

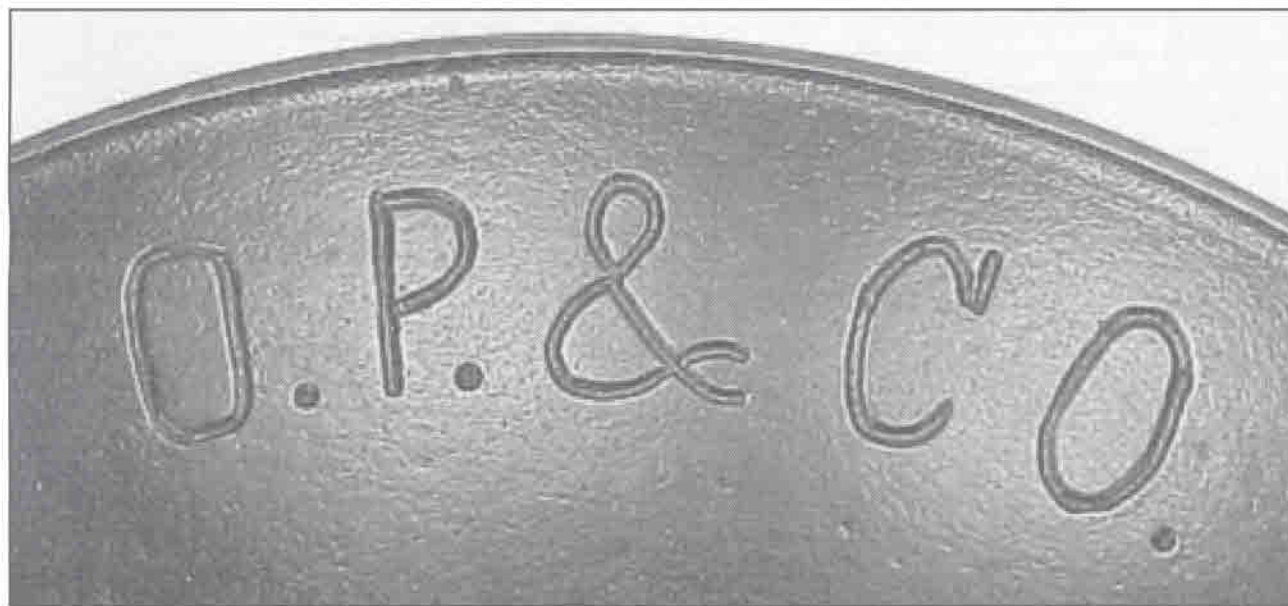
# KETTLES 'n COOKWARE®



NOW IN ITS 10TH YEAR OF PUBLICATION

## Orr, Painter & Company

By D.G. Smith



*It is interesting how information builds upon other information. In this case, a waffle iron marked Orr Painter & Co. was seen on ebay by collector Steve Stephens. Steve passed this information on to friend and collector John Madole. John was working on an article about ERIE skillets (next issue of KnC). In notes sent to KnC was the mention of the waffle iron Orr Painter & Co., Reading, PA. The light bulb clicked on! Orr Painter & Company = O.P. & Co. I was going to attend the KOOKS convention in Reading, so I took the time to research Orr Painter & Co. while I was there. Following is the information. - ed.*

The origin of skillets marked O.P. & CO. has been a mystery to the collector community for years. The skillets are of very high quality, thin and smooth, very similar to early ERIE skillets. There have even been some collectors who thought that perhaps they were made by Griswold.

The following information tends to dispel that.

The Reading Stove and Hollow Ware Works, Orr, Painter & Co., was established in 1866 by Jesse Orr, Superintendent and General Manager; John R. Painter, Salesman; William M. Stauffer, Bookkeeper; Elijah Bull, Shipper; R.W. Nagle, Foreman of Foundry; William Grander, Foreman of Ware Room; and Jasper Sheeler, William H. Shick, and Henry C. Posey, Moulders. At the beginning they employed fourteen workers. By 1875 they were employing over ninety. The factory was located in Reading, Pennsylvania, on Canal Street between Chestnut and Spruce Streets. About 1886 they incorporated under the name "The Reading Stove Works, Orr Painter & Co."

Their principal trade name was "Sunshine," but they

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# From The Editor

Our nation has certainly been turned into a turmoil in the past couple of weeks. Who would have thought that such a horrible act could be accomplished in our country. It sure makes us take a step back and reassess our values. Griswold/cast iron doesn't seem to be such a priority anymore for many of us. Our hearts sure go out to those in particular, who had friends or relatives personally impacted by that horror.

Catherine and I were visiting friends in Connecticut when we heard the news. We were traveling from Brimfield to New Paltz, NY for the New York State Airstream Rally. New Paltz is about sixty miles north of New York City. It is a very old community, and boasts the earliest street in the nation. This area was settled by the Huguenots, French Protestants, in the late 1600s. Several of the original homes still remain on Huguenot Street and are available to be viewed. We toured the homes. The earliest one was built about 1673. The kitchens were particularly interesting. I saw some cast iron cookware I have never seen before. They forbid taking pictures inside the houses; however, I talked with the curator and made arrangements to photograph some of the pieces next summer.

