1871

**Fancy, early skillets:** These have fancy handles, often only one or no pouring lips, and some are marked with maker's name and/or patent dates. (See Cast Iron Cookware News P. 7)

**Information wanted:** Pictures, literature, etc. or unusual or rare cast iron cookware. Catalogs, pamphlets, sales information, etc. (Xerox copies are fine) for me to use in Cast Iron Cookware News. Referred to you in some extent, as received.

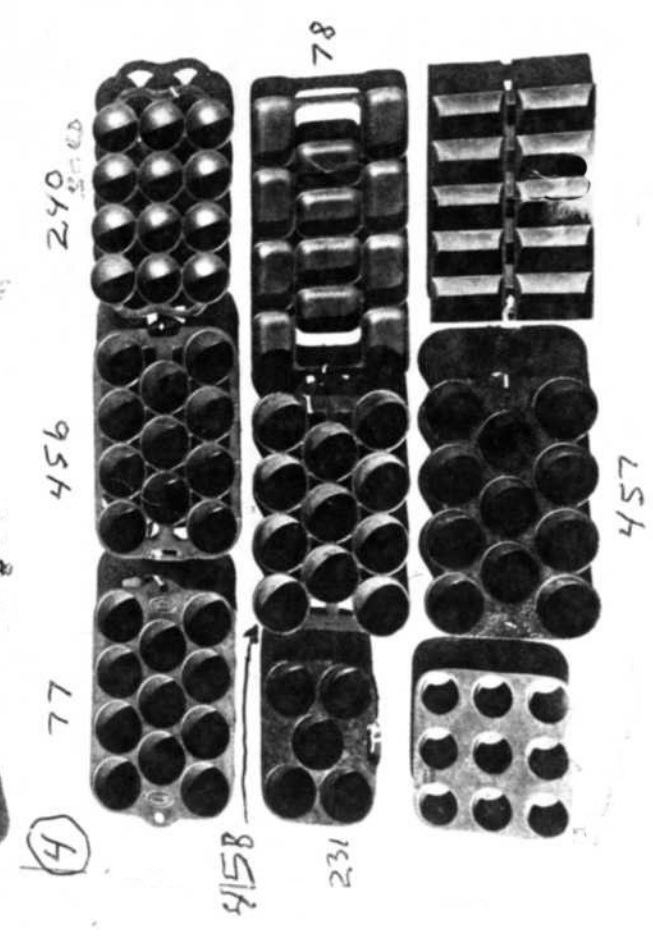
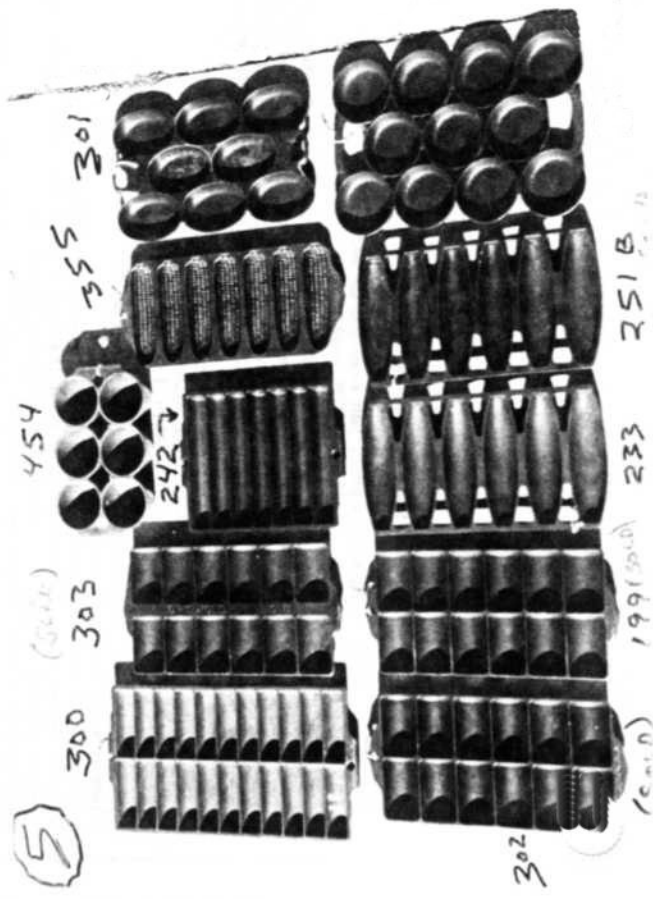
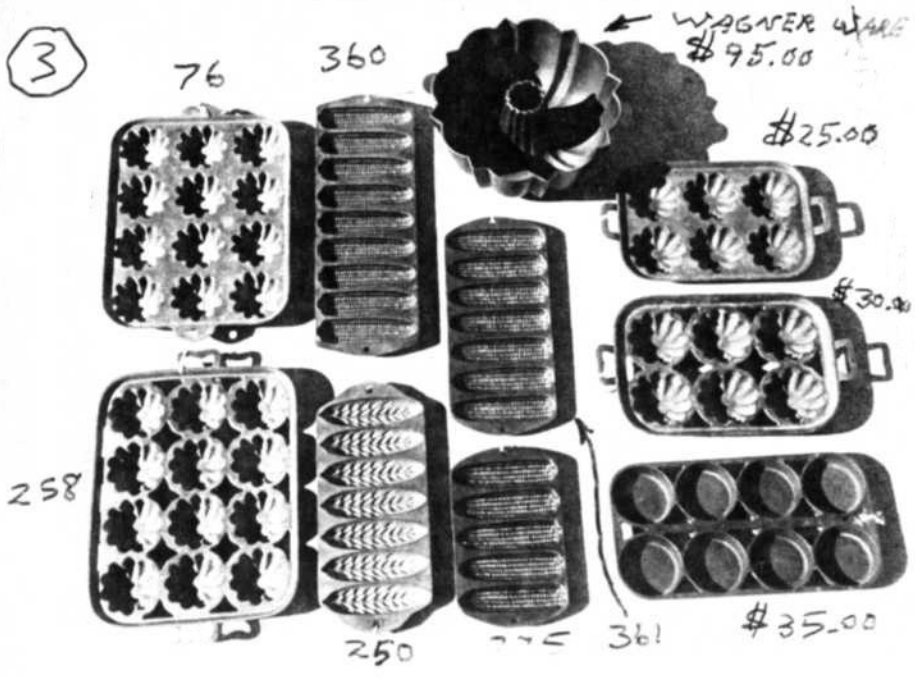
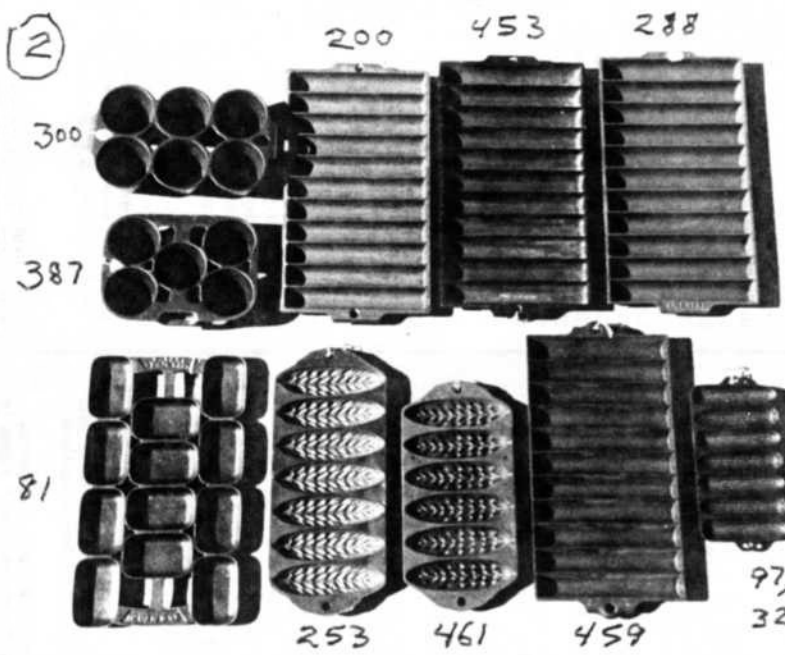
