

# KETTLES 'n COOKWARE®

NOW IN ITS 9TH YEAR OF PUBLICATION

## Griswold Skeleton Grates

By David G. Smith

In today's climate of increased heating costs, and the push toward fuel conservation, we sometimes feel we are entering into a new era. Increased fuel cost in itself seems to necessitate conservation and reduced use.

Never before have we been under so much pressure to reduce energy consumption and minimize waste. But, is this something new? I guess not.

We, as a society, have become wasteful, mainly because of our affluence.

There was a time, however, when we didn't have as much wealth as today. This is reflected by an advertisement program once used by the Griswold Manufacturing Company to promote their Skeleton Grates for use on natural gas, gasoline or vapor stoves.

When cooking stoves advanced from wood and coal, initially only the fuel supply was changed - the configuration of the stove top remained the same (fig. 1).

Gas burners were placed under the solid lids of the cook top.

Originally, when using wood or coal as fuel, the solid lids were removed for direct heat from the fire box, thus increasing heat to the bottom of the cooking utensil.

About 1920, the Griswold Manufacturing Company developed what they called a Skeleton Grate (fig. 2-pg. 4)



Figure 1 - Griswold's Gas Range from Catalogue No. 45, 1910.

which was intended to replace the solid lid on the new, or converted cooking stoves. They were available in nine sizes, from size 7 through size 9, in quarter inch (Continued on Page 4)

# From The Editor

My new computer is now connected to cable. My new e-mail address is: **dgspanman@adelphia.net**.

Whew, has this been some winter! We have had record snow up to now - 96 inches in December and a total of 159 so far. I have been on the roof four times chopping ice and shoveling snow. Enough already!!

Renewals to *KnC* have been early and strong. I guess I have done something right. Thank you!

You still have time to submit your photos for the "How You Display Your Iron" feature in the next issue. Please send them in soon.

It would be nice to think the G&CICA hierarchy is getting their act together and finally looking at what the members really want, as professed in the recent issue of their newsletter. However as you read through it, one has to wonder.

For example, the President's message: *"I have recently been criticized for my committee appointments...we cannot continually call on the same people to do all of the work of the organization...We need your help."* Oh no! One member and executive board member is on five, yes five, committees! Also take a look at the willing and active committee members that were dumped in the past year. They don't want to talk about those.

Another example, the editorial: *"the pros & cons of all proposals must be presented to all members in an open forum... the Pan Handler serves that purpose admirably... Based on past performance I hope most members could agree that it is the ideal tool whereby both sides of any issue can be objectively reported without undue bias."* Undue bias? Have I been missing something?

*"Notification of election of officers or other pending issues would be sent out by "The Pan Handler" with essential details...ballots would be mailed to all voting members and a deadline would be set by the association... members would mail their completed ballots to an independent accounting firm..."* Whoa!! Last year \$2,500 was appropriated for an attorney to assure the constitution complies with the State of Pennsylvania, as if the State of Pennsylvania really cares. Now we have to hire an independent accounting firm to run the elections? This is totally ridiculous!

*"All issues requiring decision by the membership would be approached in a similar manner. Thus a Universal Ballot... Constitutional changes or By-Law changes (Major Issues) brought up at a National Convention could still be voted on but would not be enacted until passed by the entire national G&CICA membership. Such passage at an Annual Convention would be in effect a recommendation of the convention but not binding..."*

Issues cannot be decided without debate. The whole purpose of debate is for exchange of information, modification and joining of ideas and proposals, ultimately to hammer out an agreement, and passed by

the majority. Head-to-head, face-to-face debate is required to accomplish this. Mail voting on issues will not work to the best interest of the membership, and should not be allowed.

*"Minor issues such as voting donations to Make-a-Wish, etc. would not require a national vote."* What really are minor issues? I guess it is up to "Interpretation," the catch-all the present administration uses to circumvent membership votes or the Constitution & By-Laws issues.

The coup de grace is expanding the services by the *Pan Handler*. For example, *"Would you like Letters to the Editor?"* By gosh, maybe things are turning around. That sure is a reversal of the "That is not my cup of tea" response when the membership was told many months ago that Letters to the Editor would not be accepted. Maybe there is light at the end of the tunnel!

Then there is the survey - the questions are loaded; to answer "NO" makes you against the issue "as presented" (with total lack of details). An answer of yes, gives them carte blanche to do whatever they want.

I would like to believe that the G&CICA hierarchy are changing directions - but...

Keep the Faith.

- Dave

## Most unusual uses for Cast Iron Cookware...



...Ray and Kay Johnston report seeing a Dutch oven being used for flowers over a grave.

What is the most unusual use you have seen? Submit it to *KnC*.

