



KETTLES 'n COOKWARE®

NOW IN ITS 10TH YEAR OF PUBLICATION

Erie Skillets ~ New Information

by John Madole

INTRODUCTION: In 1996 and 1997, W. Dean Fitzwater compiled two comprehensive articles about the development and progression of ERIE skillets. *Kettles 'n Cookware* proudly published these in volume 4, issue no. 6, and volume 7, issue 1. Now, in this issue, collector John Madole presents his addition to these articles. John has identified a new unnamed series of ERIE skillets, here identified as the "New Series." He also presents a debate about the "New Beginning" skillets (ERIE skillets with a gate mark) presented in *KnC* vol. 6, no. 1. This should be thought provoking for every serious collector: - ed.

Since the second Erie Skillets article appeared in the February 1997 issue of *Kettles 'n Cookware*, new information suggests an entire series of "Erie" skillets existed prior to the First "ERIE" Series, as named in that article by W. Dean Fitzwater. This new (unnamed) series, hereby named the "New Series," also provides information that tends to remove the gate mark skillet, shown in the photo on the cover page of Vol. 6, No.1, fig.1 as the "Beginning Series."

I have a "New Series" No. 10

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fig. 1 - "New Series" No. 10 skillet

From The Editor

Well, here we are at the final issue of Volume 10. Many thanks to you, my loyal subscribers, who have supported *KnC* over the years. Also, a very special thanks to those who contributed articles and to others who responded with comments and information. I also appreciate your questions. Your questions motivate me to research answers, making it a learning experience for me also. Please keep them coming!

I would also like to invite any of you to write an article for *KnC*. You don't need experience to do this. If you have assembled information you would like to share in the form of an article, I will work with you to put it in the proper format for an article. With me working with you, it will not be as difficult as you might think. And, how good you will feel to see your article and name in print! I started this way many years ago – doing an article for a kitchen collectibles newsletter.

Due to increased production costs and postage, I am forced to raise the subscription price. This is the first increase since 1993. So... future subscriptions and **renewals will be \$25**. I have postponed doing this for a couple of years, but the increasing costs leave me no choice. It is still a bargain, and keeps you in the loop with what is going on. I also believe it functions as an extension to the blue book and red book, with information you will find nowhere else. The classic example are the articles about Erie skillets.

I have been having more trouble with my e-mail and web page server. My ISP went belly-up leaving me with no web server and no e-mail – panman@utec.net is gone forever. I am now back up and running, both web page

and e-mail. My new e-mail address is panman@panman.com.

This past year I attended two gatherings of Griswold, etc., collectors, one held in Central New York and the other in Pennsylvania (not the Erie convention). These were gatherings of twenty to thirty people who got together just for friendship and, of course, to talk "iron." These gatherings were hosted by private individuals, and the gatherings had no connection with the G&CICA. They were wonderful; no politics, no scheming, just fun. They took me back to when the G&CICA was still innocent. It is time we take it back to that era!

We had our first snowfall a couple of weeks ago. I had to rummage through the garage to find the snow brushes so I could brush the snow off the windshields. That sure tuned me up and brought me to the harsh reality of what is coming. Thankfully, it didn't last and in a couple of days the temperatures were back into the 50s and 60s. The fact is, however, it is time to put the snow tires on and pound in the poles along the street to keep the snow plows off our lawn. In a way, the winter is sort of a relief. We now do not have to prepare for shows for the next few months, giving us time to do other projects at home which are neglected during the summer and that are actually more enjoyable. Of course, the reality of income taxes is rolling up on us also... arrgghhh! Oh well, I guess we have to take the bitter with the sweet.

We are having our own convention this year at Christmas – three children from California, one from Florida, one locally, with their spouses and eight grandchildren are converging on our house. I am sure there will be no "talking iron." So... from our house to yours... Happy Holidays and a Very Happy (and safe) New Year!

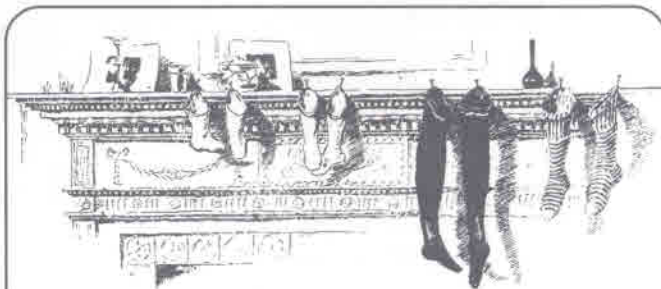
– Dave



Laura Griowold reports using cracked or otherwise value-less skillets as saucers underneath outdoor potted plants.