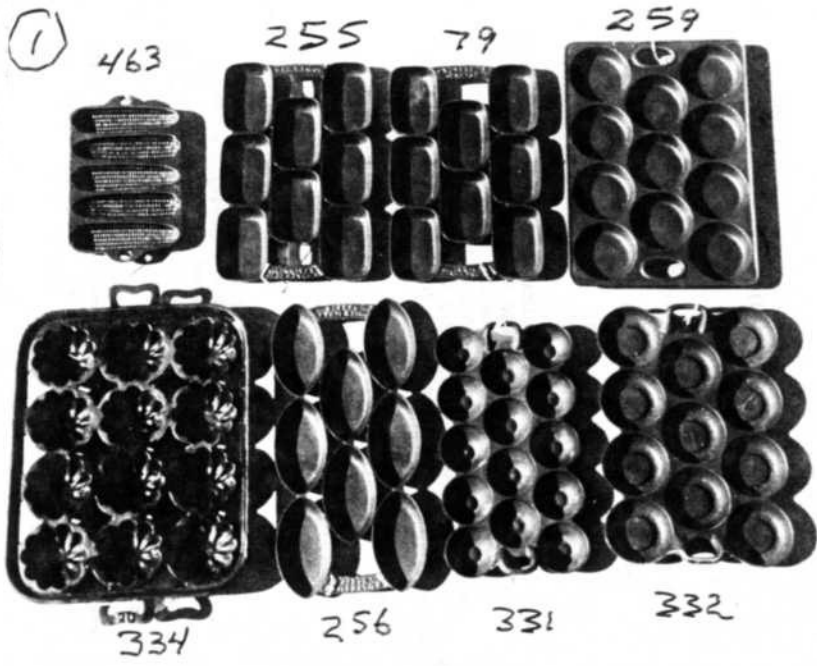
Steve Stephens  
28 Angela Ave., San Anselmo, CA 94960  
(415) 453-7790 anytime

Steve Stephens  
28 Angela Ave., San Anselmo, CA 94960  
(415) 453-7790 any-time

The following are for trade only except that I have put a price on each piece that I would be willing to sell it for. This price in no way reflects its true value and in most cases it is higher than the piece is probably worth. Most pieces are in fully restored condition. I would like to trade up or down for pieces that I am looking for (see my want list section on this sheet). Price is in parenthesis.