## KETTLES 'n COOKWARE ADVERTISING

Rates are \$2.50 per column inch (or fraction thereof)  
Minimum \$5.00 (Column Width: 3.5")

Your Business Card or

2" Display Ad ..... \$ 5.00

1/4 Page ..... \$ 12.00

1/2 Page ..... \$ 22.00

Ads with Photo ..... \$ 6.00 extra

Rates are for Camera-Ready Copy

Questions? Call *KnC* at (716) 532-5154





## The Melting Pot

*I just have to begin with a couple of letters received regarding the new Book of Wagner & Griswold. The new book has been VERY well received. Thank you for all your support and compliments. As you can see, however, you can't please everyone.*

Dave: Your new book arrived yesterday and is a wonderful addition of information that I thoroughly enjoy...hats off again to another fine job of editing and printing...!

Hi Dave: Got the new book, it is just wonderful. I have already spent hours looking it over and reading. Once again, this is sure to become the standard for collectors and others in the business. You can surely be proud of this effort. There is so much new information that I will spend many hours this winter reading over and over. I know this was a long arduous task for you and I wanted to say thank you, from those of us who wouldn't know where to start on a project like this.

Dave: Do you have a return policy on your book? I received my new book yesterday and was truly disappointed with the contents. I collect only Griswold (and you butchered that section), so I don't care about Wagner, Martin, Lodge, Vollrath & Excelsior. I await your reply before I alert my collector friends.

*We have had some feedback that people expected the new book (the red book) to be a combination of the blue book and the new one. Obviously that is not the case. The new Book of Wagner & Griswold (the red book) contains all new material not in the blue book. That includes 225 pieces of Griswold, and 350 pieces of Wagner NOT in the blue book. Combining the two books would be nice. That would become a book of about 600 pages, and would cost in the \$70 range. With that being the case, you would have to spend that \$70 to get the additional information provided in the red book. Maybe some time in the future combining the two books into one reference might be considered. I guess that will be up to the publisher. -ed.*

Hi Dave: After reading your Waterman article in the recent newsletter I wanted to pass on to you a bit of information: I used to have two Favorite No. 4 popover pans which are just like the No. 10 Griswold. Both were in excellent condition and very fine castings; just as nice as Griswold. However, they were slightly smaller (about 1/8" if I remember). One of them had a faint but very detailed GRISWOLD on the middle cup and a 948 on the cup below. The other had no such visible markings. It was my thought that Favorite had used a Griswold popover

pan as a pattern (or to make a pattern) for their pan.

The Favorite No. 1 gem pan, fig. 5 and 6, page 63, KnC might have been (probably was) copied from the Griswold pan. Comparing the size to a Griswold would tell if it was copied from a Griswold pan or if a Griswold pattern were used directly to make the pan. Highly unlikely that Griswold made it for Favorite.

Yes, I think the No. 6 pan shown is a Griswold and, no, Favorite did not make a No. 6. Small differences in the "NO" or "No.", etc. would be consistent with Griswold's inconsistencies in marking their pans. Up through the block TM or maybe the sm. TM it seems that every Griswold piece produced from a different pattern was an individual and had some few minor details that were different from another pattern to make the same piece. This is especially true for the ERIE skillets where there appear to be a huge number of variations even in the same size and series of pans.

I have been making a listing of Griswold skillet pattern number letters and, so far, have quite a few and it is interesting to see how many different patterns that Griswold had for such common pans as a No. 8 lg. TM skillet. I have seen all the letters of the alphabet except for E, I, O, Q, U, V and Y. I would expect that some or all of these will eventually show up. Where this research will lead I do not know but it is interesting. -SS

*SS: Thank you for your observations and comments. Perhaps these will generate even more feedback. -ed.*

Dear Dave: I'm sure everyone who tramps around the flea markets and antique malls has a favorite find. I am enclosing some niceties of mine. The tag on it said "false teeth holder" but I believe it was probably a false teeth mold. It would be interesting to know more about it. The second piece has holes on the up side and rise 1/8". There is an extra lip on the top of the inside which I think may have been for a lid. Thanks. It is marked Pat., Feb. 26 1878. -ES



(Continued on Page 8)