Brimfield was a long tough week. Sales were a bit slow, but we did OK. However, it took six days to get the total up. All but a couple of the iron sales were to users, not collectors. Low-end skillets and Dutch ovens sold the best. I bought more iron than we sold. I guess that is good, but under the present climate, I wonder.

On another topic: The "unofficial" minutes of the G&CICA membership meeting at the last convention were published in the July-August issue of the *Pan Handler*. These minutes were qualified as an "official summary" of the minutes. First of all, minutes should be an accurate record of motions and actions on those motions, not summaries of business. The official minutes should be corrected if needed, voted on, and approved by a vote of the members before they are published. That way, incorrect information or opinions would not be spread. Case in point: the discussion and vote on the funding of the Watson-Kurtze Mansion kitchen project. The minutes state, "Since more money is needed for the G&CICA to meet its obligations this year and following two years to the ECHS [Erie County Historical Society], it was unanimously passed to establish a fund raising committee."

The facts are however: 1) There is NO OBLIGATION for the Association to fund the kitchen. A motion was made and passed that the Association support the concept of the kitchen project. The discussion was that the Association pursue projects to raise monies for the project through donations – monies would not be drawn from the Association treasury. I supported that motion. 2) The board recommended that the kitchen project not be funded with Association funds, but by private donations. That is why members attending were encouraged to contribute

personally. A raffle was conducted before and during the banquet, and a gallon jar was passed at the membership meeting for direct contributions in an effort to meet the \$5,000 goal. If you didn't have the cash, then write a check, it was pleaded. 3) Establishing a fund raising committee (Foundation Committee) was to deal with the issues of a declining treasury, not specifically to raise money for the kitchen.

Having said this, here is the latest scheme: President Fitzwater notified the board that he has received a very generous gift from one of our members as follows: \$1,000 will be donated now (2001) and each of the next two years for the kitchen remodeling project provided, however, that the Association matches the \$1,000 each year from Association funds. Isn't that interesting? Under the present climate of the kitchen project funding, why would the contributor make that requirement? Now making a complete turn-around, President Fitzwater supports this and asked the board to vote to use Association funds, overriding the vote of the membership.

The board members, with the exception of Vice President Butch Parthree and Director John Wright, voted to use Association funds – a direct and blatant defiance of the membership vote. How's that for arrogance.

I reported in the last issue of *KnC* of President Fitzwater's refusal to accept Larry Foxx to his seat on the board and as chairman of the nominating committee, those positions vacated by Joe Noto's resignation. By the way, the board did accept Noto's resignation. The excuse is that the constitution and bylaws don't provide for it. The fact is that Roberts Rules of Order do provide for it, and it is in the G&CICA Constitution that Roberts Rules apply. After all, Roberts Rules of Order govern the process of order in the federal and state senates and assemblies, corporations, societies, unions, etc. but are not recognized by our Association president even though the G&CICA Constitution dictates it. Instead, he talked with the "Pennsylvania attorney" who told him that he didn't have to appoint Larry Foxx as nominating committee chairman, nor to the board. Now this is the attorney's opinion. President Fitzwater appointed Joe Noto as nominating committee chairman against Noto's wishes and resignation, which the board accepted. President Fitzwater states that if he doesn't want to perform that duty then we will just have the two appointees without a Committee Chairman.

Has the G&CICA deteriorated to the level of using technicalities and consulting attorneys to manipulate and govern this association which was founded to merely have fun? What happened to "doing the right thing" and following the wishes of the membership? It just seems to go on and on...

You had better button down for the winter. I hear it's going to be a tough one! – Dave ☹

