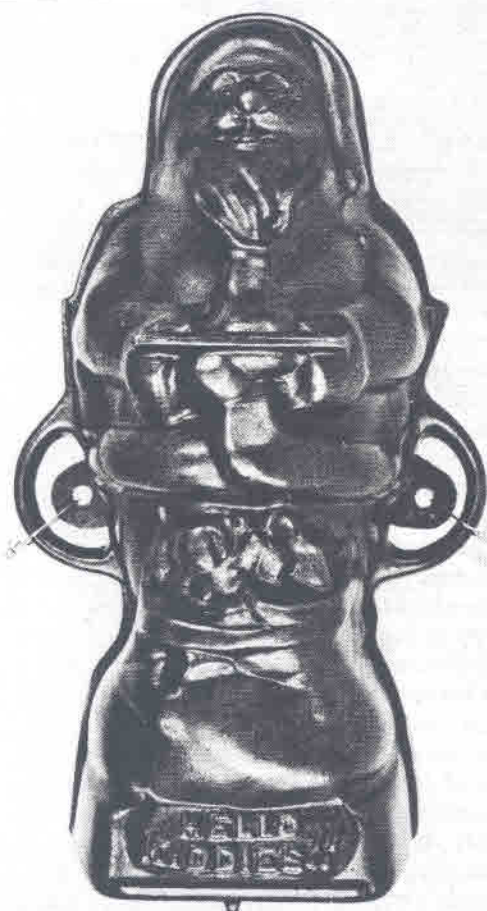




COOKWARE

ENDORSED BY THE GRISWOLD & CAST IRON COOKWARE ASSOC.



Original



Reproduction

HO, HO, HO or BAH HUMBUG?

by David G. Smith

Finding a Griswold Santa Cake Mold can certainly make the adrenaline flow. The Griswold Santa is commanding the very respectable price of about \$550 making it a prime target for reproduction. Reproduction Santas have been advertised in a national trade paper for \$45. That is a nice profit if an unscrupulous seller can market it as an original to some unsuspecting buyer.

Reproduction Santas are fairly easy to recognize, however some are better than others. I have seen what I would call two grades. One is very obvious, a very poor rough and grainy casting. The other requires a little more scrutiny.

The first and most obvious clue is the grainy texture

See Griswold, continued on pages 31 and 32

FROM THE EDITOR —

I have been buying, selling and trading cast iron cookware through the mail and by telephone for several years. It has been a great experience sharing items, information and meeting nice people, although seldom in person. I have spent hundreds of hours on the phone to many of you as is reflected in my monthly phone bill.

Buying through the mail and sending money, sometimes several hundred dollars, to someone you don't know seems risky to say the least. This hobby however, seems to thrive on trust. After having sent several thousand dollars to people I don't know, I have finally had my first bad experience.

In mid-August I received a phone call from a person identifying himself as Spencer Phillips of Mount Morris, Michigan. He stated he had an "O" skillet he wanted to sell, and some other Griswold pieces. The other pieces turned out to be two #13 Griswold Skillets, two #20 Griswold skillets and some others. I thought it seems improbable that all these skillets could be in one place but it certainly is possible. To make a long story short, I agreed to pay him \$350 each for the two #13 skillets. He said they were selling for more than that in Michigan but he needed the money. He wanted payment of \$700 before mailing the skillets. Now, do I send \$700 to a person I don't know? We agreed that I would send him \$350. He would ship the two #13s then I would send him the remaining \$350. Two weeks later the bank forwarded the cancelled check but I hadn't yet received the skillets. About that time I was telling collector and friend, Joel Schiff, of my good fortune of locating two #13s. He replied that he was also negotiating on two #13 Griswold Skillets. Guess who? That's right, but a slight name variation, James Phillips. Four #13 Griswold Skillets in the same location? Probable? No. Possible? What do you think? Joel had mailed Phillips a check for \$100 for a Wapak #4 skillet, which of course he has not received. Joel and I have each filed individual complaints with the State of Michigan Attorney General's Office.

Apparently James Spencer Phillips found our names listed in a buyers' publication, not Kettles 'n Cookware. This does, however, raise some issues. It is important to exchange information, good and bad. This newsletter is the perfect forum to do that. Also, it might be good business to have items purchased from persons you have not previously dealt with, shipped COD. COD charges are minimal and provide protection for both the buyer and the seller.