**~Thought for the Month~**  
**A fool and his ego**  
**never part.**

## Griswold Skeleton Grates

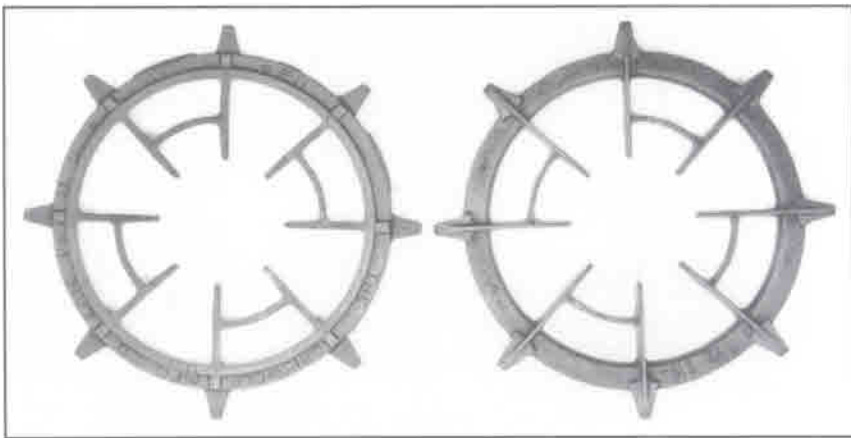
(Continued from Front Cover)

graduations. They were lauded as "much gas is saved and efficiency will be increased approximately 400%. A neat, substantial grate will soon pay for itself in fuel saved."

I guess we are not the first generation

(Continued on Page 5)

Figure 2



TRADE MARK  
Reg. U. S. Pat. Off.

## GRISWOLD SKELETON GRATES

Used on top of gas, gasoline or oil stoves.

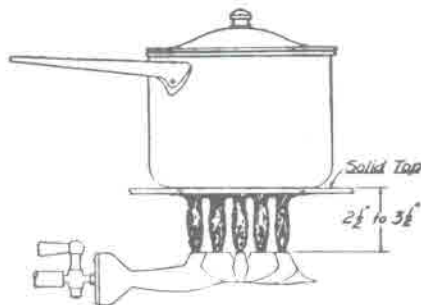
**CUT FUEL BILLS IN TWO**

and greatly increase your cooking efficiency.



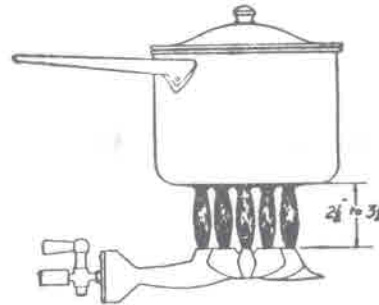
TRADE MARK  
Reg. U. S. Pat. Off.

### RIGHT AND WRONG USE OF NATURAL GAS



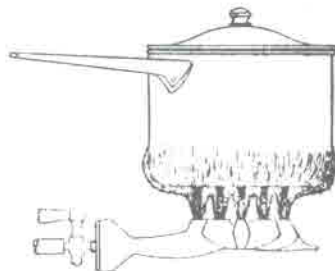
**WRONG**

Heat wasted by using solid lid.  
No service with low pressure.



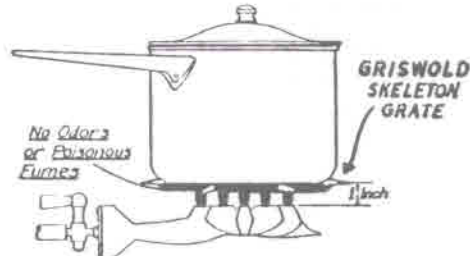
**WRONG**

Burner too far from cooking utensil.  
No service with low pressure.



**WRONG**

Gas turned too high.  
Odors, poisonous fumes,  
waste of gas.



**CORRECT**

Cooking utensil on Griswold grate, one  
inch above burner, with flame just reach-  
ing bottom of utensil. — Good service  
with low pressure.

If solid Tops of Stove are replaced with Griswold Skeleton Grates, and Burners raised, much gas is saved and the efficiency will be increased approximately 400%.

**WE SELL THEM**



## Griswold Skeleton Grates

(Continued from Page 4)

or society to be concerned with fuel (cost) conservation. The Skeleton Grates may look very insignificant on tables or in boxes at flea markets or auctions. However, flip it over – it may be marked "Griswold" on the bottom.



TRADE MARK  
Reg. U. S. Pat. Off.

## GRISWOLD SKELETON GRATES BETTER SERVICE WITH LESS GAS



TRADE MARK  
Reg. U. S. Pat. Off.



TOP VIEW



BOTTOM VIEW

Size	For Actual Diameter of Stove Opening	Packed in Crate	Gross Weight Lbs.
7	7 inches	36	40
7 1/4	7 1/4 "	36	41
7 1/2	7 1/2 "	36	42
7 3/4	7 3/4 "	36	43
8	8 "	36	45
8 1/4	8 1/4 "	36	46
8 1/2	8 1/2 "	36	48
8 3/4	8 3/4 "	36	49
9	9 "	36	50

NOTE – THESE GRATES ARE ADAPTED FOR NATURAL OR MANUFACTURED GAS, GASOLINE OR OIL STOVES.