She states, "They are great for holding water and helping to keep the plants moist on those hot summer days. The handle provides an easy method for moving them and they add a 'shabby chic' look as they rust. The rust does not seem to effect the plants."

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



We hope this holiday season finds all of our readers and friends healthy, prosperous and at peace...

Happy Holidays
&
Best Wishes

David & Catherine Smith

New Information ~ Erie Skillets

(Continued from Front Cover)

[fig. 1], 7, and 12. The Blue Book (Griswold & Wagner) shows a "New Series" Erie No. 11 skillet on page 15 (lower right corner). The recent Red Book (Wagner & Griswold) shows a "New Series" No. 8 on page 131 (upper left corner). That leaves Nos. 6 and 9 as unaccounted.

Considering the "New Series" No. 7 is somewhat smaller than the "First Series" No. 7, it is probable that an Erie No. 6 skillet did not exist until the time of the "First Series" [fig. 2]. The "First Series" established a standard line of skillets with evenly graduated sizes.

The handle on this "New Series" is the distinguishing feature that isolates these skillets from other Erie Skillets. Note the underside of the handle is scooped out around the opening in the handle. The raised ridge (rib) under the handle blends into the side of the skillet, without that area of the side being reinforced [fig. 1 & 5a]. I have a "New Series" No. 7 Erie skillet on which the top of the side extends above the handle 1/16 of an inch [fig. 3]. Also, the oversized pouring lips on the "New Series" skillets are obvious on some sizes, but not on all sizes within this series [fig. 4].

Two additional skillets (nos. 8 & 9) from this "New Series" show that a design change was necessary to strengthen the side of the skillet where the handle joins the side. The Red Book (Wagner & Griswold) shows a variation of a "New Series" No. 8 on page 131 (upper right corner). That No. 8 has a half moon shaped reinforcement. The shape on the No. 9 resembles the combined effect of crossing a half moon with a triangle (semi-rounded sides with rounded apex). This design eventually evolved into the familiar triangular shape commonly found on skillets of various makers [fig. 5a & 5b]. [figures 5a, b & c show the evolution of the handles. - ed.] Are these two skillets variations or will the passage of time turn up other sizes of this variation to add yet another series?

Back in the year 1997, a No. 7 skillet with gate mark was a mystery. Now I have compared the workmanship of a recently acquired "New Series" No. 7 skillet. The

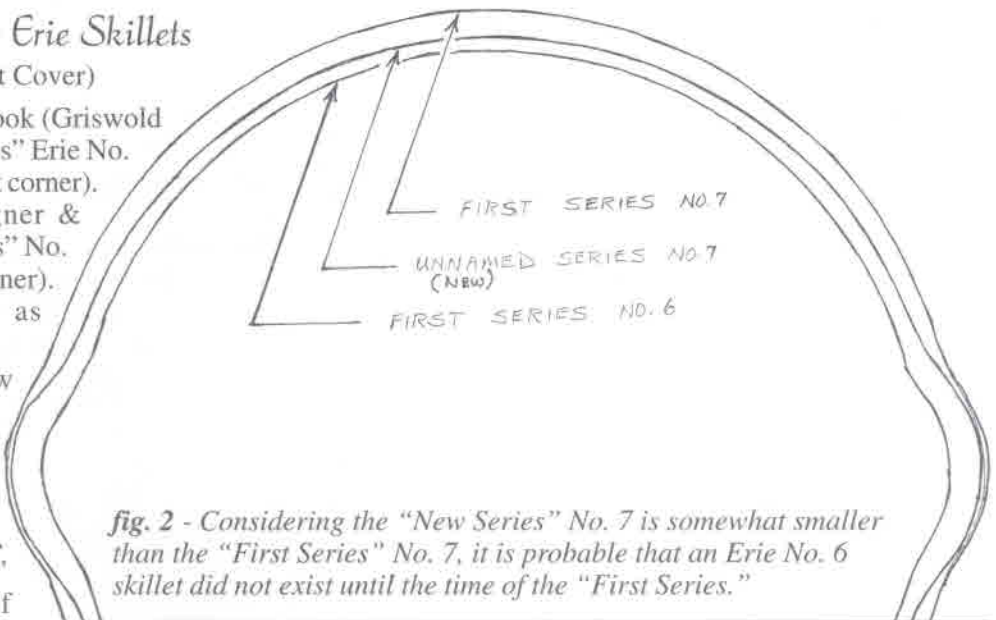


fig. 2 - Considering the "New Series" No. 7 is somewhat smaller than the "First Series" No. 7, it is probable that an Erie No. 6 skillet did not exist until the time of the "First Series."