I received a letter from Craig Leverence with some ideas he had for buying and selling by mail. See excerpts from his letter in *The Melting Pot*.

To wrap up on a positive note: This has been a very challenging and successful year for me. I am lucky to have added a few choice items to my muffin pan collection, Kettles 'n Cookware appears to be off to a strong start. Your support is very encouraging.

The theme for this issue is obviously Christmas, so with that let me wish you and yours a very Merry Christmas and a Happy and Prosperous New Year!



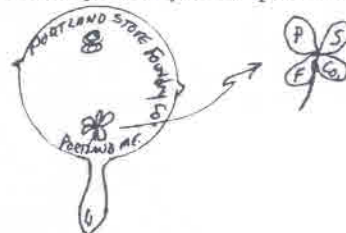
*Happy
Holidays*

Dave



The Melting Pot

Dave: I recently picked an 8" fry pan marked with a Four Leaf Clover on front handle and back side, and "PORTLAND STOVE AND FOUNDRY CO. PORTLAND ME". Can you or someone tell me of its approx. age and value? It's the first one I've seen!! Thank you for your help on this matter. A.C.



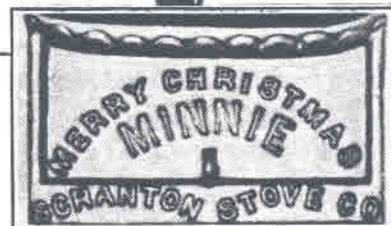
Dear A.C.: I have never seen that mark. It was common for stove companies to also supply holloware to use with their stoves. Because stoves and cast iron cookware are so interrelated I have recently joined the Antique Stove Association. I will pursue information about the Portland Stove Co. In the meantime maybe one of our readers can provide some info. -Ed.

Dave: I had a rather troubling experience recently that maybe should be addressed in the newsletter. I sold a Wagner Wafer Iron, and a Hearts Star Waffle to a fellow in California on approval as I have always done in the past. The bill arrived before the package so he sent me a money order before the arrival of the package. About a week later, I get a letter saying the package had arrived and the wafer iron base had a crack where the handle joins the base. ...There was never mention as to whether the box was damaged or not; but there was plenty of mention about the accusation that I had cheated him. Further, without contacting me, he sold the wafer iron to a friend for \$20 less than he paid me. Needless to say, I wrote him back a very nasty letter which said that I didn't appreciate slander as to a large extent this is a business built on trust. I am and will continue to be brutally honest, but this incident has caused me to change my format - I now require money up front on all transactions. The protocol, it seems to me in situations such as this is painfully obvious, but maybe it would avoid future ugly situations such as this if all these people saw it in print.

If the package arrives damaged: 1) Notify driver immediately, 2) Call local office for forms as to how to proceed, 3) Save box & packing materials, 4) Save UPS receipt that I send to everyone with the bill, 5) NOTIFY THE SENDER OF THE PROBLEM!!

If the package arrives undamaged: 1) Notify sender as the two of you have an obligation to work out your differences between yourselves. Thanks Dave - keep up the good work. Craig

Dear Craig: Thanks for your insight and for your good advice. I am going to develop a form for the buyers response for shipments I make. -Ed.



MERRY CHRISTMAS MINNIE

Many collectors of cast iron cookware are also interested in stoves, being they are so interrelated. Many broilers and pit bottom kettles were designed to fit certain stoves. Tabs on the bottom of some waffle iron bases fit in stove openings to keep the ring from sliding around.

Bill Roberts of Brownsville, Texas, submitted these photos of a toy stove with a cast name plate "MERRY CHRISTMAS MINNIE." The toy stove is 8.5 inches high, 10.5 inches wide, and 13.75 inches long. It is unique in that it has three legs. All doors and vents are functional. The name plate indicates it was made by the Scranton

Stove Co. This stove is identical, however, to a toy stove manufactured by the

Rathbone Stove Works of Albany, New York. Note that the toy stove also has a kettle, griddle, and a cover lifter. An ad in a 1913 Southard Robertson Co. Trade Catalog advertises the Rathbone Stove, called "Little Eva," comes equipped with these pieces. Perhaps different name plates were cast to individualize these toy stoves. The "Merry Christmas" would certainly suggest that.