Grissold No2 skillet, lg. black TM, no bail ring, VG/r (250)  
Grissold No13 skillet, slant TM/Erie Pa, USA, VG/r (500)  
Grissold No20 skillet, lg. black TM, VG/pr (300)  
Grissold No13 Oval Skillet, 1012, E/r (375)  
Grissold No15 Oval Skillet, 1013, never used, E/u (275)  
Grissold No100 Hearts Star muffin pan, E/r (550)  
Grissold No300 Heat Regulator, both sides different, E/r (350)  
Grissold 2-piece open back rabbit cake mold (back part is 2" deep outline of rabbit) P-G/pr (150)  
Grissold skillet display rack for No3-8 skillets, VG/u (100)  
Grissold Oval Steak Platter, 949, chromed, VG/pr (60)  
Grissold No9 Trivet for Oval Roaster, 277, VG/r (125)  
Grissold No8 oval griddle, 712, VG/pr (150)  
Grissold 3-section round breakfast Skillet, 665, E/r (150)  
Grissold Double Broiler, two pieces, #75/876, E/r (125)  
Grissold No6 waffle iron, Patd. 1880, waffle pattern is characteristic circles, VG/r (350)  
Grissold No8 muffin pan, latest style, slant TM/EDU, 946, E/r (130)  
Grissold No9 "Brownie Cake Pan", 947, E/r (195)  
Grissold No17 muffin pan, 6-cup french roll pan, late style, 6140, E/r (140)  
Grissold No21 7-stick "Corn Bread Pan", 961, E/r (125)  
Grissold No23 "Bread Stick Pan", like No22 but divided down center, 955, R/pr (115)  
Grissold No26 vienna roll pan, 958, E/r (175)  
Grissold No140 12-cup turk head muffin pan, 635, E/u (185)  
Grissold No272 Cornwheat Stick Pan, 629, E/r (100)  
Grissold No28 Wheat Stick Pan, 6-sticks w/outcups, 639, E/r (500)  
Grissold No31 (marked) Danish cake pan, no top rim, 963, E/r (140)  
ERIE toy skillet, 2 1/2" diameter, ground inside, super fine detail, E/r (150)  
ERIE double broiler, patented 4-12-92, completely different than Grissold version, VG/u (100)  
S.R.A Co. a BEST MADE Wheat & Corn stick pan, identical to Grissold No2700, Pat. 1270, E/u (100)  
Puritan No120/patent 1513, wheat stick pan, Grissold made for Soats, different, E/r (85)  
"Penis Pan" (Lodge No24 corn stick pan), very different, nice VG/u (400)  
Lodge No26 (none are marked) cardstock pan, see McNeaney p.76, VG/u (125)  
G.F.Filley No1 muffin pan, cups diamond shaped, VG/u, (500) trade for Filley No2 muffin pan  
G.F.Filley No5 muffin pan, oval cups, VG/u (125)  
G.F.Filley No10 muffin pan, round cups, VG/u (125)  
G.F.Filley No11 muffin pan, round cups, VG/u (140)  
G.F.Filley No12 muffin pan, see McNeaney p.78 bottom, VG/u (220)  
G.F.Filley No7 tea kettle, pt. hollow, Patd. June 23, 1863, VG/c (175)  
Wagner Ware rectangular baking pan, 1508, 10x14x2 1/2", VG/u (150)  
Favorite Piqua Ware No2 skillet, E/r (150)  
Favorite Piqua Ware 9-cup deep popover, VG/pr (185)  
Favorite Piqua Ware broiler skillet, nothing else like it, E/r (125)  
Favorite Piqua Ware No4 popover pan, 11-cups, just like Grissold No10 popover, E/u (95)  
Favorite Piqua Ware size 14 Combination Griddle (round, balled 2-sided griddle), VG/r (75)  
Afford Cloverleaf Pancake Griddle, super piece and the best pancake griddle to use, E/r (135)  
Combination long broiler/roast iron heater, 11.5x8 stove, Patd. Feb. 4, 1862, VG/u (90)  
Loy burnt cake mold, unmarked, 3" diameter, VG/u (175)  
Done iron heater, unmarked, identical to one in Harned p.61, Grissold??, VG/pr (200)  
"The-Coverly's-Bowl, New York ware-iron wharfed frame-2nd- June 11, 1875, VG/r (200)  
Landers, Prany & Clark No11 coffee grinder, VG/original condition, (425)

\*\*\*Remember, the prices given here are only to allow a desirous person to buy that which I do not particularly wish to sell. For purposes of trade my evaluation is much less.