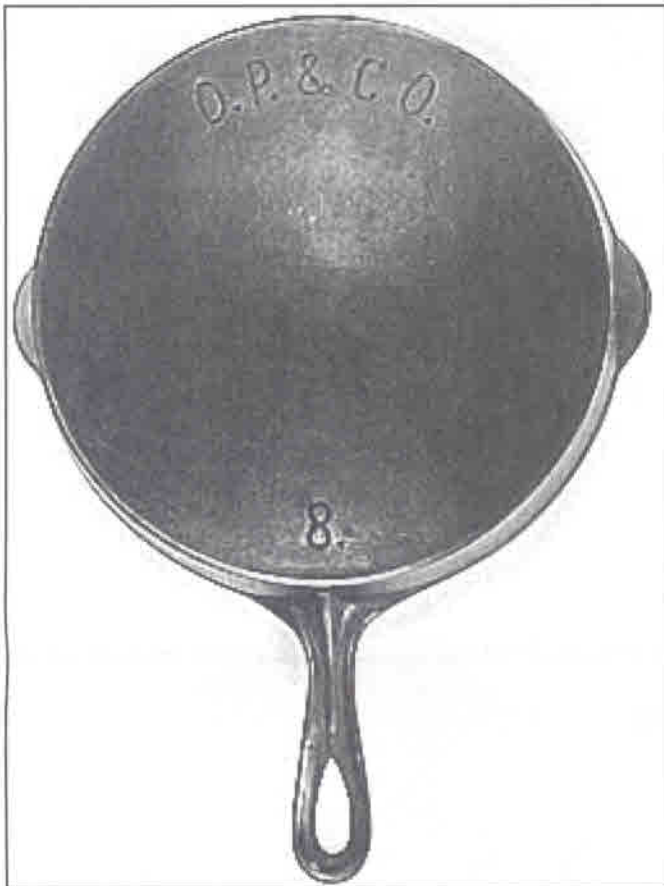
## Thought for the Month

"I not only use all the brains I have, but all I can borrow." – Woodrow Wilson

## Orr, Painter & Co.

(Continued from Front Cover)

also produced the famous "Othello" range, and the well known "Torrid" hot air furnace. Another 1877 listing of the Hardware, Bolt and Brass Works & Co. reported Orr, Painter & Co. at the same original location on Canal Street. Apparently this was a new branch. The report



*This No. 8 O.P. & Co. skillet has the ridged or reinforced handle.*

stated, "The capacity of the works is 20,000 stoves, heaters and ranges per year, besides a large amount of hollow-ware, plumbers goods and sundry castings." A 1888 listing boasts, "Their productions are exclusively from their own patterns, which they originate, and are of the latest and most approved styles."

Orr, Painter & Company eventually developed branch offices in Philadelphia and Chicago, for the distribution of their products.

A 1925 listing states, "today the activities of the Reading Stove Works are confined almost wholly to the production of high-grade enameled ranges, of both coal, and coal and gas combination types in which line of manufacture, they occupy a leading position..." Does this mean they no longer produced hollow-ware?

The last entry found for the Reading Stove Works



*Reinforced handle of the No. 8 Skillet*



*This No. 9 skillet has a later style handle.*

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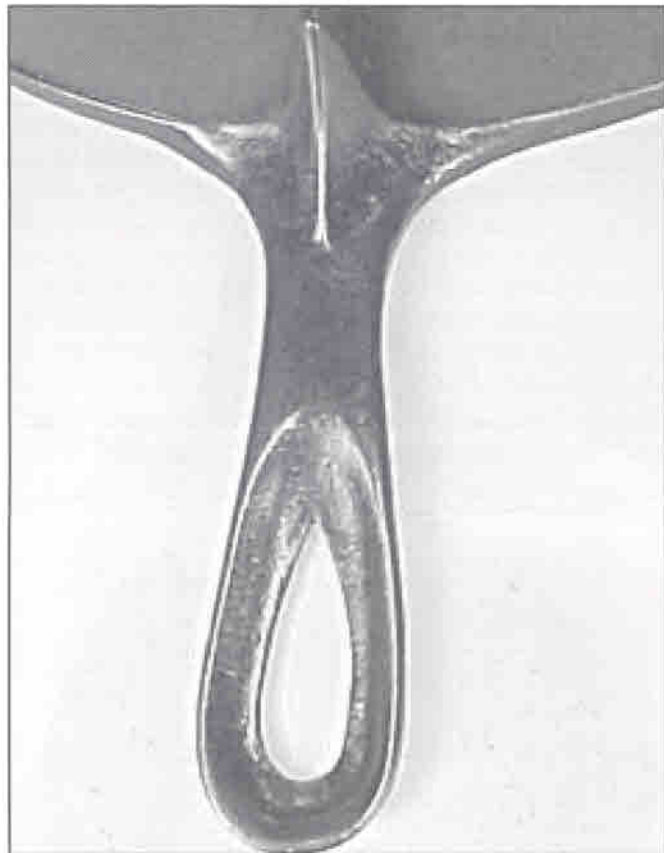
## Orr, Painter & Co.

(Continued from Page 51)

was in a 1935 City Directory. There are listings, however, for the Prizer Painter Stove Works. It appears that Prizer branched off from the Orr Painter Company. Prizer is famous for their enameled stoves and enameled cookware. More on Prizer in a future issue of *KnC*.

O.P. & Co. pieces known are skillets 6 through 12 (don't know about a #11), and waffle irons (#8). The skillets are of outstanding quality and finish.

If anyone can add any information about this company or their products, please send it in to *KnC*.



*This No. 9 skillet has what is considered a later style handle.*

## In Memoriam Lorraine Chapman

Our deepest sympathy goes to Arlo Chapman in the loss of his wife Lorraine.

Arlo and Lorraine have been faithful readers of *KnC* since its beginning.