WAGNER

CAST
ALUMINUM
WARE

for

Christmas

An Xmas Suggestion
This beautiful Colonial Paul Revere Sauce Pan (2 pints)
Polished Rubberoid Handle—a gift that combines beauty with usefulness.



Sent prepaid for \$2.00 where we have no dealer.

Nothing better typifies the everlasting spirit of the Christmas season than Wagner Cast Aluminum—the "Sterling" of the kitchen. Its purity, its cleanliness, its beauty of form and silvery sheen make it the ideal gift.

Every utensil is cast (not stamped or spun) in one solid, seamless piece. It neither chips nor warps. Acids do not discolor it. Its worth becomes more evident with the passing of the years.

The name WAGNER cast in the bottom of every piece is your guarantee.

THE WAGNER MANUFACTURING CO.
Department 43 SIDNEY, OHIO



This advertisement was published in the December 1917 issue of THE GRIDDLE, a bimonthly bulletin for distribution to retail dealers of Wagner Ware. Wagner was really promoting aluminum ware in this era.







This 77 page reprint of an early Griswold Catalog illustrates many items the average and advanced collector alike were unaware that Griswold produced. Add this excellent reference to your library.

\$25.00 includes postage from:

C.F. McClendon
Box 1063
Weirsdale, FL 32695

After talking with the printer of KnC, I can offer you an even better deal!

Your Business Card or two inch Display Ad, camera ready\$8.00

Larger Ads\$8.00
plus \$2.50 per inch or fraction thereof over 2 inches.

Ad with photo\$6.00 extra



Griswold & Cast Iron Cookware Association

The end of this historic (the birth of our association) year of 1992 is drawing to a close and with it our '92 membership. Yes, it is time to pay our 1993 members dues (\$5.00 per member - exception; new members joining on/or after November 1st will receive 1993 memberships).

Make checks payable to: "GRISWOLD & CICA."

Mail to: Grant Windsor
P.O. Box 3613
Richmond, VA 23235

The second annual meeting has been setup:

Date: Saturday, April 3, 1993

City: Erie, PA

Place: Holiday Inn South

The entire affair will take place in the Holiday Inn; Swap Meet, Business Meeting and Dinner.

The Holiday Inn has reserved rooms for us at a special rate of \$58 per room. It will be the responsibility of each of you to make your room reservations at Holiday Inn or elsewhere, if you choose.

The price and all other relevant information will be forthcoming in early February 1993.

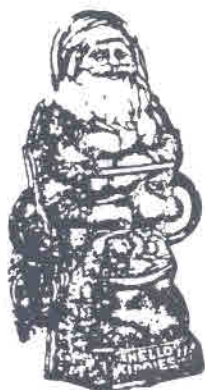
Sue and I wish you and yours a safe and joyous holiday and prosperous new year. ---And--- may your stockings be filled with Griswold.

Be "seeing" you next year.

Larry



FOR SALE: Griswold "Classic #3" Parlor Stove, \$3,000 or will trade for unusual Griswold. Joe & Joan Baldini, (814) 459-2503 (days); (814) 868-1316 (nights).



GRISWOLD *Pre-seasoned* SANTA CLAUS CAKE MOLD



For baking delicious cakes and ginger bread ANYTIME and particularly appropriate for Christmas.

Here's how to prepare them for use and a few tested recipes.

Wash mold, scour inside and outside - rinse, wipe and dry on hot stove. Apply good coating of fresh fat - suet may be used - to both inside and outside of molds. Keep molds well warmed thru for half an hour or more. WIPE grease out CLEAN, and mold is ready for use.



Heavy Metal News

The article about the Griswolds Patent Buggy Wrench in the August issue of KnC sparked a little controversy. A couple respondents felt that the Griswolds Patent Wrench was not patented or made by Griswold. Your KnC publisher researched the wrench. The wrench was designed and patented March 10, 1863 by Geroge W. Griswold of Logansport, Indiana. It was granted patent no. 37,865. Is George W. Griswold one of the Erie Griswolds? I'll leave that up to the genealogists to determine.

