

# CAST IRON COOKWARE NEWS

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Vol. 1 No. 1

January 1988

## From the Editor...

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

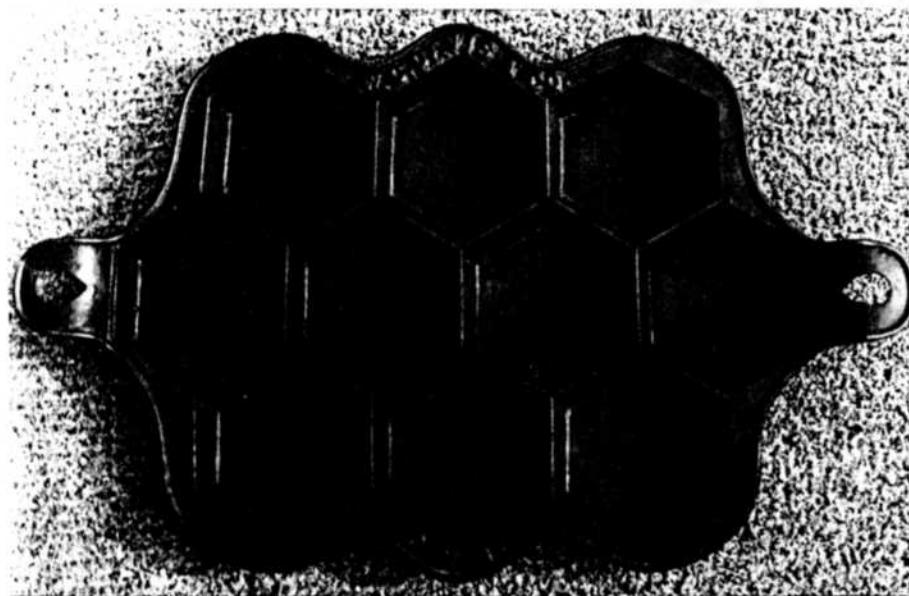
Cast Iron Cookware News will have articles and information on all types and makes of cast iron cookware made during the 1850-1950 period. From photographs of rare pieces to histories of the companies that made the ware. From old recipes to help you know how to use your iron cookware to reprints of original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

*Steve Stephens*



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

Photo is from No3 skillet in editors collection.



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

## LETTERS TO THE EDITOR

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

## FREE SUBSCRIPTIONS

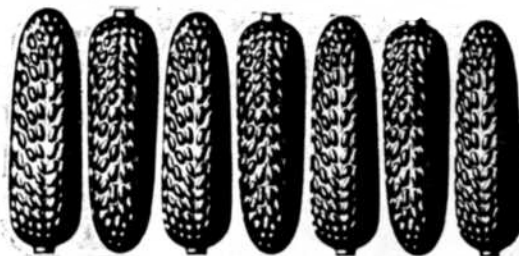
For proof that any of the following pieces of cast iron cookware were made you will receive a free one year subscription to Cast Iron Cookware News or, for current subscribers, a one year extension.

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

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

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

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



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



## More than a skillet

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

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

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

# GRISWOLD



July 1930 Good Housekeeping

GRISWOLD SKILLET CHART compiled by Steve Stephens

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

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

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

	0	1	2	3	4	5	6	7	8	9	10	11	12	13	14	20
ERIE/spider									✓							
ERIE						?	✓	✓	✓	✓	✓	✓	✓			
GRISWOLD'S ERIE							✓	✓	✓	✓	?	✓	✓			
slant TM/ERIE		✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓			
slant TM/ERIE PA USA			✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
slant TM/ERIE PA USA <sup>Smooth Bottom</sup>						✓			✓							
block TM w/heat ring	✓		✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
block TM smooth bottom			✓	✓	✓	✓	✓	✓	✓	✓	✓					
sm TM w/early handle				✓		✓	✓	✓	✓	✓	✓		✓			
sm TM w/late handle				✓	✓	✓	?	?	✓	?	✓					
sm TM w/grooved handle				✓	✓	✓	✓	✓	✓	✓	✓					
late, large TM				✓												
<hr/>																
wood handle			✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓			
VICTOR						✓	✓	✓	✓	✓						
sm TM w/hinge for cover				✓		✓	✓	✓	✓	✓						

Notes:

updated 3/88

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

## Gem Pans

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



Style F  
Catalogue Number 1328



Style G  
Catalogue Number 1329



For Vienna Rolls  
Style H  
Catalogue Number 1330



For Vienna Rolls  
Style I  
Catalogue Number 1331



Style O  
Catalogue Number 1334



Style Q  
Catalogue Number 1335



Style R  
Catalogue Number 1336



Style S  
Catalogue Number 1337

All Gem Pans are Plain, Smooth Castings

71

## Gem Pans

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



Style A  
Catalogue Number 1322



Style B  
Catalogue Number 1323



Style C  
Catalogue Number 1324



Style D  
Catalogue Number 1325

### Bread Stick Pans



Style E  
Catalogue Number 1326



Style EE  
Catalogue Number 1327

All Gem Pans are Plain, Smooth Castings

70

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

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

## RESTORING CAST IRON COOKWARE-part 1

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

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

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

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

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

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

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

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

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

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

BUY-SELL-TRADE

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

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

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

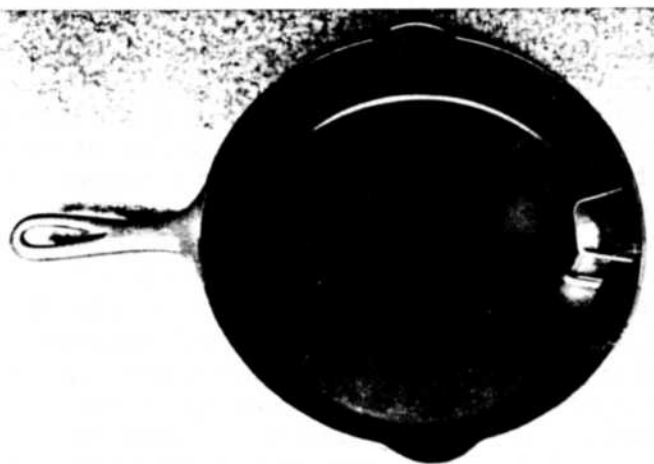
MUFFIN PANS WANTED: G.F.Filley #1,2 and 15; Erie #14 w/rectangular cups, 952; #26 & 28 bread loaf pans; Griswold #13 turk head; #280 & 2700 wheat pans; #27 & 28 wheat pan without cutouts; Wagner (may be unmarked) 3-cup fluted handled gem pan; 5-cup swirled turk head pan; pan w/four rectangular cups in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

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

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

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

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



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

# CAST IRON COOKWARE NEWS

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Vol. 1 No.2

Number 2

March 1988

### From the Editor...

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

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



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



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

## LETTERS TO THE EDITOR

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

Dick & Esther Miller, McConnellsburg PA

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

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

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

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

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

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

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

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

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

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

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

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

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

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

The Editor

## RESTORING CAST IRON COOKWARE-part 2

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

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

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

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

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

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

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

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

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

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## BOOKS ON CAST IRON COOKWARE

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

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

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

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

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

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

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

\*\*\*\*\*

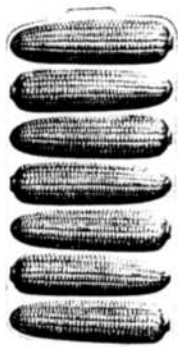
Rubbing from a Martin saucepan →



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



## "KRUSTY KORN KOB" MOULD\*



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

Krusty Korn Kob, Senior

Catalogue Number 1318

Size 6 3/4 x 13 3/4

Krusty Korn Kob, Junior

Catalogue Number 1319

Size 5 7/8 x 11 5/8

\*Patented and trade name registered.

## LITTLE GEM PANS

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

Twelve Cup Little Gem

Catalogue Number 1320



Nine Cup Little Gem

Catalogue Number 1321

All Gem Pans are Plain, Smooth Castings

## GEM PANS



Style T

Catalogue Number 1338



Style U

Catalogue Number 1339

## "Wagner" Improved Broiler

Patented

Extra Smooth Castings



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

Catalogue Number 1350

Shipping Weight, per dozen, 48 lbs.

Quantity in barrel about 60

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

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

NATIONALLY ADVERTISED

## The Secret of Flavor

Saves 11 ounces  
in cooking  
5-lb. roast

Sanitary  
DRIP-RINGS  
easily cleaned

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



Our Mr.

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

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

Manufacturers of  
**GRISWOLD**

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

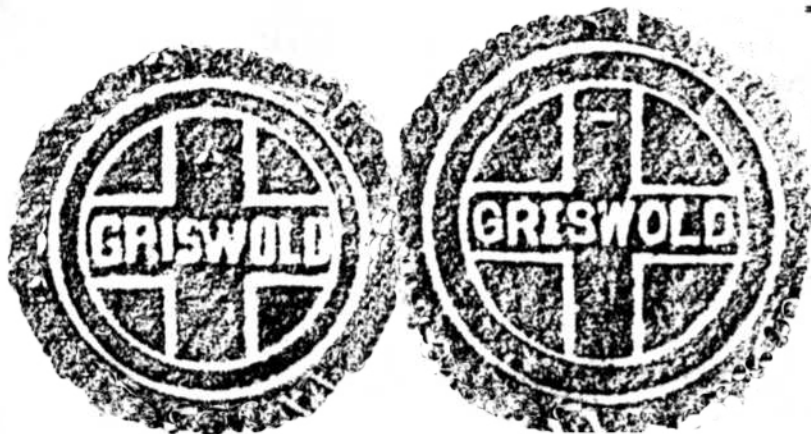
"The Line That's Fine at Cooking Time"



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

### GRISWOLD TRADEMARK TERMINOLOGY

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



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

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



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



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



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



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



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



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

BUY-SELL-TRADE

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

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

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

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

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

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

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

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

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

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

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

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

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

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

# CAST IRON COOKWARE NEWS

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Buy-Sell-Trade.....	p.20

Vol. 1 No.3

Number 3

June 1988

### From the Editor...

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

Wagner toy waffle Grainy casting.

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

Griswold No262 Cornorwheat Stick Pan

Repro is grainy, kernels have poor definition. The fake "Snick" pan is pretty obvious for what it is.

Griswold toy ham boiler about 6" long

A fake as there never was an original.

Griswold No0 or No1 toy skillets

Neither is ground inside; some originals unground but have fine casting.

Griswold match holder Probably no originals. Be careful.

E.C.Simmons (Keen Kutter) toy waffle

Grainy casting, stubby wood handles.

Probably never was an original.

E.C.Simmons size 8 waffle A fairly

good repro. Has coil wire handles

like original. Be very careful.

Griswold mortar & pestle Original

mortar is one piece while the reproduction,

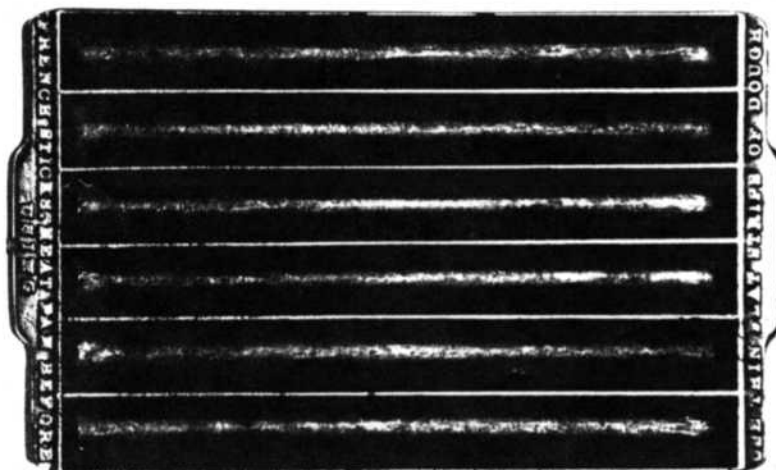
I am told, is cast in two pieces.

\*\*\*\*\*



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

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



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#### LETTERS TO THE EDITOR

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

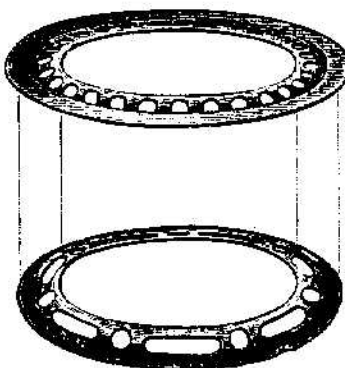
James, I have seen several of these skillets recently. The slant TM is 2½" diameter rather than the usual 3-3/16". Otherwise the pan appears the same as a normal slant/Erie pan and, although uncommon, I would guess that it would not have any greater, or much greater, value than the standard pan. Most collectors seem to be interested in a matching set of skillets and so would probably not pay a premium for your pan unless they wanted an oddity. I can give you no reason for the smaller TM on your pan but know that Griswold made many variations in their wares, often with no apparent reason.

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

#### Cylinder Rings

Buttle's Pattern

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



Dear Mr. Stephens,

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

Polly Stark, Southampton, NY

Dear Polly,

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

\*\*\*\*\*

Dear Steve,

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

Sally Swanson, Erie, PA

\*\*\*\*\*

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

\*\*\*\*\*

# LETTERS cont'd from p.16

Dear Steve,

We received Vol.1 No.2 of CIC News in the mail today. Sat down and read through. You are to be congratulated, it keeps getting better. Both Kathy and I know you will keep the quality up. Have a few thoughts. First on TRADEMARK TERMINOLOGY, Page 12. It is a real good idea. I have been transferring our shop inventory and our own collection over to the computer. I use the following code for skillets shown on page 13 of CICN:

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

## Others:

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

Printout for (1) looks like this:

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

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

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

Mike Wassell and Kathy Herritt, Shippensburg, PA

Dear Mike and Kathy,

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

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

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

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

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

\*\*\*\*\*

## ADDITIONS AND CORRECTIONS

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

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

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

## RARE GRISWOLD WAFFLE IRON

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



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

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

\*\*\*\*\*



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

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

**How To Sell**

**GRISWOLD**

**Kitchen Utensils**

"The line that's fine at cooking time."



**THE GRISWOLD MFG. CO.**  
Erie, Pa.

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

# AMERICAN WAFFLE IRONS

## THE BEST ON THE MARKET

Can be taken apart to clean. Long Wood Handles.

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

MANUFACTURED BY

### Griswold Mfg. Co.

### Erie, Pa.

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

GRISWOLD

Patented Dec. 1, 1908.  
Patented March 23, 1897.  
**Special Deep Ring for use on Gas or Gasoline Stoves.**

## Waffle Receipts.

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

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

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

## THE GRISWOLD LINE

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

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

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

## CAST IRON WARE (Cont.)

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

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

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

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

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

## GRISWOLD CAST ALUMINUM UTENSILS

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

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

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

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

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

## GRISWOLD CHROMIUM CAST IRON WARE

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

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

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

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

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

## SELLING GRISWOLD CAST IRON WARE

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

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

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

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

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

## SELLING THE GRISWOLD MEAT & FOOD CHOPPER

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

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

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

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

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

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

BUY-SELL-TRADE

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

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

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

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

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

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

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

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



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

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

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

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

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

# CAST IRON COOKWARE NEWS

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Number 4

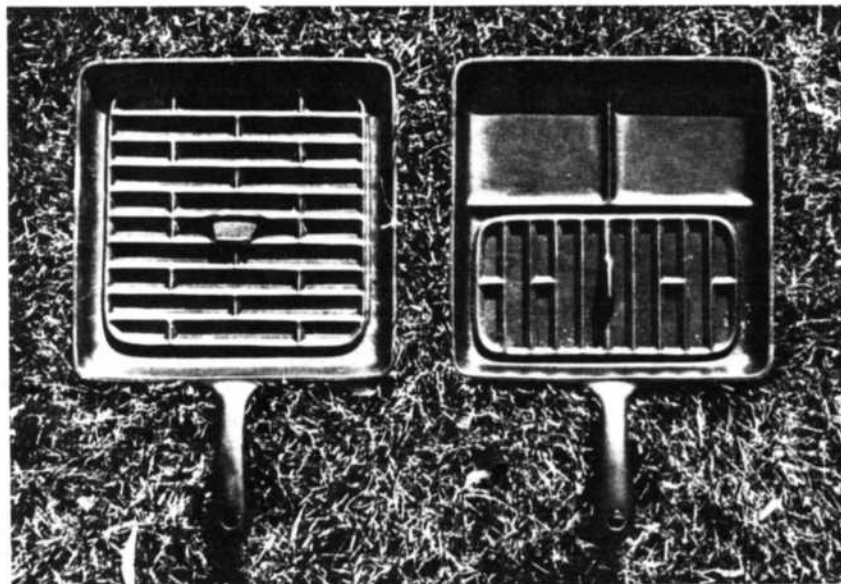
July 1988

## From the Editor...

I wonder how many collectors are reluctant to do business by mailorder for fear of getting taken? Will the piece I get be satisfactory to me? Will I get my money from that guy on the other side of the country I just shipped my No13 skillet to? What if it gets broken?? Well, I guess I just won't bother. A few precautions on your part will save you from later grief. Ask the person you are buying from, in detail, the exact condition and description of the piece. If not as represented can you return it? You can ship COD if you do not want to send it off without payment. Ask other collectors or me if the other person deals fairly. My own experience has been very good so far. And to avoid breakage and to protect yourself against a later claim be sure to pack very carefully, and insure the piece. Buying, selling, and trading by mailorder can be a rewarding experience. Give it a try!

\*\*\*\*\*

Above, right Griswold Heat Regulator, pattern # 300. This piece appears in a 1942 Griswold catalog which says "used on stove top to prevent food scorching or burning". This particular version has a reverse side which is smooth except that the same writing is duplicated and the pattern number appears above the slotted hole used to lift the regulator from the hot stove. An earlier version has both sides as in the picture but without the lifting slot and the bottom line of print reads THE GRISWOLD MFG. CO. ERIE, PA., U.S.A. A third version is reported to have a completely smooth reverse side.



Left Wagner bacon fryer on the left; catalog #1101 appears on both the pan and the bacon press. Wagner "Bacon And Egg Breakfast Skillet", catalog #1103 on the right. Both pans are fairly early, probably about 1920, and have the early round hole handle. The divided breakfast skillet is far more common with the later handle which is of a completely different shape. This is the only bacon press the editor has seen on one of these skillets so it is probable that the press was not offered with the later version. The 1101 pan has not been seen with the later style handle.

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#### LETTERS TO THE EDITOR

In response to the letter from Polly Stark (CICN p.16): The muffin pans marked "N. Waterman - Boston" were patented by Nathaniel Waterman, of Boston Mass. He was a tinware manufacturer and operated a Kitchen Furnishing Co.. I cannot find anything to indicate that a foundry was involved so I doubt he actually manufactured the muffin pans which bear his name. My research has indicated a strong possibility, in fact it is probable that the Waterman pans were manufactured by the Russel & Erwin Manufacturing Company (R&E Mfg Co) of New Britain, Conn.. The muffin pans marked Waterman are nearly identical in design and casting quality to the muffin pans marked R&E Mfg Co, both which bear the patent date Apr. 5, 1859.

Just a note regarding repros: Bogus items I have seen in the past few months are: #262 Cornstick, #27 Wheat & Corn, and a #14 skillet. Nothing is sacred!

David G. Smith, New York

Thanks, Dave, for the information on the Waterman pans. Nathaniel Waterman was granted the patent, No. 23,517, for his "Improved Egg Pan" (patent drawing shows a gem pan) with open spaces between the cups "in order to allow the currents of heat to pass upward between them, so as to equalize the heat against their surfaces". I had a bogus (I thought) No. 28 Whole Wheat Stick Pan a few years back which looked as if it had been cast years before. I am wondering how you know the #14 skillet was a repro?

\*\*\*\*\*

A full set? A collector in North Carolina has Favorite Pigua Ware skillets from size 0-14 including #1 and #13. A California collector has Wapak Indian skillets from size 3-12 including #11. A #2 has been reported but cannot be substantiated. Wagner skillets sizes 0 and 2-14 are confirmed.

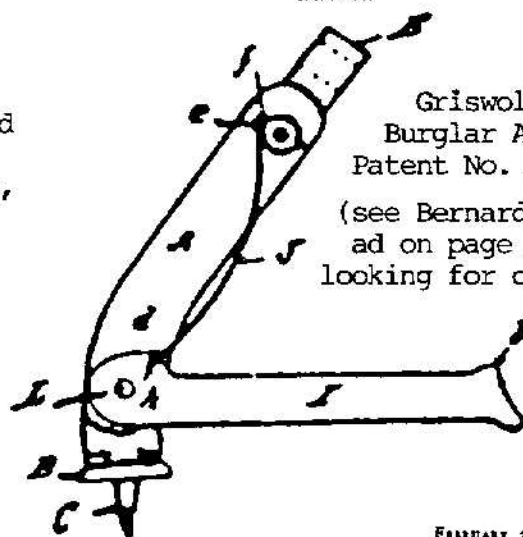
BUY-SELL-TRADE cont'd from pg.26

WANTED Iron muffin pans marked Griswold or Erie #'s 2,4,5,7,13,20,50,2800; G.F.Filley #'s 6,7 & 9 (if they made one).

FOR TRADE Griswold sundial (mint), Santa, Rabbit, muffin pans #'s 11,15,17,18,100,240 & Puritan 1270; 3-tier dutch oven rack; 5-tier dutch oven rack; Erie toy skillets, Erie teakettle. Dave Smith, Bx B, Perrysburg, NY 14129 (716) 532-5154

WANTED TO BUY Griswold Santa Claus mold in black iron finish. Please, not cracked or badly pitted. Send price information to: Chuck & Charlotte Horn, 71 Clavela Ave, Sacramento, CA 95828 (916) 682-7779

\*\*\*\*\*

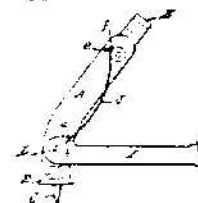


Griswold  
Burglar Alarm  
Patent No. 515,677

(see Bernard Stoltie's  
ad on page 26. He is  
looking for one of these.)

FEBRUARY 27, 1894.

515,677.



Claim.—The combination in a portable burglar alarm, of a laterally curved frame having a central longitudinal recess therein, a pointed screw at the base of said frame adapted to be screwed into a door casing, and a transverse opening adapted to receive a blank cartridge in the upper end of said frame, with an arm I pivoted in the base of the recess in said frame and a rivet L and having a notch A located therein eccentrically to the rivet L, and a curved thrust spring J, one end of which enters a notch in the upper end of said frame, and the other the eccentric notch A in said pivoted arm, whereby the spring J operates tangentially to the rivet L with a constant tension upon said lever, not only in one direction to hold it open, but also in the opposite direction both during its traverse in striking the cartridge and afterward, substantially as set forth.

from the Official Gazette  
U.S. Patent Office

I saw one of these several years ago in the Erie, Pa. area at an antiques shop but was refused permission to photograph it. The alarm is not marked but its original box was marked, if I remember right, "Columbian Burglar Alarm, The Griswold Mfg. Co. Erie, Pa. U.S.A." Box was about 4" long, 1/4" high, and 1 1/4" wide. -ed.

# FAVORITE HOLLOW WARE

## Correct Display Makes Greater Sales

**F**AVORITE Hollow Ware, properly displayed is half sold. Nothing convinces the prospective purchaser of the value of the ware so well as the ware itself.

The Display Stand, shown in the illustration, has been made to hold the maximum quantity of Favorite Hollow Ware in the minimum space. Staunchly and durably made, with an attractive weathered finish, it is a piece of furniture that is a credit to any department.

We can furnish this stand for \$15.00 which is cost to us, to any dealer in Favorite Hollow Ware, or with an order for \$50.00 worth of Favorite Hollow Ware, we will include one of these stands for \$7.50. This stand, will pay for itself in a short time, and for that reason, no store selling Favorite Hollow Ware should be without one.

Beautiful lithographed display cards, booklets, folders and electrotypes for newspaper advertising are furnished without charge by our Advertising Department, as effective aids to the sale of Favorite Ware.



A copy of a copy from an original FAVORITE HOLLOW WARE catalog, date unknown but possibly in the 1920's. Many of the cast iron cookware manufacturers offered various display racks to their dealers, often at no cost.



GRISWOLD MUFFIN PAN LIST (see page 25)

Here is a listing of all the different Griswold muffin, gem, corn bread, and similar types of baking pans such as bread loaf, aebleskiver, and plett pans. Included are those early pans made and sold by Griswold but marked, usually, with only the pattern and trade numbers. To the best of my knowledge this list is complete. Any reader who knows of a pan that I have not included or notices a mistake please let me know.

The first column of the list gives the No. (trade number) of the pan which is usually, but not always, cast on the pan. You will notice duplications of numbers (No.6, 10, 14, 26 and 28). They can be differentiated from one another by their different pattern numbers and shapes. No.(34) is shown in parenthesis because I have not seen one with No.34 on it and am only assuming that this would have been the number given to this pan by Griswold as it is nearly identical to the marked No.34 pans but has a different pattern number.

Pattern Numbers are shown in the second column. They will be cast on all pieces except for the very early (pre-1890?) ones. You will notice that there are duplications of some of the pattern #'s. This occurred when a pan was discontinued, leaving that number available for use on a new pan.

The third column of the list is self-explanatory. The forth column shows what markings each pan was made with. Early Griswold pans will probably be marked only with the pattern # and No. number. Most of the early Nos. 8, 10, 22, 24, 32 and possibly others are also marked ERIE. For pans with the above markings I have used an "E". If a "G" is in the forth column the pan will be a later one and marked with either the Griswold name or the Griswold trademark. Pans with "EG" enjoyed a long production run and may appear with any or all of the markings.

The number of variations of each pan that I have seen is shown in the fifth column. This number is approximate, although accurate for many of the pans, as it would be impossible for one person to see or know about every variation ever made. In general I consider the following to count as a distinct variation: different shape of pan; cutouts or no cutouts; more than a minor difference in the amount of markings

on a pan including those marked Griswold as opposed to those pans marked only with the pattern and trade numbers. Minor differences such as on the No27 and 28 wheat stick pans may or may not be counted as a variation: One pan is marked Wheat & Corn Stick Pan and has the patent number on it while the other version is marked Whole Wheat Stick Pan and does not have the patent number cast on it. Otherwise the two versions are identical.

I have listed my estimate of rarity in the sixth column. Depending on what part of the country you live in you may or may not agree with me. Certainly, in New England, you will find a lot of french roll pans, while they are not so common in other parts of the country. My estimate is based on many miles of collecting around the country during the past 10 years; from seeing what is in others' collections; and from discussions with another Griswold muffin pan fanatic, Mac McClendon. On the list 1 is most common and 10 the rarest. A pan might easily be moved up or down two numbers while still giving a close approximation of its rarity. I would term 1-2 as common; 3-5 as uncommon; 6-8 rare; and 9-10 very rare. Value is not determined only by rarity but also by desirability and, thus, demand.

The last column lists the shape of the cups and a few other notes. For those of you who would like to make an extensive collection of Griswold muffin type pans this list should be helpful. There are very few collectors who have seen more than, say, a dozen of the different pans. It is hard, but still possible, to find the less common pans. Be careful of the following reproductions: No50 is easily recognized as it has no markings; No27 and/or 28 wheat pans have been reported; No262 is commonly reproduced in various qualities.

Do any collectors have all the muffin pans? Not yet. Several have come to within 3 to 5 pans of having them all, myself included with over 80 variations and 48 of the 53 numbers listed.

Can any reader supply me with the pattern number of the No28 single loaf pan?