fig. 3 - "New Series" No. 7 skillet. top of side extends above the handle.

"New Series" [fig. 6, 7a & 7b] skillet is far superior – with sharp edges, clean lines and a smooth exterior finish. I now believe the No. 7 skillet with gate mark was not cast in the ERIE foundry.

An experienced collector of cast iron cookware has stated: the shrinkage factor for cast iron (pattern versus finished) is 1/8 inch per linear 12 inches. The outside diameter of the heat ring on the "New Series" skillet measures 8 inches even. Eight inches is 2/3 of 12 inches. Therefore, 8 inches would shrink 2/3 of 1/8 of an inch, which is slightly more than 1/16 of an inch. The measurement taken from the skillet with gate mark was

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less than 8 inches - by just over 1/16 of an inch. This information seems to suggest that the skillet with gate mark was cast from a pattern made from "New Series" Erie No. 7 skillet.

Measurements taken from the "Beginning" Erie No. 8 Skillet with gate mark (*KnC* Vol. 6, No. 1) should indicate if that skillet was cast from a pattern made from "First Series" Erie skillet [fig. 8]. (*Many times, it appears that skillets were used as patterns, thus the shrinkage in the final copy. - ed.*)

However, if another foundry used an Erie skillet as a pattern, shoddy workmanship may leave a ghost mark; but, why leave the name? On the other hand, it's not uncommon in today's world to find counterfeit merchandise being distributed which uses brand names to capitalize on reputations established by others.

The origin of the scooped-out handle that joined the unreinforced side of the skillet is unknown at this time. It is understandable that this "New Series" was soon phased out. However, I was surprised to find that this design was copied by several major companies that produced cast iron cookware.

Ongoing information during the last four years has revealed that the Erie skillet is a very complicated subject. At times, it seems that every skillet I pick up is different. Recently I met with Steve Stephens. I took along a stack of five Erie skillets that I found during the past year. Steve had a similar stack of Erie skillets. From the two stacks, we pulled

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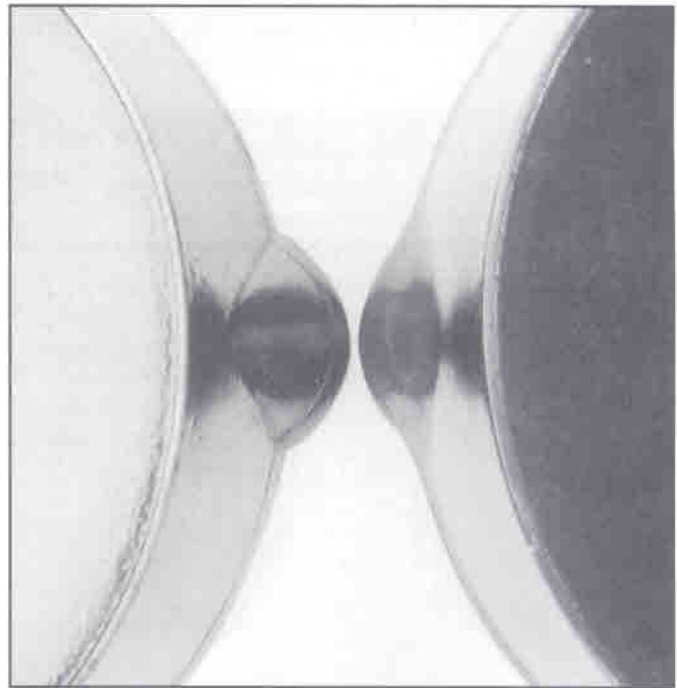
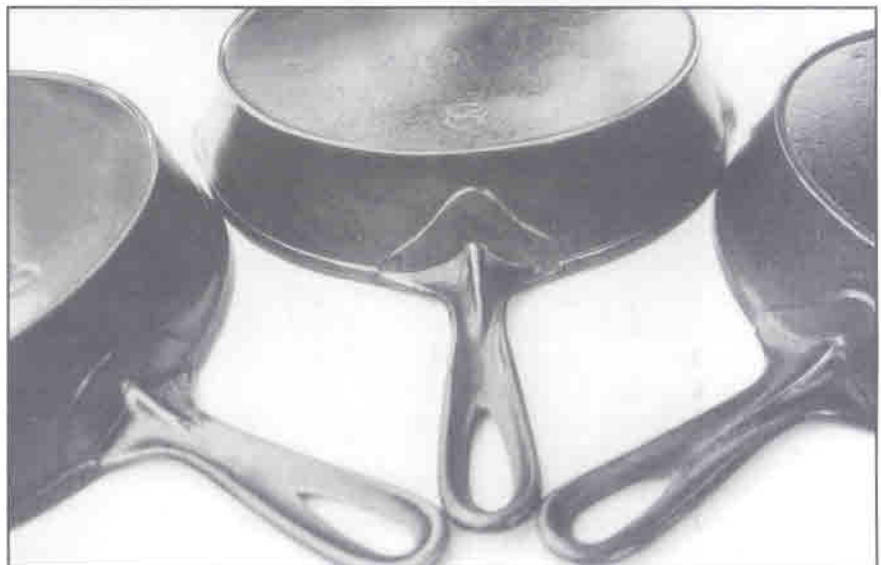