*The markings of this O.P. & Co. skillet are in the 9 and 3 o'clock positions. This is unusual.*



*The quality and finish of O.P. & Co. skillets is excellent as can be seen by this picture.*





## The Melting Pot

Dave: I notice on page 46 in the blue book that the skillet cover with logo, the logo has two rings around it. I have one with only one ring. -JC

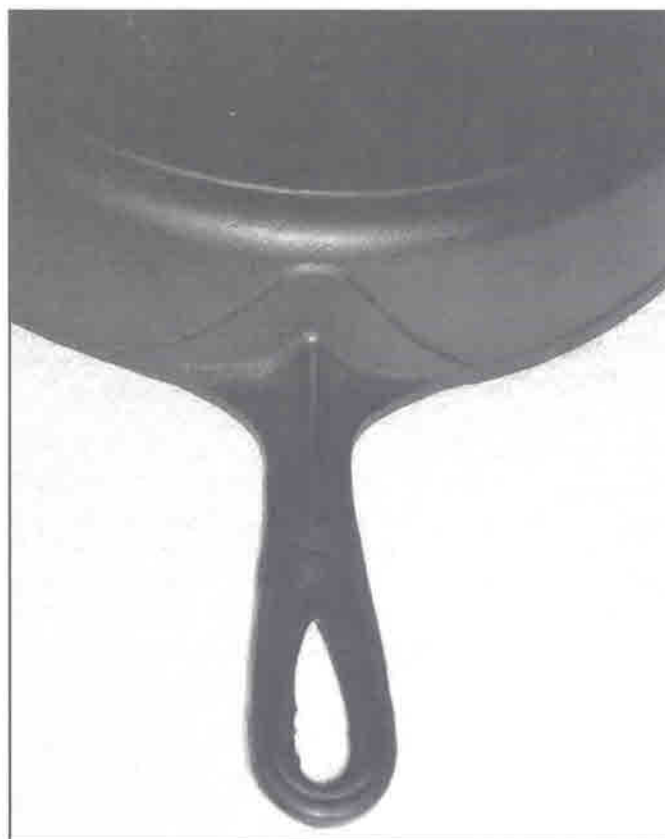


JC: I checked with Larry Foxx who owns most of the Griswold pieces in the book. He informed me that sizes No. 5 and smaller are double ringed; sizes No. 6 and higher have a single ring. -ed.

Dave: You may already have this, but I did not see it listed in either the new or old book so I am forwarding this information I picked up a #9 unmarked Griswold skillet with pattern number 756. It has the inset heat ring with the applied handle and raised rim like the Erie skillets. I have both a #7 and #8 unmarked, and between them have 3 different handles and 3 different rims, although they all have inset heat rings; the depths vary. I wonder if the next number 757 is a number 10 unmarked skillet or a number 3 wood handle skillet? To be continued... -LG



LG: Your photos are very interesting and certainly define three variations. The first photo illustrates the common bottom marking of the unmarked series (ref. pg. 25, upper right of the blue book).



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Questions? Call KnC at (716) 532-5154

(Continued on Page 55)





# 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           |

**GRISWOLD FOR SALE:** No. 7 trivet p/n 205 \$50.00; No. 4 skillet Sm Btm Med. Emb.-\$30; No. 8 griddle Lg. Emb. Bl. letter p/n 608 \$25; No. 6 skillet, Lg. Emb. Bl. letter p/n 699 Sm. btm. \$25; No. 8 Muffin pan p/n 946 \$65.00; No. 9 skillet w/HR, Lg. Emb. Blk. letters p/n 710 \$60; Waffle iron finger slot no. 8 marked June 29, 1880-July 25, 1893 \$200; No. 7 skillet Sm. btm., Lg. emb. Bl. letters p/n 701 \$60; No. 9 skillet lid (low dome) p/n 469 \$70; Erie no. 8 muffin pan, marked Erie on one end, 946 on other \$75. **WAGNER FOR SALE:** Wagner ware Sidney O, no. 7 skillet griddle c/n 1107, \$60; Wagner ware Sidney O, No. 9 skillet w/HR c/n 1059, \$50; National, Wagner ware Sidney O, center logo w/HR c/n 1358 \$85; "Sidney" O, no. 9 skillet w/HR \$75; Sidney no. 9 skillet griddle \$80; Wagner no. 14 Bail handle Griddle \$90; Wagner Sidney O, no. 11 skillet w/HR \$160; Wagner ware Sidney O, no. 5 skillet W/HR center logo \$95. **OTHER FOR SALE:** Favorite Piqua ware, no. 7 skillet sm. btm. \$35; Favorite Piqua ware, No. 9 skillet w/HR \$40; Favorite Piqua ware, No. 12 skillet w/HR, slight warp \$40; Favorite Piqua ware, "the best to cook in" all block letters No. 8, skillet w/HR, \$75; Wapak no. 9 skillet w/HR Z under logo, rough casting, p/n 102 \$35; No. 8 skillet, marked "Cast iron cooking ware" size 8. Inside HR p/n 2338, Detroit U.S.A. Doug Brown, 8520 McDougal St., Thornton, Colo. 80229, Ph. 303-288-5910

