

COOKWARE

ENDORSED BY THE GRISWOLD & CAST IRON COOKWARE ASSOC.

A Rare Wapak Miniature? No, A Cheap Fake!

Reproductions are plaguing the antiques market. The field of cast iron cookware is no exception. It is easy for a novice to be stung, however, even the best and most expert sometimes fall prey.

The Wapak miniature waffle iron (fig. 1) was found in a very nice antique shop in Massachusetts. The dealer had no idea it was a fake.

How do you tell a repro or a fake? First, let's differentiate between a reproduction and a fake. A reproduction is a copy of an original. A fake is an item which bears the mark of a manufacturer, but which the manufacturer never made. The first point, therefore, is to know the product of the manufacturer. There is no record (to my knowledge) that Wapak ever produced a miniature waffle iron, as there is no indication that Griswold ever produced a miniature Hearts Star Waffle Iron. The scary part is that legitimate items are continually being discovered that collectors (and dealers) previously didn't know were made. This is particularly evident with Griswold and Wagner. It is easy to pounce on an unusual "find" without examining it. The "00" skillet, pattern #570A with the Griswold logo inside (fig. 2) is a fake. When found it was covered with burned on grease to disguise its newness. It fooled an experienced collector. It is also made in chrome (see letter on page 14).

The most evident clue to a fake or reproduction miniature waffle iron is the shape of the handle. Nearly all of the repro miniature waffles I have seen have had the short cigar shaped handle (fig. 1). **If it has the cigar shaped handle, it is a fake or repro!** Original miniature waffle irons had long narrow handles (fig. 3 & 4). Note the collar on the handle of the Wagner (fig. 3). A repro shouldn't have this even if the cigar shaped handle has been replaced.



Fig. 1: A fake miniature or toy size Wapak waffle iron. Note the lack of detail, also the short stubby handles.

Other indicators for identifying a fake or repro are:

- Distinct lack of detail; the casting is not sharp and clear. This is particularly evident in the Griswold 262 Tea size Cornstick Pan. In the 262 there is a significant loss of detail at the end of each cob. There is also a repro of the 262 where one edge is wider than the other; the cob appears off-center.

- The repro casting is grainy. It lacks the patina (smoothness) of the original.

See Wapak, continued on page 18

FROM THE EDITOR —

Seeing the Griswold skillet with its attached sprue, at the Erie Museum reminded me of a visit to Hopewell Furnace in Elverson, Berks County, PA, a few years ago. Hopewell Furnace is the most completely restored iron making community in the United States. The National Park Service has restored this community and its thirty two and a half foot blast furnace to its 1820-1840 condition. Although most famous for the casting of iron stove plates, Hopewell also issued finished cast products such as pots, kettles and skillets. Many of these artifacts discovered during the restoration are on display.

To me, the most impressive part of the visit was a demonstration of the actual casting of a skillet. Molten aluminum was used for the demonstration because it melts and cools much faster than iron, but the integrity of the process was maintained. The molder used the flask casting method. The flask is essentially two open flat boxes that could be filled with sand then clamped together. He expertly packed sand around the pattern. When packing of the sand was completed, the pattern was removed, leaving its shape, forming the mold. A wedge was inserted to create the "gate" to allow entry of the molten metal. At the completion of the demonstration, a cast skillet was removed from the sand cast.

I thought to myself, isn't that what collecting cast iron cookware is all about; not just building a collection in numbers, but collecting a part of history.

If you can plan a visit to Hopewell Furnace I am sure you won't be disappointed. For more information, address inquiries to: Superintendent, Hopewell Village Historic Site, RD #1, Elverson, PA 19520 (215) 582-8773.



The Melting Pot

Dear Mr. Smith: I read your June 1992 issue of Kettles 'n Cookware. I would very much like to communicate with . . . If you could help me with their addresses, I would very much appreciate it. WFB

Dear WFB: Many subscribers to K'nC are very private individuals. In order to respect their privacy it is our policy not to release the address or phone number of any subscriber. I have forwarded your letter to each person . . . so they may contact you if they wish. You might also consider joining the Griswold & Cast Iron Cookware

Collectors Assoc. They provide a membership list to their members. - Ed.