fig. 4 - Note oversize pouring lips on the "New Series" skillet left, compared to "First Series" on right.

fig. 5a - **Left**, Scooped out handle. The side of the skillet is not reinforced where the handle joins side. **Center**, scooped out handle; side of skillet is reinforced where the handle joins the side, with an added thickness that is shaped like a half moon. **Right**, scooped out handle; the reinforcement on the side of the skillet was expanded to cover a larger area; shape of the reinforcement was modified with semi-rounded sides and rounded apex.



fig. 5b - **Left**, The short ribbed handle was introduced. This variation has the half moon shaped reinforcement on the side of the skillet. **Center**, Handle with medium length rib; the reinforced added thickness on the side of the skillet now has evolved into the familiar triangular shape. **Right**, Handle with long rib; side of the skillet has the triangular shaped reinforcement.



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five No. 8 skillets, then compared the skillets, one against the other, for noticeable differences. We noted the following: 1) There were three different pattern numbers. 2) The heaviest skillet outweighed the lightest skillet by



fig. 5c - Left, The rib on the handle has been rounded and the handle blends into the reinforcement on the side of the skillet. Triangular shaped reinforcement and the reinforcement band on the outside of the brim have feathered edges. **Center,** The handle with rounded rib blends into the side of the skillet that is reinforced; outline of the triangular shaped reinforcement has now disappeared. Reinforcement band on the outside of the brim also blends into the sides. **Right,** The underside of the rounded rib handle has been scooped out; sides of the skillet were rounded where the sides meet the bottom. This new design resulted in the heat ring being moved back or tucked under the skillet (A.K.A inset heat ring).



fig. 6 - Comparison of a "New Series" ERIE No. 7 skillet; and a skillet with gate mark that was cast from a pattern made from a "New Series" ERIE No. 7 skillet. Note the difference in the quality of the two castings.

one full pound. 3) Only two of the five skillets were of equal diameter at the brim; the largest diameter exceeded the smallest diameter by 1/4 inch. 4) The ribbed handle has three variations: short rib, medium rib and long rib. 5) The thickness and shape of the reinforcement band on the outside of the brim, varies from skillet to skillet. 6) The reinforcement on the side of the skillet where the handle joins the side was shaped: half moon and triangular. 7) The size and shape of the pouring lips differ from skillet to skillet. 8) The size of the Erie name varies from skillet to skillet. 9) Erie names with letters of equal size have different spacing between the letters. 10) The amount of space between the top of the letters of Erie and the heat ring varies from skillet to skillet. 11) The placement of the quotation marks used to accent the name "ERIE" is not consistent from skillet to skillet. 12) The shape and size of the number "8" varies from skillet to skillet. 13) The placement/location of the number 8 also varies from skillet to skillet.