**KnC Classifieds are FREE up to 100 words**

**GRISWOLD FOR SALE:** Erie No. 24 Bread Stick Pan, has 2 light casting flaws, \$785; No. 3 Oval Roaster TRIVET excellent \$355; No. 3 Slant Erie Scotch Bowl \$45; Erie No. 2 Scotch Bowl, needs cleaning, otherwise Exc., \$45; No. 12 Skillet Block Emb. w/SR, needs cleaning \$45; Erie No. 10 Handle Griddle, marked only "ERIE" \$55; No. 140 Turk Pan \$125; Griswold No. 28 Whole Wheat Pan \$195; VICTOR No. 5 Skillet \$600; No. 27 Whole Wheat Pan \$195; No. 5 Oval roaster Trivet,

plated \$100; Erie Flat Top No. 8 Dutch Oven \$70; No. 4 Skillet, Block Emb. Smooth bottom \$45; No. 8 Muffin Var. 6 Fully marked needs cleaning \$155 Erie No. 14 Bailed Griddle \$55; Griswold / Western Importing No. 2992 Monk Pan \$55; 18. Frank Haye Bundt Pan Fully marked and with Pattern # \$245; Griswold Bundt Pan \$780. **OTHER FOR SALE:** Savery & Son Rectangular Waffle Iron. Griswold bought this company and patterned their Rectangular waffle Irons after this Waffle \$245; Favorite Square Waffle Iron \$95; Filley No. 11 Muffin \$145; Wagner Little Gem 12 Cup, open frame. Cast Iron or Aluminum variation \$140 each; Cast Iron Leg Forward Lamb, nice casting, but Unmarked \$155; Favorite No. 3 Muffin \$195; Filley No. 6 Muffin \$145; 18 Hole Golf Ball Muffin Pan, solid frame, nice, \$90; Wagnerware, No. 12 skillet w/stylized Logo and smoke Ring \$55; Reid's Pan 1870 \$160; Wagnerware Magnelite Roast and Bake Pan \$40. Postage and Insurance is extra. Thanks for looking. Robert Karle, 344 RT.147, Middlefield, CT 06455; phone, best time 8 to 9 p.m. Conn. time. Email [bkarle@prodigy.net](mailto:bkarle@prodigy.net)

**GRISWOLD FOR SALE:** Skillet Display Rack w/ chrome name plate, 4 rubber feet \$165; No. 5 Block HR \$395; No. 9 Golfball Gem Pan, fully mkd, \$145; No. 7 Diamond TM Handle Griddle \$85; No. 10 ERIE Bail Griddle \$85; Lamb Cake Mold \$125; Rabbit Cake Mold \$285; Hammered finish No. 8 Waffle Iron \$200; #8 Wood handle Skillet, Block EPU \$75; No. 6 Tite Top Baster DO \$395; No. 6 Tite Top Dutch oven \$295; Odorless Skillet \$95; Iron Mt. No. 8 Handle Griddle \$35; "Griswold's Erie" No. 3 Scotch Bowl \$65; Skillet Grill, (ref. pg. 178 Blue Book) \$145; Puritan #9 Skillet \$25; ERIE No. 8 Skillet w/ Anchor pat. mkr. mk \$49; ERIE No. 9 skillet w/ Star pat. mkr. mk. \$65. **WAGNER:** No. 11 Skillet, stylized logo w/ four digit cn (large numbers) \$125. Prices do not include shipping. Dave Smith, P.O. Box 247, Perrysburg, NY 14129, (716) 532-5154, [panman@utec.net](mailto:panman@utec.net)