Steve Stephens

## GRISWOLD MUFFIN, CORN BREAD AND SIMILAR BAKING MOLDS

No.	Pattern #	no. of cups.	markings	variations	rarity	cup shape
1	940	11	EG	2	5	round, shallow, square bottom corner
2	941	11	E	1	5	round, shallow, larger than No1, round bottom corner
3	942	11	EG	2	6	round, shallow
4	957	4	E	1	10	vienna roll
5	943	8	EG	2	6	oval, shallow
6	944	12	EG	2	6	rectangular with rounded corners, shallow
6	958	6	EG	3	4	vienna roll (same as No26 958)
7	945	8	E	1	7	rectangular with rounded corners, shallow
8	946	8	EG	3	4	round, shallow
9	947	12*	EG	4	4	round, hemispherical (* early pans had 10 cups)
10	948	11	EG	5	1	round, deep
10	949	11	EG	3	1	round, deep
10	2010	11	G	1	6	round, deep (top surface is hammered)
11	950	12	EG	4	2	french roll
12	951	11	EG	3	7	round, shallow
13	640	6	G	1	10	turk head
14	641	12	G	1	9	turk head
14	952	12	E	2	9	rectangular, shallow
15	6138	12	G	2	7	french roll, large
16	6139	6	G	2	8	french roll, large
17	6140	6	G	3	4	french roll
18	6141	6	G	3	3	round, deep
19	966	6	E?G	2?	8	round, hemispherical
20	953	11	EG	2	9	turk head, swirled
21	961	7	G	1	5	bread stick
22	954	11	EG	3	2	bread stick
23	955	22	G	1	5	bread stick, divided down center
24	959	6	E	1	9	bread pan, cakes
26	958	6	G	1	4	vienna roll (same as No6 958)
26	960	2	E	1	10	bread pan, loaves
27	638	6	G	2	7	head of wheat
28	?	1	E	1	10	bread pan, loaf
28	639	6	G	2	6	head of wheat, large
31	963	7	EG	1	5	round, hemispherical; Danish Cake Pan, no top rim
32	962	7	EG	4	1	round, hemispherical; Apple Cake Pan, has top rim
33	2992	7	(G)	1	6	round, hemispherical; Monk Pan, top rim, no side skirt
(34)	969	7	G	1	8	round, shallow; Plett Pan; earliest version of No34?
34	2980	7	G	3	2	round, shallow; Plett Pan
50	959	7	G	1	9	6 hearts surrounding 6-pointed star
100	960	6	G	1	7	5 hearts surrounding 5-pointed star
130	634	6	G	1	9	turk head
140	635	12	G	1	6	turk head
240	631	12	G	1	8	turk head; rim around top, cups bigger than No130 or 140
262	625	7	G	1	3	corn cob, small
270	636	7	G	1	9	corn/wheat combination cob; ears alternate directions
272	629	7	G	2	5	corn/wheat combination cob; ears point same direction
273	930	7	G	1	1	corn cob
273	2073	7	G	1	6	corn cob (top surface is hammered)
280	637	7	G	1	10	corn/wheat combination cob, large; alternating ears
282	630	7	G	2	8	corn/wheat combination cob, large; ears same way
283	931	7	G	1	5	corn cob, large
2700	632	7	G	1	8	head of wheat
2800	633	7	G	1	10	head of wheat, large

53 pans

95 variations (approximate)

BUY-SELL-TRADE

Advertising is free to subscribers. Please limit length of ad for next issue to 24 lines @ 42 spaces per line plus name, address and phone. Deadline: Aug. 28

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

WANTED: Griswold Loaf Pan with cover, or just the cover; #7 French Waffle Iron; #5 or #9 waffle iron with base (editors note: to my knowledge there is no #5 waffle iron. Maybe Carolyn meant a #6); #13 and #14 waffle irons. Carolyn Nelson, 775 Quincy Dr., Roselle, IL 60172

WANTED: Griswold Burglar Alarm  
FOR SALE: #3, #4 Griswold pans; #10 ERIE pan; #8 dutch oven; #10 muffin; #1 food chopper; #18 Grill; #34 Plett Pan. Bernard Stoltie, 157 Old Dyke Road, Trumbull, CT 06611 (203) 878-2828 (days), (203) 375-0682 (eves)

REWARD: \$100 reward for information leading to the purchase of: #2800 wheat stick pan; #28 single loaf bread pan; #50 Hearts Star pan. C. McClendon, 11233 SW 114 LA. Cir., Miami, FL 33176 (305) 253-8035

note: more ads on page 22

FOR SALE: The following items have been sold from my list mailed with the last CICN: #'s 16,18,41,56,64,67,68,83,90,105, 128,131,148,191,209,218,220-222,224,227, 229,237,238,241,243,245,260,266,268-271, 276,281,287,292,293. All other items are still for sale. This is very nice stuff so check you list again. Your satisfaction is guaranteed and you may return anything you are not satisfied with. Rabbit, \$225.  
WANTED: G.F.Filley No1 and No2 muffin pans; Favorite Piqua Ware "Corn Bread Pan"; Wagner 3-cup fluted, handled gem pan (may be unmarked); Griswold No4 skillet cover, 463; No6 skillet cover, 1046, black; muffin pans Nos. 13 and 280; loaf pans Nos. 26 and 28 (marked or not) and any other iron loaf pans from any maker.  
TRADE: Griswold Santa cake mold; No15 Oval Skillet; No7 Oval Roaster. Steve Stephens, 28 Angela Ave, San Anselmo, CA 94960 (415) 453-7790 early or late, 6AM-11PM

FOR SALE: Griswold Table Service Casserole chrome dish, pattern #853, \$55.00.  
Griswold WANTED: Cowboy hat ashtray; cast iron #30 pup. Gene H. Corral, 209 Sierra Blvd., Roseville, CA 95678 (916) 782-6351

Editor's note: A relatively low number of subscribers has been taking advantage of the free want ads. Come on, just a few minutes of your time and a 25¢ stamp will let your wants, or excesses to sell, be known to over 80 subscribers.

\*\*\*\*\*

Manufacturer's label on bottom of Griswold "Safety Cooker". Pot has slant TM/EPU and May 10, 1921 patent date on bottom.

**-DIRECTIONS-**

Before washing place utensil over gradual fire until thoroughly heated. Then cut bits of fat or mutton, BEEF SUET PREFERRED, into same and allow to simmer, WITHOUT BURNING, for several hours. Occasionally rub fat around inner sides, INCLUDING COVER (if utensil has one.) After fat has been absorbed wipe out utensil with tissue paper or cloth and set aside in warm place until used. For griddle heat as above noted and grease thoroughly several times before using.



# CAST IRON COOKWARE NEWS

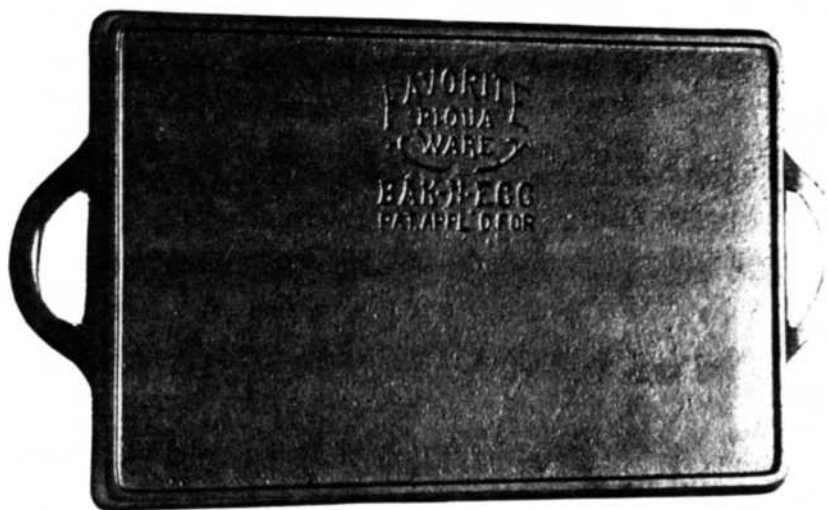
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Vol.1 No.5

Number 5

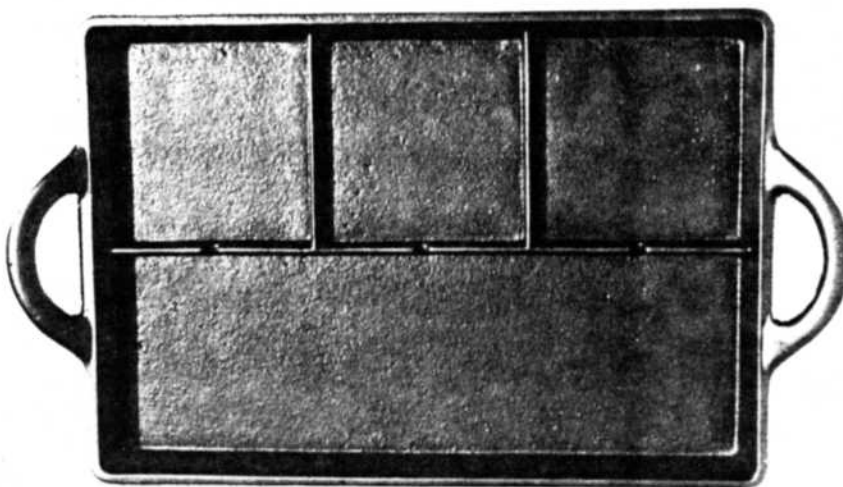
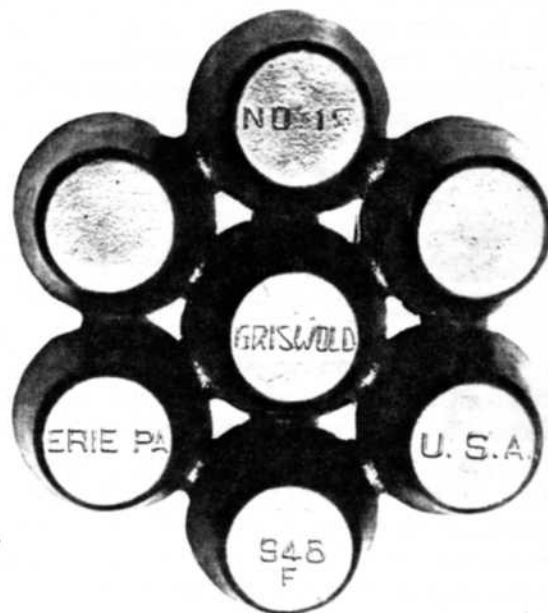
November 1988



above and below Favorite Pigua Ware BAK-N-EGG pan. Date of manufacture is unknown but I would guess it to be somewhere in the 1920-33 period. Some really unique items of cast iron cookware were made by the Favorite Stove & Range Co. in Piqua, Ohio, which were not made by any other companies: A 9-cup deep popover, a broiler skillet, a 2-loaf Corn Bread Pan, and others. Although an exciting and unexpected discovery, this pan was also a great disappointment as it had been bought about 15 minutes before I saw it--by a friend. A month goes by and same friend finds another in another state and trades it to me--happy ending. This pan measures 7-3/8" by 13-1/4" overall and is 7/8" deep.

## From the Editor...

Does it seem that there aren't as many good pieces of Griswold or other makes of cast iron cookware showing up at sales and fleamarkets this year? It seems that the number of collectors is growing rapidly as the number of pieces to go around is dwindling. The result is: We have to look harder, pay more, and do without many of those great finds of one or two years ago. Happy hunting!



above A very unusual Griswold popover pan. The No10 popover pan was made in more variations than any other Griswold muffin pan. When found, this different version looked like a nice pan, but cleaning, unfortunately, revealed a big crack in one of the cups. Unsaleable and unwanted, it met its fate: The four corner cups, including the cracked one were carefully sawn off to give a one-of-a-kind pan.

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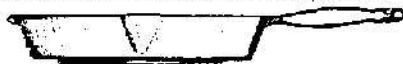
#### LETTERS TO THE EDITOR

A few weeks ago at a flea market we purchased a #8 skillet. It has a vent along the side like it was meant to be an odorless skillet. The handle is vented. Is it Griswold; an early version? I have never seen anything like it.

Dick & Esther Miller, PA

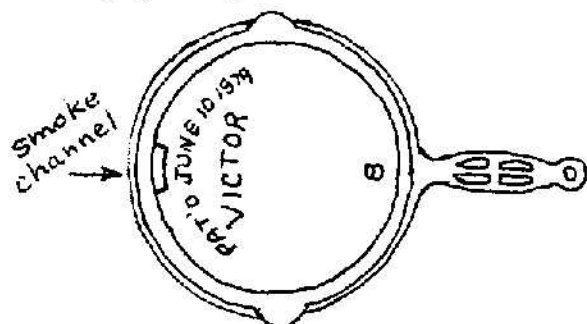
Dick and Esther sent a rubbing of the skillet and a sketch of the handle. Rubbings are hard to reproduce here due to their being full size. I have had other inquiries about this VICTOR skillet. No, it is not Griswold but it is an odorless skillet designed to be used with a cover. The patent, however, does not refer to the odorless feature, but to the handle:

218,348. SKILLET. James M. Reed, Boston, Mass. Filed Sept. 20, 1878.



Claim.—An improved article of manufacture, a cast-iron skillet, cast with a hollow and vented handle, the said handle being open in both vertical and horizontal section, whereby it is readily and easily gripped by the hand while being lifted.

I have two similar VICTOR skillets in my collection; a size 7 without the patent date and a size 9 with the date. Placement of the markings is different than on Dick and Esther's skillet. I also have an old, regular style skillet with the same patent date, but the handle on it, although of the same basic design, is solid but with depressions where the cutouts would be. Griswold made their VICTOR skillets quite early (c.1890's) which were marked "VICTOR" in quotes just like the early "ERIE" pans were and with the same nice, fine, smooth casting quality and detail. -ed.



...Regarding "burn the piece in a fire" (CICN pg.5), I agree with you and would like to emphasize the danger in this method. I have never seen a muffin pan that has not warped when cleaned by this method! This is a very poor method which I would never attempt! I know a collector in the south who has a severely warped skillet hanging in his wall just to remind him never to try that method again. You made a statement which I definitely disagree with: "Neither fine nor coarse wire wheels will damage the surface of iron..." A coarse brush will scratch the mirror like finish on the inside of some skillets. The finish I am referring to are those which are characteristic of early Griswold skillets such as ERIE, slant logo, and many Victor skillets. Also, when you say "coarse brush" I presume you are not talking about industrial quality coarse brushes. I know a flea market dealer who cleans all of his iron with what I presume to be an industrial quality brush. The iron utensils look like they were cleaned with a rasp. Used with care and discretion, the above methods may be OK. I am concerned about the novice who, loaded with enthusiasm, charges in. I believe the results could be very disappointing and, in fact, disastrous. Dave Smith, NY

Thanks, Dave, for bringing up these important points. Burning any piece in a fire, I agree, should be used only as a last resort. I know a collector who ruined a Filley muffin pan by getting it too hot. If you watch your piece and get it evenly dull cherry red and no hotter there should be no problem. But the margin for error is too small to take chances so it's best to stick with lye or self-cleaning oven methods. For wire brushing my iron I use a homeowners grade 6" wire brush, both fine and coarse, and have no problems with scratching with either. A friend uses a heavy duty industrial brush with good results but I have seen some evidence of "scratching" when he gets too aggressive with a piece. I agree that the industrial quality coarse brush can scratch a piece so, whatever brush you use, watch its effect on the iron and use it accordingly. -ed.

\*\*\*\*\*

Cast iron cookware marked D.R. SPERRY & CO. was made in Batavia, Illinois. Pieces marked only SPERRY are probably from the same company and of later manufacture. -ed.

Letters to the editor, cont'd from p.28

Carolyn Nelson from Illinois sent me the following recipe along with pictures of her lamb and rabbit mold breads. The pictures would not reproduce well but, believe me, the breads look fabulous. She writes: "I wrapped the breads in cellophane and put them in colorful easter baskets along with little packages of jellies and gave them as gifts. My girlfriend even went so far as to put a ribbon, complete with bell, around the lamb's neck; a cotton ball for the rabbit's tail and used toothpicks to secure raisins for the eyes. I make this same recipe at Xmas dinner with my Santa mold (it's my dinner center piece) and this year I plan to get a stocking cap and maybe a black belt to dress him up. The possibilities are endless.

RECIPE- Buttermilk Egg Bread for Griswold lamb, rabbit and Santa molds:

5½-6 C. flour	2 t. salt
2 pkg. dry yeast	¼ C. sugar
1½ C. buttermilk	3 eggs
¼ C. butter	

Combine 2½ C. flour and yeast; set aside. Heat buttermilk, butter, sugar and salt until warm. Add to dry mixture with the 3 eggs. Beat till moistened, about 3 minutes. Stir in as much remaining flour as you can to make a moderately stiff dough. Shape into a ball, cover, and let rise until doubled, about 1 hour. Punch down and divide in half. Cover, let rest 10 minutes. Spray molds with PAM. If you have only one mold refrigerate half the dough until ready to use; then bring up to room temperature before using (about 15 min.)

Put dough in face side; push into nose (of lamb), feet (of bunny), ears, etc. Cover with back side. Cover vent holes with foil if mold has them. Let rise 20 minutes. Bake at 375F. 30 minutes. Take off one side of mold and bake additional 5 to 10 minutes to brown. Flip over onto other side of mold 5 to 10 min. to brown other side of bread. Cool in (one side only) 20 minutes. Take out, cool completely if going to freeze, and wrap tightly. Makes 2 loaves.

\*\*\*\*\*

Correction: On pg. 16 of CIGN I wrote that Chuck Horn found a porcelain skillet ashtray for 10 cents. What he actually bought for that price was a mint red and cream porcelain No0 skillet. Even better yet. -Ed.

...On your Skillet Chart (CIGN p.3) which is the early handle and the late handle on the sm.TM skillet? Page 119 of Harned's book shows a No9 Griswold skillet with three holes in the handle. I have a No4 skillet, unmarked, with three holes in the handle. On the bottom it has a large 4 at the top and 669 at the bottom. Can you tell me anything about this skillet?

Irv Wagenschur, PA

Several people have asked me about the differences in the late and early handles on the small TM skillets. The earliest handle is virtually the same as the one on the large TM skillet preceeding it. The hole in the handle has a teardrop shape with the end of the hole toward the pan coming to a fairly sharp point. On the later handles the hole in the handle is radiused at both ends with the smaller radius at the pan end. You will also notice that the end of the handle is rounder on the newer handles than the old. There are two slightly different "new" handles. The later one has a groove down the underside terminating in a depression or "thumbprint" next to the bowl of the skillet. Your second question regarding the 669 skillet I could not have answered a month ago but, since then, I have gotten a similar No3 skillet with 668 pattern number. I thought it might be made by Griswold so bought it to compare to some in my Griswold No3 skillet variations pile. Sure enough, it has the same large 3 on the bottom that one of my Good Health (made by Griswold) skillets has. Both these skillets have differently shaped pouring lips that are a bit more pointed than the usual Griswold skillet. However, I have another Good Health skillet with the usual Griswold pouring lips. Both these Good Health skillets have one hole in the handle and pattern #653. I do not know who our 3-hole-handled "no name" skillets were made for or during what period although I would guess it to be around the 1920's. The skillet pictured on Harned p.119 is a shallow skillet. The handle construction is different than your 3-hold skillet. -ed.

\*\*\*\*\*

ERIE No5 skillet existence verified:

I just visited an Oregon collector who has an Erie No5 skillet with inset heat ring and a rather fancy "ERIE" print. Please see my note regarding the Erie No5 skillet on p.17 CIGN near bottom left. Add No5 Erie skillet to skillet chart, CIGN p.3 -ed.

Letters cont'd from p.29

I have a wheat/corn stick pan with the name PURITAN on it. Was it made by Griswold?

Bernard Stoltie, CT

Yes, it was made by Griswold if it is marked No.1270 and is pattern #1513. A pattern number, in any of the several styles of print that was used by Griswold, is a good indication that the piece was made by Griswold. In this case your wheat stick pan was made for Sears Roebuck from about 1932 until 1935. An identical pan bearing the name Merit was made for Sears from about 1936 to 1938. It has the same No. and pattern # as the Puritan pan. From at least 1929 through 1931 another Griswold made wheat stick pan was made for Sears. This one was also No.1270 but had pattern #1270 rather than 1513. This earlier pan is marked S.R. AND CO. BEST MADE WHEAT & CORN STICK PAN and is identical to the Griswold No.2700 wheat pan. Best Made, Puritan and Merit were all tradenames used by Sears, but many of the pieces of iron cookware bearing those names were made by, or in, the Favorite foundry, and probably also by Wagner. The clue to a Griswold made piece is in the Griswold style of print on the pan and it will have a Griswold style pattern number. The Puritan and Merit wheat pans differ from the Best Made version in the handles and a minor difference in the wheat pattern. Best Made was Sears top quality ironware followed by Puritan and Merit although all three names were not used in all years.

\*\*\*\*\*

-ed.

Early Griswold advertising card, probably from the time of either the 1893 Chicago Columbian or the 1901 Buffalo Pan American World's Fair. The Griswold plant is shown at Tenth Street between Chestnut and Walnut Streets before being abandoned in 1903 when Griswold took possession of the Shaw Piano Co. manufactory at Tenth and Raspberry Streets. (Card lent by Merl Hostetter of Idaho)

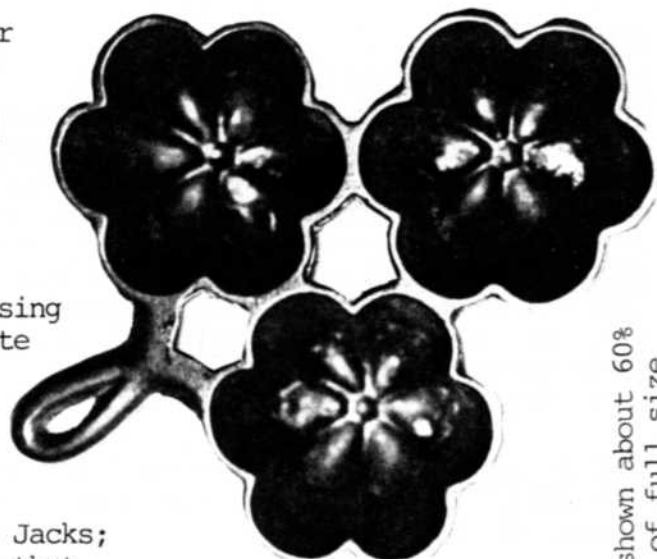


above Photo of a waffle iron which remained a mystery to me until recently when I saw an old store display cabinet in a Nebraska antiques shop with the following information etched in the glass on the front: PAGOMA (shield of quality) Paxton and Gallagher Co. Wholesale Hardware Co. Tenth St. Viaduct Omaha -ed.

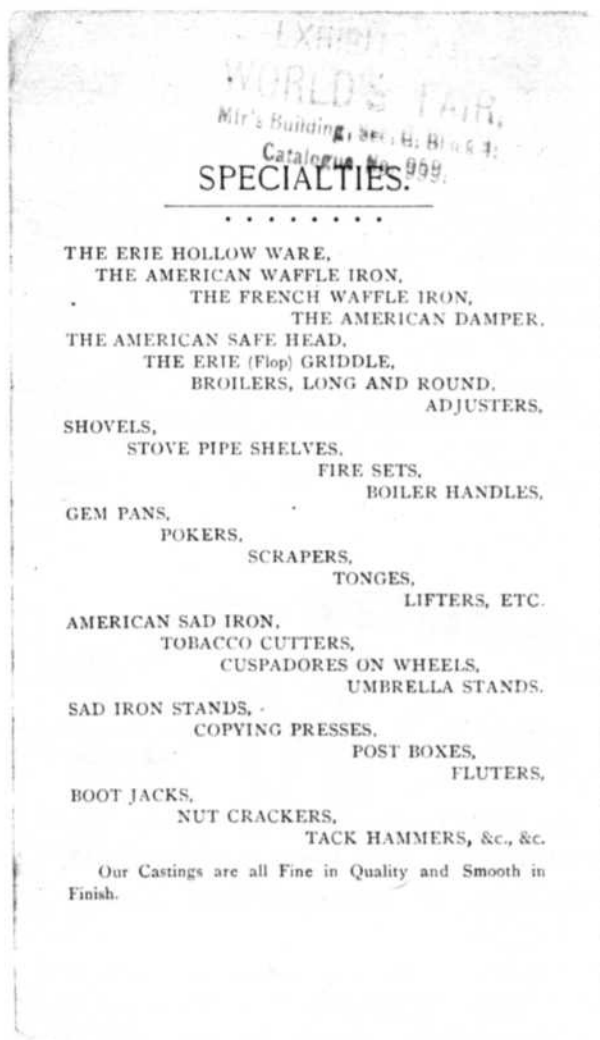


right Photos showing top and bottom of Wagner No.1 Handled Gem Pan. This particular pan is not marked and I do not know if it was made in a marked version. The Wagner No.2 Handled Gem Pan which is similar but with plain, round, deep cups was made both marked and unmarked. Both pans are hard to find. -ed. Photo courtesy of Chuck and Charlotte Horn

below Reverse side of early Griswold advertising card (front side shown on previous page). Note the number of products listed which are unknown to the Griswold collector: The American Safe Head; Long and Round Adjusters; Shovels; Stove Pipe Shelves; Fire Sets; Boiler Handles; Pokers; Scrapers; Tongs; Umbrella Stands; Copying Presses; Boot Jacks; Nut Crackers; and Tack Hammers. It is likely that some, if not most, of these pieces were marked since all, or most all, of the known pieces on the list are marked. The stamp at the top of the card reads: EXHIBETS AT WORLD'S FAIR, Mfr's Building, Sec. G. Block 4. Catalogue No. 959. Precise dating of this card could be done if one know which World's Fair or could locate a copy of "Catalogue No. 959".



shown about 60%  
of full size



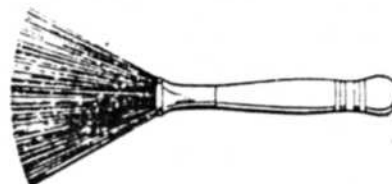
### POT CHAIN AND SCRAPER



Rings  $\frac{5}{8}$ -inch double coil.

No.	Size	Wt. Doz.	Per Doz.
429	$5\frac{1}{2} \times 3\frac{1}{4}$ in.	$2\frac{1}{4}$ lbs.	\$2.10
1 doz. in a box.			

### WAFFLE IRON BRUSH



Spring wire brush. Green enamel handles.

No.	Length	In Ctn.	Wt. Ctn.	Per Doz.
G41	8 in.	1 doz.	$1\frac{3}{4}$ lbs.	\$2.10

From THE THOMSON DIGGS COMPANY hardware catalog c. 1940

BUY-SELL-TRADE

Advertising is free to subscribers. Please limit length of ad to 24 lines @ 42 spaces per line plus name, address & phone. Longer ads will be run on a space available basis. Deadline for next issue is Nov. 30

WANTED: Griswold Nos. 12 and 13 skillets with italic TM and smoke ring. Griswold pup, cast iron. James P. Griswold, 207 S. Virginia, Carrollton, MO 64633 (816) 542-3026

WANTED: Griswold No3 and No5 Oval Roasters with lids. Roberta Wilson, Box 3613, Eureka, CA 95502

FOR SALE: Griswold Loaf Pan, black iron, pattern #877, \$145.00; Chrome table service casserole dish, pattern #853, \$45. Wanted: Griswold Cowboy hat ashtray. Also figural bottle openers. Gene H. Corral, 209 Sierra Blvd., Roseville, CA 95678 (916) 782-6351

WANTED: Griswold muffin pans No6 (pattern 944), No17 (6140), No27 (638) and No28 (639). Eileen C. Hart, 16921 Crawley Rd., Odessa, FL 33556 (813) 920-2987

WANTED: Griswold Loaf Pan Cover; #50 Hearts Star; #2800 wheat stick; #28 single loaf bread pan, unmarked OK. FOR TRADE ONLY: Griswold 4 piece "O" toy set; Bundt cake pan (Frank Hay & Son); #15 Oval Skillet w/cover; Deep Fat Fryer w/cover; dutch oven display rack. C. McClendon, 11233 SW 114 La Cir, Miami, FL 33176 (305) 253-8035

FOR SALE OR TRADE: Griswold rabbit cake mold, 862/863 (Harned p.95) \$225.; nice set 262-273-283 "Crispy Corn", as set only (p.84) \$200.; 262 "Crispy Corn" (p.84) \$70. 2 ea. "O" skillets w/smoke ring (p.115) \$55 ea.; #6 skillet, lg. emblem, no smoke ring (p.115) \$18. Wagner "O" skillet "Sidney O", \$20. WANTED: G.F.Filley muffins #1,2,3,6,7,9,15 and waffle iron with "GILES F. FILLEY" in waffle design. C.D.Richards, 3012 E. 51st. Apt 45, Tulsa, OK 74105 (918) 745-2007 UPS extra

\*\*\*\*\*

Several subscribers have written or called me wondering why they have not gotten CICN in such a long time. I know that many of you look forward to receiving your copy on a timely basis and apologize for running so late. Be assured that you will receive every six issues of your subscription. Renewal form will be mailed with CICN No.6

-ed.