It is reported that a collector in Newtown, PA, purchased a #10 Dutch Oven for \$20. The cover was cracked and the oven was a mess but he figured he could clean up the oven and use it without the cover. There was a considerable amount of crud inside, so much in fact, when he cleaned it, low and behold, he discovered a Griswold #3 skillet buried in the crud. Now that's crud.

TO BAKE CAKE

When batter is ready, grease mold with butter or any preferred fat, sift small film of flour over interior of molds. Fill top mold to parting line, where molds join. Placing a meat skewer through the body will support this part of the cake. Put bottom mold in place. Bake in preheated moderate oven about 45 minutes, on grate in middle oven. Set mold on cookie sheet or any flat surface so mold rests level on oven grate. Remove top mold carefully and test with straw if doubtful, but when nicely browned cake is done. Let cool in lower mold.

Recipes

CHRISTMAS CAKE WITH DATES AND NUTS

1½ Cups Chopped Dates	1½ Teaspoons Vanilla
1½ Cups Boiling Water	2½ Cups Flour
1½ Cups Sugar	½ Teaspoon Salt
½ Cup Butter	1½ Teaspoons Soda
2 Eggs	½ Cup Chopped Nuts

Mix dates with boiling water and cool to lukewarm. Cream butter and sugar. Add eggs and vanilla and beat well. Combine with date mixture. Add flour sifted with salt and soda. Beat well. Add nut meats. Bake in well greased and lightly floured Santa Claus mold twenty-five minutes on face, then twenty minutes on back, in moderate oven. Iced or plain as preferred.

SANTA CLAUS SPICE CAKE

½ Cup Shortening	2 Tsp. Cinnamon
2 Cups Brown Sugar	1 Teaspoon Allspice
2 Eggs	½ Teaspoon Cloves
1 Cup Sour Milk	1 Teaspoon Nutmeg
2½ Cups Pastry Flour	1 Teaspoon Soda

Cream shortening, and add sugar gradually while creaming. Work smooth all lumps. Add well beaten eggs and beat well. Sift together dry ingredients and add to mixture alternately with sour milk. Bake in well greased and lightly floured Santa Claus mold 25 minutes on face side, then 20 minutes on the back in moderate oven. Frost with any desired icing.

ICINGS FOR SANTA CLAUS CAKE

2½ Cups Granulated Sugar	½ Cup Water
½ Cup Lgt. Corn Syrup	2 Egg Whites
1½ Teaspoons Vanilla	

Boil sugar, syrup and water to soft ball stage. Pour slowly over stiffly beaten egg whites. Beat constantly. Add the vanilla and beat until almost cold and stiff enough to hold shape.

(This icing may be kept in a covered jar for a week. If necessary, use boiling water to soften.)

For Chocolate Icing, add to the above 4 squares of bitter chocolate which has been melted. You can add the chocolate anytime after the hot syrup has been poured over the egg whites.

For red icing, take part of white icing and add vegetable coloring. If needed, add powdered sugar for proper consistency.

Use one half of either mold for Puddings, Jelly Molds, Ice Cream, etc.

Copied from an original recipe card packaged
with a Griswold Santa Cake Mold.
You might like to try it for the holidays!



Figure 1: The Griswold Santa has a tongue.



Figure 2: The Reproduction Santa does not have a tongue. Also note lack of detail.