### HINTS FOR THE HOUSEWIFE

DO NOT LIGHT GAS UNTIL READY TO BEGIN COOKING. Turn it out as soon as cooking is finished.

KEEP BURNERS CLEAN. It is impossible to cook economically with dirty burners.

USE UTENSILS WITH BOTTOM DIAMETER SOMEWHAT LARGER THAN THE BURNER. It is not economical to use a cooking utensil of smaller, or even of the same diameter as the burner, because too large a proportion of the heat is lost in the air.

PUT THE UTENSIL WITH CONTENTS TO BE HEATED NEAR THE BURNER. A distance of one inch will be found satisfactory for general cooking.

DO NOT USE LARGE FLAME. The gas should be regulated so that flame will just reach bottom of cooking utensil.

KEEP COOKING UTENSIL COVERED. Gas can be saved by using covered utensils in cooking vegetables and cereals, and in frying. Covers should be used in all cooking operations except where it is desired to evaporate water from the food.

DO NOT PERMIT A DRAFT TO STRIKE THE FLAME and deflect it from the cooking utensil.

USE GRISWOLD SKELETON GRATES TO SUPPORT UTENSILS ABOVE BURNERS. This grate is especially designed to utilize every heat unit in fuel consumed. The prongs or ribs, on under side of grate are tapered down in a "V" shape which splits the flame, allowing full amount of heat to strike cooking utensil directly. The lugs or rests are beveled down so that cooking utensils can be easily moved from top of stove to top of grate without lifting. A neat, substantial grate which will soon pay for itself in fuel saved.

MANUFACTURED BY  
**THE GRISWOLD MFG. CO.**  
ERIE, PA., U. S. A.

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



# The Swap Shop

## KEY:

p/n	=	pattern number
w/	=	with
SR	=	Smoke Ring
HR	=	Heat Ring
ISHR	=	Inside Heat Ring
TM	=	Trade Mark
btm	=	bottom
EPU	=	Erie, Pa. USA
var	=	variation
emb	=	emblem
mkd	=	marked

**FAVORITE WANTED:** Wood Handle Skillets No. 5 & 10; Wood handle Griddles No. 8; Favorite-Miami Skillets No. 9 nickel; No. 7 porcelain finish; Yankee Bowl No. 2, 3, & 5; French Bowl No. 5 Most Bulged pots. Dave Schultz, 3508 Allston St., Anderson, SC 29624. Ph 864-296-3747. e-mail dschultz@carol.net.

**GRISWOLD FOR SALE:** #2700 Wheat Stick pan \$335; One Set of Finger Hinge French Waffle Paddles w/Wood Handles - No pattern numbers \$95; #3 Low Smooth Skillet Cover (deplated) on small TM Late handle Skillet \$395; Brown Wood Skillet Display rack \$395; #8 aluminum Wood Handle Griddle, Block TM \$15; #8 Pressed Aluminum Dutch Oven Trivet \$10. **WAGNER FOR SALE:** #0 Tea Kettle Stylized logo \$100; #0 Skillet marked "WAGNER" \$55; #0 Bailed Griddle, stylized logo \$100; #4342 Large Magnalite Sizzling Platter w/ Original oak handles \$25. **MISCELLANEOUS FOR SALE:** Ober #1 Toy Flat Iron \$150. WE ARE ALWAYS INTERESTED IN IRON WOOD HANDLE SKILLETS AND GRIDDLES BY ANY MAJOR MANUFACTURER. All "for sale" pieces are of black iron unless otherwise noted. Buyer pays postage and insurance. SATISFACTION GUARANTEED. Contact PAT OR GRANT WINDSOR, P.O. Box 72606, Richmond, VA 23235-8017. (804) 320-0386.

**GRISWOLD FOR SALE:** #2 Slant EPU S/R Skillet \$500; Skillet Grill \$125; '0' Nickel plated Skillet \$65; #3 Low dome Chrome Skillet Cover & Skillet \$275; #5 high dome Lid \$90; #16 Roll Pan 4425; #7 Finger Hinge Waffle Iron \$90; #7 Low Lettered Skillet Cover & Block HR Skillet \$115; #15 Oval Fish Skillet & Cover \$875; #2 Block smooth btm Skillet \$350. **WAGNER & MISC:** Cheese Slicer c/n 300 \$60; Unmarked 425 Jelly Mold \$45; Q solid 5-cup Popover Pan c/n 1335 \$45; Reid's Gem pan, dated 1870 \$100; Portland Stove Ashtray \$60; Tea Size Cornstick c/n 317 "Mint Nickel" \$35; Enterprise

No. 33 Ice Shredder \$45; Stover Cast Aluminum Ice Cube Crusher 420; Sheppard Hdwe. #7 Gem pan \$80. Call Dave at 814-899-7926.