**DEADLINE for next issue is OCT. 25th**

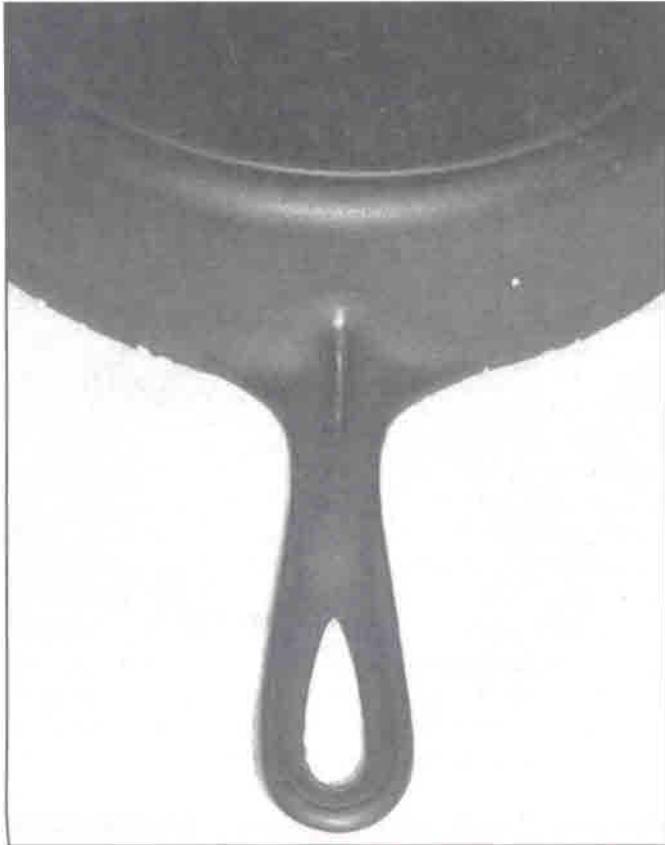
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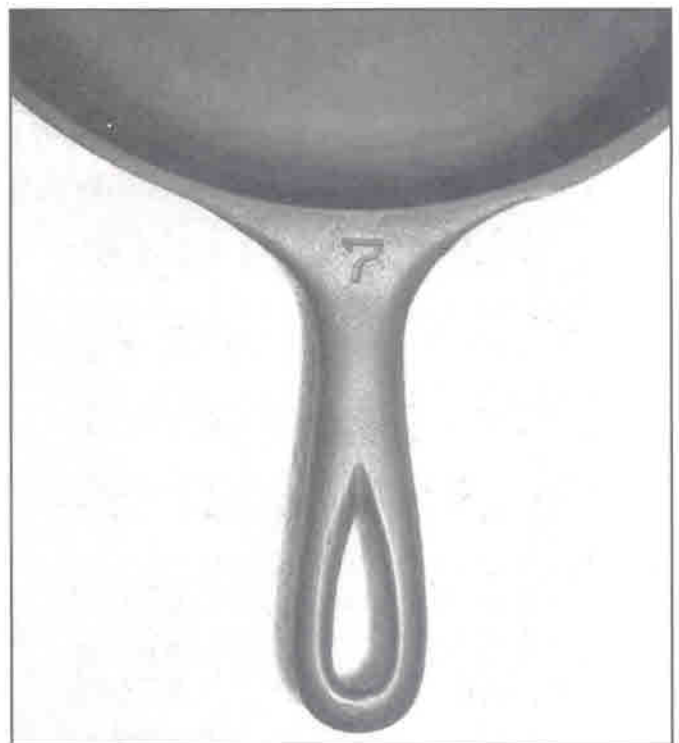
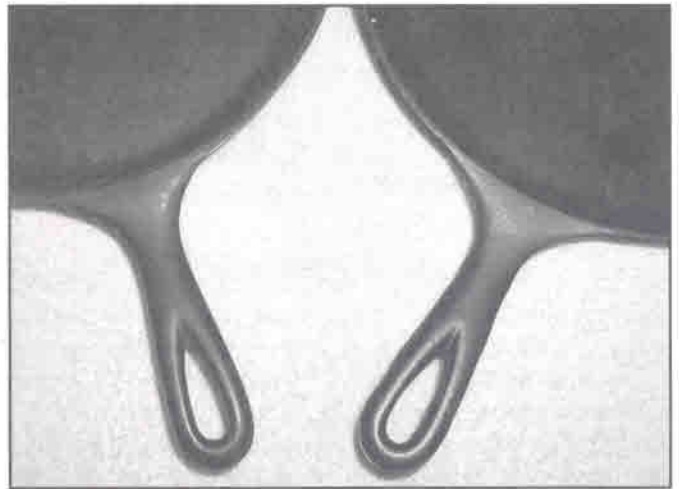
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## The Melting Pot

(Continued from Page 53)



The next three photos illustrate the handle variations, the No. 9 with the long rib reinforcement, the No. 8 with the modified rib, and the No. 7 being the latest with no rib. This is supported by the photos of the top of the handles, the No.s 8 & 9 being plain and the No. 7 with the later style handle being marked on the top of the handle.



The confusing point to me is the early style of the No. 9 handle - long rib, flared reinforcement at the skillet and ridge around the top. It seems to be out of character with the style of the skillet (round corner and inset heat ring, and for the time period of the skillet). Now the next question is, did they make the whole set, 3 through 14 (minus the #11) in all three variations. Regarding the question of the pattern number 757, who knows until one or the other is discovered. -ed.

(Continued on Page 56)



## The Melting Pot

(Continued from Page 55)

Dear David: How do people season the inside of a tea kettle? It seems that if you use lard, bacon fat, or even Crisco, that the water would taste like the seasoning, and if you didn't season the inside, the water would taste like rust. How did the old timers season them, or did they? -KB

*KB: I don't know of any way to season the inside of a tea kettle. You could try mineral oil. It is clear and tasteless. I don't think that the old timers did anything to the interiors. - ed.*

Hi Dave: I found a pan that I can't figure out. It looks and feels like a No. 22 Corn Bread Pan. As you can see by the photos attached it is smooth, clean and the lettering looks exactly like the other 22 pans that I have. The other difference besides the number being 2 instead of 22 and the lettering being placed on different "sticks" is that this one measures 14 inches from the tips of the handles instead of the 14.5 of the other ones. It weighs 4.4 ounces as opposed to 4.8 - 5.2 oz. like my other ones. The width is just under 7.5 inches, whereas the width of my other 22s are about 7-5/8. The width of the 2 is the same as the width of my 21 Corn Stick Pan. -LG