It is obvious that the pattern makers exercised some individual freedom when creating the various patterns. Considerable work is necessary/needed to show the subtle design changes as the Erie skillet evolved over the years.

It appears that Erie skillet designs influenced designs of other companies.

Skillets made by the Orr Painter Company of Reading, Pa. were based on the "New Series" design [fig. 9]. Notice the handle and pouring lips. The detail of design and the quality of workmanship that went into the pattern making and the finished casting leaves one to believe that these two skillets (companies) had something in common.

In the Red Book (Wagner & Griswold) a No. 12 Wagner Ware skillet with scooped-out handle and unreinforced side is shown on page 14 (upper left corner). It seems strange that Wagner would continue with this obsolete design as late as circa 1922-1930s. Perhaps the strength of the sides

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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

KnC Classifieds are FREE up to 100 words

GRISWOLD FOR SALE: A-410 Miniature aluminum saucepot, \$175.00; A- 54 Omelette Pan, \$75.00; A-808 aluminum Gem Pan w/logo, \$75.00; #775 Toy Square Skillet, \$135.00; "O" Red & Cream Skillet, mint condition, \$90.00; No. 20 Hotel Skillet, \$550.00; "O" Colonial Teakettle, \$375.00; No. 66 Dutch oven Trivet, \$100.00; Griswold Thimble, \$700.00. Call Dave at 814-899-7926.

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 number, \$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 pm Conn. time. E-mail bkarle@prodigy.net

KnC Classifieds are FREE up to 100 words

GRISWOLD FOR SALE: No. 5 Block HR \$395; No. 9 Golfball Gem Pan, fully mkd, \$145; Lamb Cake Mold \$125; Rabbit Cake Mold \$285; \$8 Wood handle skillet, Block EPU \$65; 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) \$135; Puritan #9 Skillet \$25; ERIE No. 8 Skillet w/ Anchor pat. mkr. mk \$49. **WAGNER:** No. 11 Skillet, stylized logo w/ four digit cn (large numbers) \$125; No. 10 Pie Logo skillet \$45. Prices do not include shipping. Dave Smith, P.O. Box 247, Perrysburg, NY 14129; (716) 532-5154, panman@panman.com

DEADLINE for next issue is JANUARY 10th



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fig. 7a (top photo) & 7b - "New Series" ERIE skillet [fig. 7a] is much better quality than ERIE skillet with gate mark [fig. 7b].

Known Pattern Numbers For "ERIE" Skillets

#5	#6	#7	#8	#9	#10	#11	#12
724	699	701	704	710	715	717	719
3348	700	702	705	711	716	718	
		703	706	712			
			707	713			
			708				

NOTE: Numbers 709 and 714 are missing from this list. To date, no "ERIE" skillets have been reported with pattern nos. 709 or 714. At some point, a decision was made to limit each size of skillet to a single pattern number. Some patterns, bearing numbers being discontinued, were reworked; then renumbered with the designated number for that size of skillet.

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on this large skillet was sufficient to deter the sides from developing cracks near the handle.

The pencil rubbing taken from a No. 12 "SIDNEY" skillet [fig. 10], is of the same design as the Wagner No. 12. Note that the shape and size of the "12" on each skillet appear to be identical. Wagner purchased the older Sidney Hollow Ware Company which could account for the use of the earlier pattern.

Sidney is listed as manufacturing hollow ware by year 1886. I have seen a circa 1887 Sidney O (script) No. 8 skillet with an ERIE ghost mark. After considering the late date that Sidney introduced their line of hollow ware, and one of their earliest products was a copy of an ERIE "First Series" skillet, it would appear the "New Series" design (scooped-out handle with unreinforced side of skillet) predates the existence of Sidney and Wagner.

Also note the pencil rubbing taken from a "New Series" type No. 11 skillet [fig. 11] made by Favorite. Note the bold, deep, block lettering on the Favorite skillet. This style of lettering is similar to the lettering found on the "New Series" ERIE No. 7 skillet. Each company positioned their name at the top of their skillet to follow the arc formed by the heat ring.