**WAGNER FOR TRADE:** No. 10 and No. 11 Pie Logo Skillets available towards a #12 or #2 Pie logo skillet; **GRISWOLD WANTED:** 5 1/2 Griswold's/Erie Sad Iron (diamond style) plus Sad Iron handles No. 1310, 2951, and others. **Muffin Pans:** No. 3 Gem pan var 2; No. 10 Popover var 1; No. 16 Roll var 2; No. 22 Corn stick var 8; No. 33 Monk Pan Andresen var 1; Less common porcelainized pans. Contact A. Stone, Box 500, Honeoye, NY 14471 (716) 229-2700.

**COMPLETE COLLECTION FOR SALE:** Griswold iron: 392 pieces; Griswold Aluminum: 89 pieces; Wagner iron: 155 pieces; Wagner Aluminum: 40 pieces; Favorite: 37 pieces; Wapak: 17 pieces; Odds-Other: 89 pieces. Would like to sell complete collection as a whole. Irv Wagneschur, 772 Pulaski Hwy., Bear, DE 19701-5200 (302) 324-1222.

**KnC Classifieds are FREE**  
up to 150 words and numbers

**GRISWOLD FOR TRADE:** Hammered - All Mint: #5 Skillet w/Lid #2015/2095; #8 Chicken Fryer w/Lid #2028/2098; #8 Waffle Iron #s 773, 171, 172; #8 Double Skillet #s 2008, 2040; #8 Dutch oven w/Lid 7 rivet #s 2058, 2098, 206; #9 Griddle #2039; **ALSO:** #4 #702 smooth, mint; lamb cake pan #s 866/921/922; #18 heart & star low base waffle iron (have both big star & little star) #s 913/919/920. I NEED: Hammered #3 w/Lid #s 2013, 2093; small "Ole Lace Trivet #1738; small eagle trivet #1736 or 1908; small grape trivet #s 1737 or 1909; small family tree trivet #s 1735 or 1907; #3 and #4 Oval roaster w/lid trivet, full top writing; #4 Lid, plain & button logo; #13 Low top writing; #20. **WAGNER WANTED:** 31500, 1510 cake pan. Roger Lee Scott, 5592 Greensboro Rd., Ridgeway, VA 24248 (540) 956-1076, (after 1900 hours) e-mail: jscott@kimbanet.com.

**GRISWOLD FOR SALE:** #11 Tite Top Dutch oven \$295 #273 corn stick, red 7 cream \$100; #6 Gem pan var 4 #175; #107 Skillet Griddle, slant logo \$115; #14 Round Bailed Griddle, block logo \$75; #5 hinged skillet & lid, smooth top \$125; #5 Top Logo Lid, plated \$135; #12 Low dome smooth top Skillet Lid \$110; #3 Cliff Cornell Skillet \$300; Slikket Grill p/n 299 \$100; Colonial Smoking Set (3 pcs.) \$195. **WAGNER FOR SALE:** #3

(Continued on Page 7)



# Repro Alert

## Griswold Match Safe

Arnold Rauscher submitted this bogus Griswold Match Safe. Measurements are: 6 1/8" top to bottom and 3 3/4" wide. There is absolutely no known record that Griswold ever made such a Match Safe. Also note the shiny plated screw holding the front to the back, and the crude style of the word "Griswold." Caveat Emptor!



## The Swap Shop

(Continued from Page 6)

Oval Tite top Baster \$175; Deep Fat Fryer & Lid p/n 1265 \$150; Vienna roll pan, solid frame #1331 \$110; Double Skillet #1402 \$80. **VOLLRATH:** #6 Dutch Oven #35 \$95; **REID'S PAN** \$175. **GRISWOLD WANTED:** #6 fully marked Victor Skillet; #8 Unhinged hammered skillet p/n 2008; #6 aluminum Dutch ovens. Shipping is extra. Larry & Diane Menzel, 807 Circle Dr., Buffalo, MO 55313 (716) 682-3883.