*LG: I haven't a clue on this one. I thought possibly Wapak. However their number is 13. Perhaps one of our readers*

*can cast some light on this one. -ed.*

Hello David: Concerning casting marks (I don't know if that's what they are called, but I'm talking about the marks left from the manufacturing process found on the bottom of the pots) on old cast iron pots. How can you determine the age? Is the long ridge older than the round dimple? Thanks. -Joe

*Joe: Gate marks, the long narrow cast marks left from the in-gate, date from the late 1700s through the late 1800s. The sprue, usually round and similar to a pontil found on early glass, is the earliest casting mark. -ed.*

Dave: I had a question about an iron heart muffin pan. I have seen your section in the Linda Franklin book and it is wonderful. But I still am having trouble telling if the pan is old or new. It is the 9 cup which I realize is red flag. The cups seem smooth but it is hard for me to compare in isolation. There is not a piece of metal in the middle of the cups like on your 12 cup pan. One thing I don't understand is that on the back side of the pan on a couple of the middle cups the iron is not flat - it kind of peaks like frosting on a cake. I don't see any of the round molding marks like you show on the corn stick repro. There is one imperfection on the handle but it does not look round like the one you show. -BD

*BD: First, I would really need to see a clear photo of the pan (top & bottom) to make any firm observations. However, from your description, the "peaks like frosting" sounds like gate marks, where molten iron entered the mold. This would date the pan in the mid 1800s. Also, the bottom of the reproductions made in the past twenty years, that I am aware of, are very flat. -ed.*



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



Raymond Mierta reports, "I just broke my #3 Wagner frying pan. I used it to pound a few tent stakes into the sand on a camping trip. I had it for almost 30 years, bought it for a buck and a half at a garage sale. Now I need another one."

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







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 #9 DUTCH OVEN with TRIVET chrome \$50.00  
 #8 DUTCH bottom chrome \$20.00  
 #10 DUTCH OVEN NO TRIVET \$100.00  
 #11 DUTCH OVEN NO TRIVET \$500.00  
 #12 Smooth Top Dutch Oven- No Trivet \$500.00  
 #13 DUTCH OVEN NO TRIVET \$1000.00  
 #9 Dutch Oven-Cracked Bottom-Good Lid \$50.00

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 741 CASSEROLE LID-Chrome-No Knob \$10.00  
 #3 GREEN LID NICE \$750.00  
 #5 SKILLET LID high dome smooth \$75.00  
 #6 Skillet Lid enameled inside \$75.00 smooth top  
 #8 SKILLET LID high dome smooth \$40.00  
 #9 Skillet Lid chrome high dome full writing \$40.00  
 #11 Skillet Lid black iron low dome full writing \$500.00  
 #12 Skillet Lid Chrome low dome full writing \$300.00  
 #10 DEEP SKILLET WITH LID chrome \$50.00  
 ERIE TEA KETTLE #9 \$250.00  
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 #8 HANDLED GRIDDLE \$60.00  
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 #10 HANDLED GRIDDLE \$100.00  
 #10 BAILED GRIDDLE \$145.00  
 #12 BAILED GRIDDLE \$100.00  
 #14 ERIE BAILED GRIDDLE \$100.00  
 #8 OBLONG GRIDDLE \$50.00  
 #11 OBLONG GRIDDLE \$125.00  
 #7 GREEN SKILLET with Lid \$100.00  
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 #11 \$150.00  
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 #9 \$50.00  
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 #4 large block smooth chrome \$65.00  
 #3 large block smooth \$25.00  
 #3 SLANT ERIE \$45.00  
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 STAR TRIVET \$40.00  
 8 Decorative TRIVETS \$25.00 each  
 6 PATTY WITH HANDLES \$40.00  
 #8 RC Skillet w/ large chip \$5.00  
 RC CASSEROLE CHIPPED \$5.00  
 Barbeque Grill w/ Legs-No PN (but is Griswold) \$1000.00  
 Butter Churn-Wooden \$10.00 (not Griswold)  
 Meat Loaf Pan-Chrome bottom only \$200.00  
 ERIE SHOVEL like in book \$100.00