WANTED: G.F.Filley muffin pans nos. 1,2. Favorite Piqua Ware 2-loaf "CORN BREAD PAN" and 9-cup deep popover with cutouts. Any marked or unmarked one or two loaf bread pans of any style. Griswold no.4,12,13,14 skillet covers with writing on top; no.6 skillet cover, high type with writing on top (1046); Cake Mold No.965; Griswold muffin pans Nos. 4 (957), 13, 280, and bread loaf pans No.26 (960), No.28 (961). FOR TRADE: Lodge acorn stick pan ("penis pan"); Griswold No100 Hearts Star muffin pan; No.13 skillet (slant TM/EPU); No.2 skillet, smooth bottom; No.20 skillet; No.13 Oval Skillet; No.15 Oval Skillet; No.300 Heat Regulator; Santa cake mold; 2-piece open back rabbit (863/1005); No.7 Oval Roaster; No.9 Oval Roaster w/trivet; skillet display rack for skillets No.3-8; Griswold Double Broiler; "ERIE" double broiler; ERIE 2 $\frac{1}{4}$ " toy skillet; Steak Platter, oval (949); round breakfast skillet (665); No.9 trivet for oval roaster (need No.7 trivet); muffin pans nos.8,9,12,17,21, 23,26(vienna roll),28(wheat),100,140,272; No.8 oval griddle (712); Favorite No.2 skillet; large, 9-cup deep popover; 11-cup popover; size 14 Combination Griddle; skillet broiler. I am thinning my collection again and have pulled over 100 pieces including about 30 muffin pans. Many pieces are not marked but all are uncommon, nice quality pieces. Will be sending out a list eventually but they are for sale now. Also want No3 trivet for oval roaster. Have over 300 pieces of uncommon, quality pieces, mostly restored, for sale at very reasonable prices. 30% discount off marked prices to someone who would buy the whole bunch (about \$8500). Steve Stephens, 28 Angela Ave., San Anselmo, CA 94960 (415) 453-7790



The only "Antique Co-op" on Hwy 97  
61122 S. Hwy 97 • Bend, Oregon 97702  
Collectors of Griswold Cast Iron...

WANTED: Unusual or interesting wafer and waffle irons. Griswold 2-piece open back rabbit cake mold. Karen Nelson, 775 Quincy Dr., Roselle, IL 60172 (312) 893-6186

# CAST IRON COOKWARE NEWS

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Vol.1 No.6

Number 6

March 1989

## VICTOR SKILLETS BY GRISWOLD

Made from approximately the mid 1890's until the mid 1930's in sizes 7-9 which are not too hard to find and sizes 5 and 6 which are, having been made only during the later years. The No6 appears in a 1926 catalog while the No5 is shown in a 1932 catalog. Earliest versions are marked "VICTOR" and have the same style as the early "ERIE" skillets. The skillets pictured here are the latest version and have the most writing on the bottoms. Note the 7 on top of the handle in the nested set; upside down as have been all 7's on the late pans I've seen. Presumably Griswold made the Victor skillets for the same reason Wagner made their corresponding National skillets: "...to fill the demand for a low-priced, slightly undersize skillet. It is a utensil that can be featured in sales as a special". Unlike the National skillets, no covers were ever made to fit the Victors as far as I know. Also similar to the Victor skillets, in addition to Wagner's National, were Favorite's Miami (from Miami County where Piqua, Ohio and the Favorite plant are located) and Wapak's Oneta (Oneta being the last letters of the town of Wapakoneta,

Ohio). Pattern numbers for the Victor skillets are as follows: 5-695, 6-697, 7-721, 8-722, 9-723.

-ed.

## From the Editor...

This is the final issue for Volume 1 of Cast Iron Cookware News. A renewal form for Volume 2 (issues 7-12) is enclosed. I have been quite pleased with the response to CICN and the way it has come along with two exceptions: First is that reader input has been lower than I had hoped for (my thanks to those who have contributed) and second, that I have not been getting CICN out on time with this issue being about four months late. I will have to work at being timely and can only urge readers to contribute from time to time: Pictures of your interesting pieces, short articles about your collecting experiences, loan of paper material which will be returned in same condition as received, want ads, etc. -ed.



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#### LETTERS TO THE EDITOR

Dick & Esther Miller, McConnellsburg, PA, sent a rubbing of an unusual waffle iron... "probably to advertise, with KWIKBAKE in the center of the outside along with WRIGHTSVILLE HARDWARE CO. and PATENTS PENDING. It also has a base with no markings and with a side handle, no bail, which matches my Griswold bottom almost to the T. Could this be Griswold as I know they made ovens by KWIKBAKE?. I did some checking into the Wrightsville Hardware Co. and was told it had burned down. I have also seen an ice shaver by Wrightsville Hardware. The waffle iron itself seems to be nicked." Also... "We have a #10 skillet, but only the size of a #0. It is not ground inside and has minor pitting around the New, the name on the back New Brighton. The New is hard to make out. Have seen larger skillets but never any this small."

Only two weeks ago, at a Pasadena, CA flea market I saw an identical KWIKBAKE waffle iron as Dick and Esther have. From the construction details it is definitely not Griswold and appears to have been made possibly in the 1920-1935 period. It was about a size 7 with wood handles similar to those on a Wagner iron. The outside was dimpled in a pattern and size like the arrangement of holes on a dutch oven trivet. Griswold's QWIK-BAKE oven is spelled differently than your waffle iron's KWIKBAKE. I am not familiar with your New Brighton skillet. -ed.

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Chuck Wafford, Springfield, OR sent a picture which, unfortunately, would not copy here well, of an early Griswold "FOOD CUTTER" display stand. Made of ash lumber, it has five shelves, each narrower than the one below it and each shelf wraps around the sides of the shelf. The back extends about 10" above the top shelf and has a large (about 7"x10"?) Griswold's ERIE diamond trademark casting in nickel plate and red with "FOOD CUTTERS" at the bottom of the casting. Has anyone else seen one? -ed,

Steve, would like you to know I have just purchased the following skillet: It is a #2 slant/EPU without the smoke ring. I have seen one other but since you do not have a listing for it in your skillet sheet (CICN p.3), I thought maybe you might be interested to have it verified. Enclosed is a rubbing and a photocopy. The pattern number looks like 703A...

Dick Miller, McConnellsburg, PA.

Dear Steve, Have another addition to your Griswold skillet chart on page 3 of your newsletter. Under your late large TM you only list a #3. Today I picked up a #11 that falls under that same heading. I am enclosing a copy of it for you to see. Also, about three week ago, I saw a #12 skillet that comes under your heading of GRISWOLD'S ERIE. I didn't buy it because it was plated. However, it definitely was a #12 GRISWOLD'S ERIE so you can add that one to your list.

Irv Wagenschur, Norristown, PA

Thank you Dick and Irv for your information. (Irv also sent a photocopy of the #2 skillet mentioned in Dick's letter above, and suggested I make a chart for Griswold griddles similar to that done for the skillets. A good idea although I'd need some help to make it as complete as the skillet chart). The #11 skillet you have Irv does not have the late, large TM. It has the same TM as is used on some pieces made in the late 30's such as the oval skillets. It is exactly  $\frac{1}{2}$ " smaller in diameter than the block TM used on most #11 skillets. I have seen several of these #11 skillets with the smaller TM but have no explanation why the change was made. Just another of Griswold's unique variations that keep showing up. Note, too, that your #11 has the large CAST IRON SKILLET and ERIE, PA. U.S.A. on the bottom which would indicate that it predates the sm.TM skillets while the late, large TM #3 skillet is marked with the small, type-style ERIE, PA. The #3 skillet is still the only regular, round skillet I have seen or heard of to have the late, large TM. -ed.

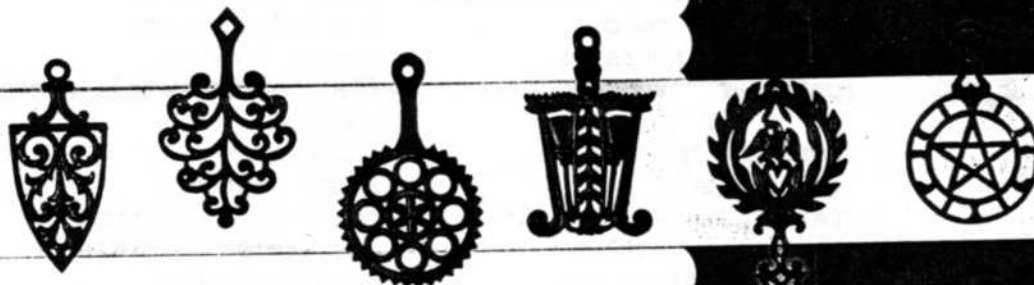
Add the following skillets to the chart on pg.3 of CICN. All have been verified:  
GRISWOLD'S ERIE, Nos. 11 and 12  
slant TM/ERIE, No13  
slant TM/Erie PA USA w/smooth bottom, No2  
sm. TM w/late handle, Nos. 6,8 and 9  
Can anyone verify a No4 skillet with sm.TM and early handle?

(note: stand is roughly 32"w, 42"h, 15"d)

# GRISWOLD

## EARLY AMERICAN QUALITY CAST IRON

7F 59



Useful gifts to hold hot dishes, potted plants, or as a wall decor.

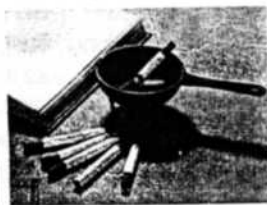
With rubber tipped feet...  
won't scuff, scratch or slip.

Griswold Box For Cast Iron Decorative Trivets (shown 70% full size)

Picture courtesy of Irv Wagenschnur, Norristown, PA. The front of the box is yellow and red with the trivets in a strip of blue. The back of the box is all yellow with the pictures in black. Take notice that the back is labeled Griswold Manufacturing Co. P.O. Box 709 Dept. P534 Erie, Penna. It is interesting that the Scotch Bowl on the reverse of the box was being offered as a gift. Was Griswold trying to sell excess stock of an otherwise unpopular item? The Table Planter looks like it is the #72 Deep Patty Bowl in a special holder. Date of box unknown but most likely early to mid 1950's.



SKILLET ASH TRAY



HEARTHSTONE SKILLET ASH TRAY

# GRISWOLD

## EARLY AMERICAN QUALITY CAST IRON

other

*Gifts*... that are different



COLONIAL SMOKING SET



WINDPROOF ASH TRAYS



SCOTCH BOWL



SUN DIAL



TABLE PLANTER

Individually gift boxed.  
Colonial Black Iron, with Brass  
trim. Rubber tipped feet will  
not scratch or slip.

For an illustrated brochure, write:  
**GRISWOLD MANUFACTURING CO.**  
P.O. Box 709 Dept. P534 - Erie, Penna.

Griswold items produced in cast iron

Including non-cookware items and listed in no particular order. Compiled by the editor.

regular skillets	All-In-One Dinner Skillet	deep fat fryer
scotch bowls	3-section skillet insert	deep fat fryer cover
yankee bowls	square skillets	oval bean pot & cover
maslin kettles	square skillet cover	barbeque grill
dutch ovens	food chopper display stand	rimmed kettles
muffin and gem pans	wood handled skillets	rimmed pots
corn bread pans	wood handled griddles	habachi type grill
bread loaf pans	bakelite handled skillets	sad iron trivet
flat bottom kettles	stove pipe dampers	ice shaver
regular skillet covers	dampers clips	fluting iron
flat bottom kettle covers	lamb, rabbit & santa molds	lemon squeezers
round waffle irons	bundt cake molds	low bulged pots
square waffle irons	coffee grinders	safety cookers
French waffle irons	coffee roasters	flat bottom kettle w/handles
American French waffle iron	stove lid lifters	sundial
shallow skillets	kerosene heaters	sauce pans
skillet griddles	gas heaters	steak platters
N.E. griddles	parlor stoves	hot service plates
flop griddles	Mortars & pestles	casseroles & covers
breakfast skillets	sweedish plett pan	rarebit dishes
patty & deep patty bowls	egg poacher	service dishes
patty irons	danish cake pan	fish service dish
wafer irons	monk pan	table service dish
handled griddles	low kettles	service kettles
bailed griddles	regular kettles	oval tree platter
long griddles	eccentric kettles	double skillets
oval griddles	regular bulged pots	Washington Bicentennial
long iron pans or heaters	extra large eccentric pots	Skillet Cover
sad irons	ham boilers	"Cliff Cornell" skillets
dutch oven display racks	teakettles	square egg skillet
skillet display racks	dutch ovens w/legs	odorless skillets
griddle display racks	flanged dutch oven covers	coffee pot stands
waffle iron display racks	gas/vapor stove griddles	sealing wax ladle
skillet cover display racks	gas stove waffle rings	hinged skillets & covers
toy cookware	gas stove sausage griddles	hinged dutch oven
oval skillets	gas stove grates	no.14 bailed skillet
oval skillet cover	gas stove cake griddles	hot pot or patty bowl & cover
chicken fryers	gas stove burners	low eccentric kettles
extra deep skillets	mail boxes	safety kettles
deep dutch ovens	tobacco cutters	flat bottom bellied sauce
dutch oven trivets	fruit & lard presses	pans w/cover
decorative trivets	gas stove skeleton grates	flat bottom round boilers
oval roasters	advertising skillet clock	odorless kettles
oval roaster covers	round skillet ashtrays	Victor skillets
oval roaster trivets	square skillet ashtray	Victor waffle irons
dutch oven covers	windproof ashtrays	oval waffle irons
loaf pan	cowboy hat ashtray	burglar alarm
loaf pan cover	hearthstone skillet ashtray	cylinder rings for stove pipe
skillet grill	colonial smoking set	adjusters
heat regulator	nursery hot plate	shovels
long broilers	Griswold pup	stove pipe shelves
double broilers	hammered finish cookware	tack hammers
gas hot plates	chromed finish cookware	fire sets
food choppers	nicked finish cookware	boiler handles
spitoons	"Cast Iron Grill"	pokers
copying presses	boot jacks	scrapers
nut crackers	Best Made cookware	tongs
Puritan & Merit cookware	Mountain Grade cookware	

Made in U. S. A. **GRISWOLD** Sold with a Guarantee

Cast Aluminum Waffle Mould  
With Cast Iron Ring  
No. 1048 253 Certificates

ONE NO SEAMS

PIECE NO RIVETS

Trade Mark  
Reg. U. S. Pat. Office

Manufactured by  
**The Griswold Mfg. Co.**  
ERIE, PA., U. S. A.


Cast Aluminum Griddle  
No. 1047 165 Certificates

Cast Aluminum Skillet  
No. 639 175 Certificates

Colonial Design  
Cast Aluminum Tea Kettle  
No. 640 300 Certificates

**The GRISWOLD IMPROVED CAST IRON SKILLET**

Cast Iron Skillet  
No. 1086 70 Certificates



above From a July 1922 United Cigar Stores Premium Catalog. Redeemable at premium stations or by mail, United Cigar Stores "secured articles bearing the names or trademarks of manufacturers of high-grade merchandise". The 40 page catalog, courtesy of Phil Taylor, Ottumwa, IA, contains all sorts of household and personal goods. Note that Griswold's block trademark, which the editor believes first appeared sometime between 1920 and 1922, is used. What "improvement" might have been made on the cast iron skillet? The only thing that really changed about this time was the elimination of the heat ring on the bottom of the skillet.

right From an 1897(?) Wagner catalog. These pans are often found unmarked. See pages 4 and 11 of CICN for other muffin pans made by Wagner. With the exception of the Little Slan Bridge Pan and some variations of the pans shown, all Wagner muffin pans known to the editor have now been pictured in CICN. (I would like to buy or trade for any of the pans shown here). -editor

## Gem Pans



Style K, size 5 x 7 inches

List.....\$1 80 per doz. List.....\$1 80 per doz.



Style L, size 4 1/2 x 6 3/4 inches



Style M, size 3 5/8 x 9 1/2 inches---List.....\$1 80 per dozen



Style N, size 2 3/4 x 11 1/2 inches---List.....\$1 80 per dozen



Style O, size 3 1/4 x 9 1/2 inches---List.....\$1 80 per dozen

## Handled Gem Pans



No. 1.....list, \$1 75 per doz. No. 2.....list, \$1 75 per doz.



All Gem Pans are plain smooth castings.





Label that was placed in Griswold skillets for advertising. This label was generously provided by Charlotte Fitz, Santa Monica, CA, whose father, William F. Smith, was a sales representative for Griswold from 1915 to 1957. The pancakes and bacon are printed in their actual color on a black background. The bottom of the label is a medium blue with yellow and white writing. The rectangular "card" portion is in light grey-blue with red and blue writing. Note the "Life-Time Guarantee". Do you think that General Housewares Corporation, which now owns the Griswold name, would still honor the guarantee? Another label, P-530, has bacon flanking two eggs, sunny side up.

**Ask the Old Farmer:** I seasoned the three new cast-iron skillets I bought by rubbing them with cooking oil and heating them over a low flame. But everything that I have cooked in the skillets tastes like metal. How can I treat them so this won't happen? E.G., Wadsworth, Ohio  
*New cast-iron skillets sometimes have an iron taste. This should help: Fill the skillets with water and boil a handful of hay in each one. You can use this hay water to sweeten wood and tin dishes, too.*

Clipping from The Old Farmer's Almanac, 1988, courtesy of Jerry Predika, Santa Cruz, CA. For those of you who have skillets that give the food cooked in them an iron taste you might try this and report back if it works. I have never heard of it although I have noticed an iron taste after cooking some foods, especially acidic ones like tomato sauce, in an unseasoned iron skillet.  
 -ed.

## Special Offer!

  **GRISWOLD MFG. CO.**  
P.O. Box 709 Dept. P530  
Erie, Pa.

Enclosed find \$1.00 (check, cash, or money order) for two 5-inch authentic Colonial reproduction **GRISWOLD TRIVETS** parcel post prepaid. (please print)

Name .....

Address .....

City ..... State .....

**TWO FIVE INCH TRIVETS**  
Authentic Colonial Reproduction  
**GRISWOLD CAST IRON TRIVETS**

Only \$1.00 with coupon.  
An ideal wall decoration or  
just right for your small  
potted plants.

*"There's nothing like iron to cook in"*

**... there's no iron like GRISWOLD EARLY AMERICAN CAST IRON.  
NO WARPING . . . NO BURNING . . . NO STICKING . . . NO WEARING OUT**

For almost 100 years American housewives have known that food is easiest to prepare and tastes better when cooked in GRISWOLD QUALITY CAST IRON WARE.

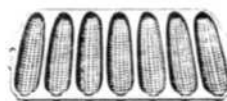
GRISWOLD'S famous cast iron is the proper weight for perfect cooking. The heat is distributed evenly, the heat is retained longer . . . the flavor of all foods is improved and fuel bills are lower.



**DUTCH OVEN** with cover and trivet for roasting, baking, frying, and stewing.



**FAMILY GRILL** for chops, steaks, fish, sausages, hot cakes, bacon and eggs.



**CORN CAKE PAN** for baking corn sticks and corn bread, southern style.



**SKILLET GRIDDLE** for frying on both gas and electric ranges.

### FOLLOW THESE SIMPLE DIRECTIONS FOR BEST RESULTS

After each use—wash with hot water and soap . . . rinse . . . dry over low heat . . . keep uncovered. Wash only with pure soap and water. Scouring powders or strong detergents tend to remove seasoning. To insure maximum satisfaction after washing your new skillet, grease inside lightly with unsalted shortening and place over low heat, allow to simmer without burning.

Reverse side of label shown on previous page. Grey print on a buff background. Griswold is touting "almost 100 years" so this label must be from the period immediately preceding the end of production in Erie in 1957. Note that the dutch oven is now being sold with the stamped aluminum trivet. The Family Grill is actually the No.18 "Cast Iron Grill" and the Corn Cake Pan is the common No.273 cornstick pan being sold right to the end of Erie production. Finally, note Griswold's directions for use and care.

**SHIPPING CAST IRON—SOME TIPS:** Pack your piece more than adequately with a least 2" of space between any part of the piece and the box. Pack with crumpled newspaper, bubble wrap, styrofoam, or a combination. If using styrofoam "worms" be aware that your piece could migrate through the chips toward the sides of the box and, thus, could be damaged. Include some crumpled newspaper or other material to keep the piece in the center of the box. Protect projecting handles especially well. I know of a No.13 skillet that had its handle broken off in shipping. Insure for full replacement value or more in case you need to make a claim on a damaged piece. If you use a packing service check to see what liability they accept, if any. I use UPS but learned to pack extremely well as they tend to pile lots of heavy boxes on top of mine in transit. -ed.

BUY-SELL-TRADE

Advertising is free to subscribers. Please limit length of ad to 24 lines @ 42 spaces per line plus name, address & phone. Longer ads will be run if there is room.

FOR SALE: Griswold labels, \$10.00 ea. (see pictures on pages 38 and 39). Salesman's samples. Excellent condition. Supply limited. front: picture, in color, bacon/eggs, or bacon/pancakes. back: black/white advertising, care of cast iron. size: bacon/pancakes 7" bacon/eggs 7" or 5". Specify quantity, picture, size. Send money order to: C.S. Fitz, 515 19th St., Santa Monica, CA 90402

FOR SALE: Due to dietary changes, my set of Griswold skillets is for sale. It is complete #0 thru #14, except for #13. They are all matching with large block logo. All are clean and ready to use. #0 and #14 have never been used. John Young, Route 63, Westmoreland, NH 03467

TRADE ONLY: Griswold muffins #13 pattern #640; #27 (638); #140 (635); #240 (631); #2700 (632). No1 square waffle iron, pattern #907; wafer iron; #3 coffee roaster; 3 tier #1065 dutch oven display stand; bundt pan #935 (#965?-ed.); also Hay & Sons bundt pan; #20 hotel skillet. Lots of good R.R. locks and keys. Glen D. Gary, 4420 Englewood Dr., Owensboro, KY 42301 Phone (502) 683-1939 after 4 p.m.

FOR SALE: "ERIE" No9 extra deep skillet, (pattern 733). TRADE: No2 slant/EPU with heat ring skillet for No2 skillet with lg. block TM and heat ring. Bud Desforges, 4225 N.W. 21st Terrace, Gainesville, FL 32605 (904) 373-1499

FOR SALE OR TRADE: Early Griswold tobacco cutter; open frame; big, fancy "ERIE" on one side, Griswold Mfg. Co. Erie, PA on the other. Pat'd Oct.16-'83. Very good condition. Trade for skillets or ???

WANTED: Griswold #8,9 or 10 deep skillets. Mike Allen, (318) 396-0199

WANTED: Ace Cloverleaf Donut Form donut maker, cast iron, that makes six donuts. Hinges open and has long wire/wood handles. Carolyn Nelson, 775 Quincy Dr., Roselle, IL 60172 (312) 893-6186

WANTED: Griswold square sad iron heater. Also Griswold style pups, marked or not. Paul Conrad, 11940 Lavidia Ave., St. Louis, MO 63138 (314) 741-4171

TRADE ONLY: Griswold #282 Cornorwheat pan; #19 golfball pan; #27 Whole Wheat pan; #2 skillet, block TM, smooth bottom; Hay & Sons bundt pan. WANTED: Griswold #28 loaf pan; #50 and #2800 muffins. Courtney McClendon, 11233 SW 114 Lane Circle, Miami, FL 33176 (305) 253-8035

WANTED: Parts for Griswold 500 series Hot Plates. Advise what you have including part numbers. Need one half "Wagner" toy waffle pat'd 1910 including handle. Must be old (not reproduction). Need base for "Wagner" toy waffle pat'd 1892. Johnston, 293 LaCosta, Nokomis, FL 34275

WANTED: Following nickel plated Griswold items: #2 skillet; #3,4,5,6,7 skillet lids; square ash tray; #6 dutch oven w/lid; square egg skillet. Also two #2 skillets, black iron. Roy G. Meadows, 716 Christian Dr., Charleston, W.Va. 25303  
Phone days: (304) 747-4522

WANTED: #3 and #9 oval roaster lids; #15 oval skillet lid; #13 oval skillet complete (I have never seen or heard of a lid for the #13, -ed.); any skillet lids #10 up, especially #14 bailed skillet lid (was one made? -ed.); #21 corn bread; #15 roll pan; #6 Vienna roll; #140 turk head pan; #20 turk head pan; #0 ashtray. Merl E. Henry, Box 311 R.D.#5, Lewistown, PA 17044

WANTED: Cover for Griswold No13 Tite-Top Dutch Oven; trivet for same. Also No20 skillet. Art Revel, 19260 S.E. 395th Ave., Sandy, OR 97055 (503) 668-5003

FOR SALE: Three Griswold boxes (see page 35 for pictures) with new trivets in them. 2 boxes have the Hex, 1727, in them. The other box has the eagle, 1730, in it. \$50. each. Irv Wagenschur, 317 Oxford Rd., Norristown, PA 19401 (215) 277-2630

FOR TRADE: Griswold Santa cake mold; #13 slant/EPU skillet; #27 wheat pan; rabbit mold; other misc. pieces. Looking to trade for Griswold muffin pans. Darryl Lambert, (312) 664-6172 eves; (800) 678-5300 days.

FOR SALE: The following numbers have been sold from my Nov.88 list. All other numbers are still available for sale: 10,26, 26a,27,35,47,74,88,107,111,124,129,133,134, 136,142,152,176,179,219,223,226,236,252,257, 261a,277,289,290,296,301,302,306,319,320, 321,328,330,336,337,346,362,367,368,371, 376,377,380,398,409,413,426,428,429,431, 435,447,451,469. Steve Stephens, 28 Angela Ave., San Anselmo, CA 94960 (415) 453-7790

# CAST IRON COOKWARE NEWS

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Vol.2 No.1

Number 7

July 1989

## From the Editor...

This issue of Cast Iron Cookware News begins the second volume. A continuing problem has been getting the newsletter out on time so, to catch up a bit, I have made this a double-sized issue. You will now receive fewer than six issues in this volume but you will still get at least 36 pages, in all, of the same, quality material. If you do not have the back issues and want them, now is the time to get volume one (issues 1-6). I have 12 sets left at the reduced price of \$12 p.p. Since each volume contains completely new material, a complete set of CICN is a valuable reference now and will be even more so in the future.

-ed.



Above Yes, the No.1 Griswold skillet does exist. The photograph to the left was taken by the editor of one in a friend's collection. The pencil rubbing on the right, sent in by Glen Gary, Owensboro, KY, is of the bottom, from the heat ring inward. Shown full size, it is not marked with a number "1" on the top or the bottom but can be considered a No.1 since it has the same 411 pattern number. The one that is marked No.1 is done so only on the bottom. What is strange is that the No.1 and No.0 skillet (pattern 562) are virtually the same size. Any dimensional differences are very slight and not readily apparent to the eye. So far the No.1 skillet has not shown up in any Griswold catalog which might give us a clue to its purpose for being made: Was it a toy or was it made to be used as a regular cooking piece? Due to its small size and not being evenly graduated downward as the 14 through size 2 skillets are, it would seem to be a toy skillet. Except for the No.0 waffle iron, all of the No.0 toy pieces, including the No.0 skillet, are grouped together by pattern number in the 560-570 series. The waffle iron, which was made earlier as a toy than the other pieces, has pattern numbers 406, 407 and 408. As you can see, the No.1 skillet, with pattern 411, is grouped by pattern number right there with a toy piece. It, too, could have been a toy.

Left Small, but definitely not a toy, a No.2 wood handle in the editor's collection is the smallest of the sizes 2-12 offered by Griswold. It measures exactly 12" overall. Pattern # is 735.

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#### LETTERS TO THE EDITOR

I found on my last little trip a ham boiler marked "ERIE", slant TM. Haven't seen any around, hope it's a good find.

Larry Benzel, WA

I would say it is a good find as I've never come across one in all my travels and have only seen one or two in collections. Ham boilers make wonderful holders for kindling and wood for woodburners. In my opinion the Griswold ham boiler has a bit of a klunky look.

-ed.

\*\*\*\*\*

I have two Griswold pups, one marked and the other looks like it is brass plated--very different --same pup. Another piece of iron, this is interesting, is a Wagner Jelly Roll Pan. I called Wagner in Ohio. A lady there has literature on Wagner and hopes to write a book. She did not give me any info as to how old this pan is.

Lorraine Carroll, IL

All of the so called "Griswold" pups are probably not made by Griswold although it is possible that they were. A genuine Griswold Pup will be marked on the back with indented lettering GRISWOLD and 30, which is the pattern number. The originals are quite smooth castings and most, if not all that I have seen, have not been ground on the bottom but have a small lump of metal. I have seen quite a few different finishes from black to white with ears, mouth and eyes a different color. There are also many pups which are not marked or are marked with other names such as Heinz. I am definitely not an expert on Griswold Pups but just wanted to point out that many of the pups one sees are probably not made by Griswold and you should not be paying a premium price for them. I am not familiar with your Wagner Jelly Roll Pan and would like to see a picture(s) of it. I know of no one currently working on any books on cast iron cookware so lets hope the woman you talked to does her book as it might spark more interest in Wagner who did make some fine pieces of iron. -ed.

I'd like to see price/value guidelines other than the ones in the Harned book which are unrealistically high.

Ed Myers, Scottsdale, AZ

Others have expressed the same interest but I have refrained from giving prices for several reasons: There are such a range of prices on most pieces, depending on who and where you get them from and the condition, markings (sm. or lg. TM, etc.). I have primarily enjoyed collecting iron cookware as a hobby and not paying much attention to what each piece is worth. Now I am finding many putting such high prices on pieces that one almost has to deal with iron collecting as a business or investment, neither of which appeal to me. Also, I am not an expert when it comes to determining prices. If you have looked at the lists of iron for sale that I have sent out with CICON you will see what I value pieces at. Yet I hear of people who pay much more or get a bargain for much less. In the end, who knows just what a piece of cast iron cookware is really worth?