# CAST IRON COOKWARE FOR SALE

All sold

Steve Stephens (415)453-7790 early/late is best  
28 Angela Ave., San Anselmo, CA 94960 4/1/90

This list replaces all previous ones. There are a lot of new pieces on this list since I have decided to cut the size of my collection by over one half. It is a lengthy list so may I suggest you go over it once and mark any pieces that you might be interested in. If you want more information as to condition, etc. please call and I'd be happy to give you a complete description. As usual, all pieces are fully guaranteed as to your satisfaction and you may return any piece within 10 days of receipt for a refund if it is in the same condition you received it in. As to quality---most everything listed here is in very good to excellent condition and most of it is restored. That which is not restored should restore to very good or better. Over half of the items are from my own collection and I had intended to keep them. There is no junk here, it is all good stuff! No cracks, warps, pitting or repaired pieces unless otherwise noted but be sure to ask me about the exact condition when you call. A few pieces do have some minor pitting due to years of use but in most cases it is unobjectionable. I am now doing very little iron collecting so there will be very few new pieces added to my lists in the future. When this stuff is gone there won't be any more from me so if you see something here that interests you it might be the time to buy it. All prices plus shipping & insurance. Many of the listed waffle irons are not restored and are priced cheaply. They will restore to very nice condition, though. 80% of the muffin pans, which were my favorite type of piece, are restored. There are almost no duplicates and most of them are very nice examples of their type. Many are upgraded and the best of the ones I've had over the years. Abbreviations: G=Griswold, W=Wagner, EPU=Erie, Pa U.S.A. Everything is old- no reproductions or fakes! U=unmarked

**Miniatures:** G 0 skillet, late handle \$60; G 0 skillet, early, nicked \$50 or 2/\$90; 0 skillet made by G but unmarked, has ground inside \$20; W toy skillets \$45 \$40 \$35; ERIE toy skillet 2 1/4" dia, ground inside \$95; G square toy skillet 775 \$95; Lodge hammered adv. skillet w/LODGE cast inside \$20; old "Kenton Brand" toy skillet w/one lip \$20; U hammered skillet size 0 \$15; U (probably Filley) toy skillet & griddle very old \$60/pr; W Hot Pot w/lid 1363 \$65; G Deep Patty Bowl 71 \$100; G Deep Patty Bowl 72 \$50; W toy lipped kettle, flat bottom, ground inside \$65; W large Hot Pot no lid 1362 \$50; W 3-leg toy kettles \$50,\$60; W toy waffle, not repro! \$150; Stover toy waffle \$90; U toy bundt pan 2 1/4" dia., \$125; "Sidney Hollow Ware" (early Wagner) vapor tea kettle, nicked, very rare, c.1894, a bit larger than the toy tea kettle, \$200; W toy bailed griddle \$60 nicked; nice toy 3-leg kettle 3" dia. \$20; 1-7/8" toy flat bottom kettle bail missing \$8; toy long oval griddle 4" long \$12; 1 1/4" dia. toy spider very old \$12; 2 1/2" advertising skillets: Reading Stove Works \$15,\$18, Mt.Penn Stoves Heaters & Ranges Reading PA \$18, Burn Pea Coal & All Gases \$18; 3 1/2" dia. lemon reamer, not toy \$28; 5" chefs type skillet, very nice, not toy, \$15; **Miscellaneous:** I have a lot of misc. trivets for sad irons, misc. small iron tools to hang on wall or use, stove dampers, pot scrubbers, pie lifters, hot plates, can & jar openers, etc. **Match Holders:** My collection of about 35 old cast iron wall match holders is for sale. All old and nice and all different. SASE for list and or pictures.