Dave: I recently saw several reproductions at a flea mkt. which you might wish to share with the readers. One dealer had a "O" skillet ashtray in chrome that was perfect - too perfect - not a mark, \$18.00. Also, a "00" round ashtray, pat 570A, in chrome with the match holder, also perfect, also \$18.00. I could easily have been sucked in if another dealer had not told me he had another dozen of each in a box under the table!! (Also) does a piece with the small logo but without Erie, PA, indicate a piece made by Wagner after the acquisition using the old Griswold molds? CL

Dear CL: Thanks for sharing the information about the repros with us! Being informed is the best insurance against being stung with repros. You are basically correct regarding the small Griswold logo. The small logo without Erie, PA, was used after the sale of Griswold. Wagner, per se' did not purchase Griswold. The cast iron cookware division of Griswold was purchased by the conglomerate which also owned Wagner. Griswold products manufactured after the sell-out were made in Sidney, OH, and marketed by Randall. At that point the quality declined. -Ed.

Dear Mr. Smith: In an article in the book *300 Years of Kitchen Collectibles* ... I found a picture of a pan just like one I have. My aunt called it a muffin pan, but I see you call it a roll pan. I have been searching for years for one like it to get some history on it and a dollar value. The article in the book was very helpful ... The pan belonged to my great, great aunt (Martha Hawkins). She lived during the Civil War Era (I know the pan is old!). Her family came through Kentucky and settled in the West Plains, Missouri, area. It was here that Martha took a horse-drawn wagon to Rolla, Missouri, to "fetch" salt for the town. The fascinating thing is that this happened during the Civil War, and that she had to go through "enemy lines" to get there! A trip that a man could never make safely ... or so the story goes. The pan has had interesting "owners," after many hand-me-downs I now have it. I would greatly appreciate any information you could give me regarding this wonderful pan. Sincerely, Lyndsey Birky.

Dear Mrs. Birky: I am glad you enjoy Linda Franklin's book. She is a marvelous writer. As the chapter in *300 Years of Kitchen Collectibles* states, Nathaniel Waterman of Boston, Mass., patented a series of pans he called roll pans, dated April 5, 1859. Yours is a #3. The Griswold Mfg Co., in an 1890 catalog referred to that pan as a "Gem" Pan. Other manufacturers have called it a muffin pan. According to Linda Franklin, the basic difference between a Gem and a Muffin is that gems are a batter bread, Muffins are a dough bread. She also states in the Volume 2, Issue 2 of *Kitchen Collectibles News* (1985) that "some cookbook writers call for muffins to be baked in Gem Pans." They were obviously adapted for whatever the owner wanted them to be. I have even heard that they were used to mold soap which isn't beyond the realm of possibility. The inventor however intended them "for baking bread in small rolls." It is not really known if Waterman manufactured some of them himself or if the Russell & Erwin Company (R&E Mfg Co) of New Britain, CT, manufactured them all. Of the series, the #3 is one of the more difficult to find. As for your question of value, the history behind the pan you have cannot be measured in dollars. Knowing the history behind this particular piece is, in its own right, precious. Thank you for sharing the history of your pan with us. - Ed.

Griswold & Cast Iron Cookware Association

Hi Association Members —

I'd like to talk to you about Reproductions. Choosing this subject invoked some pain. We recently upgraded our NO. 28 WHOLE WHEAT stick pan with a NO. 28 WHEAT and CORN stick pan. We acquired our first NO. 28 approximately six years ago, in the infancy of our collecting days. After comparing the quality of finish, size, (slightly undersized - 1/8" length and width) and weight, (8 oz. heavier) we are 98 percent convinced the original purchase was a recast item, utilizing a valid Griswold piece.

I would like to request any of you who have "inherited" a reproduction piece, and are unable to return it to the seller, to bring the repro to our annual meeting.

Dave Smith and I have spent considerable time discussing reproductions, and how differences between good pieces and reproductions might be effectively presented. I would like to see this subject covered on an on-going basis and to be included in the agenda at our annual meeting in 1993.

For information about membership in the Griswold & Cast Iron Cookware Association contact Larry Foxx, President, 400 Creek Rd., Carlisle, PA 17013.

Talk to you in the next issue of Kettles 'n Cookware.

Larry

QUESTION: What is the most unusual use for Griswold or any cast iron cookware you have seen?