\*\*\*\*\*

-ed.

The biggest problem is gathering enough pieces that are considered of value and tradeable. No one wants to sell anything, the process is slow and at times very frustrating to say the least. I've talked to a number of people who, if given the chance, will take advantage of you. I believe in a good deal but why do so many think they have the best and your pieces are just average. It's sort of like buying or dealing on a car.

William Roberts, Crystal Lake, IL

It sounds like you are dealing with those people who deal in iron as a business or investment. I have run into the same problems. First, it is getting hard to find any good pieces let alone build up a trading stock. Second, people don't want to sell because they can't replace it. Third, not everyone has to come out ahead in a trade. But, many do believe their piece is better because they have owned it for awhile and have grown fond of it and maybe they want something better before they are willing to turn loose of it. Or maybe their \$40 Santa "bargain", suddenly "worth" \$500 (retail), should be worth an even trade for a \$500 (bargain) ERIE skillet clock which is really worth much more. Ignore those who are out to profit from you and deal only with those people who you can go back to again and again and feel that you have been treated fairly. -ed.

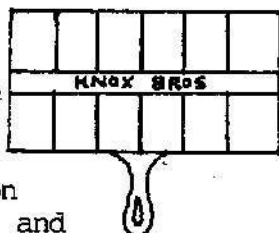
I am a dealer and would like to hear more about what will be selling (auction previews?) and what has been sold (auction & show reports) complete with prices.

Randy Tompkins, Monroe, MI

A number of dealers and dealer/collectors subscribe to CIGN and I feel this is a valid request. However, it is not so easy to do. I live in a part of the country nearly devoid of auctions or shows that have much in the way of iron cookware. For prices to have any meaning one has to know the condition and specific markings of each piece and whether or not a piece actually sold at the price given. If there are any subscribers who would like to send me complete and accurate information on prices I will try to print them. Also, if you go to an auction or show and would like to report what you saw or found I will be happy to print it as long as you give specific details (i.e. "I bought a No5 Griswold skillet w/block TM and heat ring in very good, unrestored condition", rather than "I bought a Griswold No5 skillet"). Auction previews are just about impossible to include in CIGN due to the time factor. An auction comes and goes much faster than I publish CIGN. I also feel that the type of information which I have included in CIGN is more useful to a greater number of subscribers than would be prices and show reports. I welcome any comments on this subject.

\*\*\*\*\*

Does anybody know anything about "KNOX BROS"? We have a muffin pan like the one on p.86 (french roll) of McNerney's book except a long handle is on the side (no end handles) and "KNOX Bros" is in the narrow band in the center. Will try to get you a picture for the next CIGN.



Paul & Lynette Conrad, St. Louis, MO

I do not recall having seen a french roll pan like yours and, in any case, the side handle is very unusual. Neither do I have any information on the maker. Maybe one of our readers can help? If you can get a clear picture of it I will run it in CIGN.

\*\*\*\*\*

I am interested in information on Wagner Ware (skillets specifically), history, etc. Any suggested readings?

Tony & Donna Tschirky, Stockton, CA

Unfortunately nothing has been written or reprinted that has to do with Wagner or any other company other than Griswold. CIGN will periodically include information on Wagner. Anybody with specific question or requests for certain info can call or write me and I'll try to answer them.

\*\*\*\*\*

-ed.

Have you ever heard of a "Rev-O-Noc" waffle iron? I saw one for sale on a Griswold ring for \$35. Did Griswold make it as far as you know?

Karen Day, Palestine, TX

Griswold did make the iron you saw. They are not particularly rare and the price was about right. Griswold made quite a few pieces for other companies. I do not know who Rev-O-Noc is but it could be a large hardware wholesaler. Do any readers know anything about Rev-O-Noc?

\*\*\*\*\*

-ed.

I would like to know if the following items were marked Griswold: Nut crackers, stove lid lifters boot jacks, shovels, tack hammers, poker, scrapers, tongs (what kind)?

James P. Griswold, Carrollton, MO

I have seen a stove lid lifter and it was marked but the other items I have never seen nor know anyone who has any. These pieces were listed on p.36 of CIGN but their existence I know of only from the card shown on pgs. 30-31 of CIGN. At the time this card was printed (probably 1901) many Griswold pieces were probably being marked ERIE. It is likely that the pieces would be marked with pattern numbers.

\*\*\*\*\*

-ed.

I recently got a "Wagner 1891 Original Cast Iron Cookware 10 1/2 Inch Skillet" with seasoning instructions cast into the bottom. What do you know about it?

Eleanor Clayton, San Francisco, CA

Wagner (General Housewares Corp.) is currently making a line of iron cookware they call "Wagner 1891 Original". It includes three skillet sizes, a dutch oven, I believe, and probably other pieces. These pieces in no way resemble those that Wagner made at any time in their past except that the skillets use the "Sizzle Server" type handle. The castings are heavy grainy and not ground on the inside. Wagner began iron cookware in 1891 with very fine and lightweight castings. The company was known as the Sidney Hollow Ware Co.

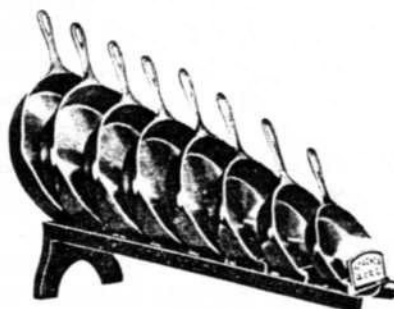
-ed.

## WAGNER DISPLAY RACKS

"SILENT SALESMEN"

### SKILLET RACK

This attractive skillet rack is given free on request. It holds eight skillets of any size. It is well finished in stained wood and suitable for counter or window display. It helps the customer select the size skillet wanted and brings them to the attention of the passer-by. It has doubled skillet sales for dealers who display it prominently.



### GRIDDLE RACK

The Griddle Rack is similar to the skillet rack. It holds five griddles of any size or style. This rack is also given free on request.



### DUTCH OVEN and TEA KETTLE RACK

The Wagner rack for Dutch Ovens or Tea Kettles is most suitable for counter or window use. It is attractively finished in enamel, and holds three Round or Oval Roasters or Tea Kettles. The lid of the top Roaster may be raised to display the self-basting feature and invite inspection. Furnished to buyers of Roasters or Tea Kettles.

### WAFFLE IRON RACK

This Waffle Rack invites sales by displaying the merchandise so it may be inspected, and the pans operated as on a stove. Finished in an attractive enamel. Furnished to buyers of waffle irons.



## GENERAL INFORMATION

### DIRECTIONS FOR SEASONING WAGNER CAST IRON WARE

Cast Iron Ware unlike most cooking utensils, improves with use. It must, however, be properly "broken in". Instructions for seasoning the utensil are printed on the Wagner label attached to each utensil. For the information of dealers and their sales clerks, we give here more detailed instructions.

**To Remove the Anti-Rust Coating**—Boil the utensil for about fifteen minutes in a strong solution of sal soda and water or a solution of a good washing powder such as Gold Dust, etc. Then wash it with soap and water using a stiff brush. Rinse the utensil and dry it thoroughly. Clean all covers in the same way.

**To Season the Utensil**—Cut up a liberal amount of beef suet into the utensil. *Unsalted* lard may also be used. Put the utensil in a moderate oven and let the grease

simmer slowly for three or four hours. The longer it is allowed to simmer, the more thoroughly will the pores absorb the grease. Occasionally during the process rub suet thoroughly into the *outside* of the utensil, and on the *inside* and *outside* of the cover if there be any.

After thus "breaking in" the utensil with the suet, pour out the grease, clean it with tissue paper, and the article is ready for use. *Do not wash* the utensil for the first few times it is used or until the pores are thoroughly filled with grease. Simply clean with tissue paper or a dry cloth and lay away.

The more an iron utensil is used, and the more grease it soaks up, the better are its cooking qualities. It may then be washed freely.

## CAUSE OF COMPLAINTS

When properly seasoned, there is no more satisfactory or indestructible utensil than Cast Iron Ware. Occasionally the utensil is not seasoned properly, causing complaint. For the benefit of the dealer we treat the most common complaints below:

**"Turns Food Black"**—This complaint is caused by not removing the anti-rust finish, by not scrubbing the utensil

or cover thoroughly before using, or by using dirty suet, lard or drippings in the seasoning.

**"Utensils Rust in Use"**—This is caused by not seasoning the utensil thoroughly with suet before it is used, by washing it too soon after it is first used or by keeping it in a damp place before it is fully seasoned. A well seasoned utensil will *never* rust.

## ORDERING

Please use the *catalog numbers* when ordering. Also give the *names of the articles*. Be sure the *quantity* of each item ordered is specified clearly. This will facilitate prompt shipment.

As a rule the last numeral in the catalog numbers, designates an old trade number; as the 1058 Skillet is the old trade number 8 skillet—or capacity as the 682 Sauce Pan is a two-quart pan.

Telegraph orders are given special attention. A saving in rate will be effected by using the Code Word for each item.

### ADDITIONAL CODE PHRASES

DIPOA.....	Ship by Express
EMFIA.....	Ship by Freight
CIDOK.....	Ship by Parcel Post
HOLPE.....	When can you ship?

## PACKING

Every piece of Wagner Cast Iron Ware is given an anti-rust finish. This is for protection in shipment and in the dealer's stock. It is necessary that this film be removed before use. After the article is seasoned according to the instructions given above, it will not rust, and will improve with use.

In addition each piece of Wagner Ware, with the exception of Waffle Irons and very heavy goods, is wrapped in a heavy shipping paper. This paper eliminates rubbing, scratching and breakage, and keeps the articles from getting shop worn in the dealer's stock.

Here and on the previous page are reproduced two pages from Catalog Number Forty-Eight, copyright 1927 by The Wagner Manufacturing Co. The catalog contains Cast Aluminum, Polished Iron and Nickel Plated Cooking Utensils.

Correction: The previous two pages (Wagner sheets) are numbered incorrectly. P.43 should be 44 and p.44 should be 45.

Letters To The Editor, cont'd from p.43

Steve, I think in one of your newsletters you could ask if other members would like to have a list of all the other members' phone numbers. I feel this would really help my collection grow.

Bud DesForges, Gainesville, FL  
904-373-1499

Knowing or meeting other collectors can be beneficial in many ways, not the least of which is being able to buy, sell and trade with them. But how do you meet other collectors around the country except by chance. No problem with those who advertise in CIGN, but what about all the other subscribers? I will not give out my mailing list or other subscribers phone numbers but I will encourage all subscribers who have not advertised to do so. Send me an ad which introduces yourself to the other subscribers. Tell briefly what your interests are and if you are open to buying, selling, trading, allowing others to visit you or would like to visit others or correspond. Is there a particular area you are knowledgeable about and are willing to share. Ads are free. Do it!

\*\*\*\*\*

-ed.

I just picked up a #1 Favorite skillet. Can you tell me what it is worth? I want to sell it or trade it for padlocks. (see Irv's ad in "Buy-Sell-Trade")

Irv Wagenschnur, Norristown, PA

No. Not without knowing condition, is it black iron or porcelainized? I would guess that a nice black iron one would sell for \$50-100. There is no established value on this uncommon to rare skillet and it is worth only what a willing buyer will pay a willing seller. Your skillet was sold as a toy. It is the same size as a Griswold No0 skillet except the handle is longer. Favorite also made a "0" sized toy skillet with a shorter handle. It is more rare than the No1 Favorite. Many of the No1 skillets were porcelainized on the bottom and top of handle. I have seen them in dark red, mahogany (grained) and I think they made a nice, medium blue. I was able to remove the porcelain from my No1 by chipping away at it for four hours with a auto body pick hammer. It was not in very good condition to begin with.

-ed.

I'd be very interested in learning as much as possible to prevent me from purchasing any more counterfeits. I have a fake mortar & pestle, match safe and "0" frypan. I also learned from these mistakes!

John Harahan, Bala Cynwyd, PA

John was not a subscriber last year or he would have seen p.15 of CIGN about fakes. As I tell everyone, learn to tell an old casting from a new one. If in doubt do not buy. Old castings, especially those from the major manufacturers, are of good quality, fine grain, light weight and often show definite signs of wear from years of use. Writing on the pieces will be neat and uniformly spaced, especially if it is from Griswold. Learn to know old rust from new, chemically induced rust. Look for pattern numbers on Griswold pieces; originals had them, fakes often don't. A recent fake is a toy sized Griswold heart star waffle iron. It is advertised in the Antique Trader for \$10 including shipping. How many have paid \$\$\$ for one thinking it was a real find? There are no original Griswold toy heart star waffles. The fake has the Griswold trademark in the center and no other writing nor pattern numbers. It is a poor casting, too. Here's a run-down on what's available: Griswold toy heart star waffle (fake), No262 Cornorwheat Stick Pan (repro and fake), toy ham boiler 6" long (fake), match holder (fake?), mortar & pestle (repro? I haven't seen one), size 0 skillet (poor repro); Wagner toy waffle (repro), toy tea kettle (repro); E.C.Simmons (Keen Kutter) toy waffle (fake), size 8 waffle (good repro-a hard one to tell, it's rather grainy). Are there any I've missed?

\*\*\*\*\*

-ed.

BUY-SELL-TRADE (continued from p. 54)

WANTED: Any nickel or chrome plated Griswold items not already in my collection; trivet for #5 Oval Roaster. Drop me a card or call. Roy G. Meadows, 716 Christian Dr., Charleston, W.Va. 25303 304-744-5418

WANTED: Griswold No13 lg.TM skillet; meat loaf pan; Safety Cooker. Advise condition and price to Dean Fitzwater, 15431 S.E. 82nd Dr., Suite G, Clackamas, OR 97015 503-655-3963

WANTED: Griswold Nos. 4 and 5 skillets with heat ring and large, block TM. Bud DesForges, 4225 N.W. 21st Ter., Gainesville, FL 32605 904-373-1499

No.7 skillet, sm.TM w/late handle has been verified. Add to chart of pg.3 of CIGN.

# GRISWOLD SKILLET COVER CHART compiled by Steve Stephens

Similar to what I did for Griswold skillets (p.3 CIGN), this chart shows what sizes of Griswold Skillet Covers were made and in what variations. A blank box on the chart indicates that a cover was not made.

Pattern numbers are shown to aid in identification of different styles and variations. Covers were not made for skillet sizes 0,1, 2 or 20 as far as I know except that a stamped aluminum cover with the basting rings stamped in was made for the no20 skillet. I do not know of a cover having

been made for the no14 bailed skillet, any "VICTOR" skillets, or the early, deep skillets with pattern numbers 732,733 and 734. With one exception, different styles of covers are interchangeable among any of the standard skillets and the later, deep skillets with pattern numbers 777,778 and 779. The hammered skillets and covers are slightly smaller than the smooth skillets and covers in their respective sizes. Any reader who can offer corrections/additions to this chart is asked to write the editor.

	2	3	4	5	6	7	8	9	10	11	12	13	14
low, writing on top		463 ...		465 ....	466 ....	467 ..	468 .	469 .	470 ..	471 ....	472 ..	473 ....	474 ...
low, smooth top										471 ....	472 ..	?	474 ...
high, writing on top					1046 ....	1047 ...	1048 ..	1049 ..	1050 ..				
high, smooth top		1093 ...	1094 ....	1095 ...	1096 ...	1097 ..	1098 .	1099 ..	1100 ..				
high, TM on top		1093 ....	1094 ....	1095 ....	1096 ...	1097 ...	1098 .	1099 ..	1100 ..				
high, small TM							1098 .	?	1100 ..				
high, hinged, sm.TM		2593 ....		2595 ....	2596 ...	2597 ...	2598 ..	2599 ...					
hammered, hinged		2093 ....		2095 ..			2098 ..						

Low covers are slightly domed while the high covers have a high dome shape. Low writing covers have a large, block TM and are marked with the 1920 and 1925 patent dates, or just the 1925 date, or, rarely, Pat. Appl'd For. Low smooth top covers have a large, block TM and are marked with, although I am not certain, one or both dates or none at all. These low smooth covers were offered during the period the high smooth and/or the high TM on top covers were offered. If you wanted a cover larger than a no10 you had to buy the low style as the larger sizes of high covers were not made. High writing top covers have a large, block TM and the 1920 and 1925 patent dates on them. High smooth and high TM on top covers are identical except for the addition of the TM on the top of one. Both have a medium sized large, block TM and are marked with Pat. 1,330,209 and 1,554,360. These are the 1920 and 1925 patents. High sm.TM covers are the same as high smooth top covers except they have the sm.TM and are not marked with patents. High hinged covers are the high sm.TM covers with the addition of the hinge. Wouldn't it be wonderful if Griswold made the low writing covers in size 2 and especially size 4. That would make an impressive display of matching, graduated covered skillets. Maybe a no4 will show up but, right now, there is no evidence of there being one. This chart is complete and accurate to the best of my knowledge. Again, if anyone has more information I would welcome hearing from them. -ed.

As an afterthought I decided to rate the different skillet covers as to relative rarity. Bearing in mind that no skillet covers are really common or very easy to find I have used the following notations under the pattern numbers: . (common) .. (uncommon) ... (rare) .... (very rare) These ratings are approximate and might vary one point either way for many of the covers but should be close enough to give an idea of how hard it might be to find each one. And I almost forgot three unusual covers: Washington Bicentennial skillet cover for no8 skillets, pattern 1056 (?); No15 Oval Skillet cover, pattern 1013C (I know of no cover for the No13 Oval Skillet); and, for the No768 Square Fry Skillet with handle on the corner, cover No769. All of these are rated very rare.

## A LOOK AT GRISWOLD CATALOGS AND PRODUCTION

When I first began to work on this article it was to be a comparison of the offerings in two Griswold catalogs: one dated 5-26 and the other 3-32. But, having copies of several other Griswold catalogs, I decided to expand this article to cover a broader time period.

Many Griswold catalogs are comprised of bulletins, with each bulletin covering a general or specific line of Griswold's production. For instance, in Catalog No55 there are separate bulletins for cast aluminum, iron hollow ware, waffle irons, electric appliances, household hardware, dampers, gas hot plates, and ovens. The following catalogs, bulletins and price sheets were referred to in the preparation of this article:

Bulletin E-7 of Catalog No49	c.1920
Bulletin E-10 of Catalog No55	8-26
Bulletin E-11	3-32
catalog dated 2-42	2-42
price sheets "Effective Dec.11th, 1950"	

Catalog No49 has one bulletin dated 11-19 and a price sheet dated July 9, 1920, so it may be assumed that the catalog is c.1920. The "E" bulletins in all the catalogs contain all, or nearly all, of the iron hollow ware (cookware) that Griswold produced.

### Regular Skillets

E-7	Nos. 2-14	
E-10	Nos. 2-14	Nos. 13 and 14 have opposite side handle for easy handling
E-11	Nos. 2-14	Nos. 12, 13 and 14 have opposite side handle
1942	Nos. 3-10, 12, 14	Nos. 12 and 14 have opposite side handle
1950	Nos. 3, 5-10, 12, 14	(Nos. 12 and 14 have opposite side handles)

No mention is made of opposite side handles on the larger skillets in E-7 and I do not believe they had them then. The No14 bailed skillet is first shown in E-11 and is also in 1942 but not in 1950. The No20 skillet is shown in 1942 and 1950 but might have been made somewhat earlier.

### Skillet Covers

	No.3	4	5	6	7	8	9	10	11	12	13	14
E-10	-	-	-	466	467	468	469	470	471	472	-	474
E-11	463	-	465	1046	1047	1048	1049	1050	471	472	473	474
1942	1093	1094	1095	1096	1097	1098	1099	1100	-	472	-	474
1950	1093	-	1095	1096	1097	1098	1099	1100	-	472	-	474

Skillet Covers were not available in E-7. Numbers shown above are the Cover Number (pattern number) for the different sizes of skillets. E-10 and E-11 covers all have writing on their tops and the large, block TM on their undersides. Note that three sizes of covers were added to E-11 and that covers for Nos. 6-10 were changed to the high domed style while the others remained the low style. By 1942 all covers except for Nos. 12 and 14 were high domed but were of a different style with no writing on the tops although, probably at some time slightly earlier, the covers were made identical but with a raised logo on their tops. Nos.12 and 14 were probably smooth topped in 1942.

Catalog No55, available in reprint from Chuck Wafford (see CIGN p.10) is comprised of numerous bulletins with the following dates: 8-26, 5-28, 10-29, 1-26, 12-29, 3-29, and 5-30. Waffle irons are contained in Bulletin W-12 dated 1-26.

Bulletin E-11 was kindly sent to me by Mike Wassell and Kathy Herritt, Shippensburg, PA. It contains all the cookware including the waffle irons and is dated 3-32.

The forth catalog is not numbered but is dated on the back cover 2-42. I do not know if it is a complete or partial catalog but it seems to include all the iron cookware.

Finally, I used some "List Prices" sheets (they are marked "H.W. Catalog") "Effective Dec. 11th, 1950"

The dating of these catalogs is important as it enables one to approximately date different pieces and it indicates the times they may have been introduced or discontinued. It also gives the length of time a piece was in production. However, Griswold did discontinue making some pieces, but reintroduced them at a later time.

Be careful in taking any or all of this article as absolute fact as Griswold may not have followed, to the letter, what their catalogs indicate.

-ed.

The 1950 price sheet does not give pattern numbers for the covers but they were the same as those in 1942 unless, in 1942, the nearly identical logo-topped covers were offered. In any case, the pattern numbers would be the same. Covers 1098, 1100 and possibly 1099 have been seen with the small TM. These may be the ones offered in 1942 and were probably the ones offered in 1950. Nos. 12 and 14 remained large TM while all the other sizes were a medium large, block TM.

#### Victor Skillets

E-7	Nos. 7-9	Victor skillets have been made since the 1890's, but the two smallest
E-10	Nos. 6-9	sizes were added toward the end of their production which accounts for
E-11	Nos. 5-9	the rarity of Nos. 5 and 6 Victors. All sizes were likely dropped
1942	n/a	from production in the mid to late 30's but, in any case, did not
1950	n/a	appear in the 1942 or 1950 catalogs.

#### Wood Handle Skillets

Shown in sizes 2-12 in catalogs E-7, E-10 and E-11. Not available in 1942 or 1950.

#### Extra Deep Skillets

E-7	Nos. 8,9,10	There are <u>two</u> series of Extra Deep Skillets. E-7 offers the earlier
E-10	Nos. 8,9,10	ones which have sides which slope outwards more, giving a wider top.
E-11	Nos. 8,9,10	There are no skillet covers to fit these earlier deep skillets which
1942	Nos. 8,9	have pattern numbers 732, 733 and 734. E-10 and E-11 offer the
1950	n/a	later deep skillets, pattern numbers 777, 778 and 779, which take

standard skillet covers. Pans shown in the 1942 catalog are possibly small TM ones since the 777 deep skillet was made with the small TM and, possibly also, 778 (size 9).

#### Chicken Fryers

E-11	No. 8	In most cases probably identical to the later style Extra Deep Skillets
1942	Nos. 8, 9	but offered <u>with</u> cover. 777 pattern deep skillets are found marked
1950	No. 8	on the bottom <u>Cast Iron Skillet</u> and they are more often seen marked

Cast Iron Skillet Or Chicken Pan. This latter pan is believed to be the one offered as a Chicken Fryer in catalog E-11. 1942 pans are probably small TM and 1950 pans certainly are small TM. One other pan exists that could also be the Chicken Fryer offered in E-11. This deep skillet, pattern 768, is nearly identical to pattern 777 except that it has a heat ring and is marked on the bottom Cast Iron Chicken Pan. It has the large, block TM as do the earlier 777 pans.

#### Regular Griddles

E-7	Nos. 6-10	Also known as a Handle Griddle. Nos. 6-10 were available from early
E-10	Nos. 6-10	on when they were marked "ERIE". No.6 is very hard to find, indicat-
E-11	Nos. 6-10	ing that it was not a popular size, and that is probably why it did
1942	Nos. 7-10	not show up in the 1942 catalog.
1950	Nos. 8-10	The change to small TM cannot be pinpointed but by 1950 it is most

likely that most of the pieces that were eventually produced with the small TM were being offered that way.

#### Wood Handle Griddles

Shown in sizes 6-10 in catalogs E-7, E-10 and E-11 but not offered in 1942 or 1950.

#### Bailed Griddles (round)

Offered in sizes 10, 12, 14 and 16 in E-7, E-10 and E-11 but not available in 1942. In 1950 it was again offered but only in sizes 12 and 14 with the small TM.

#### Long Griddles

E-7	Nos. 7-11	With one exception all of the Long Griddles during all of these
E-10	Nos. 7-11	years had rather constant measurements for each size even though
E-11	Nos. 7-11	there were some changes in trademarks and handles on the ends.
1942	Nos. 7-11	E-7 and E-10 show the No 8 griddle to be 8½ by 19" while the
1950	Nos. 8-11	later catalogs show a much shorter and wider griddle. In E-11

it is 9½ by 17 3/16" and in later catalogs changes only slightly.

#### Oval Griddles

No discernable differences in E-7, E-10 or E-11. Sizes 7-10 offered. Oval Griddles are not shown in the 1942 or 1950 catalogs.

Skillet Griddles

Nos. 107, 108, 109 and 110 are shown in E-7, E-10 and E-11. Only Nos. 108 and 109 are shown in the 1942 and 1950 catalogs. Small TM used on 108 and 109 in later years.

Dutch Ovens

E-7 "Tite-Top Baster" Nos. 6-13 Trivets were initially available for 8 and 9 only.  
 E-10 "Tite-Top Dutch Oven" Trivet furnished with each size. Inside of cover "as cast"  
 E-11 "Tite-Top Dutch Oven" w/trivet. Inside of cover with "Clean Easy" porcelain.  
 1942 "Tite-Top Dutch Oven" w/meat rack and "Clean Easy" porcelain finish inside cover.  
 1950 Nos. 6 and 8 only, with stamped aluminum trivet.

Furnished in Nos. 6-13 during all of the above years except for 1950. The "meat rack" is made of wire and takes the place of the earlier cast iron trivets. "Baster" and early "Dutch Oven" covers are low domed while later (E-10?) "Dutch Oven" covers are high domed. Nos. 7-9 in 1942 are possibly the later style pots with medium large, block TM and late style smooth covers. Nos. 6 and 10-13 are probably the earlier pots but possibly with the writing removed from the tops of the covers. In 1950 No. 6 is still probably the earlier style large, block TM pot but with no writing on top of the cover. No. 8 Dutch Ovens in 1950 are certainly with small TM and were available with the following covers: Pyrex glass or cast iron with the inside of the cover "Plain" or with "Clean Easy" porcelain finish. No. 8 Dutch Oven covers were available separately in 1950. Nos. 6 and 8 w/iron covers "Pre-Seasoned, High Polished Ware" in 1950.

Dutch Oven-Bailed-with Legs

Nos. 8-13 are shown in catalogs E-7, E-10 and E-11 but not in the 1942 or 1950 catalog. All except No. 10 are just about impossible to find. Covers for all sizes are flanged so that hot coals may be placed on them to give cooking heat from the top.

Oval Roasters

E-7 Nos. 3,5,7 Plain finish; no trivet available; no basting rings on cover  
 E-10 Nos. 3,5,7,9 Plain or polished finish; trivet furnished; basting rings on cover  
 E-11 Nos. 3,5,7,9 Plain or polished finish; trivet furnished; basting rings on cover  
 1942 Nos. 3,5,7,9 Plain or polished finish; meat rack furnished; basting cover  
 1950 n/a

"Plain Finish" shipped unless orders specify "Polished Finish". Most Oval Roasters seen have the plain, as-cast, finish. The polishing was done only on the inside.

Flat Bottom Kettle and Iron Cover

Offered in sizes 6-10 in E-7, E-10 and E-11 catalogs. The kettles were "Shipped without Cover unless ordered with Cover". In the 1942 catalog only sizes 8 and 9 were offered, with cover available on order. Flat Bottom Kettles not shown in 1950 catalog.

Scotch Bowls

Nos. 2-5 are shown in catalogs E-7, E-10 and E-11; Nos. 3 and 4 in the 1942 catalog. No Scotch Bowls are shown in the 1950 price sheets.

Tea Kettles

E-7 early "ERIE" style, pit or flat bottom  
 E-10 No58 Flat Bottom Colonial Design (capacity 5 quarts)  
 E-11 No58 Flat Bottom Colonial Design-"Plain Finish" shipped unless Order specifies "Galvanized Finish"  
 1942 and 1950 No tea kettles offered.