**MUFFIN PANS:** **Griswold:** No1 940 early \$45; No2 941 \$75; no5 very early \$25; No6 very early \$25; No9 947 12-cup early \$45; No10 Popovers: my modified pan shown p.27 CIGN \$25; Erie 948 \$30; Puritan 1512 (Sears) \$25; 948 w/cutouts and Erie and Griswold under end handles (one of the nicest and most marked) \$30; Sears Best Made 1253 \$25 w/cutouts, \$20 w/o; 948 solid, mint \$25; 949 solid \$15, \$20; 949 w/cutouts \$25; N.E.S No11 (New England Style) 950 \$20, \$25; No17 6140 \$65; No18 Griswold's Erie \$55; No 18 latest \$55; No21 961 \$65; ERIE No22 954 \$15, \$25; Griswold 954 \$30; No22 954 \$35; No23 955 \$50, \$65; No11 954 wide band \$40; Puritan wheat stick \$50, \$60; S.R. & Co. wheat stick (identical to G No2700) \$75; **Wagner:** 1322 like G No1, w/logo \$35; W 'G' w/logo, super \$45; W 'D' Gem Pan 1325 ex.nice \$25; W 'I' Vienna roll pan, early \$25, late, \$25; W 'E' Bread Stickpan, extra nice w/large deep writing (most have small shallow writing) \$45; W 'EE' Bread Fingers \$30; W 'F' golfball w/cutouts, marked, \$45; W golfball w/o cutouts, marked \$40; U (W) 6-cup golfball, \$35; W 'Q' 5-cup popover no cutouts, extra nice! \$45; W tea size corn cob pan nice, \$50, \$50; **G.F.Filley:** No5 unmarked, this is an early Filley, \$60; No11 \$100; No12 \$125; **More Wagner:** 'R' solid x-nice \$30; 'R' w/cutouts, marked \$30, marked only 'R' \$25; 'S' popover w/cutouts \$28; 'S' solid \$15; 1323 popover w/logo on top of pan near ends, \$18; Wagner Ware B like G 948, \$18; same w/o cutouts 1323 \$15; same w/o cutouts but has sm. hanging holes in handles \$15 **Favorite:** No4 popover like G 948 \$40; cornstick pan similar to G No22, \$25; french roll pan \$35; **Shepard Hardware Co.** No7 super, \$45; No12 (see McNerneys book p.74 bottom) \$90; **Barstow Stove Co.** Prov. R.I. french roll pan, nice, \$40; **Shepard** No10 popover \$35; **Waterman:** No1 \$30; No2 early \$15; No5 \$35; No6 \$30, \$40, early \$35; No7 \$25, \$30 different; No8 early \$20 (Note: most of the Waterman and R & E pans have very nice writing and have been upgraded) **R & E Mfg. Co.:** No1 \$25, \$35; No2 \$35; No3 \$45; No4 \$55; No5 \$30; No7 \$30; No8 \$40; **Other:** No23-S Tiny Corn Stick \$35; 6-cup like Erie No8, sm.crack, rare \$15; U French Roll w/o handles \$25; "Vienna Roll Bread Pan No6" marked inside cups (Griswold??) \$50; U wheat stick pan \$35; U Lodge? large size corn cob pan w/loop handles, nice \$35; U No12 like early G 12 \$22; U smaller 6-cup turk head pan \$15; 6-cup turk head cutouts, \$20, solid \$15; Lodge like G No240 \$30; early swirled cup turk pan \$40; **Wagner** 12-cup 'T' turk pan \$45 \$55; large 12-cup turk pan w/cutouts like W 'T' nice! \$40; same no cutouts \$30; \$20; 10 other unmarked muffin pans \$15-35. **Also:** W No4 oval roaster \$75; G No10 skillet block TM smooth bottom \$40; G No4 skillet sm.TM \$20; G 8 long griddle slant/Erie \$40

**Sets:** Griswold skillets 3-10, all slant/EPU, excellent, restored, upgraded, \$250. super set!

Griswold griddle rack with griddles 6-12, block TM, all excellent, upgraded, \$400.

Griswold skillet rack with all hinge skillets, sizes 3, 5-9, restored, \$250.

Griswold and Griswold-made No3 skillets, 21 of them and they are all different, \$175.

**Skillets:** G No2 smooth bottom \$185; Favorite No2 \$100; W No2 w/"triangle" around trademark \$125; W No2 \$60; G No3 slant/EPU \$20; G No3 NOS sm.TM late handle \$25; G No3 NOS sm.TM early handle \$25- both have labels and are mint; W No3 w/"triangle" around trademark \$12; "Chicago Hdwe Fdry Co FAVORITE COOK WARE" No3 \$15; set G "Victor" Nos.7,8,9 latest style, excellent, upgraded, \$140; "VICTOR" No7 earliest just like earliest "ERIE" \$30; "VICTOR" earliest style \$20 No7; W No6 wood handle \$10; W No8 wood handle \$10; W wood handle \$15; G slant/Erie No8 \$20; ERIE latest style No8