\*\*\*\*\*  
**GRISWOLD FOR SALE:** Griswold Santa Mold. Near Mint and barely perceptible flaw in the Toy Sack. Very nice, \$550; Griswold Classic Ice Shave, \$85; No. 3 Flat Bottom Scotch Bowl, Slant Emblem, \$90; No. 2 Regular Scotch Bowl, Slant Emblem, \$55; No. 6 Tite Top Dutch Oven, has cooking build up on the bottom. Will clean, excellent, no cracks, chips or pitting, \$260; Griswold Bundt Cake Pan Excellent, \$765; Frank Hays/Griswold bundt pan, \$345. **WAGNER FOR SALE:** Wagner Wafer Iron, needs light cleaning only, \$120; Letter F Golf Ball Pan, marked Wagner Ware and F. \$70; Letter C Turk Muffin, marked C, \$95. **LOOKING FOR:** Fireplace Tilter Tea Kettles. Vintage Bread Loaf Pans, Marked or Unmarked, 3 cup Waterman Muffin Pans. Waffle Irons with Unusual Patterns. UPS Shipping is extra. Robert Karle, 344 RT.147, Middlefield, CT 06455, Phone 860-349-1212, best time 7-8 PM eastern time. E-mail bkarle@prodigy.net.

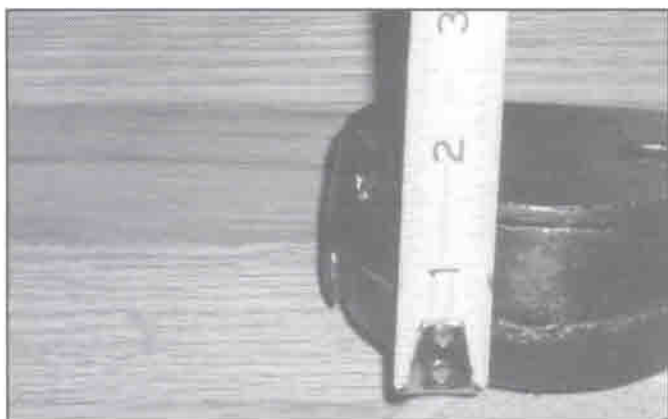
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**DEADLINE FOR NEXT ISSUE**

March 15, 2001



## The Melting Pot

(Continued from Page 3)



ES: You are right. Sometimes I stray off the cookware trail for some interesting piece. This one sure is a novelty. Being it was from Buffalo, New York, perhaps I can find out more about it some time.



This piece was patented as a Meat Broiler by John McConnell of Cleveland, Ohio. You can also find this piece in a square design. It was not uncommon that a domed tin cover would be used on broilers. -ed.

Dave: After looking at an advertisement for sale on E-Bay for Griswold and noticing it had a sentence about the vaporization process for rust proofing, it got me thinking. I was kicking about the library reference section and noticed the chemical formulary set of books and the

first one I pulled from the middle of the shelf (and the only one) showed the following: Vapor-Phase Corrosion Inhibitor - Morpholine nitrite or 2-amino-butane nitrite are vaporized or sprayed alone or in solution to give protection. Might this be what they used? And might this also be what gave the older iron its really black properties? This book was published in 1951. Just though I would pass this information on and maybe some of our members who are retired scientists or metallurgists would know or be able to figure it out. -KA

KA: It sounds like a dangerous method to me and certainly not one that would be used for cookware. Nothing beats the good old lard for a nice black finish. -ed.

David: A friend of mine picked up a Favorite Piqua skillet with the words MIAMI on the back. He is wondering what the MIAMI means as the factory was in Ohio. I couldn't answer him. Do you know? Thanks in advance. -LG

LG: The Favorite Stove Company was located in Piqua, Miami County, Ohio. Miami skillets were their secondary line, like Oneta was to Wapak, Victor was to Griswold, and National to Wagner. -ed.

David: I just got through poring through my copy of Linda Campbell Franklin's "Kitchen Collectibles" book and couldn't find anything on an item I just found at an estate sale, in case you are able to provide me with any information on it. I would love to know a little more about the item which is marked "the Canton Cake Griddle," "Canton Cake Griddle Co.," "Canton O Pat'd APR 28, 1896." This item opens like a waffle iron in that it is hinged with a top and bottom and a wire & wood handle front and center. It measures 13 3/4 inches wide and 5 1/4 inches deep and is rectangular in shape. This is in extremely good condition. When the lid is lifted, it can be laid out with top and bottom laying even on a flat surface. It appears it was meant to be filled with some kind of batter. The top half has 3 squares on the inside that would press into whatever is grilled in it. The squares are deeper in the back than the front. I thought it might help to have reference that gives some information about it. I am curious what it was intended to cook - the 3 inside square molds would press into a sandwich too much and would prevent it from grilling on the top. -RL

RL: You have a Flop Griddle which was patented by F.O. McCleary on April 28, 1896. First, you would open the griddle so both sides heat up on the cook stove. When the griddle was hot, batter was poured into the formed sections of one side; when the batter had cooked, by lifting that side, you flop those cakes over onto the other side of the griddle to finish cooking them. While the second side was cooking, batter was poured into the other side, now cooking on both sides of the griddle. -ed.