Although appearing in at least two catalogs, the No58 Colonial Design cast iron tea kettle has yet to turn up in any collections as far as this editor knows.

Other Kettles, Bowls and Pots

The following were offered in E-7 and E-10: Yankee Bowl, Maslin Shaped Kettle, Low Kettle, Regular Kettle, Regular Bulged Pot, Flat Bottom Bulged Pot, Eccentric Kettle, Eccentric Bulged Pot, and Extra Large Eccentric Pot. Just a few years later, in E-11, only the Maslin Kettle, Yankee Bowl, and Regular Kettle were being offered. None were offered in the 1942 catalog except for the above mentioned Flat Bottom Kettle and Scotch Bowls and even these were gone by 1950. On page 35 of CIGN Scotch Bowls are being offered as gifts. This might have been Griswold's way of disposing of a limited number of remaining Scotch Bowls.

### Cake Mold (bundt pan No965)

Offered in catalogs E-10 and E-11 but not in the earlier catalog E-7 although it is offered in a very early catalog, c.1895. Not shown in the 1942 or 1950 catalogs.

### Lamb, Rabbit and Santa Cake Molds

E-7	n/a	Lambs pictured in E-11 and 1942 catalogs are the early style where the back piece overlaps the front piece.
E-10	n/a	
E-11	Lamb	There is no "No866" on the front of these earlier lambs.
1942	Lamb, Rabbit	Another difference is that the handles below the lamb's head are somewhat lower on the earlier version than on the later one. The earlier one also has the small tab handles on the front part while the later version has the large loop handles on the front part. Keep in mind that illustrations in catalogs may not be up to date so what you see is not necessarily what you get. The 1950 lamb is probably the later version which has pattern numbers 921 and 922 and has "No866" on the front. The earlier version is pattern number 865 and 866. Any differences in the Rabbit or Santa are very minor. Note how relatively new these sought after cake molds are.
1950	Lamb, Rabbit, Santa	

### Gem and Muffin Pans

E-7	1 3 5 6 8 9 10 11 12	15 16 17 18 19 20	22	26
E-10	1 3 5 6 8 9 10 11 12 13 14	15 16 17 18 19 20 21	22 23 26 27 28 50 100	
E-11	8 9 10 11 12	15 16 17 18 19	21 22 23 26 130 140 240 262 273 283	
1942	9 10 11 12	18	22 23	240 273
1950	9 10 11		22 23	140 262 273

13,14,130,140 and 240 are turk head pans. 27 and 28 are Wheat Stick pans. 50 and 100 are Hearts Star pans. Short production runs of these pans account for their rarity. Pans offered in E-7 are probably earlier versions, some with pattern numbers only and others marked ERIE or GRISWOLD. E-10 seems to offer the later, fully marked pans.

### Danish Cake and Plett Pans

E-7	(No31)	(No32)	(No34)	Early pans (probably those in E-7) had only the pattern number on them and were shown in the catalog by name. E-10, E-11, 1942 and 1950 show pans by number and name.
E-10	No31	No32	No33	No34
E-11	No31	No32	No33	No34
1942		No32		No34
1950		No32		No34

### Patty or Timbale Irons & Patty Bowls

*E-7	irons: No1 No2	Patty Bowl: not available
*E-10	No1 No2	"Patty Bowl" 871
E-11	No1 No2 No3	"Patty Bowl" 871
1942	No1 No2	"Deep Patty Bowl" 72, 71
1950	No1 No2	"Deep Patty Bowl" 72

The shallow No1 irons come in round and fluted patterns. Both of the deep No2 and No3 irons come in fluted round and fluted heart patterns. No3 irons are about  $\frac{3}{4}$ " larger across than No2 irons and are very rare. In catalog E-11, combinations of sets were available with the Patty Bowl (871) and irons. In 1942 similar combination sets were offered but with the Deep Patty Bowl (72) and irons. In 1950, Combination Patty Set No3 was offered which contained 1 set each of No1 and No2 irons together with the No72 Deep Patty Bowl. Another Patty Bowl, pattern 71, was sold in 1942. If came with or without cover, was marked "Deep Patty Bowl" and had the large, block TM and ERIE, PA. U.S.A on the bottom. It was also known as a Hot Pot. Capacities of the Patty Bowls are as follows: 871-1 $\frac{1}{2}$  qt. 72-1 pt. 71-scant pint.

\*Note: In the catalog that E-7 is part of the Patty Irons and Waffle Irons are actually shown in a separate bulletin, W-9, and not in E-7. E-7 is shown above under Patty Irons and also under Waffle Irons to maintain continuity in the designation of the different catalogs and years. In the same manner, Patty Irons and Waffle Irons in catalog No55 are shown in bulletin W-12 rather than in E-10. In E-11, 1942 and 1950 the Waffle Irons and Patty Irons are shown together with all the other items covered in this article. This note also pertains to E-7 and E-10 on the next page under Waffle Irons.

Waffle Irons

	<u>*E-7</u>	<u>*E-10</u>	<u>E-11</u>	<u>1942</u>	<u>1950</u>
round-low side handle frame	Nos. 6-9	6-9	6-9		
low bailed frame		6-9	6-9	8	
high side handle frame	7-9	7-9	7-9		
high bailed frame		7-9	7-9		
Heart-Star, low frame		18,19	18,19		
Heart-Star, high frame		18,19	18,19		
hammered, low frame					8
square-low side handle frame	11				
low bailed frame		11	11	11	
high side handle frame	11				
high bailed frame		11	11		
rectangular-bailed frame (1)		12			
side handle frame (1)	12,13,14	13,14			
side handle frame (2)	2,1,0,00	2,1,0,00			

Notes: (1) Frames for the 12,13 and 14 Waffle Irons are of a medium height. (2) Frames for the 2,1,0 and 00 Waffle Irons are of a medium high height. (\*) see page 51. In E-10 (actually W-12) where both bailed and side handle frames were available on the round Waffle Irons the catalog states, as E-11 does also, "Both low and high frame waffle irons are shipped with bails unless side handle pattern is ordered". Heart-Star Waffle Irons appear to have come only with bailed frames and those frames are identical to those that were used on the other round Waffle Irons for the same year. Note that No6 Waffle Irons were only available with the low frame. Surprisingly, the 1942 catalog shows the whole line of cast iron hammered cookware except for the Waffle Iron which is shown in the 1950 price sheets. Though my 1950 price sheets seem to be complete, no other hammered ware is listed. The hammered Waffle Iron is a wonderful piece; fairly rare but worth acquiring. Its frame is fully hammered with side handles. The irons are hammered and have Bakelite handles. The waffle pattern is comprised of hexagon knobs. All square and rectangular Waffle Irons are uncommon, especially the primitive styled Nos. 2,1,0 and 00 which look like they were designed in the 1880's (they probably were).

<u>Miscellaneous</u>	<u>E-7</u>	<u>E-10</u>	<u>E-11</u>	<u>1942</u>	<u>1950</u>
Deep Long Pan or Iron Heater	7-9	7-9	7-9		
Shallow Long Pan or Iron Heater		7-9			
Round Sad Iron Heater	plain	plain or polished			
Square Sad Iron Heater	plain	plain or polished			
Ham Boiler, flat bottom	8	8	8		
Gas Griddle	12	12	12		
Skillet Grill			299	299	
Heat Regulator			300	300	300
Round Breakfast Griddle			665		
Square Breakfast Griddle			666		666
Dinner Skillet-"All-in-one"			8		
Double Hinge Skillet				80	80
No.14 Bailed Skillet			14	14	
No.20 Skillet				20	20
Deep Fat Fryer				1003	1003
Double Broiler				875	875
No.0 Toy Cookware		see below			see below
Oval Skillet					15
Square Egg Skillet					1090
Serving Kettle w/Cover					0
Skillet Ash Tray					00

No.0 Toy cookware is shown only in the E-10 catalog although the 1950 price sheets list the No.0 skillet as a One-Egger Toy Skillet. The set in E-10 is comprised of: Tea Kettle, Skillet, Griddle, Tite-Top Dutch Oven and Waffle Iron. "The bright labeled boxes in which the complete sets are packed make wonderfully attractive counter and window displays. Also packed individually, wrapped in paper. Write for prices." The "All-in-one" Dinner Skillet was sold with Self-Basting Dome Skillet Cover (1048).

Right Griswold shipping bag, a Xerox copy of which was sent to me by Irv Wagenschnur, Norristown, PA. Could the bag have been used to ship replacement food chopper knives or some other small part, to a customer, in this case DeWitt Holt(?), Box 185, Bala Cynwyd, Penna. John Harahan--you live there--would you see if you can track down DeWitt and see what he received?  
-ed.

**\$250 FOR RELIABLE MAN OR WOMAN;** distribute 2000 free packages Borax Powder with Soaps, etc., in your town. No money or experience needed.  
**N. WARD CO., 220 Institute, Chicago.**



**M**AYBE you haven't tasted waffles for years—but you remember how good they were. Why not make them yourself at home. Crisp and light, done to a rich golden-brown, every one just right—never a scorched or doughy waffle if you use the

### GRISWOLD WAFFLE IRON

But be sure it's a Griswold Iron with deep pattern, air cooled handle, protecting ring that catches grease and batter and keeps the stove clean. The Griswold Iron turns without lifting from the fire.

Send for **FREE Recipe Book.** Most dealers can sell you a Griswold Waffle Iron—if yours cannot, write for name of nearest dealer who can.

**The Griswold Mfg. Co.**  
1063 W. 12th St., Erie, Pa.  
Makers also of the famous **BOLO OVEN**, Griswold Quickly Cleaned Food Choppers, Tempered Aluminum and Old Fashioned Iron Hollow Ware.



Left Griswold ran series of ads in several magazines during different periods of time. This one, from a 1915 Womens Home Companion was sent in by Larry Martin, Rogue River, OR. If YOU haven't tasted waffles from a cast iron waffle iron (and Griswold's are the best -ed.) why not make some. (They are good! -ed.) This is the first time I recall seeing Griswold mention "Tempered Aluminum". They are probably referring to their cast aluminum ware.

BUY-SELL-TRADE

Advertising is free to subscribers.  
Please limit length of ad to 24 lines @ 42  
spaces per line plus name, address & phone.  
Longer ads will be run if there is room.

Note: If you are selling something please  
include the price. It is very helpful to  
potential buyers if you do so. -ed.

WANTED: Griswold no3 chrome skillet w/large  
TM in ex. cond.; No5 block TM skillet  
w/heat ring; block TM bailed griddles Nos.  
10,12,14; less common sizes skillet covers  
w/writing; 3-leg Dutch Oven Nos. 8,9,11,12  
and 13. Art Revel, 19260 S.E. 395th Ave.,  
Sandy, OR 97055 503-668-5003

WANTED: one leg (pattern 1701) for Griswold  
gas hot plate (stove). Bev Clark, PO box  
134, Riverton, KS 66770 316-848-3327  
Also want Griswold Oval Roaster, any size.

WANTED: Griswold No4 slant TM skillet; No5  
slant/EPU skillet. Bill Roberts, 20 Dole  
Ave., Crystal Lake, IL 60014 815-455-4521

HAVE: Nice No13 Dutch Oven Cover w/writing.  
WANT bottom to go with it or will consider  
sale or trade. Want Griswold No14 Skillet  
Cover. Joe DeBroeck, 918-287-3987

FOR SALE: Griswold #0 skillet \$50; #80  
Double Skillet \$45; #9 Dutch Oven, slant  
TM/Erie \$55; "ERIE" #8 Flat Bottom Kettle  
\$45; #8 Skillet Cover \$12; "ERIE" #3 Scootch  
Bowl \$35; #12 slant TM skillet w/heat ring  
\$60; waffle iron, low frame, slant TM \$40;  
#10 slant TM skillet w/heat ring, some  
pitting on bottom \$25; Wagner Bacon & Egg  
skillet \$12; Favorite Dutch Oven w/trivet  
\$30; unmarked 1-lip skillet \$15. Tom  
Kelleher, R-1, Dallas, IA 50062  
515-947-3403

WANTED: Griswold #5 Oval Roaster; #11 and  
#13 skillets. Will buy or trade. Roberta  
Wilson, PO box 3613, Eureka, CA 95502  
707-442-7744

WANTED: Griswold #3 Oval Roaster; 5 O'Clock  
Tea Set w/stand (alum); Dutch Oven & Waffle  
Iron Display Racks; cast iron saucepans-  
do not have to be Griswold. Jim and Sally  
Swanson, 3302 W.11th St., Erie, PA  
814-838-1866

TRADE: for Griswold bundt pan: Perfection  
"Waffle Baker" Pat'd May 8, 1883; fancy  
pattern inside. Col. John Paul, PO box 993  
Cherokee Village, Ark. 72525 501-257-2861

WANTED: Cover for Griswold red/cream cass-  
erole pattern #81 similar to p.106 Harned.  
Brad Makin, Rt.4 box 355, Clinton, TN 37716  
615-945-1517 (cover should be pattern 81)

FOR SALE OR TRADE: Toy Stover and Wagner  
waffle irons (no repros). Have several  
Griswold waffle irons for sale-No7 #309;  
No8 #889. Have 18 irons, many different  
makes, without stands. Have 12 stands w/o  
irons. WANTED: Toy Griswold waffle iron  
and any other toy irons except Wagner and  
Stover. Need waffle stand for 6" Wapak and  
7.8 Wright & Bridgeford. Would like to  
correspond with other waffle iron collectos  
to buy, sell and trade. Gary Stubblefield,  
30 Crazy Horse Cyn. Rd, Salinas, CA 93907  
408-663-4411

WANTED: Griswold, all skillet lids except  
8 & 9. Cream & red, black & white porcelain,  
all types. Also wood handle skillets.

TRADE: Griswold Santa mold; Wapak Indian.  
Call, let's talk. Bill & Barb Roberts, 20  
Dole, Crystal Lake, IL 60014 815-455-4521  
after 6:30 wk days or weekends.

ALWAYS WANTED: Unusual cast iron cookware,  
strange Griswold, G.F.Filley, Barstow,  
Keen Kutter/Simmons, Buck & Wright, W.C.  
Davis cookie/buisquit & figural/cake  
molds, waffle/wafer irons, broilers, press/  
rollover Springerle molds, children/sales-  
men samples, plates & platters, coffee  
roasters, corn dog & ice cream cone makers,  
2 spot "flop" griddles, acorn (penis) pans.  
Whatever iron cookware ephemera (trade cat-  
alogs/cards, ads, etc.) or items unusual  
in size, shape or especially internal pat-  
tern. Describe & price. Joel Schiff, 321 E.  
12th St., New York, NY 10003 212-777-1296

WANTED: No4 Wapak Indian skillet. Merle  
Henry, RD#5 Box 311, Lewistown, PA 17044  
717-543-5016

FOR SALE: G.F.Filley muffin pans #3 & #5  
\$100. ea., #11 & #12 \$125. ea., Waffle iron  
\$125., 3 1/4" tall toy tea pot \$265. Griswold  
low base Heart Star #18 waffle iron \$90.  
C.D. Richards, 3012 E. 51st St. Apt. 45  
Tulsa, OK 74105 918-745-2007

TRADE: Griswold Santa Claus-Rabbit-Lamb &  
Bundt pan cake mold; No13 Dutch Oven;  
Nos.7 & 9 Oval Roasters, no trivets; vapor  
stove griddle pattern No.774; No10 BarBQ  
grill w/all parts; No10 Chuck Wagon Dutch  
Oven; many other hard to get pieces for  
trade on cast iron muffin pans: WANTED:  
Griswold muffins No4 pattern #957, 14(952),  
14(641), 13(640), 20(953), 26(960), 28(961),  
24(959), 50(959), 100(960), 270(636),  
280(637), 2800(633). Glenn D. Gary, 4420  
Englewood Dr., Owensboro, KY 42301  
502-683-1939

SELL/TRADE: Favorite #1 skillet; trade for  
padlocks. Irv Wagenschnur, 317 Oxford Rd.,  
Norristown, PA 19401 215-277-2630

# CAST IRON COOKWARE NEWS

In this issue:

55

Early waffle irons.....p.55  
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Fry Skillet and covers.....p.58  
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G.F.Filley- obituary and gem pans..p.60-61  
Buy-Sell-Trade.....pgs. 62,57,59

Vol.2 No.2

Number 8

February 1990



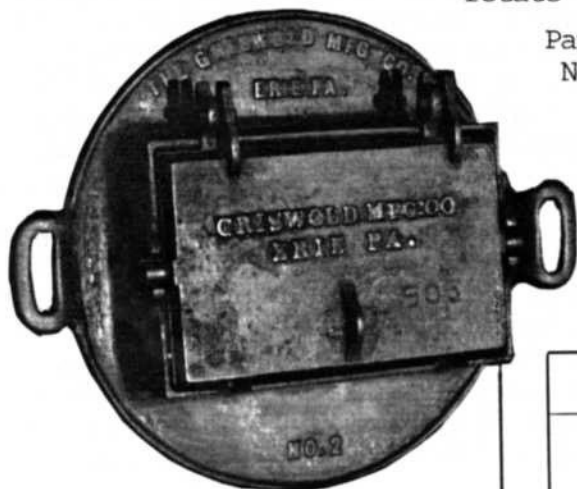
Shown here are some early style waffle irons that you are not likely to encounter without much searching. The G.F.Filley iron pictured to the left, with the maker's name in the pattern, was made in several sizes. This one is an 8/9 to fit either a size 8 or size 9 stove lid opening. A later style of Filley waffle iron was patented Sept. 7, 1880 and would indicate that this one was designed somewhat earlier, possibly in the 1870's or earlier.

Griswold Square Waffle Irons Nos.2, 1, 0 and 00 shown below appear to be a very early design from the 1880's or before. No catalog information has surfaced to verify their introduction. They last appear in Catalog No.55, c.1930, from which the illustration and chart were taken, but are not shown in a c.1932 Griswold catalog and had most likely been discontinued.

In all four sizes of these irons the pattern of the waffle is similar, the differences being in the number of waffles or sections each made.

The No2 iron pictured below, left, is the smallest size that was made and the only one to have a frame with a circular base. The next size, No1, had a base that was like a rounded off square almost like the largest, No00 size.

Griswold made a similarly styled iron, the "American French Pattern No21 Waffle" which made a thick, Belgian type waffle. Heavy eyebolt type handles, about 8" long, are screwed into journals on one side of the irons and are used to rotate the irons or open them.



Pattern numbers are:

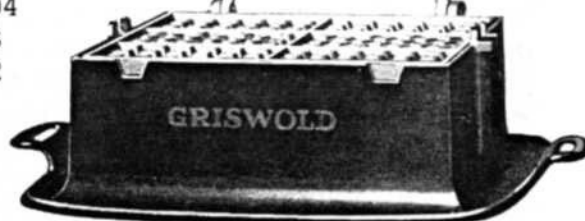
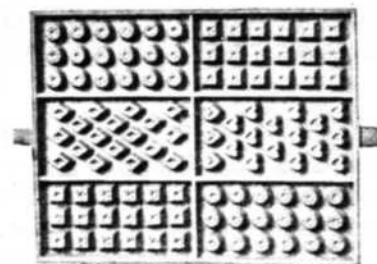
No21 2402/2403/2404

No00 910/911/903

No0 908/909/902

No1 906/907/901

No2 904/905/900



Square Waffle Iron

No.	No. of Cakes	Size of Cake Inches	Length of Pan Inches	Width of Pan Inches	Price List Each
2	3	2 3/4 x 4 1/4	7 3/4	4 3/4	\$4.75
1	3	2 3/4 x 4 3/4	8 3/4	5	5.35
0	4	2 3/4 x 4 3/4	9 3/4	6	6.65
00	6	2 3/4 x 4 3/4	10 3/4	7 3/4	8.10

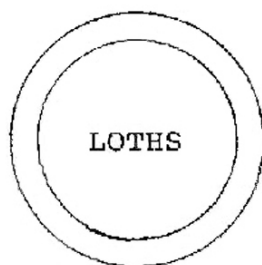
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#### LETTERS TO THE EDITOR

I recently found a skillet with markings a lot like those on Griswold skillets. Size-wise it is exact size of No.8 Victor skillet but with a depth of a regular No.8. Across the top it says:

CAST IRON SKILLET

8



THE W.J. LOTH STOVE CO.

WAYNESBORO, VIRGINIA

I also ran across a toy size Griswold Heart & Star waffle maker. It was quite dirty and rusted but cleaned up real nice. Do you have any idea of value?

Dean Fitzwater, OR

I haven't seen any cookware by The Loth Stove Co.. There were quite a few stove companies in the late 19th century who also made some iron holloware, as it was known then, to go with the stoves they made. If your Heart & Star waffle iron is an original one it would be worth \$500. and probably more. However, I doubt that Griswold ever made a toy Heart & Star. New ones have been advertised in the Antique Trader this year for \$10. postage included. These fakes have only the Griswold trademark on them and no pattern numbers, or are they marked ERIE PA, U.S.A. as an original would have been.

\*\*\*\*\*

-ed.

Sally Swanson from Erie, PA. sent a note that she has a light blue porcelainized Griswold sundial, pattern #357. I haven't heard of the sundial being done in porcelain.

-ed.

Re the letter from Lorraine Carroll (CICN p.42), I have 3 Griswold Pups. Two of them have distinct grind marks on the bottom in the area under the tail. Griswold fakes/reproductions I have seen lately that you can add to your list are: #3 square skillet- the casting is quite good, however this one said SQUARE ERY SKILLET instead of ERY. Also, where there are typical grind marks along the edge of a Griswold skillet, these marks were cast in. It appears that a #3 Square Skillet must have been used as a pattern.  $\frac{1}{2}$  Pt. Mortar & Pestal- the base of the mortar was bolted to the top part rather than being a single casting (as on an original).

You stated in the latest issue that, even though you may not publish as many issues, you will make the issues larger. One of the strongest features/services CICN offered was the opportunity for hobbyists to advertise their "wants", trade items, and items for sale. By publishing on an irregular basis that function is ineffective- in many cases the ad is obsolete before it is published. That, I believe, will cost you subscribers; in fact, hasn't it already? The information you offer is excellent. The amount of data you have compiled and arranged by charts, etc, is truly incredible. I have done research so have an idea of how much work and time is involved. Keep up the good work but, please, keep it more frequently. I would rather have a 4 page on a regular basis than a larger one whenever.

Dave Smith, NY

Thank you for writing, Dave. Your points are well taken. Other subscribers have had similar feelings about the lateness of CICN and it has probably cost me some subscribers. I have always felt it was important to be timely but procrastination has always won. I do hope to improve on the haphazard way that CICN has been published, hopefully returning to mailing it bimonthly and on time. Each issue will remain at a 6 page minimum with some being larger as I feel the need.

\*\*\*\*\*

-ed.

By the way, I got a #13 skillet in the mail from.... He packed it really well but UPS dropped it right on the corner and, you got it, the handle broke clean off the pan. Now (he) is having one hell of a time getting his money (from UPS, I presume. -ed.). Might want to put a note in CICN to pack or over pack (!) and say a little prayer.

Bud DesForges, FL

Letters, continued from p. 56

Had a question on the 0 skillets. Saw a few at What Cheer (Iowa- flea mkt.) but they were not marked 0 front or back but had a #5 on one and #6 on another stamped on the back of the handle. Were these salesman samples? Paul Vander Streak, IA

Paul, what you saw were probably fake No0 Griswold skillets. There are only two variations of Griswold No0 skillets that I am aware of. Both are nearly identical, with the differences being in the handles (early or late style) and that the inside of the early handle one is ground while the late handle style is usually, but not always, as-cast. I might add that the late handle has a variation with the back of the handle somewhat hollowed out as was done with the larger skillets. Also, the nicked 0 skillets with the early handle have the inside as-cast. I am not sure about the chrome ones. I would think that they would be polished inside and have the early handle. Does anyone know if the 0 skillet was made in nicked or chromed finishes with the late style handle? In regards to "salesman samples", it is pretty safe to say that what you see labeled as salesman samples are actually toys. One collector I know has several very small (much smaller than the 0 size) Griswold waffle irons and a similar omelette pan. It is the omelette pan, I believe, that has the word FACSIMILE cast into it along with the other writing. This piece could be a salesman's sample although I have never seen a similar full sized piece. Quite a number of miniature pieces are not toys but just happen to be very small to fill their intended function. -ed.

\*\*\*\*\*

I have 5 Square Egg Skillets. Two say GRISWOLD - SINCE 1865 - SQUARE EGG SKILLET and have pattern 129. Another says SQUARE EGG SKILLET - MADE IN USA and has a very faint Griswold TM. The first two also have the TM, but cast deeply. One of them has the E missing from SQUARE and reads SQUAR EGG SKILLET. From the standpoint of the casting quality they all look the same. One of the marked pans has a small number 1 on the underside of the handle while the unmarked (no Griswold) pan has a small number 4 under the handle. Are they all Griswold's? Bernard Stoltie, CT

Bernard, any that have pattern 129 are made by Griswold. There are early and late handled versions. The one with the missing

E in SQUARE is genuine Griswold. I have seen a few of these mistakes. Another genuine mistake I have seen is a No9 cover for a dutch oven which had the Griswold TM inside the cover with the spelling GIRSWOLD. The skillet marked MADE IN USA was made in the Wagner foundry from the old Griswold pattern. Quite a few Square Egg Skillets with the Griswold TM are marked with pattern 53 and it is my feeling that some of these, if not all of them, were also made in the Wagner foundry after Griswold and Wagner came under the same ownership. The small numbers on the underside of the handles has no significance to a collector. It is probably to denote which pattern, out of several, that the piece was cast from. The same is true of the letter alongside or below many pattern numbers. In the case of popular items such as the No8 skillets, Griswold had many patterns for the No8 skillet and would cast many pans at a time from many individual patterns. -ed.

\*\*\*\*\*

Buy-Sell-Trade, continued from pg.62

Have been selling my collection of Griswold. Following is a list of what I have left for sale. I'm open for reasonable offers on individual pieces or all. All in good cond. and have been cleaned: ~~#40 popover, #23 Bread Stick, #1270 Puritan Wheatsticker, #3 Scotch Bowl, #3 Flat Bottom Kettle~~, #7 slant TM handled griddle; #12 bailed griddle w/ diamond TM; #7 waffle, low base, wood handles; #9 Dutch Oven Trivet; #299 Skillet Grill; 570 ashtray; Advertising ashtray, Weber Hardware; #770 square ashtray; #A-410 Aluminum Toy Pot; #00 579 Serving Kettle, plated; #000, 575 Serving Kettle, plated; #9 Wapak indian skillet. Irv Wagenschnur, 317 Oxford Rd., Norristown PA 19401 (215) 277-2630

WANTED: Griswold skillets, block TM w/heat ring #2,3,4,6,10,11,13,20; Skillet Covers low, writing on top, #3,4,5,6,7,10,11,12, 13,14 (do not think a #4 was made. -ed).  
FOR SALE OR TRADE: #10 Chuck Wagen dutch oven. Paul Vander Streek, Rt3 Box 347, Pella IA, 50219 (515) 628-9563

WANTED: Griswold skillets: smTM, grooved handle- No10; Lg.BlockTM w/heat ring-2,4,5 6,13; Slant/EPU w/o heat ring-2,5; Slant/EPU w/heat ring-2,6,11,12,13,14; Slant/ERIE-1,2,12,13; Griswold's Erie-6,11,12; ERIE w/ inset heat ring-5,6,10,12; ERIE w/outside heat ring, no pattern #, No5. W. Dean Fitzwater, 28101 SW Pete's Mtn. Rd., West Linn, OR 97068 (503) 655-1420

# From the Editor...

Well, here it is. I know you have all been wondering what happened to Mr. Stephens and his CICN newsletter; whether you would ever see another issue. It's a bit late, I must admit, like about 8 months late. Not quite bimonthly like it was supposed to be. I hope to do something about that, so you will see the next issue mailed on or before April 1st. No, that's no April fools joke. So, if you have any ads you would like run in the next issue please have them to me by March 24th.

As has happened with everything else I have ever collected, the time comes when I feel the need to sell most of my collection and move on to other things or interests. So it is now, with my cast iron collection, and I have decided to sell about 2/3 of my iron cookware and most of my cast iron match-holder collection. I do not have a list made up yet, and some pieces have already been sold, but you are welcome to call or write to see if I have certain things. A list for sale should be ready with the next CICN. I will be keeping about 275 of the pieces that I like the most and the rest, about 3-400 pieces, are for sale, including many rare items. This will not effect the production of CICN, at least for the rest of this volume which includes up thru issue number 11. I will probably keep CICN going past number 11 and will let you all know when it is time to renew your subscription.

-ed.