Ray and Kay Johnston of Sarasota, FL, write: The most unusual use of a Griswold Dutch Oven we have seen was one containing flowers hanging over a grave in a Michigan country cemetery.

Please share your observations with our readers. A single phrase or sentence is sufficient.

BEWARE OF REPRODUCTIONS!

GRISWOLD

#262 CORNSTICK
MINIATURE WAFFLE IRON
MORTAR - 1/2 pint size
PUP
SANTA CAKE MOLD
RABBIT CAKE MOLD
#3 SQUARE SKILLET
#14 SKILLET
MATCH HOLDER - fake
00 SKILLET WITH LOGO INSIDE - fake
MINIATURE HAM BOILER - fake
MINI HEARTS STAR WAFFLE IRON - fake

WAGNER

MINIATURE WAFFLE IRON
TOY TEA KETTLE

STOVER

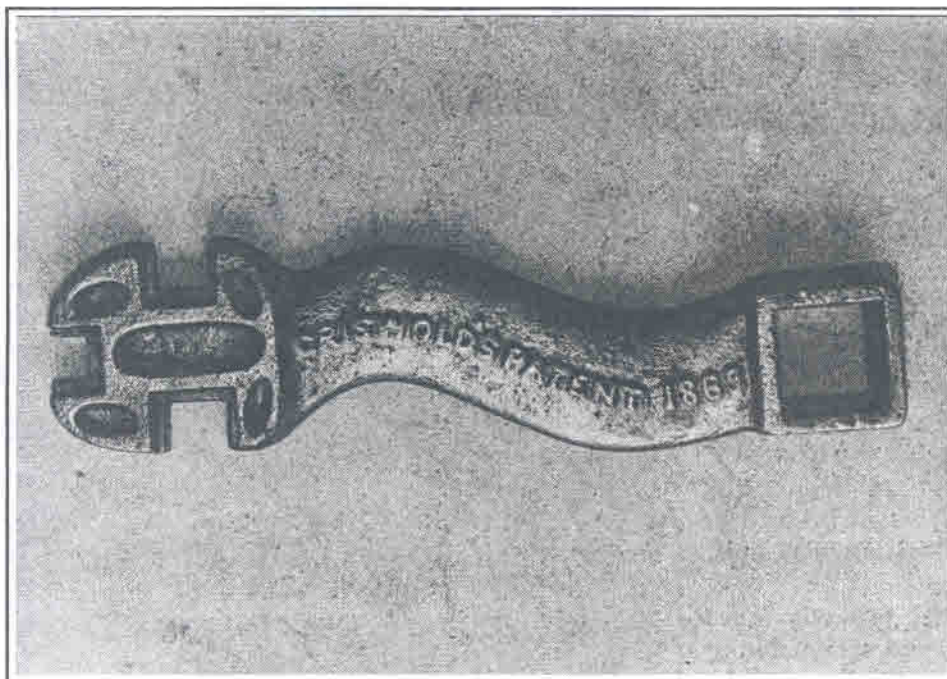
MINIATURE WAFFLE IRON



*Heavy
Metal
News*

MIX and MATCH - A Griswold #5 Oval Roaster Cover fits on a #15 Fish Skillet as discovered by Joel Schiff when he found this "marriage" at Brimfield.

Also, try a #8 Dutch Oven Cover on a Wagner or Lodge Deep Skillet.



GRISWOLD BUGGY WRENCH

As reported in the last issue of K'n C, this Griswold Buggy Wrench was recently acquired by Larry Foxx of Carlisle, PA. The wrench is 10 inches long. The catalog illustration is from an 1865 hardware catalog.

Editor's Note: I know this isn't cookware, but Griswold collectors will be interested in it.

MARKET PRICES

The following items were SOLD at recent markets:

GRISWOLD

ERIE #8 Tea Kettle	\$ 70
Eccentric Kettle	45
#8 American Waffle	25
Early Plett Pan	45
#11 Skillet	40
#14 Skillet	100
#14 Skillet w/bail	300
#14 Skillet w/bail	800
#13 Skillet Lid	1200
#2 Miniature Tea Kettle	
(USE ERIE WARE THE BEST)	105
#8 All-In-One Skillet	280
#8 Dutch Oven	30
#9 Dutch Oven	30
#9 Dutch Oven	60