Favorite and Erie were manufacturing cast iron cookware during common years;

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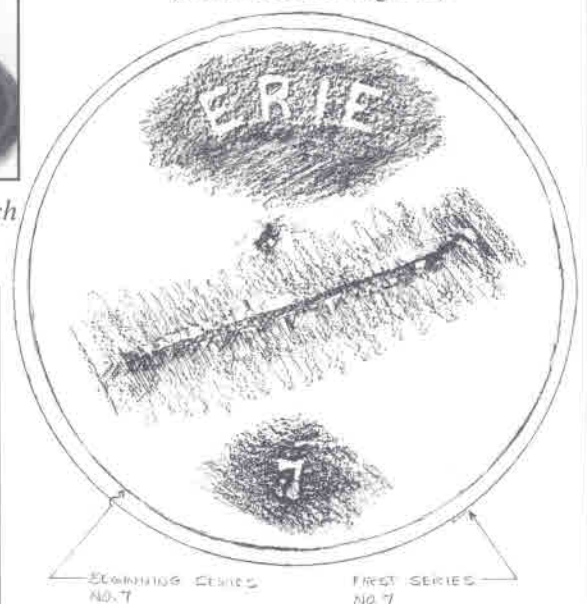


fig. 8-Note the larger size of the "First Series" skillet from the "Beginning Series" skillet with the gate mark (ref. KnC vol. 6, no. 1).

New Information

~ Erie Skillets

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however, the history of Favorite dates back to an earlier time as the W.C. Davis Company. Perhaps, the collectors of cast iron cookware manufactured by W.C. Davis and Favorite have information that will show the progression of cookware that was produced by each company.

During the last four years, new books, reproduced catalogs, newsletter articles, and e-bay have provided considerable information for those of us who collect cast iron cookware. Hopefully, this trend will continue.



fig. 9 - Orr, Painter & Company skillets (right) were based on the "New Series" design ERIE (left), both the handle and pouring lips.

Do you have additional

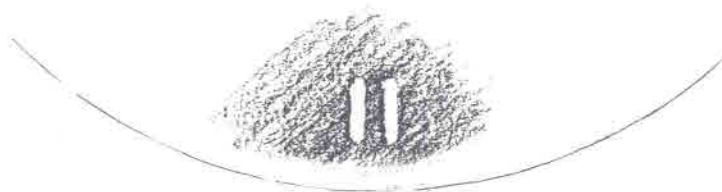
information on "The Beginning" series, the "New Series," or other "Erie" skillets? If you do, please share it by sending it to KnC. Let's keep this chain of information sharing going. Many thanks to John Madole for this excellent article! - ed.



fig. 10 - (At left) Pencil rubbing taken from a No. 12 "Sidney" No. 12 skillet.



fig. 11 - Pencil rubbing taken from a "New Series" type No. 11 made by Favorite Stove & Range Co. The lettering style is similar to the lettering found on the "New Series" ERIE No. 7.





The Melting Pot

Hi Dave: I just received the most recent issue of *KnC* and have had a chance to quickly glance through it. It is a very nice issue; however, I was particularly interested in your editorial which addresses some of the current problems in the G&CICA. In large your comments are completely accurate. I would, however, like to clarify a couple of your points.

First: **The "board vote" to override the membership and use G&CICA funds to support the "Griswold Kitchen Renovation Project."** President Fitzwater claimed that a majority of the board members voted in favor of the funding proposal; however, he has refused to disclose to the board the actual votes cast. This is in spite of numerous requests by more than one board member. It now appears likely that the secrecy is due to the fact that a majority of board members did not vote "yes." In addition to the two NO votes identified in your editorial, it is rumored two others are now denying that they voted yes. Putting aside the fact that one board member was not even asked to vote and a "yes" vote from a non-board member was included, it appears that the "majority vote" was simply fabricated by President Fitzwater and the responsibility for deliberately defying the will of the membership is his alone.

Second: **President Fitzwater's continuing efforts to defy the Constitution and Bylaws in excluding Larry Foxx from the Board of Directors.** You are absolutely right that the G&CICA Constitution and Bylaws unambiguously incorporate Robert's Rules of Order (see Article XVI - Parliamentary Authority); however, one need only to read the words in the Constitution and Bylaws itself for governing authority over the issue of the "Immediate Past President."

"ARTICLE VI - BOARD OF DIRECTORS

The Board of Directors, hereinafter termed "Board," shall consist of:

1. The elected officers; and
2. Three (3) Directors elected At-Large; and
3. The immediate Past President."

It is clear that by definition there **CANNOT** be a board without an immediate Past President!!