Many collectors may not be aware that covers were made for the Griswold No768 Square-Fry many other pieces,

with or without the cover, appear in any of the Griswold catalogs I have seen. The No768

Square-Fry Skillet is not particularly rare but the iron cover (pattern 769) is. It would be my guess that this skillet was made around 1950. I do not know if the cover was available optionally during the whole time the skillet was made or only for a very short time. Around 1955 a square glass cover with the Griswold TM on the knob was sold with this skillet.

My guess at the production time for the Loaf Pan (pattern 877) and the Loaf Pan Cover (859) would be sometime in the 30's or 40's. Note that the piece is called a Loaf Pan and not a Meat Loaf Pan as it is referred to in Harned's book on Griswold. Both the Pan and Cover were made in chrome finish in addition to black iron. The Loaf Pan Cover is very rare and most Loaf Pans, which are, themselves, hard to find, do not have the Cover. Perhaps the Cover was made for only a very short time.

### More reproductions/fakes discovered

Mac McClendon reports that he has seen several newly made Griswold rabbit cake molds at a large Florida flea market recently. He says they have a grainy surface and the casting on the bottom is somewhat crude. Rabbits are a high dollar piece so be careful. The pattern numbers may be larger on the repro than the original. Also showing up are fake No3 square skillet, and an ashtray with the Griswold TM on the inside. The square skillet has the Griswold TM. I am not sure if it is marked Erie, PA. There may be original ashtrays with the TM on the inside in addition to being on the bottom. Again, look at the grain and workmanship of any pieces of iron you suspect of being reproduction. Does the piece look as good as Griswold (or Wagner, etc.) would have made it. Some dealers will swear that they got that rabbit from Aunt So-and-so who he knows had it since new and it's been in the barn for 40 years. Don't believe all that people tell you regarding iron cookware. There are people who you may think should know the facts. I have heard of erroneous information being given by people, especially dealers, who should know better. In CICN I try to print only the facts. If it is my opinion or someone else's I will say so. If I make mistakes I try to correct them. If you disagree with what I say or write let me know. I want to be accurate here in CICN. -ed.

\*\*\*\*\*

BUY-SELL-TRADE cont'd from pg. 62

WANTED: Griswold muffins 4-957, 26-960, 28 one loaf bread pan, 280-637, 2800-633.

TRADE: Griswold "spider" skillet in good condition, No14 cover with writing on top. Glen Gary, 4420 Englewood Dr., Owensboro, KY 42301 (502) 683-1939

FOR SALE: Favorite Hollow Ware catalog, 72 page photocopy, \$10.00 pp. Numerical pattern Index to Harned's Griswold Cast Collectibles book, 7 pages, \$1.50 pp. Johnston's, 3216 Tanglewood Dr., Sarasota, FL 34239

FOR SALE: Alum. "Hines Pup" \$20; 3½" skillet "Fedders Baker Furniture Co" inside writing raised, \$15; 3½" Griswold U.S.A. ash tray, black & red spotted enamel, \$15; Griswold #14 skillet w/cover (inside writing) \$140 SASE or call for rubbing; Misc. Wagner pop-over-bread stick pans #1326, 1336, 1323, 458; Griswold hinge skillets #3, #8; Lodge Lodge skillets #'s 3,8,9; Favorite skillet #8; 8" stamped Griswold alum. trivet; Brighton meat press \$25. Bronco Quick, 4275 Lincoln Ave., Culver City, CA 90232 (213) 204-0356



Above Toy sized heart pattern waffle iron. Maker, country of origin and date made are all unknown. It is about the same size as the toy Griswold, Wagner and Stover irons. Quality and detail of this waffle iron are superb. The top and bottom pictures show the different designs on the two sides of the iron. When found, this waffle iron was painted with silver paint. I have seen one other identical iron. Would like to hear from anyone with more information about this cute waffle iron. -ed.

#8; 8" stamped Griswold alum. trivet; Brighton meat press \$25. Bronco Quick, 4275 Lincoln Ave., Culver City, CA 90232 (213) 204-0356

## OBITUARY

## Giles F. Filley

A noble life was closed last Tuesday in the death of Mr. Giles F. Filley at his residence, 1527 Locust street, this city.\* He was for many years one of the city's most prominent manufacturers, and an exalted and altogether admirable type of manhood that the world can ill afford to lose. The story of his career is familiar to thousands who never met him face to face, and his large-hearted, unselfish patriotism, his rock-ribbed honesty and heroic sense of honor were such as to make his life a splendid example to those he leaves behind. Born in Connecticut on the 3rd of February, 1815, of the sturdy stock that made the great Republic glorious in its early years, he early manifested the grim determination and untiring energy that was to achieve for him such notable business success in later years. After completing his education at one of the leading academies in New England, he determined to join his brother, Oliver D. Filley, in St. Louis. The journey was a long and arduous one, and attended by many difficulties, part of the journey being made on foot. On arriving in St. Louis, Giles F. Filley began his labors in the tin shop of his brother, and upon completing his apprenticeship became a partner in the business--which continued until 1841, when he sold out his interest to his brother, and opened a crockery store. He had learned the value of Missouri clay, and in 1844 went to England to study the methods employed in making the higher grades of earthenware. Upon his return he established a first-class pottery plant. But this was a short-lived venture. He disposed of his crockery business in 1849, and established the Excelsior Stove Works, and the stoves became popular, until in a few years they furnished employment to hundreds of men. The business was incorporated in 1865, under the name Excelsior Manufacturing Company, which name it continued to bear until 1895, when it was re-organized under the name of the Charter Oak Stove and Range Company. The Charter Oak was and still is a household favorite throughout the length and breadth of the United States.

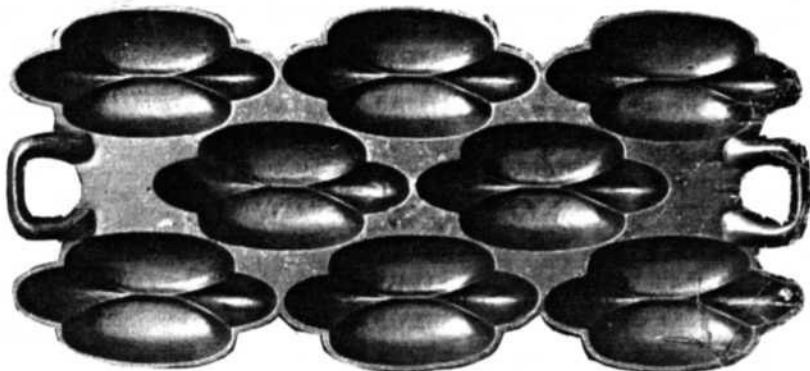
Mr. Filley rendered signal service financially and morally to the Union cause during the Civil War. He also furnished the necessary rock, as his contribution, to the great Eads bridge, which spans the Mississippi at St. Louis, the money value being about \$200,000

But perhaps the most remarkable example of the man's sterling honesty is the following, which has become the property of all St. Louisans who take an interest in her representative men: A friend for whom he had become an indorser, failed financially through a series of most unfortunate reverses. Mr. Filley's liability amounted to \$1,000,000. He was urged to go into bankruptcy. But he refused to shirk the responsibility he had voluntarily assumed. He was given time, and though it took a number of years, and swallowed up the greater part of his life's income, he paid every cent of the debt \$1,000,000 and \$300,000 of accumulated interest besides. Such an example and such a deed stands almost unparelled in the history of modern times. Of Mr. Filley's family, five sons of a family of nine- survive him.

The funeral was held on Thursday afternoon from the family residence. The interment, which was private, was in Bellefontaine Cemetery.

\* St. Louis, Missouri

The Age of Steel, March 3, 1900, Vol. 87



Left: G.F. Filley No. 4 gem pan. This is possibly the most fancy or unusual of the Filley gem pans and also one of the harder ones to find. Filley pans are marked on the underside next to the handles. A very few Filley pans will be unmarked, and a few copies will have another name on them. These copies are probably older production as there are no newer reproductions being made now.



Note: please submit ads for next issue before March 24th.

### BUY-SELL-TRADE

Advertising is free to subscribers.  
Please limit length of ad to 24 lines @ 42 spaces per line plus name, address & phone.  
Longer ads will be run if there is room.

WANTED: Griswold base for 0 waffle iron; #3 CLIFF CORNELL skillet; the following TRIVETS-- Tree, small #1907; Broom & Wheat, large #1903; Floral, lg. #1904 and sm. #1737; Wreath Eagle, sm. #1908. We also have a list of doubles for sale or trade. Just send a SASE and we will send the list. Some rare, some hard to find & some common. Dick & Esther Miller, RD #2 Box 172, McConnellsburg, PA 17233

WANTED: Griswold skillets: No.12 and No.14 with Italic letters and all the writing with smoke ring; No.2 and No.13 with large, block TM, all the writing with smoke ring. Will trade No.13 Italic for No.13 block TM. Don Lake, HCR 80-Box 228, Big Cove Tannery, PA 17212 ph: (717) 573-2823 or 485-3135

WANTED: Nickel or chrome plated Griswold French Deep Fat Fryer w/basket; #3 or #5 Oval Roaster w/trivet; #6 or #9 round handle griddle; Also cuspidor or coffee grinder. Drip me a card or call. Roy G. Meadows, 716 Christian Dr., Charleston, W.Va. 25303 (304) 744-5418 (nights)

TRADE OR SELL: GRISWOLD rabbit cake mold \$225; No.5 sm.TM 2015 skillet w/hinged cover, hammered, \$100. WANTED: No.13 skillet block TM or slant/Erie; No.6 dutch oven, No. 1276 or 831 w/writing on top of cover. W. Dean Fitzwater, 15431 SE 82nd Dr., Suite G, Clackamas, OR 97068 (503) 655-3963, or evenings 655-1420

WANTED: Griswold muffin pans: #4 w/pattern number; #10 w/single hanging hole; #13 Turk Head; #16 French Roll with wide center; #50 Hearts Star; #28 loaf pan; W.C.Davis 13 section; Wagner style #1. TRADE: Griswold #2 skillet; #20 skillet; 3-tier Dutch Oven Rack; Erie sad iron dome heater, pattern # 1314; Erie 3-section flop griddle (illus. in 1905(?) Griswold catalog); G.F.Filley #s 3,5,6,11 muffin pans. David G. Smith, PO Box B, Perryburg, NY (716) 532-5154

WANTED: Griswold block TM #14 bailed griddle; #107 and #110 Skillet Griddles; Heart Star high base waffle iron; #3 chrome skillet w/block TM and heat ring; #5 skillet w/block TM & heat ring. Art Revel, 19260 S.E. 395 Ave., Sandy, OR 97055 (503)668-5003  
Also want #3,4,5,6,7 skillet covers, low dome style with raised writing on top of cover.

FOR SALE: Griswold #8 hammered skillet w/lid, pattern #2008, \$45; #1 Fruit & Lard press 2qt. \$45; ERIE #8 flat bottom kettle very early, \$35; ERIE #3 scotch bowl, Pat. Mar. 10 '91, \$35; #18 muffin pan, \$35; #0 skillet, \$50; #9 Oval Roaster w/trivet, \$150; #10 skillet, block TM, smooth bottom, \$30; #9 skillet, block TM, smooth bottom, \$20; #5 skillet, block TM, smooth bottom, \$20; #6 skillet, block TM, smooth bottom, \$20; trivet, large tree, \$10; #10 Tite-Top Dutch Oven, no trivet, 1920 pat., \$65; #9 Dutch Oven, slant TM/Erie, no trivet, \$45; No866 lamb cake mold, \$85; rabbit cake mold, nickel plated, w/instructions, \$180; GOOD HEALTH #3 skillet, \$10; Favorite #8 dutch oven w/trivet, \$25. Tom Kelleher, R-1, Dallas, IA 50062 (515) 947-3403

WANTED: Griswold skillets with block TM and heat ring, #3,4,9,10,11,12,13. Paul Vander Streak, Rt.3 box 347, Pella, IA 50219 (515) 628-9563

FOR SALE OR TRADE: Griswold small oval roaster, 11" overall length, 8½" inside length, outer body yellow porcelain, inside pale blue, top of cover black iron, inside of cover white porcelain. Heavy Griswold mark on bottom with #95 above TM, cover pattern #94, \$55; Two burner gas stove marked top of frame GRIS 32 WOLD, bolted to wood base, \$95; #8 muffin pan, unmarked, pattern 946, \$33; #10 baster lid, slant TM, pattern A2553, \$23; #1 food chopper, \$30; #7 Victor skillet, \$35; Windproof Ash Tray w/grill, pattern #32, \$20; Wagner steak grill w/ribbed bottom, 11" pan w/1129 number underside, \$35; Wapak #8 skillet, \$15; unmarked turkshead pan, 11"x8½" not incl. handles, \$40. Wanted: Griswold burglar alarm pictured p.174 in Harned book. Will but or trade my set of Griswold skillets #3,4,5,6,7,8,9,10 for the alarm. Good pieces, i.e. my #3 has slant TM w/heat ring, marked 709B. Bernard Stoltie, 157 Old Dyke Rd., Trumbull, CT 06611 (203) 878-2828

WANTED: Griswold #14 skillet. Courtney McClendon, 11233 SW 114th Lane Circle, Miami, FL 33176 (305) 253-8035

FOR SALE: Griswold #262 cornstick pan \$110; patty combination set No3, (2 shallow and 2 deep patty irons & No72 patty bowl and recipe book all in orig. box) \$155; Santa cake mold \$575; Wagner nickel Tea Size cornstick pan \$40; Stover toy waffle iron \$135; Donald Duck doorstop \$145. Postage extra. Gene Corral, 209 Sierra Blvd., Roseville, CA 95678 (916) 782-6351 after 4:30

More ads on pg. 57 and pg.59

# CAST IRON COOKWARE NEWS

## In this issue:

Griswold wheat and corn stick pans..p.63
Griswold sad iron heaters.....p.63
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Griswold chrome finished restaurant table service utensils.....p.64-67
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Buy-Sell-Trade.....p.68

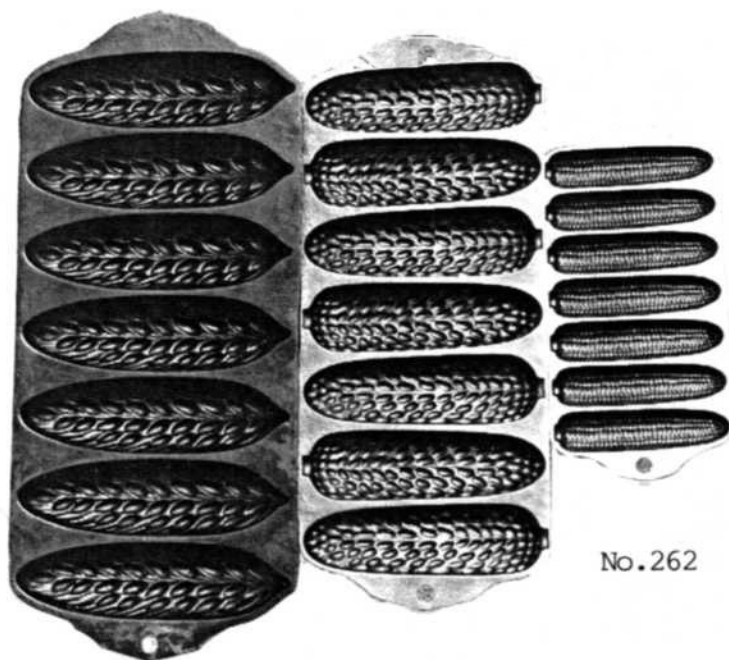
Vol.2 No.3

Number 9

March 1990

right: Griswold corn and wheat stick pans showing the three different sizes and designs made over the years. Pans were not marked consistent with their designs so, to avoid confusion, I would like to suggest that the designs be referred to as follows: Wheat (left), cornorwheat (center), and corn (right).

Pans with the wheat design are marked Whole Wheat Stick Pan (early) or Wheat & Corn Stick Pan (later). Pans with the cornorwheat design are marked Crispy Cornorwheat Stick Pan and are the only ones to be made with sticks alternating directions or pointing in the same direction. Finally, pans with the corn design are, with one exception, marked Crispy Corn Stick Pan. The exception is the small (or tea size) pan which was made only with the corn design but marked on the back Crispy Cornorwheat Stick Pan.



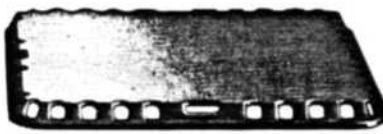
No. 2800

No. 270

No. 262

## Extra Finished Iron Hollow Ware

*"The Line That's Fine at Cooking Time"*



Sad Iron Heater

	Diameter Top Inches	Diameter Bottom Inches	Packed in Crate	Weight per Crate Pounds	Price List Polished	Price List Not Polished
Round Pattern	10	10 1/4	24	85	\$0.80	\$0.70
Square Pattern	10 1/4" sq.	10 1/4" sq.	24	120	1.00	.85



left: Griswold made for many years both round and square sad iron heaters. These were placed on top of a stove and used to heat sad irons so that the irons would not come in contact with the cook-top which could be quite greasy or dirty. Many of the early sad iron heaters were marked CLASSIC. On the actual piece in the photo, lower left, you can faintly see CLASSIC under the word SQUARE. Apparently Griswold had decided to remove CLASSIC from its sad iron heaters after the earlier production. The later heater with the TM was made about 1925. The catalog cut is from Catalog No55, c.1930. Note polished and not polished were available at this time.

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I saw a 00 skillet that had a Griswold stove advertising inside the skillet. The outside looked like a 00 ashtray but had no match holder. Could this have been for real? Also, I have two different Victor waffle irons. One is a No9, patterns 996 and 997. The wood handles are locked together with a square-like dial pin. (I'm not sure what he means by this -ed.) The other is a No8 and both irons have pattern 395 with the base being 396. The coil handles twist over the irons and don't have the rod with an eye that passes through the center of the coil handle as most do. The irons have two little angle feet at the base of the handle to center the irons with each other or lock them together. My No6 waffle iron has the same feature. Do you have any information on them?

Glen Gary, KY

The 00 advertising skillet you saw may have been genuine. As far as I have been able to determine, all Griswold ashtrays made in Erie have the match holder. I did see one without but it looked like the match holder may have been carefully removed--I couldn't tell for sure. The 00 ashtrays without the match holder were probably all made in the Wagner foundry after both companies came under the same ownership. Many of the Griswold patterns were transferred to the Wagner plant sometime after the Griswold foundry closed in 1957. Remember that most of what Griswold cast had a fine quality to it. Always look at a suspect piece to see if it looks like the same Griswold quality and has the same type of grain, writing and pattern numbers, etc. An advertising piece may have been modified from what the normal piece looked like. Regarding your Victor waffle irons, they were made in the early years (c.1900?) and probably c.1930. The early (your No9) and the late (your No8) styles were very different from each other. I do not know if Victor waffle iron production was continuous or not from the early years to the late. Sometime in the late 20's or early 30's Griswold changed the

construction of their waffle irons. The new design needed fewer patterns because both halves of the iron were now identical and could be cast from the same patterns. The coil handle with the eye bolt thru the center was continued. Later a new, heavier coil handle was used which was attached without the eye bolt by having external "threads" cast on the irons which the coils could be screwed onto. This change made a three piece handle into a one piece handle and eliminated the need to tap threads in each iron for the eye bolt to screw into. The angle feet you mention were another change along with a change in the shape of the handle where it rested on the frame, allowing for the elimination of the small tit on one side of the irons and the corresponding notches on the top edge of the frame. All these changes are evolutionary and made the waffle irons cheaper and easier to manufacture while maintaining Griswold's high standards of quality.

\*\*\*\*\*

Ed Myers, AZ, notes that H.S.B. & Co. is Hibbard, Spencer, Bartlett & Co., a midwest hardware wholesaler operating in the early part of this century. (I do not know if they are still in business or when they started. -ed.) A man whose last name was Conover was their sales manager. Conover spelled backwards is Rev-O-Noc. Many of you may have seen Griswold waffle irons with Rev-O-Noc and H.S.B. & Co. on one iron of the waffle iron. Apparently these were made by Griswold for H.S.B. to sell through their catalog. Ed also mentioned that he has a Griswold sad iron heater (dome iron rack--see Harned p.61 bottom) marked "ERIE". It has three 7/16" u-shaped holes in each side of the base. \*\*\*\*\* -ed.

#### GRISWOLD HOTEL and RESTAURANT EQUIPMENT

Catalog E-39. The following three pages are reprinted from the above catalog. A "Price List Effective July 10th 1939" came with the catalog along with a later price list (August 1st 1940) which does not pertain to Catalog E-39. Both price lists show the same items and prices for the following three catalog pages. Some, but probably not all of the items shown, were also made in black iron. Some plated pieces which have had the plating stripped have shown up. These generally have the polished surfaces that only the plated pieces had. Note that the catalog shows three sizes of oval skillets. (I want to buy or trade for a No16½ Oval Skillet -ed)

## CAST IRON, CHROME FINISHED TABLE SERVICE UTENSILS

### A Beautiful and Economical Serving Improvement

These table service utensils enable the restaurant or hotel operator to serve his patrons with food which stays hot until the last morsel is eaten, to reduce his breakage costs, and to decorate tables with attractive, modern utensils at moderate cost. The heat-holding ability of pure cast iron, together with the beauty of gleaming chrome, furnish utensils which cannot be duplicated with any other materials. Each order arrives at the table calling attention not only to itself, but to the progressiveness of the manager in rendering the finest service possible.

Three standard finishes are used on Griswold table service utensils. These finishes are obtained by different polishing operations, and they do not indicate a difference in quality but merely a choice of decoration.

#### **Du-Chro Finish** (formerly Regular Chrome)—

A dull chrome finish having a light gray caste. Platters and plates have highly polished rims; center and bottom unpolished. Casseroles and serving kettles have polished rims, satin interior, and unpolished outside and bottom.

**Satin Finish**—A finish resembling in many respects the appearance of frosted silver or fine pewter. Platters and plates have tops satin finished, bottoms unpolished. Casseroles, rarebit dishes, and serving kettles have polished rims and handles, satin finished interior, highly polished exterior, and unpolished bottom.

**Full Polish Finish**—All surfaces and parts are highly polished except bottoms and underside of covers.

Styling of table service utensils is fresh and distinctive in strictly modern trend. Casseroles are fitted with T-shaped handles of attractive design made of cast iron for strength and insurance against breakage. The variety of types and sizes of table service utensils permits a selection to fit portions exactly thereby supplying utmost economy and customer satisfaction.

Many operators have had discouraging results in cleaning metallic platters. This difficulty has been overcome with Griswold table service utensils by the use of a chrome finish which seals pores of the metal, preventing juices from entering the metal and burning there to cause staining. It is unnecessary to use abrasives or mechanical buffers to keep these utensils clean. Simply wash with soap and water or use a good scouring powder which is free from grit.

Griswold table service utensils assist the restaurateur to increase his volume of business and his profits by providing a better and more attractive service. They will prove less expensive than breakable utensils, and will add new patrons by their appeal through a different and better service.

THE GRISWOLD MFG. CO.



ERIE, PENNSYLVANIA

## CAST IRON, CHROME FINISHED TABLE SERVICE UTENSILS

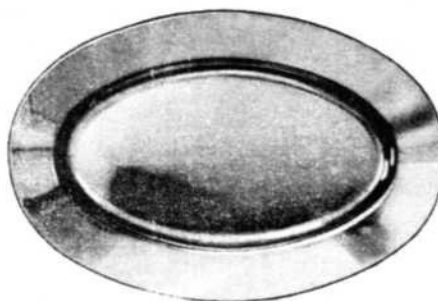
### A Beautiful and Economical Serving Improvement

#### OVAL PLATTERS

These platters afford a distinctive steak or chop service. Excellent to keep foods hot while being transported from kitchen to customer. Also used for cold salads, etc.

Cat. No.	Net Wt. Doz.	Overall Dimensions
848	17 lbs.	7" x 10 1/4"
849	21 1/2 lbs.	7 3/4" x 11 1/4"
851	26 lbs.	8 1/4" x 12"
856	36 lbs.	9 1/8" x 13 3/4"

Du-Chro. (formerly Regular Chrome), Satin or Full Polish Chrome Finish.

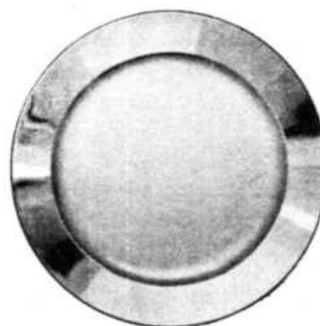


#### ROUND PLATES

Used for steaks, chops, etc. An ideal design for specials such as grilled lamb chop with bacon, griddle cakes with sausages, etc. A hot plate keeps hot foods from becoming soggy. Especially adaptable for cold salads.

Cat. No.	Net Wt. Doz.	Overall Dimensions
855	13 lbs.	7 1/2" Diameter
850	20 lbs.	9" Diameter

Du-Chro. (formerly Regular Chrome), Satin or Full Polish Chrome Finish.

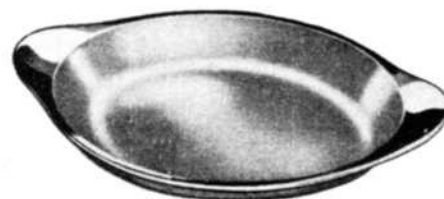


#### RAREBIT DISHES

A splendid means of building business on this profitable dish. This type of food draws people into your dining room between rush periods to fill those otherwise empty seats. Used also for chicken-a-la-king, bacon and eggs, and a variety of au-gratin dishes.

Cat. No.	Net Wt. Doz.	Capacity	Overall Dimensions
1528	12 3/4 lbs.	12 oz.	1" x 4 1/2" x 9"
1529	18 lbs.	15 oz.	1 1/8" x 5 1/8" x 10"

Satin or Full Polish Chrome Finish.



#### FRENCH OVAL SKILLETS

These correctly designed and beautifully made French Skillets modernize the serving of planked fish, large steaks, French Dinners, etc. Foods served whole retain their delicious flavors and are kept piping hot until eaten.

Cat. No.	Net Wt. Each	Overall Dimensions
13	3 lb., 12 oz.	1 1/2" x 8 1/4" x 18 5/8"
15	5 lb., 1 oz.	2 1/4" x 9 3/4" x 20 3/4"
16 1/2	6 lb., 1 oz.	2 1/8" x 11" x 22"

Full Polish Chrome Finish Only.



#### SHALLOW CASSEROLES

There are many uses for this type of casserole, such as shirred eggs with bacon, escalloped eggs with ham, and dishes prepared from unserved portions of ham and chicken. Frequently used to offer customer hot gravy, mushrooms, sauce, etc.

Cat. No.	Net Wt. Doz.	Capacity	Outside Dimensions
853	18 lbs.	8 oz.	1" x 5 1/2" x 7 1/2"
845	26 lbs.	14 oz.	1 1/4" x 6 1/2" x 8 1/2"

Sold with or without covers.  
Satin or Full Polish Chrome Finish.



THE GRISWOLD MFG. CO.



ERIE, PENNSYLVANIA

# CAST IRON, CHROME FINISHED TABLE SERVICE UTENSILS

## A Beautiful and Economical Serving Improvement

### OVAL CASSEROLES



An attractive design to improve the appearance of your servings. Top fits closely to insure against wasted heat. Lines are beautifully curved to the streamlined trend. These casseroles give your food service a modern touch which will delight your customers.

Cat. No.	Net Wt. Doz.	Capacity	Outside Dimensions
90	18 lbs.	10 oz.	2" x 3 1/2" x 6"
91	21 lbs.	13 oz.	2 1/2" x 3 3/4" x 6 1/2"
93	42 lbs.	36 oz.	3 3/8" x 5 1/4" x 8 1/4"

Sold complete with covers.  
Satin or Full Polish Chrome Finish.

### ROUND CASSEROLES

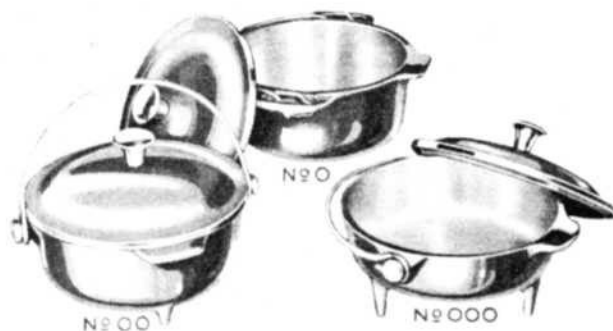


The modernization of a conventional design to meet the requirements of progressive restaurateurs. Their beauty and freshness will add life to your tables. Enables the user to get a better price for items which were hitherto short-profit servings.

Cat. No.	Net Wt. Doz.	Capacity	Outside Dimensions
63	16 1/4 lbs.	10 oz.	1 7/8" x 4 1/2" x 5 1/2"
64	17 1/2 lbs.	12 oz.	2" x 4 3/4" x 5 3/4"
65	19 1/2 lbs.	16 oz.	2 1/4" x 5" x 6"

Sold complete with covers.  
Satin or Full Polish Chrome Finish.