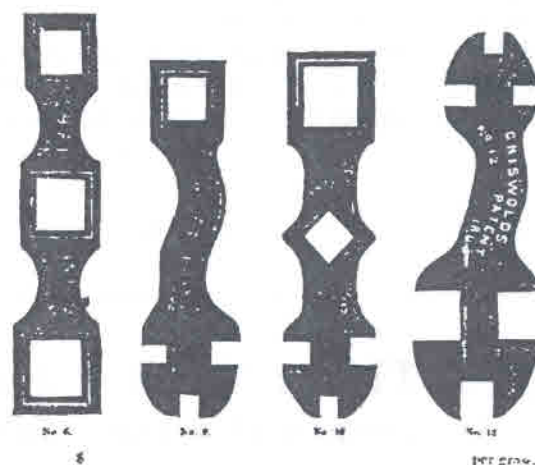
WAGNER

#8 Dutch Oven	\$ 20
Warm-Over-Skillet	50
Sandwich Maker	42
Sq. Chicken Fryer w/lid	80

GRISWOLD'S PATENT COMBINATION DUPLICATE WRENCHES.

The great demand for a Wrench combining durability and adaptation to various sizes of nuts is met by this. It will out-wear several made from malleable iron, and cost but little more, while it has all the capacity of a Screw Wrench.

It is neat, strong, and cheap, and will recommend itself upon trial.



Packed in boxes of 3 dozen each size, or 4 dozen assorted
one dozen each size.....per dozen, 5

Malleable Wrenches.

S. Wrenches, assorted sizes.....per lb. 5

Claw Wrenches, assorted sizes.....per lb. 5

Buggy Wrenches.

No.	1	2	3	4	5	per lb.
Size	1/2	3/4	1	1 1/4	1 1/2	5
No.	6	7	8	9	10	per lb.
Size	1 1/4	1 1/2	1 3/4	2	2 1/4	5

Six Square Buggy Wrenches.

Size	1 1/4	1 1/2	1 3/4	per lb.
				5



The Swap Shop

For Sale: Griswold Hearts Star #18 Waffle Iron w/low ring, very good cond, \$140; Griswold #18 six sec popover pan \$40; Griswold New American #8 Waffle Iron, wood hndls, pat'd May 14 & 21, 1901, \$75; Griswold #262 Crispy Corn or Wheat Stick Pan, \$75; WAGNER Star Juicer, Alum, nice, \$45 Janet A. McAvoy, POB 2161, Wilton, NY 12866, (518) 584-5747 or see me at Booth #0-3 at Madison-Bouckville

★★★★★★★★★★★★★★★★★★★★

For Sale: Griswold - 1 Pt Griswold's Erie Mortar (no Pestal)-\$245; #22 Breadstick, only marking is 954-\$65; #12 Skillet sm logo w/sr-\$68; #8 Skillet Lid, stainless steel w/raised logo on top \$50; #140 Turk Head, pat #635-\$165; 6-#848 Steak Platters, nickel-\$60 ea or \$300 for all; Deep Fat Fryer w/basket \$75; #866 Lamb -\$135; #100 Hearts Star Alum mold-\$195; 2 pt alum Casserole, A 132 w/lid, loaded w/writing-\$65; "0" Skillet, red & ivory, perfect-\$100; #12 Gem Pan, early sq corners, only "12" on one handle-\$125; #18 6 cup muffin pan-\$95; #21 Bread Stick, pat #961-\$75; #28 Wheat & Corn Stick, pat #639-\$195; #8 Gem Pan, pat # 946, cutouts, slant logo-\$125; 4 single serving Casserole Dishes w/lids, pat # 67/67C, red & ivory-\$60 ea, 4 for \$200; #9 Golfball Pan, unmarked except for "9" on one handle-\$75; 2 Qt Casserole w/lid, red & ivory, pat #68.68C-\$65; #3 Patty Mold Set, 2 deep, 2 shallow w/Deep Patty Bowl #72, original bx-\$120; plus Wagner, Filley and Wapak items. Craig Leverenz, 439 Mt. Curve Blvd, St. Paul, MN 55105, (612) 699-1211, eves & weekends are best.