## The KnC Iron Net

Email addresses - New listings are in bold

|                      |                                  |
|----------------------|----------------------------------|
| David G. Smith       | panman@utec.net                  |
| Joe Alexander        | jkalexander2@home.com            |
| Mike Allen           | mallen@wilbanksorp.com           |
| Don Arner            | donarner@biosensors.net          |
| D.K. Axley           | dkaxley@yahoo.com                |
| Paul & Bunny Baker   | bakergiswold@tds.net             |
| Joannie Baldini      | thespider1@aol.com               |
| Tom Beadleston       | uptotime@msn.com                 |
| Dick Barnes          | rbarnes@eagle1st.com             |
| Bud Bergstrom        | RWBERGSTROMJR@cs.com             |
| Grady H. Britt, Jr   | ghbjr@vnet.net                   |
| Steve Buis           | mila@goldrush.com                |
| Jim Campbell         | RedWCab@aol.com                  |
| Andrew Chopak        | ACHOPAK@aol.com                  |
| Ron Cote             | roncote@pacbell.net              |
| James Crawford       | jcrawford@conwaycorp.net         |
| LaVon Deatsman       | grisbear@iserv.net               |
| Josh Delp            | Jdelp@aol.com                    |
| Dean Fitzwater       | Ftzh20@aol.com                   |
| Kevin Gilbertson     | bkgilbie@home.com                |
| Lou Greenstein       | louepicture@aol.com              |
| Doug Guynn           | DDGUYNN@aol.com                  |
| Richard M. Harold    | tmharold@hutel.net               |
| Dennis Hart          | drhart13@twave.net               |
| Jon Haussler         | Jhaus23985@aol.com               |
| Mary Ellen Heibel    | mehjlh@cs.com                    |
| Charles Humphries    | CMH@EASTLAND.net                 |
| Bob Karle            | bkarle@prodigy.net               |
| Darvin King          | cicowboy@camalott.com            |
| Larry Knedle         | larrylyms@gglbbs.com             |
| John Knapp           | mowerman@ezaccess.net            |
| Wayne Knauf          | WKnauf@lodinet.com               |
| Larry Lademann       | LDLADEMANN@aol.com               |
| Leonard Lange        | classcoll@home.com               |
| Kirt Leuenberber     | leuenberger@brodnet.com          |
| Diana Lynn           | livingst@norwich.net             |
| Rosalie Lovelace     | Rlovelace@usa.net                |
| Ed Makosky           | SMAKOSKY@aol.com                 |
| Robert Maxwell       | onewaffle1@inct.net              |
| Clarel R. Montgomery | monteholm@decaturnet.com         |
| Ellis Morehead       | ejmorehead@qwest.net             |
| Tom Moran            | TJMjunkman@aol.com               |
| Bev Moran            | OKBEV39@aol.com                  |
| Robert Mc Clelland   | romac@wcnet.net                  |
| Richard Myers        | doublerr@kna.to                  |
| Rene Nieto           | castiron@quest.net               |
| Butch Parthree       | Par_3@pa.net                     |
| Ski & CJ Pratt       | grisski@terragon.com             |
| Roy Proctor          | roadhand@morgan.net              |
| Clark Rader          | rader@mailhost.col.ameritech.net |
| Bill Roberts Jr      | amflyer@netzero.net              |
| Douglas Royer        | croyer@normandeau.com            |
| Steven R. Russell    | Canexpl@aol.com                  |
| Philip Sirota        | plshilo@atlantic.net             |
| Richard Slonkosky    | lonkosky@bright.net              |
| Lamar Smith          | pblamar@yahoo.com                |
| Don Starkey          | lilpigs@email.msn.com            |
| Steve Stephens       | mcstevestephens@yahoo.com        |
| John L. Sterzick     | sterzick@iserv.net               |
| Bernie VerHey        | happykraut@hotmail.com           |
| Irv Wagenschnur      | WCSC49@aol.com                   |
| Blake Williams       | williamsf@datasys.net            |
| Lou & Nancy Wright   | ecoacres@msn.com                 |
| Patricia Young       | GRISANA@aol.com                  |

If you would like your name and e-mail address listed, send it to KnC!

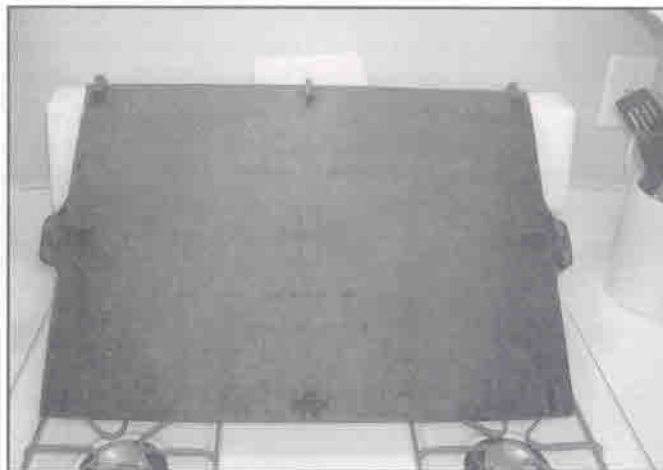


## Casting Call

This Hamburg Griddle was submitted by Allen Garner. Dimensions are 24" L X 17 3/4" W X 1" D, the feet are 7/8" high. This mighty piece weighs 53 pounds. Note it fits the top of any conventional four-burner range. Allen says it is looking for a good home.

This griddle is listed in a 1938 Hotel & Restaurant Catalog at a cost of \$11.00. It fit a No. 250 stove.

If you would like your special piece featured in Casting Call, send a clear, sharp photo and a brief description to KnC.



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Mail all correspondence to:

David G. Smith, Publisher

P.O. Box 247

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