**Covers:** G No7, high w/writing, \$45; G No9, high w/writing \$35; G No10, high w/writing \$45; G No8 high, smooth, lg.TM \$25; G No10 high w/TM on top, \$6 (has crack); the preceding are all skillet covers. G No9 Tite-Top Dutch Oven Cover, high, \$25; **Dutch Ovens:** G No7 Tite-Top Baster \$65; W No7 Drip Drop Roaster, writing on top, w/trivet \$45; W No8, early flat top, nice! \$35; **Trivets:** G No7 \$25; G No8 \$15; G No9 \$22; U No8 like G \$10; **Oval Roasters:** W No5, \$75; W No7 humpback w/writing top of cover w/trivet, beautiful! \$160; U No12 (about size 4) very early w/lipped lid for coals, quite interesting \$75; **Tea Kettles:** ERIE No7 flat bottom \$125; ERIE No8 flat bottom \$125; Wagner No9 pit bottom \$65; G.F.Pillely No7 \$125; Shinnick, Zanesville, Ohio Pat.6-23-1863, identical to the Pillely one, \$85; square tea kettle "E. Spoor's Patent, Troy, NY" c.1850, very unusual \$115; U No7 pit bottom c.1910 w/tipping ring \$65; U No8 (Lodge) c.1915 \$50; **Scotch Bowls:** G No2 w/flat bottom(rare) slant/EPU \$50; G No3 w/flat bottom, sm. flaw, \$35; Griswold's Erie No3 \$45; ERIE No3 \$25; Barstow Stove Co, Prov. R.I. No3 \$20; **Flat Bottom Kettles:** ERIE No6 \$60; Griswold's Erie No7 \$45; **Maslin Kettles:** Erie/Griswold 4 Qt. \$70; W 4 Qt. \$40; **Yankee Bowls:** G No2, block TM \$40; Griswold's Erie No3 \$50; Erie No4 \$40; G No5 slantTM/EPU \$60; **Scotch Bowl** G No2 slant/Erie \$25; **Regular Bulged Pots:** E No8 pre-1891, early type ears \$75; E No7 \$60; **Flat Bottom Bulged Pot:** E No9 \$70; **Eccentric Kettle:** E No7 \$50; W No8 w/trivet marked "SIDNEY" \$40; **3-leg Regular Kettles:** G No7 slantTM/Erie \$50; G No9 block TM/EPU sm. crack, \$20; Wagner short 3-leg kettle w/pouring lip and Griswold style ears, \$40; U very small one, old, 5" dia., 4 1/2" high \$20; **Other:** G Patty Bowl 871 w/small base \$60; ERIE 3 Qt. saucepan w/wood handle, pre-1891, \$250; A.H.W & Co. Pitts, PA 3 Qt. flat bottom round boiler \$25; **Griddles:** W No6 \$35; G No7 slant/Erie 737 \$40; G No8 w/"X" reinforcing on bottom, marked HEAT SLOWLY \$40; same, but has crack, for display only, \$10; Griswold's Erie diamond TM No8 \$50; G No10 bailed, slant/Erie \$50; W bailed, size 12, 1122, nice! \$40; G No10 handlod, 610, \$30; G No14 w/"X" on bottom, \$65; Favorite Combination Griddle size 14, \$45; G No7 wood handle griddle \$45; W No8 wood handled griddle, nicked, \$15; W large trough Greaseless Frying Skillet \$25; G No8 w/"X" on bottom \$25; U 13" dia., looks like a pizza pan, quite old & nice, \$45; heart handled griddle, very old \$25; U No5, 9 1/2" dia griddle, c.1860, nice, \$45; G No9 "N.E. Griddle" slant TM (early version of skillet griddle? w/o pouring lips) \$80; G No10 N.E. Griddle, \$60; **Shallow Skillets:** Favorite No9 \$45; W No8 \$30; W No8 smooth bottom \$20; W No7 "Half Skillet" has crack but nice display \$10; **Long Griddles:** G No7 slant/Erie, perfect back, 744, \$45; G No7 block TM/EPU, perfect, \$50; G No 8 block TM, perfect 771, \$35; G No8 oval griddle \$45; same, \$55; G No8 Long Pan or Iron Heater, 752, slant/Erie \$175; U deep oval griddle No8, heart handles, \$35; U No6 deep oval griddle, fancy loop handles, \$35; U No8 sloping sad iron heater \$45; **Display shelving** for your collection, metal 3 and 4-tiered shelves, sturdy and attractive, shelves on both sides. Two 3-foot units of 3-tier shelves and two 3-foot units of 4-tier shelves. Shelves are adjustable. 3-Tier \$80/pr 4-tier \$110/pr.

**Aluminum Cast Cookware:** The following are in good to very good condition: Griswold Colonial Break-fast Skillet \$15; G 4 Qt. Colonial Design Safety Fill tea kettle \$25; ERIE ALUMINUM No8 handled griddle 1890's \$15; G Skillet Grill A250 \$20; G No7 wood handle skillet \$8; G No9 coil spring handle skillet (rod is broken off in skillet, otherwise VG and repairable) \$5; G No aluminum waffle irons, no frame, 1922 patent, good handles \$15; Wagner Rapid Heating Griddle, wood handle, Pat'd Oct 10, 1916 \$5; Pot Shop, Boston 16, Mass. oval skillet with handle that looks like late Griswold. Bowl of pot is 7 x 10", \$10. All this aluminum totals \$118. I will sell the lot for \$50. That's cheap considering the quality and type of pieces. Going once, going twice.... please buy it all!

**Also for sale:** 1920 player piano, rebuilt and in very good original condition. \$2300. 1966 VW bus, orig paint, very good cond. I am 2nd owner. \$2000. 1971 Norton Commando motorcycle, 14000 miles, one owner, \$2000. Rectangular ash kitchen table, solid, \$200. Hunter ceiling fan, new blades, \$75.

**1890 Griswold catalog reprint:** I've seen pre-production copy of catalog from Courtney McClendon and report that it contains many Griswold items you've never seen. Recommend it to all Griswold collectors so if you haven't sent for yours yet consider doing so. Oldest Griswold catalog known!!