### SERVING KETTLES



Particularly adaptable for "specials" to which you give your own name and which are featured periodically. Pot-pies, hash, baked beans with country pork and similar items have been used to stimulate jaded appetites and increase sales. These Serving Kettles add showmanship to your chef's art.

Cat. No.	Net Wt. Doz.	Capacity	Outside Dimensions
0	17 lbs.	10 oz.	1 7/8" x 4 1/4" x 5 1/2"
00	17 lbs.	8 oz.	1 7/8" x 4 1/4" x 5"
000	14 1/2 lbs.	6 oz.	1 7/8" x 4 1/4" x 5"

Du-Chro, (formerly Regular Chrome),  
Satin or Full Polish Chrome Finish.

THE GRISWOLD MFG. CO.



ERIE, PENNSYLVANIA

BUY-SELL-TRADE

Advertising is free to subscribers. Please limit length of ad to 24 lines @ 42 spaces per line plus name, address, phone. Longer ads will be run if there is room.

WANTED: Any #6 or #7 3-legged cast iron kettles, excellent to poor condition. Will pay good price. David Marbain, PO Box 1441 Redway, CA 95560 Leave message at (707) 923-9239

FOR TRADE: Griswold muffin pans #27,9,17, 272,26,34 slant; Odorless skillets; #31 rimless; several #665 5-in-1; #14 skillets; #7 Dutch Oven. WANTED: #50,100 and 19 muffins; sun dial, sad iron heaters, coffee grinder; cuspidor; turk head pans; skillet covers except 8 & 9 w/writing on top; Oval Roasters; Oval Skillets; 12 & 13 Dutch Ovens. I'm also interested in all black pieces with white porcelain (no chips). Call, lets talk. I also have other very nice non-Griswold iron. After 6:30 week days: (815) 455-4521 Bill Roberts

WANTED: #3 wood handle skillet; #14 skillet slant/EPU; #28 single loaf bread pan pattern 961. TRADE: All-In-One Dinner Skillet (3-section divided); dutch oven rack; World's Fair Award Griddle; Gas Griddle; #2 smooth bottom skillet. All of above is Griswold. Courtney McClendon, 11233 S.W. 114th Lane Circle, Miami, FL 33176 (305) 253-8035

WANTED: Griswold #13 skillet; #3 and #5 Oval Roasters. Will trade Wagner #5 oval roaster for Griswold #5. Roberta Wilson, PO Box 3613, Eureka, CA 95502 (707) 442-7744

WANTED: Griswold #4 skillet, block TM/heat ring; #11,12,13 Dutch Ovens w/high dome lid. Bud Desforges, 4225 N.W. 21st Terrace, Gainesville, FL 32605 (904) 373-1499



\*\*\*\*\*  
Next issue  
of CICN to  
be mailed  
on or about  
May 20th  
\*\*\*\*\*

TRADE or SELL: Griswold extras- Santa; Rabbit; Lambs; Heart & Star waffle iron; #14 griddle; Dutch Ovens; Scotch Bowls; tobacco cutters; mail box; corn wheat & bread pans; skillets & lids; #12 gem muffin pan; #947 golf ball (Erie); plus some unmarked pieces or other brands; Mrs. Potts sad irons; dome iron rack; bundt pan; Wagner Greaseless skillet; spittoon; perfect waffle iron (rare) design. Send a SASE and I will send complete list & price plus description. Col. John Paul, PO Box 993, Cherokee Village, AR 72525 (or) phone (501) 257-2861

WANTED: Any nickel or chrome plated Griswold items not already in my collection. Send list with prices. Especially want nickel plated skillets, slant TM/Erie w/heat ring #1,2,3 & 13; Erie w/heat ring #5,6,10,11,12; block TM/smooth bottom #10; trivet for #5 Oval Roaster. Drop me a card or call. Roy G. Meadows, 56 Jeremiah Rd., Sandy Hook, CT 06482 (203) 426-6074 (nights)

WANTED: #5 Victor skillet (lots of writing); Griswold waffle iron 6/7 complete; muffin pans #5,6(944) with logo, 7,13,14(952),14(641),16,24,26(960),28(loaf),130,280; small Oval Casserole pans/lid; Skillet Covers, low dome w/raised lettering #4,5,11,12,13 chrome or enamel. Dick & Esther Miller, RD #2 Box 172, McConnellsburg, PA 17233 (717) 485-3412

FOR SALE: Griswold skillet set, slant/EPU, sizes 3-10, all excellent, restored and upgraded, \$250; griddle rack w/griddles 6-12, block TM, excellent, restored, upgraded, \$400; skillet rack w/all hinge skillets, sizes 3,5-9, restored, \$250; Griswold and Griswold-made No3 skillets, 21 of them and they are all different! \$250. Steve Stephens, 28 Angela Ave, San Anselmo CA 94960 415-453-7790 Also, I need a G.F. Filley No2 gem pan and have a Filley No1 pan to trade, or will buy. Will trade a Griswold No9 Oval Roaster trivet for a No3 trivet. I want a self-basting cover for a No7 or No8 Flat Bottom Kettle or the kettle with cover. Have for trade: Griswold No100 Hearts Star muffin pan, Square Sad Iron Heater, and a Lodge acorn stick pan (penis pan). Also Griswold 1Qt. Mortar/Pestal.

left No15 Griswold "Classic" gas parlor stove. Griswold probably made several styles or sizes of gas stoves of which this is a nice example. Even a gas range has been reported to have been seen. The stove pictured stands, by my recollection, about 30" tall and has mica windows covering three sides. Unfortunately, very little information has surfaced about the Griswold stoves. Anyone who has information or pictures are asked to contact me. -ed.

# CAST IRON COOKWARE NEWS

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Number 10

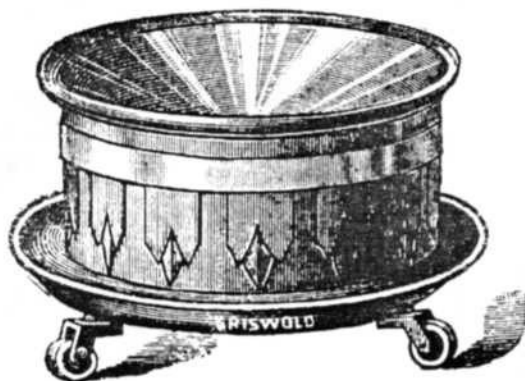
July 1990

## The GRISWOLD CUSPIDOR, Salesman's Sample Size

It is doubtful that Griswold made the miniature spittoon pictured blow, right, for little girls to use in their doll houses, so for what purpose other than a salesman's sample would it have been made? It is nearly an exact copy of the full size Griswold Cuspador shown below, left, in a cut from the 1890-91 Griswold catalog. Note the finishes available. The miniature pictured measures about 3¼" across and is finished in a similar way: Bottom, top and bottom rims, inside, and castors are nickeled. The sides and trough are painted red with a thin gold stripe just down from the top. Most likely it also had a removable top as shown on the full size spittoon. The wheels are brass. The bottom is marked GRISWOLD MFG. CO. ERIE, PA PAT'D JULY 15, 1884. As for being a salesman's sample, remember that at least 99%, if not 100%, of the miniature cookware pieces made were for children's toys even though they are often incorrectly referred to as salesman's samples. This miniature spittoon, though, does not seem to be a piece that would have been made as a toy so, most likely, it is a salesman's sample. But who knows for sure? Note GRISWOLD shown on the bottom rim of the spittoon in the catalog cut. Not actually cast on the piece, the name was often shown on the sides of pieces in the catalog only. Note, too, the spelling CUSPADOR shown below. An early spelling or mistake? Webster spells it cuspidor. -ed. (photos and catalog courtesy Courtney McClendon, FL)



## STANDARD CUSPADOR.



Removable Top, which cannot be knocked off. Always right side up. Body of Cuspador one piece only. Improved Castors, and finely finished.

No. 3, 5 x 10 in., per doz.	Japanned and Painted	\$20 00
" 5, " " " " "	Painted and Enameled	28 00
" 7, " " " " "	Em. and Nickel Edges	31 50



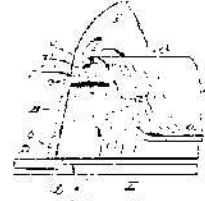
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#### LETTERS TO THE EDITOR

In the Harned book on p.135 is pictured an odorless skillet. It is listed as RARE but I have seen a lot of them during our travels and I'm sure other folks have also. I have never seen one with a name on it, however the pattern number does give the impression that it probably was Griswold. What I wanted to tell you is that I have found one with a name on it. Maybe there are others but this is the first one I have ever seen. It is marked exactly the same as the one in the book, plus it looks like all the others I have seen, but this one is marked SKINNER SAFETY KETTLE CO. ERIE, PA. Was this made by Griswold for the company named, or could there have been another company in the area. A friend from Erie told me that there is a Skinner Engine Works, but they only do large items such as engine blocks. Dick & Esther Miller, PA

Years ago I came across a Griswold Safety Cooker with a slant TM and also marked SKINNER SAFETY KETTLE CO. on the bottom or something similar. In any case, it definitely included the name SKINNER. I have no idea who the Skinner Co. was or what their tie to Griswold was. There is no doubt, though, that the Safety Cooker I saw was made by Griswold and it was probably made for Skinner to sell. I am certain the Odorless skillet pictured in Harned was made by Griswold, especially after seeing the name Skinner on one. Also, the writing, pattern number and shape of the handle (similar to the ERIE double broiler) are all typical of early Griswold (ERIE) pieces. You might find some information on the Skinner Safety Kettle Co. in old (1890's) Erie city business directories. Any readers care to do some research and report back their findings? As to the rarity of the Odorless skillets all I can say is that I have seen a number of them but they are by no means common, especially outside of your area. See patent information at the top of the next column. -ed.

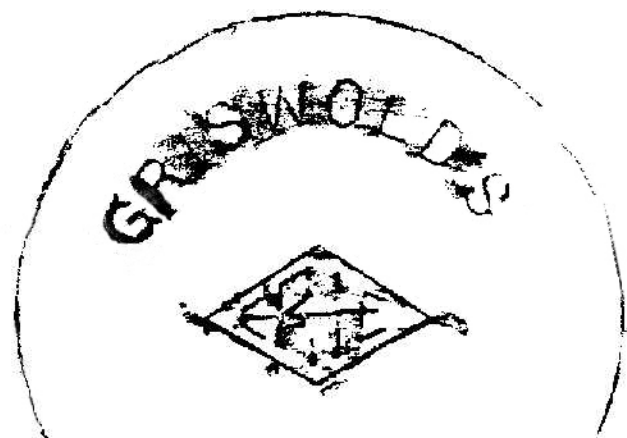
508,840. CULINARY VESSEL. WILLIAM HAILES, Albany, N. Y.; William H. Hailes and Frederick A. Hailes executors of said William Hailes, deceased. Filed Jan. 30, 1893. Serial No. 370,726. (No model.)



*Claim.*—A culinary vessel A, made integral with the supporting skirt B, by portion a' joining the upper margins of said vessel and skirt, the said skirt being wholly extended downwardly, so that its lower edge margin b projects below the line of the claim of said vessel and having with its upper end portion b' a cover receiving seat, and the vessel having one or more pouring spouts c extended laterally from within its chamber to the line of the cover receiving seat, while portion a' integral with both said vessel and skirt is provided with perforations e which communicate with chamber C between the walls of said vessel and the said skirt, the whole being provided with a suitable handle and combined with an arching form of cover F which has its margin edge seated on seat b', all substantially as and for the purposes set forth.

The above is taken from the Official Gazette of the U.S. Patent Office dated October 17, 1893, which is the patent date on the bottom of the (Griswold) Odorless Skillet. Oddly enough, the patent is not held by Griswold but by William Hailes of Albany, NY. What connection, if any, there is between Hailes and Griswold I do not know. Perhaps Griswold paid Hailes for the use of his patent. Hailes did patent (Sept. 4, 1883) and make a finely cast and designed broiler with his name making up part of the handle. I hope this sheds some light on a rather unusual piece which is almost certainly made by Griswold. Has anyone seen a tin cover for the Odorless Skillet? -ed.

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The rubbing (above, reproduced in part—the circle is the heat ring, -ed.) is from a skillet like the no.411 (pattern no.), also called the No.1. The measurements are the same. As far as I know there is another one like it only in chrome. Mine is black iron and a very nice casting. It is one of my most prized pieces. Glenn D. Gary, KY

# Letters to the editor, cont'd.

Here is a label out of a repro Square Egg Skillet from Tiwan. The repro is good except polished inside. The original is not. The rubbing of the ashtray with adv. logo inside is not an ashtray but a skillet. It does not have the holder for cigs on sides, just pouring spout. Also, "Heati-lator", "T Kettle" and "Cornstick". All are marked Griswold but have Tiwan stickers. Saw these at "Fred & Dotties" Wholesale house near Reading, Pa. They have several other cast iron items. Everyone should visit these places just to see what is being reproduced. Did get one of the skillets- am sending a rubbing of the inside and out.

Mary B. Antiques, Rogersville, AL

The rubbing that Mary sent of the advertising #00 skillet makes the repro look to be of a very high quality. I could not tell from the rubbing that the piece is a repro. It is marked ERIE, PA and pattern # 570A. The inside, bottom of the skillet is marked with the Griswold TM and around it are: GRIDDLES OVENS FRYERS RANGES SINCE 1865. I have not seen the repros that she wrote about but would like to. Buyers must be more careful than ever if they are to avoid these repros. See Glen Gary's letter on p.64 CICN about what is probably one of these adv. skillets that he saw. -ed.

\*\*\*\*\*

Enclosed find a Xerox copy of two skillets. As you can see, the one on top says Favorite Cookware, Chicago Hardware Foundry Co., North Chicago, Ill. The other one has the regular marking of Favorite Piqua Ware, #1, and has a dark brown enamel coating. Both are the same size and look identical. I assume both are #1 skillets, since the one is marked 1. Were both made by the same company? Is the Chicago Hardware one an advertising piece? A salesman's sample?

Irv Wagenschnur, DE (302) 762-6614

Irv mentioned that the two skillets were for sale although his letter was back in January. He might still have them so I've included his current phone #. My knowledge of the Favorite Cookware from Chicago Hardware Foundry Co. is very limited. I do believe that they acquired at least the cookware line from the Favorite Stove & Range Co. in Piqua, Ohio sometime in the early 30's. Other sketchy information I have mentions the Favorite plant being shut down in Sept. 1934 after the death in 1933 of the principal stock holder and moving force of the company. Anyway, there is

most likely some connection between the two companies that made these two skillets. The Chicago Hardware Foundry skillet would be a size 1 also. It might have been given out as an advertising piece but I doubt it as other pieces of full size cookware made by them also have similar writing on the bottoms. To my knowledge there are no salesman's samples in cast iron cookware. All small pieces I know of (except possibly a tiny Griswold omelette maker similar to a waffle iron and marked FACSIMILE) are toys. I would welcome any proof that any of the miniatures are salesman's samples. Likewise, virtually all of the so called salesman's samples stoves are, in reality, toys; even the relatively large and fully functional ones. My information on the stoves comes from The Antique Stove Association of which I am a member. The enamel on the Piqua ware skillet is porcelain. I have seen it done in a deep red, blue and the mahogany (as Favorite called it) that you have. They also made many in black iron. Chicago Hardware F'dry Co. made, in addition to cast iron cookware some interesting hammered cast pieces which are non-magnetic. Could they have been some kind of cast stainless steel? They are a silvery grey in color. -ed.

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above Griswold Flat Bottom handled griddle for use on electric stoves; c. later 1920's. This piece has a wooden handle.

From the collection of Bill Roberts, TX



Top and bottom views of a black iron Griswold Food Chopper Stand. Date of manufacture is unknown but, from the look of the trademark, I would think it to be from the mid-30's. Pattern number 1335.

This is a rare piece that I do not have more information on. -ed.



Photos courtesy of Don Lake, PA



Right, top and bottom A wonderful, early waffle iron, both in style and casting quality. The maker's name is on the side opposite the recipe but is mostly unreadable. The name ends in son (Samuelson?) and is followed by Cols. O. (Columbus, Ohio) and PAT. APD. FOR. Why the recipe side is so deeply imprinted but the other side is barely readable is a mystery to me. There are indications that other writing on the pattern has been filled in. Possibly the pattern had been sold to or used by some other foundry than the original one that made the patterns. Even the recipe, with the partially blank lines of writing may have been changed. Interestingly, I had another waffle iron, made of aluminum, with an identical pattern on the inside and virtually the same recipe, although teaspoon was substituted for do. (dollop). It was made by the Atlas Brass Fdy. Co., also of Columbus, Ohio, and had wooden handles. Neither of these two irons is made to go in a frame. They are just held over the burner or fire. I have used this iron, but not with the imprinted recipe. -ed.



The following is copied from an original, c. 1920 FAVORITE HOLLOW WARE catalog issued by The Favorite Stove & Range Co. which was located in Piqua, Ohio

#### HOW FAVORITE HOLLOW WARE IS MADE

Favorite Hollow Ware is made in one of the largest, most modern, and most completely equipped plants of its kind in the United States. From beginning to end of the process only skilled workmen handle the hollow ware, and inspection standards are most rigid.

The first step is to secure the highest grade, toughest, and smoothest castings possible to make, so that the ware will successfully withstand the extreme heat and long, hard usage to which hollow ware is subjected. Expert chemists, therefore, have prepared a formula for the mixing of our iron which is unequalled.

Test bars are taken every day at the beginning, during the middle, and at the end of every heat in our cupola. These test bars are placed in a machine and weight is slowly added at the center, until the breaking point is reached. In every case, a bar of Favorite iron will bend slightly before breaking--showing a most unusual and unequalled strength in our iron.

Our patterns are the smoothest it is possible to make and are so gated as to equalize the strain in cooling so there will be no tendency to breakage, as is often the case in crudely-made utensils where no attention is paid to this important detail.

The use of fine molding sand and facing is an important factor and it gives our castings that exterior smoothness and evenness not found in other ware.

After molding, Favorite Hollow Ware is thoroughly cleaned in revolving mills where thousands of small star shaped pieces of iron (pictured at right -ed.) revolve with the ware, thoroughly removing all sand or any other foreign substance that may have adhered during the molding process. This sand and dust is carried away by a fan exhaust system.

During the days that the hollow ware is undergoing this cleaning process, the exterior of the ware acquires that soft velvety finish so pleasing to the eye, and so clean and sanitary to use.

The ware next goes to the grinding department where special machines, designed and made by us exclusively, grind and polish the interior of the ware.

The ware is revolved at a high speed in one direction, and the grinding and polishing wheels set in at angles revolve in the opposite direction. The speed of the two surfaces revolving in opposite directions is so great that only the toughest castings would withstand the strain. Several manufacturers do not attempt this grinding process, because the ware will break in the attempt. It is necessary, however, as it removes the scale from the inside, exposing the pores of the iron making it possible to season in the ware in a way that could not be done otherwise. This accounts for its wonderful efficiency in cooking.

After being polished all pieces of ware are given a coat of lacquer to guard against anything that would mar or interfere with the brilliancy of the ware during the packing and shipping.

Every piece of hollow ware is carefully inspected, and we never allow an imperfect piece to leave the factory.

All pieces are carefully packed with straw in barrels and boxes so they will reach destination in perfect condition.

\*\*\*\*\*



#### Above

Some of the "stars" referred to in the paragraph to the left. These particular stars are ones I dug from the floor of the old Griswold Mfg. Co. foundry in Erie, Pa. in 1986. They are shown 60% of full size. Of irregular size and shape, most show a lot of wear from being tumbled with the ware during the cleaning process which lasted several days according to the Favorite catalog. Some of these stars show a shiny, flat spot in the center from years of being walked on where they were imbedded in the oily dirt floor of the Griswold foundry. -ed.

## COOKING UTENSILS

### For Use With Transpeed Units



The above utensils are especially designed for use with *Transpeed* cooking units in ranges and hot plates. Because of their rugged construction they are suitable for either commercial or domestic use.

*Transpeed* utensils are made of pure cast aluminum of ample thickness to insure even heating. Each has two metallic rings cast as an integral part of the bottom. The outer ring containing small steel armatures is the heating ring. The inner ring is necessary to hold utensil against unit when electricity is turned on. Immersion in water does not damage utensils and they may be washed in the usual manner. When used with tightly fitting covers shown above, they are ideal for waterless cooking.

Although these utensils must be used with *Transpeed* units, they may also be used with other electric units of the conventional type or over a flame without damage and with very little difference in efficiency. This enables food to be brought to a boil quickly on a *Transpeed* unit and then removed to another burner for simmering. This frees the *Transpeed* unit for other fast preheating or heavy duty work if so desired. If no further cooking is to follow, of course the *Transpeed* unit may be used on "low" or "medium" heat.

Each *Transpeed* utensil carries the same guarantee that is placed upon the finest Griswold ware. Other Griswold utensils may be equipped with rings for use with *Transpeed* units. Consult our representatives or write the factory for information on items not listed here.

THE GRISWOLD MFG. CO.



ERIE, PENNSYLVANIA

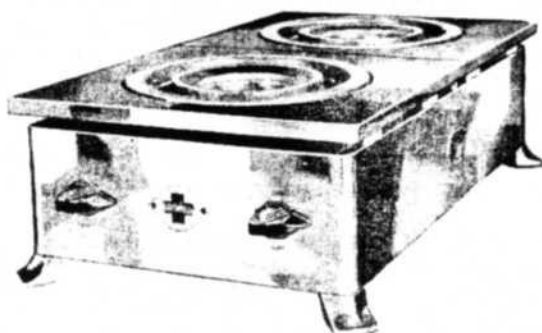
## TRANSPEED UNIT HOT PLATES

### The Fastest in the World

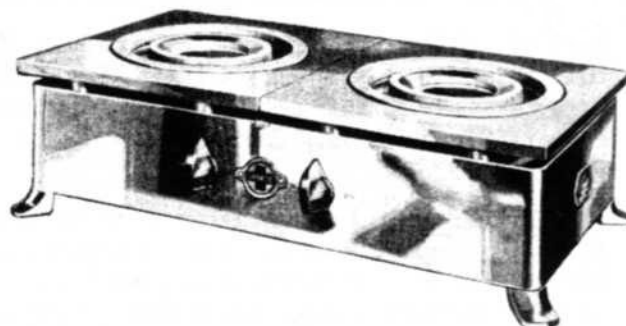
These remarkable hot plates open new opportunities to reduce operating costs and increase profits. Because of their tremendously fast preheating, it is never necessary to leave them turned on between orders. During the slack hours of the day large equipment may be turned off entirely and those occasional orders handled on a TRANSPEED hot plate. Although it is necessary to use special utensils with these hot plates, a complete variety is available so that the user may duplicate the same cooking operations that were previously done upon several different pieces of equipment.

TRANSPEED hot plates are 85% faster than any other hot plate on the market, and 20% faster than a giant range burner. They not only preheat faster but actually cook faster because of their ability to supply heat as fast as it is used.

Actual saving of electricity is approximately one-third of the amount ordinarily required. Such economy is due to a number of factors. The efficiency of the TRANSPEED principle accounts for a portion. The fact that it is necessary to use TRANSPEED for a much shorter period of time accounts for another. It is impossible to remove the utensil from the unit when electricity is turned on, thereby insuring that the unit will be turned off when orders are removed. A warning signal sounds if a unit should be turned on when there is no utensil in place, giving further protection against wasted electricity from careless operation.



No. 352X



No. 352

There will be no interruption of service or repair bills to pay when you use TRANSPEED hot plates. The principle upon which these units are constructed does not depend upon the use of a resistance wire which might fail at a critical time. TRANSPEED units do not deteriorate with use, and should serve their owners indefinitely.

TRANSPEED hot plates produce more work from less space because of their greater speed, and because they will cook larger quantities of food. Fewer units will be required to handle any given volume of business.

Safety should always be considered when purchasing restaurant equipment. Unlike other hot plate units, TRANSPEED units do not produce heat within themselves, but generate heat directly in the utensil. It is possible to boil water and then place the hand upon a TRANSPEED unit without discomfort. This feature does much to prevent accidental burns. It is impossible to cause a utensil to accidentally slip from a TRANSPEED hot plate and scald the operator. TRANSPEED hot plates provide the user with the greatest possible margin of safety in every respect.

TRANSPEED hot plates are controlled by 3-heat switches in the conventional manner. They must be connected to a three-wire, single phase, 50 or 60 cycle circuit.

Catalog Number	Description	SPECIFICATION			
		Wattage	Location of Switches	Net Wt. pounds	Ship. Wt. pounds
351	One-unit Hot Plate	2600	Front	34	53
352	Two-unit Hot Plate	5200	Front	65	92
353	Three-unit Hot Plate	7800	Front	96	129
352X	Two-unit Hot Plate	5200	End	65	92
353X	Three-unit Hot Plate	7800	End	96	129

Standard Voltages—115/230 and 120/208 volts

Standard Unit Wattages—High 2600, Medium 1100, Low 700 watts.

Always Specify Voltage and Frequency of Electrical Service

Finish—Polished Chrome  
Connection—Cord and Attachment Cap

THE GRISWOLD MFG. CO.



ERIE, PENNSYLVANIA

BUY-SELL-TRADE

Advertising is free to subscribers with a limit of 24 lines @ 42 spaces per line plus name, address, phone. Next deadline: Aug. 20

WANTED: Griswold slant/ERIE skillets nos. 4,6,9,11,12,13,14. TRADE: no.11 block TM/EPU/heat ring skillet. Norm Thompson, PO Box 27225, Tempe AZ 85282 (602)969-8706

WANTED: Griswold #33 Monk Pan; #2 wood handle skillet; #34 slantTM Plett Pan; #100 Hearts Star muffin pan. Larry & Suzette Foxx, 400 Creek Rd, Carlisle PA 17013 717-243-9231

WANTED: Griswold dutch oven trivets nos. 6,11,12; tops for nos. 8 & 10 dutch ovens; bottom for no. 7 dutch oven; #4 block TM skillet w/heat ring. Have for TRADE a 5 in 1 breakfast skillet. Bud Desforjes, 4225 N.W. 21st Terrace, Gainesville, FL 32605 (904) 373-1499

FOR SALE: Griswold #7 Tite Top Baster, real nice, \$65; #12 bailed griddle, \$30 (block TM); #12 block TM skillet, \$60; #10 low skillet cover w/writing, \$65; #10 chuck wagen dutch oven, \$100; Erie #7 skillet, \$30; Erie #9 skillet, \$40; Favorite #8 skillet, \$25. Wanted: Griswold #14 bailed griddle block TM; #5 skillet w/heat ring; #5 and #6 low skillet covers w/writing; #5,7 and 9 Oval Roasters with trivets; #7, 8 and 10 Tite Top Dutch Ovens w/writing on top; Victor #6 and 7 skillets w/lots of writing. Art Revel, 19260 S.E. 395 Ave., Sandy OR 97055 503-668-5003

ALWAYS WANTED: Unusual Cast Iron Cookware (CIC), strange Griswold, G.F.Filley, Barstow, Keen Kutter/Simmons, Buck & Wright, W.C. Davis cookie/biscuit & figural/cake molds, waffle/wafer irons, broilers, press/roll over Springerlie molds, children/salesmen's samples, plates & platters, coffee roasters, corn dog & ice cream cone makers, 2-spot 'flop' griddles, acorn 'penis' pans. Whatever CIC ephemera (trade catalogs/cards, ads, etc.) or items unusual in size, shape, or especially internal pattern. Describe & price. Joel Schiff, 321 E. 12th St., New York City, NY 10003 212-777-1296

FOR SALE OR TRADE: Miniature G.F.Filley teapot, 4" tall. Nice. C.D. Richards, 3012 E. 51st Apt. 45, Tulsa, OK 74105 918-745-2007

DESPARATELY WANTED: Wagner corn dog iron on square frame. Also, any maker's wafer irons if unusual. Carolyn Nelson, 775 Quincy Dr., Roselle, IL 60172 (708)893-6186

FOR SALE: Griswold lamb cake mold in orig. box, exc. cond. \$80 plus shipping. Also have trivets for sale if anyone cares to write- will describe & price. Lorraine Carroll, 5220 W. 24 St., Cicero, IL 60650 (708) 863-6336

FOR SALE: Griswold No8 wood handled griddle, block TM, \$50; No262 cornstick pan, \$90; No3 skillet, slant/EPU \$12; skillet rack w/ full set of hinge skillets \$250; Victor skillet set, latest, sizes 7-9, \$140; Favorite No7 low flat bottom kettle \$35. Still have about half of what's on my last list. Will send an updated list upon request.