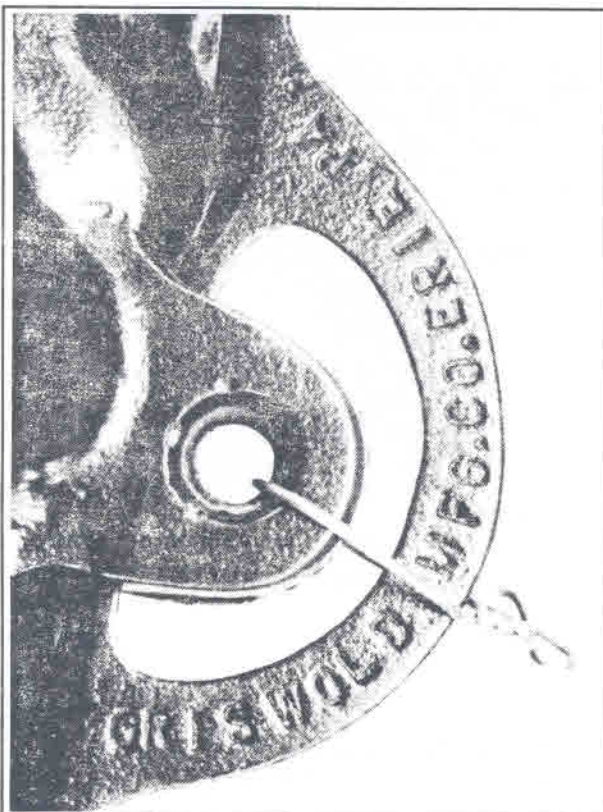


Figure 3: Lettering of the original leave an even margin.



Figure 4: Lettering on the repro are uneven and poorly aligned.

Ho, Ho, Ho, continued from front cover

of the casting of the repro. The original has typical Griswold detail and patina (smoothness); Lines are crisp. This difference may be difficult to determine if the mold is rusty or covered with burned on grease. Rust however could be a key. Rust on a repro is typically orange and even. Rust on an original will be uneven, darker and thicker in some areas than in others.

Another significant difference is the tongue. The original has a tongue (fig. 1), the repro does not (fig. 2).

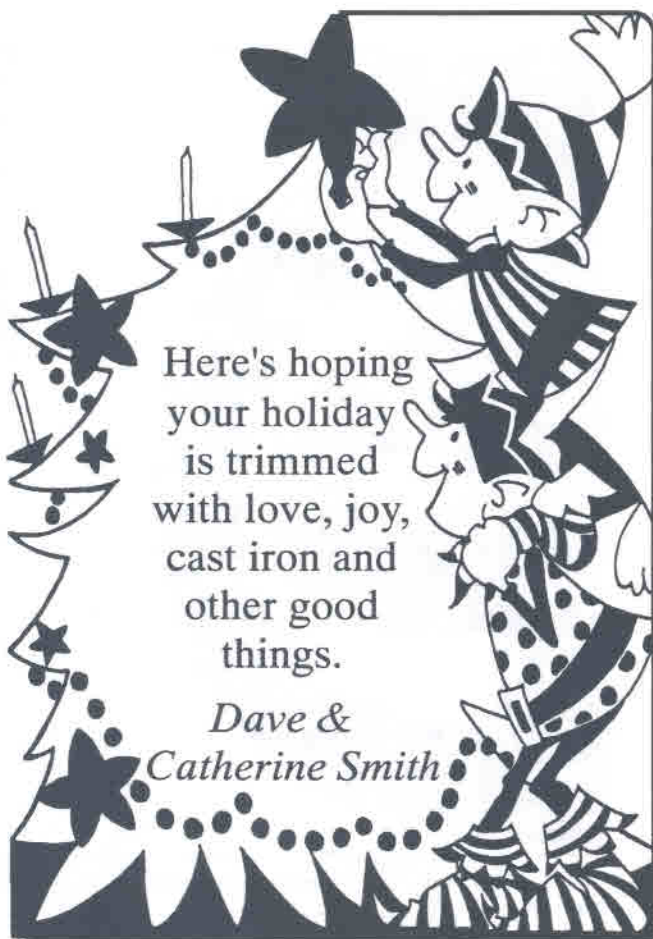
The lettering on the handles of the original is small enough to leave a margin above and below. The letters are evenly spaced with the exception of the "GR" in Griswold, which appears crowded (fig. 3). This is typical in the original. Note how the lettering of the repro (fig. 4) seems to run out of space. Also note how the upper and lower margin are not even.

A subtle but important characteristic of the Griswold Santa is what appears to be a flaw running up the side of the toy bag (fig. 5). Some are more distinct than others, but I have never seen an original without one. The repro lacks detail therefore it does not have this flaw.

Knowing these details should help you in determining whether the Santa is an original or repro. If there is any doubt, leave it! Another time will come.



Figure 5: The Original Griswold Santa has what appears to be a molding flaw, however so slight. The repro does not.



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