**Miscellaneous:** Griswold No3 deep patty molds, round & heart with handles. These are rare and are bigger than the common No2 patty molds, like new, \$100; early Wagner (unmarked) bundt pan, \$60; Wagner Baking Pan 1508, 10 x 13 1/2" black iron, \$70; Display Rack, Wagner Ware, c.1960's, 16 x 48 x 24 high, flat shelf on top. Under shelf are adjustable hooks to hold 4 rows (48 pans total) of skillets, griddles or similar. In near new condition, very sturdy. Can be broken down for shipment, \$125; J. Savery's Sons 3-leg dutch oven with lipped lid for coals, No4 1/2 which is about a size 9. In super condition, pot is c.1860 and comes with lifting hook. A great, early dutch oven for campfire or fireplace cooking, no pitting or cracks. Made in NY. \$100; Griswold Post Box, large print under lid, very nice, \$50; G large Post Box marked No6, Mfg. Co. Erie PA. Identical to ones marked Selden & Griswold but name has been removed from pattern probably when S & G broke up their partnership. \$45; Ace Cloverleaf Donut Form, \$95; very early, c.1850 bowl-like skillet w/3 short legs. Would make a nice fruit bowl or table serving bowl, 2 1/2" deep, 10" across, \$40; J Savery & Son, New York, The Phoenix Works No5 lipped cover for dutch oven, fancy, c.1850, fits pot w/9 3/4" inside dia., \$8; Lodge No1 straight side saucepan, 1 pt. \$12; U No2 bulged saucepan, nice shape, \$20; U covered pot, 4 1/4" deep, 7" dia., rim around outside 1 1/2" from bottom to sit down into stove opening, c.1860 unusual, \$40; Griswold No401 gas hot plate, \$35; U pot, c.1850 w/hand forged bale, 3 legs, 3 1/2" deep 12" dia., legs are 2 1/2" long, bottom has a moderate dish to it (not warped) \$45; sad iron heater like shown in Harned's book p.61 bottom, rare, \$195; **Plett Pans/Pabalskivers:** Griswold slantTM Plett Pan 2980, \$45; L.E.Nelson plett pan, c.1880, \$25; Griswold diamond ERIE TM Aebelskiver, \$50; U c.1850 Aebelskiver or Munk pan, \$35; **Pancake Griddles:** Axford Cloverleaf Pancake Griddle makes 3 cakes on any gas or electric stove, the best pancake maker, \$85; Wagner No2, c.1910 makes 2 cakes, flop-over type, bale handle on frame, \$85; Mrs. Shaeffers Cake Griddle Pat'd Sep. 24, 1889 Mfg. by Illinois Griddle Co, Morris, Ill., 3 ccakes, flop over type, \$50; The Canton Griddle Mfg. by Canton Griddle Co, Canton, O. Pat'd Apr 28, 1898 makes 3 square cakes, flop over type, \$55; **Breakfast Skillets:** Griswold 665 5-part Breakfast Skillet, \$100; Best Made (Griswold for Sears) Bacon & Egg Fryer, \$18; same, \$15; Lodge Bacon & Egg Griddle, straight sides, round ends, \$10; ~~Wagner square bacon fryer, #103 w/bacon press, \$50;~~ Stearns "Broillett" rectangular pan, \$20; Otter River Foundry, Otter River, Mass. USA makes 4 square eggs, \$25; "SQUAREEG" Frying Pan No4, Atlas-Ansonia Co., New Haven, Conn. \$22; **Broilers, round:** U double broiler, high domed, \$50; single, domed \$15; single, domed \$20;

All sold

Cast Iron Cookware For Sale

- Griswold: No8 CLOWS waffle iron \$125
- bundt pan \$1200
- No8 All-In-One Dinner Skillet w/lid \$200
- No7 flat bottom kettle, Griswold's ERIE \$45
- No9 Oval Roaster Trivet \$85
- No299 Skillet Grill \$75
- round sad iron heater, CLASSIC 1313, \$150
- No14 skillet w/writing cover \$375
- No8 deep skillet, slant/EPJ, 732, \$100
- No5 Oval Roaster w/trivet \$400
- No7 Oval Roaster w/trivet \$400
- No18 Cast Iron Grill 1108, \$75
- No40 ERIE kerosene heater \$375
- Alum. electric waffle A939, nice piece, \$75
- No8 chromed/covered skillet for electric stoves, pattern 715/1098, \$95
- waffle iron handles: pr. coil; pr. wood, \$10
- No9 trivet for dutch oven \$25
- Deep Patty Bowl 71, \$95
- Deep Patty Bowl 72, \$40
- set of 3 bakelite handled chefs type skillets, patterns 2503,2505,2508, \$200
- No7 oval griddle, slant/Erie, 711, \$100
- set of black iron hammered ware, 15 pieces, all but 3 skillet cover & waffle, \$550
- No8 "Heat Slowly" griddle, cracked, \$5
- set of VICTOR skillets, 7,8,9, \$125
- No9 ERIE skillet, sm. flaw, \$15
- No3 polished, chromed skillet sm.TM \$15
- No7 Merit (for Sears) skillet 1503, \$20
- No8 Puritan (for Sears) skillet 1504, \$20
- No9 Victor skillet, latest, \$40
- No9 Victor skillet, early, \$20
- No9 skillet, slant/ERIE, \$25
- No11 skillet, slight downward, \$75
- No12 skillet, lg. Block TM, \$95
- No262 Crispy Cornorwheat Stick Pan, \$75
- No272 Crispy Cornorwheat Stick Pan \$100
- No17 french roll pan \$85
- No100 Hearts Star \$500
- No22 Corn Bread Pan \$30
- No23 Bread Stick Pan \$45
- No11 french roll pan, super smooth, \$55
- Aluminum popover, slant TM, 8010, \$10
- No10 ERIE popover, 948, \$30
- No10 popover, 949, no cutouts, \$20
- No10 popover, 949, cutouts, \$25
- \*\*\*\*\*
- Favorite:
- No4 11-cup popover w/faint GRISWOLD, 948, \$55
- No3 french bowl w/cover \$75
- No1 skillet \$60
- No2 skillet \$95
- Broiler Skillet (see CIGN p.91) \$110
- french roll pan \$35
- BAK-N-EGG pan (see CIGN p.27) \$150
- Adv. skillet, Harrah&Fellows,Worthington,IN \$45