FOR TRADE: Griswold No100 Hearts Star muffin pan; 1 Qt. mortar & Pestle; Square Sad Iron Heater, early; No9 trivet for oval roaster; Filley No1 muffin pan; Lodge acorn stick pan (penis pan); Axford Cloverleaf Pancake griddle. WANTED: Griswold No50 Hearts Star muffin; No2800 Wheatstick pan; No3 trivet for Oval Roaster; No7 French Waffle iron; No13 skillet cover; No3 hammered skillet cover; Flat Bottom Kettle with cover that has basting rings inside the cover (or just the cover, size 7 or 8); Filley No2 muffin; Favorite 9-cup large, deep popover w/cutouts. Steve Stephens, 28 Angela Ave., San Anselmo, CA 94960 (415) 453-7790 Also want Favorite 2-loaf "Corn Bread Pan"

WANTED: Griswold Catalogs, paper products, any paper materials associated with Griswold Co., and paper materials of other cast iron cookware companies. Paul Robinson, PO Box 279, West Barnstable, MA 02668 Tel. (508) 420-3200 FAX (508) 420-3100 Will buy paper or trade cast iron for paper.

Wanted: Griswold No3 wood handled skillet in any condition. Courtney McClendon, 11233 S.W. 114th Lane Cir., Miami, FL 33176 (305) 253-8035 Also want No4 wood handled skillet and No28 single loaf bread pan (may be marked 961 pattern # only)

Also have to trade: Griswold Heat Regulator No300 and Wapak No8 and No11 indian skillets. Want Griswold No4 skillet with block TM and heat ring. See my ad previous column Bud Desforjes

FOR SALE: Griswold Santa Claus cake mold, exc. cond. \$575. See my ad previous column. Art Revel

\*\*\*\*\*

Do you have extra or unwanted pieces of iron cookware to sell or trade? Do you really need or want all those pieces stored away in boxes, closets, and basements? Run a free ad here and make some of those pieces available to other collectors. -ed.

# CAST IRON COOKWARE NEWS

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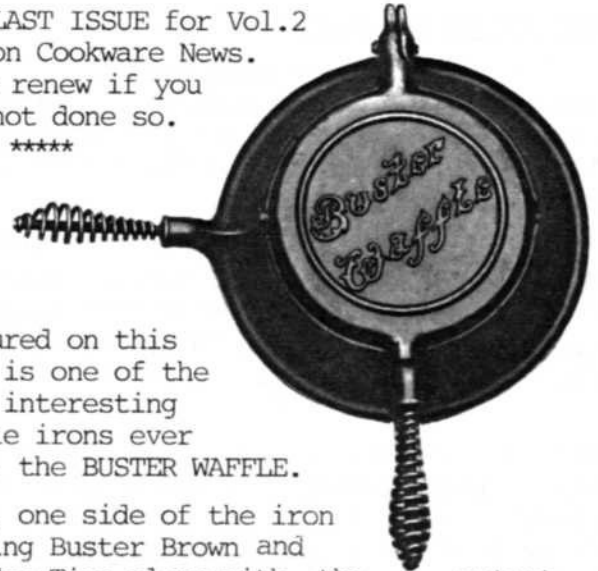
Number 11

November 1990



This is the LAST ISSUE for Vol.2  
of Cast Iron Cookware News.  
Time to renew if you  
have not done so.

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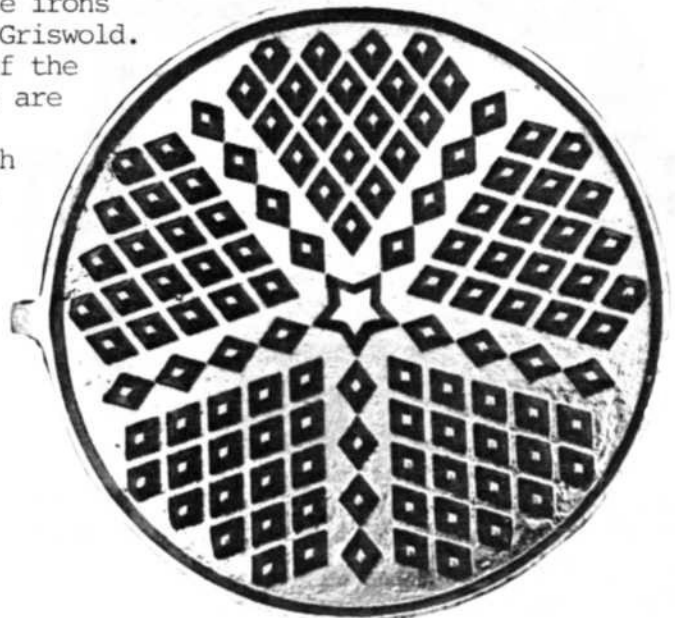
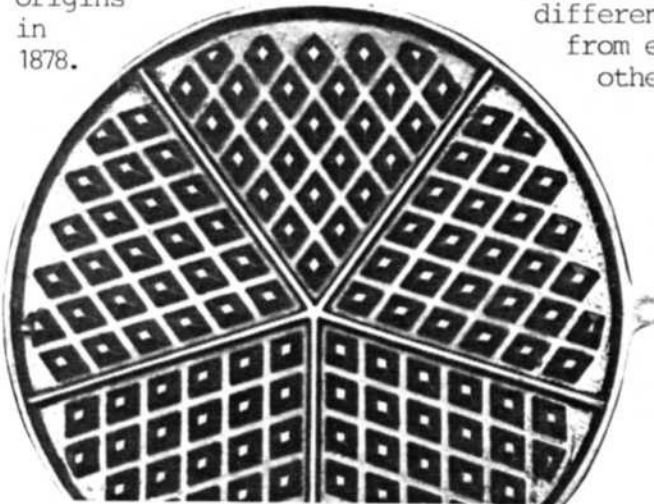


Pictured on this  
page is one of the  
most interesting  
waffle irons ever  
made, the BUSTER WAFFLE.

Left, one side of the iron  
showing Buster Brown and  
his dog Tige along with the patent  
date which is for patent number 835,876.  
This patent had to do with some of the  
construction features of the waffle iron  
and was assigned to Andrew M. Anderson of  
Chicago. His company, A M Anderson & Co. also  
made an equally wonderful "Happy Hooligan Wafer  
Krumkager" iron which is even rarer than the Buster  
Waffle. Both irons are about a size 7. Do not con-

fuse these irons or Mr. Anderson with Alfred Andresen who sold  
the heart pattern waffle and  
Kornu Kopia KrumKake irons  
which were made by Griswold.  
Below, the inside of the  
Buster irons are  
different  
from each  
other.

Note:  
The Buster  
Group, Inc.,  
still in  
business,  
had its  
origins  
in  
1878.



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# LETTERS TO THE EDITOR

\*\*\*correction\*\*\*

Re: the recipe on the waffle iron CICN page 72, "do" is not dollop but ditto. All the "do." s refer back to the "teaspoon" in first line of the recipe.

Linda Canpbell Franklin, VA

Thank you Linda for the correct information. Sure enough, I looked "do" up in my dictionary in the abbreviation section and ditto is what "do" is.

-ed.

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From Gene Corral in California came a call and followup letter of a Griswold skillet ashtray he found. On the bottom it has the Griswold TM, 00, Quality Ware, and Erie, Pa. The ashtray is light green porcelainized in a shade similar to early milk shake mixers. On the inside, in black writing, it says-California Metal Enameling Company, Los Angeles and "Cameo Since 1911" and "Genuine Porcelain on metal-Lifetime finish". He would like to know if there are any other collectors who have one of these ashtrays.

-ed.

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Griswold No.00 waffle iron is the largest of this style. No.2 is the smallest with Nos. 1 and 0 in between.

Photo courtesy Richard Miller, PA

# From the editor...

A two and one half week trip east to see the Hershey, PA car swap, a week to Southern California and a lot more work than usual has made CICN late again. Only if I didn't have so many hobbies and projects to do... What are my hobbies? Well, antique cars (I have 1906 and 1922 Fords); antique bicycles (1888 Rudge highwheeler, 1893 Victor and some others); five longhaired cats who leave lots of hair all around the house; I am a competitive runner at medium and shorter distances and run a race most weekends; and I still collect iron cookware, although not nearly so much as before; I like to garden; have a large potted cacti collection; backpacking; mountain biking and lots of other little things. I am the cook, the maid, the launderer, the mechanic and the repairman, the gardener and cat groomer and more. A little background for those who do not know me: Single, 46, born Scarsdale, NY, moved to California 1956, Agricultural Engineering degree from U. O Calif., Project Engineer for General Foods for a few years and then lots of different things: carpenter, production worker, fireman, truck owner operator and, for the past four years, a jack of all trades, antiques dealer and publisher of CICN in addition to my main interests-my hobbies. I've become interested in cars of the 1903-10 period and am cutting way back on my iron collecting to pursue this new interest. I need some time to put the '06 Ford together (it was mostly restored but not assembled when I bought it last May) and am looking for a c.1905 one cylinder Cadillac to buy. CICN will continue for at least 6 more issues and with more of the same high quality and factual information. You will not see any decline in content or quality. It's time to renew your subscription if you haven't already done so.

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More reproductions: Here is one that may give collectors trouble. The Griswold rabbit cake mold is being reproduced and with quite good quality It is much grainier than the originals, but the detail is very good. It is also about 1/8" shorter than the original rabbit. The repro writing and pattern numbers are very similar and neatly done but with slightly bigger and different print. How to tell the repro? Look at the "I" in GRISWOLD and ERIE. On the original it should look like (I). On the repro it should look like (l). The Santa mold is reported to have been reproduced also and maybe the Lamb. BEWARE!

## GRISWOLD HAMMERED COOKWARE

During the later 1930's hammered cast iron cookware became popular, with a number of manufacturers, including Griswold, making it. Though it had the look of being hammered like copper is done, it wasn't actually hammered--the "hammering" was cast in.

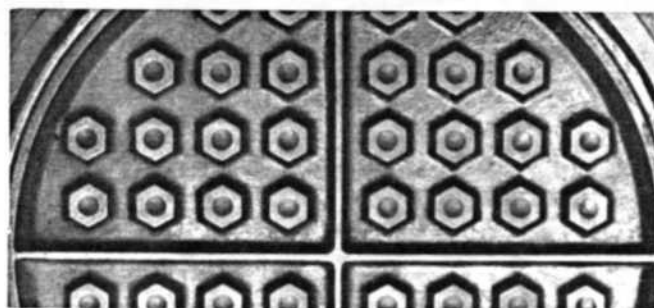
I have seen Griswold's hammered ware shown only in a 1942 catalog which says: "When the emergency (war) is over and metals are available these utensils will again be made in Silverlike (nickel) and Chrome finishes". Some nickel and chrome finished hammered pieces exist so it is probable that Griswold had been making them for several years before 1942. It would only be a guess as to the exact date that hammered ware was first made. The '42 catalog further says: "Here are the greatest improvements in cast iron cooking utensils in half a century. A line of Genuine Griswold Cast Iron Cooking Utensils with Hinged Covers. Some of the best selling pieces of the Genuine Griswold Iron Ware line have been redesigned and fitted with self-basting HINGED COVERS that stand upright on the utensil when cover is raised. This one outstanding feature every woman welcomes for both hands can be free to tend the cooking--turning meats, making gravy, frying eggs, etc. With these Griswold Hinged Cover Utensils, simply raise the "Easy-Lift" Cover--it stays in upright position until you want to close it or remove it from skillet, chicken fryer or dutch oven.

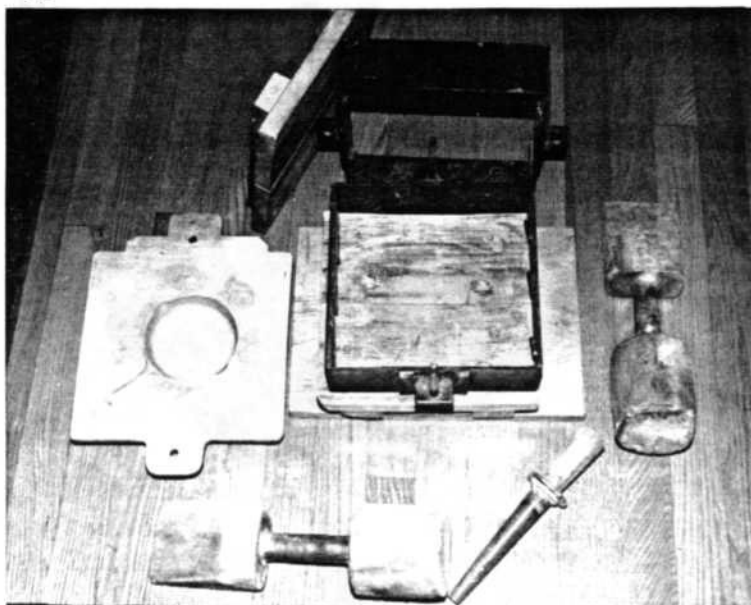
Following is what I believe to be a complete list of all the hammered cookware made by Griswold. If any reader knows of a piece not listed please let me know. -ed.

pattern #	
2003	No3 skillet
2013	No3 hinge skillet
2093	No3 hinge skillet cover
2005	No5 skillet
2015	No5 hinge skillet
2095	No5 hinge skillet cover
2008	No8 hinge skillet
2098	No8 hinge skillet cover (also fits and is used with chicken fryer and dutch oven)
2028	No8 chicken fryer (or double skillet bottom)
2058	No8 dutch oven
2040	No8 double skillet (top) used with 2028 chicken fryer
2039	No9 handle griddle
2070	No10 popover pan
2073	No273 crispy corn stick pan
171/172/173	No8 waffle irons with low, side handle frame



Griswold offered the hammered ware singly and in several different sets. Skillets and covers were available separately. one collector said she didn't like the hammered ware because she had seen the Griswold catalog page offering "Hammered Cast-Iron Economy-Starter Set (2008,2028,2058,2098) and thought that the mention of "Economy" meant that it was of lesser quality. Nothing could be further from the truth. Griswold's hammered ware is some of the finest and most uniform in quality that was ever made by any maker. Stylewise you either like it or you don't. I find it rather attractive, especially in black iron. The waffle iron, noticeable absent from the '42 catalog, is really nice with its octagon shaped frame, unique handles and hex shaped knobs on the inside pattern. The waffle iron is listed in a Dec. 1950 price list at a list of \$6.15 each. I do not know if all the other hammered pieces were being sold at this time, though. Because the '42 catalog does not show the 2003 and 2005 skillets I assume that they may have been the initial versions of the No3 and 5 skillets without hinges and probably without lids available. After being redesigned with hinges and making covers available, the earlier 2003 and 2005 were dropped from the line. Pictured below is a closeup of part of the inside of the hammered waffle iron. Handles were bakelite.



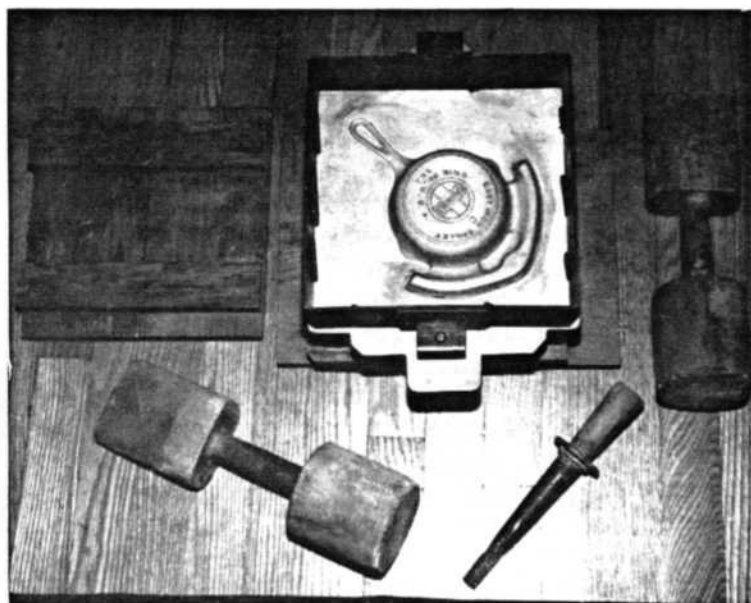


### Pattern for a Griswold No.0 skillet

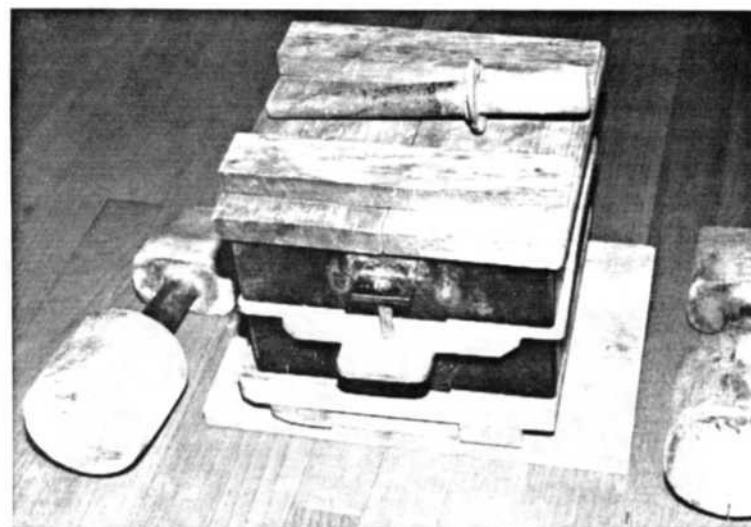
How many of you have one of these in your collection? Certainly a one-of-a-kind piece of genuine Griswold, it's fortunate to have survived the years and to have ended up in the collection of an appreciative collector.

With my limited knowledge of the casting process and some information from Sally and Jim Swanson, PA, I will try to give a brief explanation of how a piece such as this was cast. My version may not fit this piece exactly but should be close enough to give you some knowledge of the methods.

In the pictures to the left are the parts needed to make a sand MOLD into which the molten iron is poured. The PATTERN is double sided, made of aluminum, and will leave the impression of the skillet in the mold. The two black painted boxes are MOLDING BOXES or FLASKS. The BOTTOM BOARD (under the flask in the top picture) is wood as are the dumbbell shaped ramming tools used to ram or pack the sand in the flasks. The tapered piece is the SPRUE CUTTER.



The two halves of the mold, the COPE (top) and the DRAG (bottom), are made separately in the two parts of the flask by "ramming" properly selected and "tempered" (moistened, mixed, and sieved) sand over the halves of the pattern. Of these, the drag is made first over the lower half of the separable pattern placed face down upon a bottom board. After ramming the sand just hard enough but not too hard, this half mold is reversed and the top half of the pattern placed upon the lower half, now at the upper face of the drag and flat side up. A little "parting powder" or fine, dry sand is sprinkled over the fresh surface of the half mold so that the upper half, next to be made, will not stick to the lower half, but can be lifted off at the proper time.



The cope half of the two-part flask is now put on, filled and rammed with sand as was the drag. Any extra sand is scraped off with a straight edge and at the proper place a hole is cut with the sprue cutter straight down through the cope to the "parting". The cope is then lifted and turned upside down upon the drag into which the "runner" or "gate" has been cut which connects the sprue hole with the casting.

### Griswold skillet, unmachined

The three pictures to the right are of a Griswold No.5 skillet made in the 1950's. It is the latest version made as you can see by the "groove" along the underside of the handle. This skillet is as it looked right after being removed from the casting mold and before any machining has been done on it.

The cylindrical part with the large head on it is the SPRUE and is where the molten iron is poured into the mold. As you can see, the skillet was cast with the bottom up. Now, if I am correct here, the RUNNER is the curved, thick part connecting the sprue to the two GATES which are the very thin sections between the runner and the top edge of the skillet.

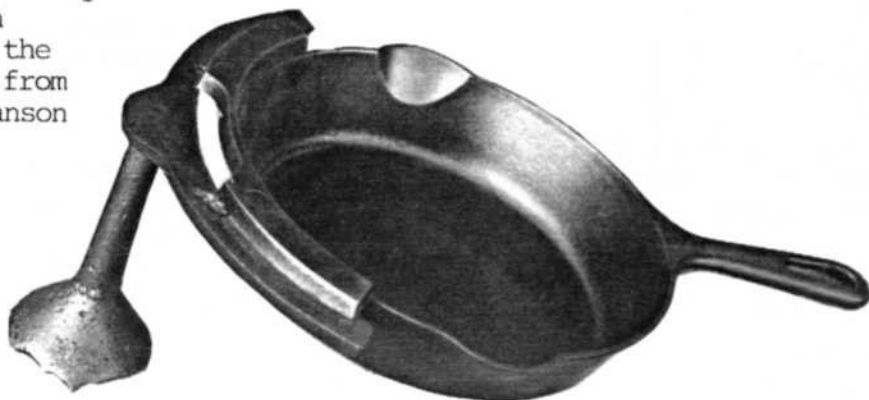
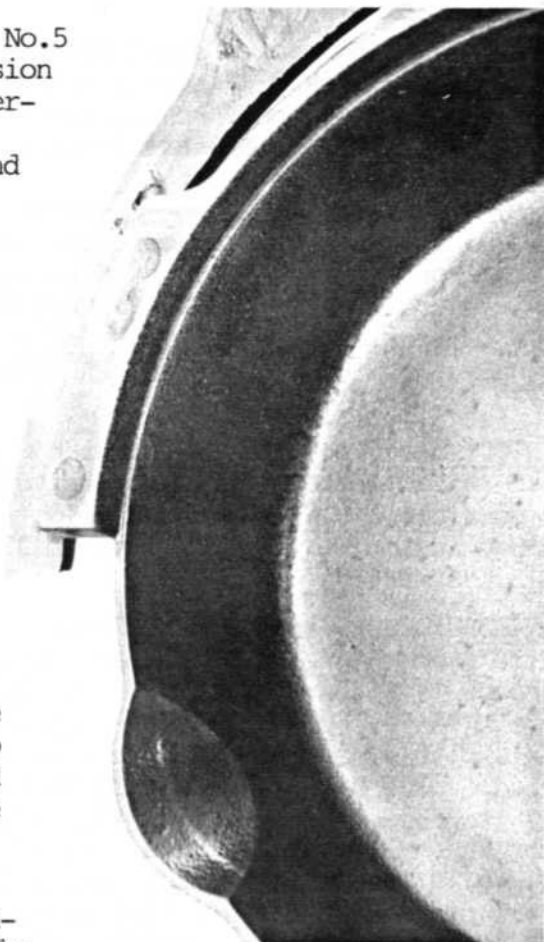
All the excess iron would be broken off from the skillet at the junction of the gates and the skillet leaving "gate marks". The grinding you see, usually around the top or sides of Griswold pieces, was done to smooth up these gate marks. On the later Griswold skillets such as this No.5 pan the gates were made very thin and to the top, outer edge of the pan so that any grinding would be nearly invisible around the top. Compare a late skillet with an early one and you should see the difference.

In addition to the grinding to clean up the gate marks most Griswold skillets were ground on the inside to give a smooth, nearly polished surface. The closeup picture at the top should show the as-cast inside surface of the skillet

Pictures courtesy of Richard Miller, PA

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I had the recent pleasure of seeing several large collections in Pennsylvania. Possibly being close to the source of Griswold is what makes the great variety and types of pieces available to these collectors. But they also buy through the mail from other collectors and get out and find the stuff themselves. Two collectors had just found some very rare, early Griswold pieces which had been unknown to them before buying the 1890 Griswold catalog reprint from Courtney McClendon. Sally Swanson found an umbrella stand and, although it is unmarked like most early Griswold pieces, it matches the catalog picture exactly. Larry Fox got a beautiful Griswold long-handled nut cracker with the typical early pattern numbers. Buying that catalog really paid off for them! -Editor



BUY-SELL-TRADE

Advertising is free to subscribers with a limit of 24 lines @ 42 spaces per line plus name, address, phone. Ads received six weeks after mailing of this issue will make the next issue.

WANTED: Griswold blue enamel (outside) black iron interior skillets Nos. 4,5,6,8, and 9 with lids if possible. Must be in good to excellent condition. Sally & Jim Swanson, 3302 W. 11th, Erie, PA 16505 (814) 838-1866

WANTED: No 12 & 13 Griswold Dutch Ovens with raised letters on lids w/trivets if possible. H.T. Coleman, 2011 W. Washington St., Plant City, FL 33567 (813) 752-6444

FOR SALE: Cast Iron Skillet Sets:

(1) 8 piece Wagner Ware w/heat ring, #4 through 11, \$250; (2) 9 piece Griswold sm. TM #3-12, \$260; (3) 10 piece Wapak #5-12 plus #9 shallow skillet plus #7 long griddle plus high frame waffle iron, \$375; (4) 14 piece Favorite Piqua #3,5-10,12 plus #8 shallow skillet, #8 handled griddle, #9,10 lids, #2,3 scotch bowls, \$395; (5) 9 piece Wagnerware, flat bottom #3,5,6,8,10 plus #9 handled griddle, #8410 square skillet, #9 broiler, \$295; (6) 10 piece Griswold, block TM #3-10,12 plus #8 long griddle, \$350; (7) 5 piece Griswold, slant EPU #5,7,8,9 plus #9 griddle, \$135; (8) 10 piece Griswold, slant/Erie #3-10 plus #7,8 long griddles, \$450; (9) #9 Griswold block TM skillet & lid, \$75; #7, \$65; (10) #2 Wagner Ware flatbottom skillet, \$125; (11) Griswold 5-part Breakfast Skillet, \$150. Call Bill Wickett 1-916-488-1637

WANTED: Camp Dutch Ovens, with three legs and rimmed lid. Provide description, identification and price. John G. Ragsdall, 405 Exchange Building, PO Box 8, El Dorado, AR 71731

FOR SALE: Odorless Skillet \$100; #32 Wind-proof Ashtray \$30. TRADE: G.F.Filley muffin pans #3,5,11; WANTED: #110 Skillet Griddle w/block TM and heat ring; #2 waffle iron; #5 Victor skillet; #12 Dutch Oven bottom; #10 (849) ERIE muffin pan; large dampers #15 and up; base for 0 waffle iron. Call after 6:00. Richard Miller, RD#2 box 172, McConnellsburg, PA 17233 (717)485-3412

WANTED: #861 Griswold Oval Tree Platter, prefer black iron but chrome ok. Brad Makin, Rt.4 Box 193, Clinton, TN 37716

WANTED: Griswold nickel plated pieces. Interested in any nickel plated piece not already in my collection. Also trivet for either No3 or No5 Griswold Oval Roaster. Call collect evenings (203) 426-0430 or send info to: Roy G. Meadows, 43 Poverty Hollow Rd., Newtown, CT 06470

WANTED: Still looking for Griswold Oval Roasters, #4 skillet block letter and a #4 slant/Erie, a #19 golfball muffin pan and a #13 skillet. Also both sad iron heaters. Bill Roberts, 248 Winter Haven Ln., Brownsville, TX 78521 (512) 831-7134

WANTED: Griswold skillets #4,6,10,11,13 with block TM and heat ring. Covers #10,11,12 high or low w/writing on top (11 and 12 came only in low, -ed.). Griswold muffin pans #21,23, 283. FOR TRADE: Griswold #9 chrome griddle, #10 Chuck Wagon Dutch Oven, #5 skillet block TM w/heat ring, Square Fry Skillet #768 handle in the corner, #262 muffin pan fair condn, #125 Pie Oven or Bolo Stove, #4 Skillet sm. TM porcelain orange & cream, dime sized chip on inside. Paul Vander Streek, Rt3 Box 347, Pella, IA 50219

WANTED: back part of a Griswold Santa claus mold. I do not want a reproduction and would appreciate your help. Bill Gough, 501 Cypress Mill Rd., Florence, AL 35630 (editors note: the back of an original Santa measures 11 and 11/16 inches from the flat part of the outside bottom to the top of the head on the outside)

FOR SALE: Reprint of an 1890 Griswold Salesman's Catalog is now available for just \$24.95. Includes over 90 items with illustrations. Great to date your present collection or to identify new finds. Don't delay. Limited quantity. Send check or money order to C.F. McClendon, P.O. Box 1063, Weirsdale, FL 32195

WANTED: Griswold 0 Skillet ashtray; #3 ice shredder without lid; #6/7 waffle iron; #2 Post Mail Box; #2 Floral Mail Box; #3 Cliff Cornell skillet. Call evenings after 6, (717) 485-3412 or write to Richard Miller, RD#2 Box 172, McConnellsburg, PA 17233

WANTED: G.F.Filley No2 muffin pan. Have Filley No1 or Lodge "penis pan" to trade. Need Griswold No3 trivet for Oval Roaster-have No9 to trade. FOR SALE: My new sale list should be mailed with this issue.

I have about 90 new items to sell, most in the very rare and desirable category. They are for sale only as a lot together with everything on my regular sale list. Steve Stephens, 28 Angela Ave. San Anselmo CA94960 (415) 453-7790