(Continued on Page 9)



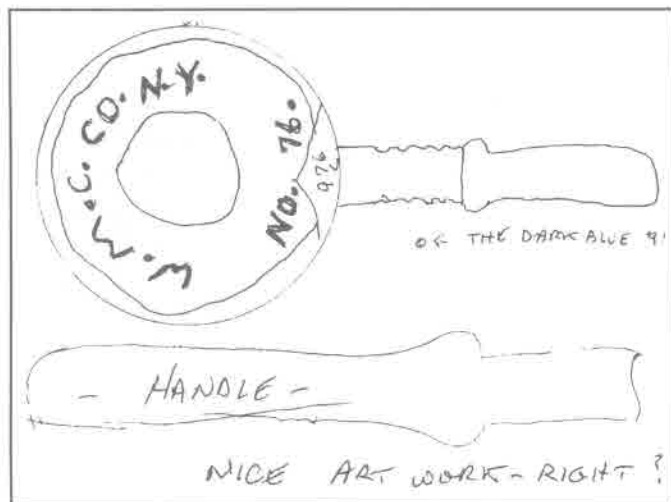
## The Melting Pot

(Continued from Page 8)

David: I have a skillet that is relatively plain. Close to the handle (on both sides) there is a spout (dip). On the back it read, Odorless, 869, pat. October 17, 1898. I appreciate your time. -SM

SM: Your odorless skillet is generally believed by the collecting community to have been made by Griswold. Since the publication of the Book of Griswold & Wagner, I have found evidence that seems to establish that Griswold did in fact make that piece. Some odorless skillets of that style are marked Skinner. There was a Skinner Safety Kettle found with the original Griswold sticker on it (reference KnC volume 7, page 58). Adding the two together pretty well solidifies, in my opinion, that Griswold made the Skinner odorless skillet, therefore the unmarked one. The odorless skillet is now illustrated in the new Book of Wagner & Griswold. -ed.

Hi Dave: What information do you have on a #8 Waffle iron with turned wood handles. One paddle is as illustrated, and one is blank with the number 977C. It has a ball hinge like the Puritan waffle Iron on top left corner of page 91 of the blue book. The base is tall with 'D' (loop) handles with 985D on the bottom of one handle and No. 8D on the top of the other, similar to the American 8 & 9 base on page 87, lower left corner of the blue book. -BZ



BZ: The W M marking rang a bell with me so I went to the index for KnC and looked. I did find WB but I guess that doesn't help. I just cannot think what WM Co. represents. Hopefully, one of our readers will respond with the answer. It obviously coincides with the other custom produced waffle irons that Griswold manufactured. (And yes, it is nice artwork!) -ed.

Dave: Couple of questions: What is a REV-O-NOC #8, 885/886 Waffle Iron worth? Also, on page 93 of the blue book it shows a 151N waffle iron in a 301 stove ring. Is

this the exact matching setup? My brother bought 301 devices; ei., no pins, but a slot or vice versa. By the way, thanks for the red book. -MH

MH: The waffle iron and base on page 93 of the blue book are a match. There are no leveling pins on the waffle, no slot for them on the base. I can't believe we missed the Rev-O-Noc waffle iron in both books, but we obviously did. I would value it at about \$65, but on today's market, who knows. -ed.

Dear Dave: I have a question about the repro rabbit mold. I bought one many, many years ago (probably around 1980) before I had heard of any reproductions and really before Griswold became well enough known to attract fabricators I should think. Anyway, this rabbit had the characteristic letter "I" and number "3" of what is now well defined as a repro. I've always figured to replace it with a "real" one since discovering its true character many years ago, but only recently did. The real one I now have has the characteristic block "I" and number "3" of the true Griswold rabbit. But my question is this. The repro mold, except for the wrong type of lettering, is very well done, not the rough casting that characterizes so many other repros. The refinements and detail on the repro mold are identical enough so as not to be discernible from the real thing. What is the evidence that these molds are indeed repros and not just a variation of the real thing? Thanks for your attention. -BG

BG: Your question is an excellent one. The first thing I did was to get out the index to past issues of KnC. The repro Rabbit was discussed in Volume 4, pages 36 and 57. Because Griswold did in fact have many inconsistencies, it is difficult to take a definite stand on each detail such as the letter "I" being either serif style, known as the I-beam, or the straight "I." To determine if a piece is a reproduction, I try to build a case consisting of different details on a piece. Is the quality good (smoothness, and sharp detail); are the markings correct; etc.? If the answer is no to any of these, you now have to ask yourself a question: Do I want to take a chance? It is pretty well established that you can safely believe a Rabbit mold is original if it has: 1) a good, smooth quality finish; 2) Serif or I-beam "I" in the word Griswold; 3) a flat top number 3 (versus a rounded top), and 4) an even margin as the words flow around the loop handle. If any of these characteristics don't comply with this description, you should scrutinize the piece again. Could a Rabbit mold be original if the 'I' in Griswold is straight rather than the serif, I-beam "I"? Possibly. The discussions in KnC, Vol. 4 came to one final conclusion: the writer has never seen a reproduction (based on markings and quality), with the serif or "I" beam letter "I". -ed.