★★★★★★★★★★★★★★★★★★★★

For Sale: Griswold High quality reprint of 1939 catalog, Hotel & Restaurant Equipment. Full of pictures & references, 100% guaranteed, \$22.50 each, includes shipping. **Wanted:** odd or hard to find Griswold, will pay fair or above average price. We also sell & keep items on stock for trades. Richard Miller, RR #2 Box 172, McConnellsburg, PA 17223. Call (717) 485-3412 (evenings only)

★★★★★★★★★★★★★★★★★★★★

Wanted: Griswold - Light Blue Porcelain skillets, lids, roasters, stoves, etc. Sallyu Swanson, 3302 West 11th St., Erie, PA 16505, (814) 838-1866

★★★★★★★★★★★★★★★★★★★★

For Sale or Trade: Wagner - Magnalite Sizzling No. 4341; #8 & 9 Waffle Iron; #1050 Ashtray; #1050 Ashtray, red & blk; #2A Skillet; #6 1056 Skillet; #8 1058 Skillet; Favorite Piqua #8 Waffle Iron; Griswold Lg Block Emb - #3.4.5.6.7.8.9; #34 Plett Pan; #129 Sq Egg; \$11 French Roll; #962 Ableskiver; #10; pat 958 Popover; #22 Breadstick; #750 Ashtray; #2 ERIE Bowl, pat 784; #3 Scotch Bowl; #4 Scotch Bowl, pat 782; #4 ERIE Bowl, pat 782; #908 Long Griddle; #771 Long Griddle; 5 Qt Alum Colonial Teakettle; #10 Skillet, lg blk w/sr; #3 Skillet, blk w/sr; #723 Victor Skillet; #8 Long Griddle; #9 Long Griddle; Griswold Italic/sr; #6, & 8; ERIE: #7,8,9; Italic/Erie; #8,9; Kwik Bake Electric Oven, green; Wagner #855 Toy Pancake Pan; Diamond 10" Adams Co. Dubuque, IA Furnace Dampers, Griswold Round Griddles: #8 & 9 Paul & Bunny Baker, Rd 1, Port Byron, NY 13140

★★★★★★★★★★★★★★★★★★★★

Wanted: No 9 Oval Roaster w/trivett, No 3 Oval Trivett, No 6 round Trivett, No 7 & 11 Wapak Indian Head Skillet, Red Coleman, 2011 W. Washington St., Plant City, FL 33567, (813) 752-6444.

★★★★★★★★★★★★★★★★★★★★

New Griswold Book: 150 pages 5.5" x 8", with Price Guide, \$17.95 plus postage. Send orders to: Snyder's Reference Books, 925 W 4th St, Erie, PA 16507. (814) 452-3140

★★★★★★★★★★★★★★★★★★★★

Wanted: All brands of sausage and corndog cookers in waffle iron style (Dixie-Dog, etc). Paying premium prices for Griswold #14 bail handles skillets, and meat loaf pans with or without lids. Chuck Wafford, 1936 H St., Springfield, OR 97447. Phone (503) 746-9456

★★★★★★★★★★★★★★★★★★★★

Dear Collectors & Dealers: I am doing a study on the 15 Most Wanted Griswold items. Please send me your opinion. List them No. 1 thru No. 15 with No. 1 being your most wanted. I will run a tally and report in the next newsletter. Thank You. Chuck Wafford, 1936 H St., Springfield, OR 97477. (503) 746-9456

★★★★★★★★★★★★★★★★★★★★

YOUR CLASSIFIED HERE - \$2.00
100 word limit including numbers.

Wapak, continued from page 1

- Rust on repros is usually even and tends to be redish orange. Rust on an original is usually uneven, heavier in some areas than others.

- Wear; being pushed in and out of an oven or over the top of a cook surface will polish high spots on the bottom of the piece.

Just one of these factors (other than the cigar shaped handle) may not be sufficient to identify a

repro from an original, but is sure should raise your suspicion. The bottom line is: if you have any doubt, leave it there. Your intuition is probably correct!

Editor's note: I would like to thank Babe Kinnemeyer of Cincinnati, Ohio, for letting me photograph the toy size Wagner and Stover Junior waffle irons displayed at her booth in Brimfield.



Fig. 2 - Fake Griswold "00" advertising skillet, pattern no. 570A, with logo inside.



Fig. 3 - Original Wagner toy size waffle iron. Note the long handle with the metal collar where it attaches to the waffle iron.



Fig. 4 - Original Stover Junior toy size waffle iron. Again, note the handles of this original.

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