February 1992 list

Cast Iron Cookware For Sale

- Wagner: size 8 hinged shallow skillet top only \$10
- Sidney Hollow Ware No9 teakettle \$65
- Sidney Hollow Ware toy sized vapor tea kettle \$185
- 'R' 8-cup popover, solid, \$30
- 'R' 8-cup popover, cutouts,\$35
- 'S' 11-cup popover, cutouts, \$25
- Krispy Korn Kobs large or senior size, \$50, 1318
- Krispy Korn Kobs Junior 1319, \$20
- No2 skillet \$90
- 'E' Breadstick Pan, 1326, w/large writing, \$45
- toy skillet w/WW trademark, \$40, nicked, polished
- toy bailed griddle, nicked, \$60
- No6 Drip Drop Round Roaster w/trivet \$75
- toy 3-leg kettle, \$50
- No8 pit bottom eccentric kettle w/trivet \$40
- \*\*\*\*\*
- Buck & Wright No8 handled griddle, early, \$40
- Axford Cloverleaf Pancake Griddle \$95
- Ballard & Ballard Co., Louisville, KY No10 pancake flour advertising griddle (CIGN p.10)\$125
- HAILLES broiler pat. Sept.4, 1883, very nice, \$100
- Martin Stove & Range, Florence ALA saucepan \$85
- E.C. Simmons No8 Keen Kutter waffle, Orig. \$150
- G.F. Filley No8/9 waffle, Pat.Sep.7, 1880, \$250
- GARLAND SAD-IRON HEATER, Mich. Stove Co. Detroit\$75
- Shinnick tea kettle pat.Jul.23,1863, Zanesville,OH\$80
- Western F'dry "Sta-Hot" Steak & Chop Platter, \$45
- Ace Cloverleaf Donut Form donut maker, \$95
- E. Spoor's Patent square tea kettle, Troy, NY \$100
- A & W No13 Sad Heater, \$50
- Waterman No1 muffin, Pat.1859, \$45
- Waterman (No4) early Pat.1859, \$40
- Waterman No7 muffin, Pat.1859, \$35
- Shepard Hardware, Buffalo, No12 muffin, \$90
- Filley No5 muffin, unmarked, \$60
- Filley toy skillet & handle griddle set,unmark, \$60
- Charter Oak Ranges (Filley) 1-3/4" adv. skillet \$55
- Landers,Frery&Clark No11 table coffee grinder, \$195
- \*\*\*\*\*
- 9 nice, assorted, early single lip skillets \$12-30
- 2 very early size8 handled griddles,nice hndls \$40
- nice size 7 (\$8) and size 8 (\$10) dutch oven trivets
- very rare dome sad iron heater, \$145
- very early gooseneck tea kettle, nice cond. \$90
- round, finned broiler,\$35; other rnd. broilers \$25-35
- round, double, high domed broiler, \$50
- swirled, turk head 12 cup muffin pan \$40
- other 12 cup turk head muffin pans, \$30-40
- 12 all different old muffins, nice cond. \$15-25 ea.
- huge 12-cup french roll pan, \$55
- early Waterman No6 muffin, \$35
- early No8 3-leg hemispherical skillet w/lip, \$45
- two 3" tall, 10" dia. 3-leg, handled bowls, \$30 ea.
- very early, fancy handled long griddle, \$40
- early 11 1/2" round, bailed griddle, nice casting, \$30
- four very small and early toy pieces, \$45 for all
- Player Piano; Edison Gem, Home and Spring MotorPhonos
- More iron (about 60 pieces)

TRADE: Filley No1 muffin

Favorite 9-cup popover w/cutouts  
Filley No2 muffin  
GRISWOLD trivet for No3 Oval Roaster

WANTED:

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

Almost everything is in excellent condition, black iron unless noted. Payment to be by U.S. Postal Money Order from a U.S. Post Office. You pay shipping & insurance. I guarantee you are satisfied with piece(s) or you may return for refund. THIS IS GOOD STUFF!!! Best time to reach me by phone is 6-9am and 7-11pm pacific time.