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# Grissold

## SIZE & CAPACITY CHARTS

### Skillets

No.	Top dia. Inches	Btm. dia. Inches	Depth Inches
2	6	4 3/4	1 1/4
3	6 1/2	5 1/4	1 1/4
4	7	5 3/4	1 1/2
5	8	6 3/4	1 3/4
6	9 1/8	7 1/2	1 7/8
7	9 7/8	8 1/4	2
8	10 5/8	8 7/8	2
9	11 3/8	9 1/2	2
10	11 3/4	10	2 1/8
11	12 1/2	10 7/8	2 1/8
12	13 3/8	11 3/4	2 1/4
13	14 1/4	12 3/4	2 1/4
14	15 1/4	13 1/2	2 1/4
20	19 3/4	18	2 1/2

### Dutch Ovens

No.	Top dia. Inches	Btm. diam. Inches	Depth Inches	Capacity Quarts	Meat Pounds
6	8 1/4	7	3 5/8	2 1/2	up to 3
7	9 1/4	8	3 3/4	3 1/2	3 to 5
8	10 1/8	9	4	4 1/2	5 to 7
9	11 1/4	9 2/4	4 1/4	6	7 to 9
10	12 1/4	10 3/4	4 7/8	8	9 to 12
11	13 1/4	11 1/2	6	12	12 to 14
12	14 1/4	12	7	15	14 to 18
13	15 1/4	12 3/4	8	20 1/2	18 to 22

### Oval Roasters

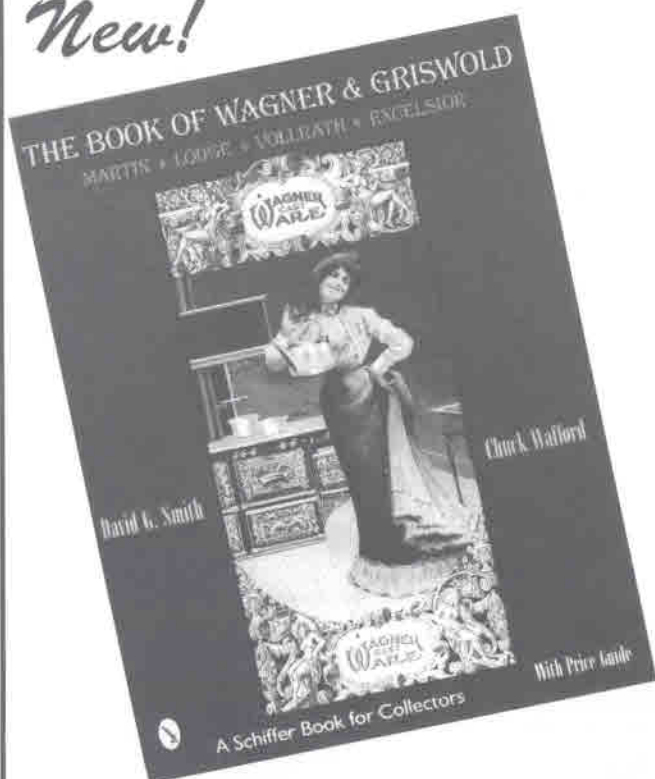
No.	Length Inches	Width Inches	Depth Inches	Capacity Quarts	Meat Pounds
3	12 3/4	8	3 3/8	4	5 to 7
5	14 1/2	9 3/4	4 1/2	6 1/2	7 to 9
7	16 1/4	11 1/2	4 3/4	10	9 to 12
9	18	12	7 1/2	20	18 to 22

c. 1930





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## Heavy Metal News

It appears that the Wagner foundry in Sidney, Ohio may not reopen. According to *KnC* sources, the Environmental Protection Agency has become involved, citing serious violations. However, the Wagner name will be back on the market very soon.

*KnC* has become aware that the General Housewares Corporation has been sold, with all trademark rights, to Corning. Under the new name of World Kitchen, this division of Corning is marketing a limited line of cast iron cookware, with the Wagner name – imported from China. It is typical Taiwan quality.

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