Furthermore, the immediate Past President **CANNOT** be elected or appointed!! When Joe Noto's resignation was effective, Larry Foxx became the only Past President the G&CICA has!! It should be remembered that Joe Noto resigned from **ALL** of his positions: "It is with sadness and regret that I inform you of my decision to resign from the G&CICA Board as its immediate past president and as chair of the Nominating Committee." For the purposes of the G&CICA Board of Directors, Joe's is unavailable to serve as much as if he had expired (also see e-mail dated 06/19/01 forwarded separately) and Larry Foxx is

therefore automatically on the Board because of what he is not who he is.

When we turn our attention to the Nominating Committee, we find that the Constitution and Bylaws state [XI(B)] that, "The nominating committee shall consist of the immediate Past President who shall preside, and two members who are not officers or board members." Here again, the Presiding Officer or Chair of the Nominating Committee is specified and cannot be appointed. Again, there **CANNOT** be a Nominating Committee without an immediate Past President.

If indeed some "Pennsylvania attorney" told President Fitzwater that "he didn't have to appoint Larry Foxx as nominating committee chairman, nor to the board," perhaps he meant that he didn't have to because in both cases, Larry Foxx automatically ascended to both positions **WITHOUT** appointment. If he didn't mean this, perhaps President Fitzwater misunderstood and the attorney said he **COULD NOT APPOINT** in either case. If this unnamed attorney is the same one who was engaged by the G&CICA (for \$2500.00) to advise Butch Parthree's Constitution and Bylaws Committee, then I think the association is entitled to a letter clarifying the advice he allegedly gave President Fitzwater. Perhaps President Fitzwater will be willing to disclose the identity of his "Pennsylvania attorney," but I wouldn't bet on it.

In the meantime we have a person masquerading as a Board Member and casting illegal votes and a legitimate Board Member who is excluded from the Board and not voting. Where will President Fitzwater take us next?

You are absolutely correct, it will be a hard winter with a major storm in the spring that will extend as far south as Louisiana! -JW

JW: Thanks for your feedback. I totally agree with you - you are absolutely correct. I tend to summarize to make the point rather than list all the fine points. In this instance, that made some of my statements technically incorrect. Also, I talked with Kelly Thuet and Marge O'Neil; both stated that they did not vote yes. In fact, both said there was no formal vote. -ed.

Dave: What do you know about this font/style? The straight lines end with a small barb, or sharp point, projecting off one side. The lazy "R" catches your attention. I have seen this style of lettering on a few skilletts; and, on a round griddle with side handle. Was this style of lettering limited to one pattern maker or did it have widespread use for a short period of time? - JM

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New e-mail
address for
Dave Smith:

panman@panman.com



The Melting Pot

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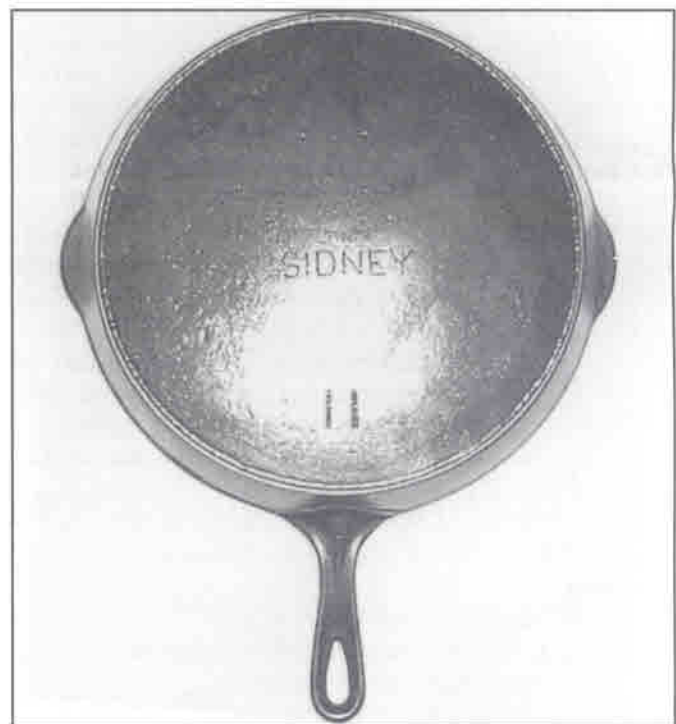
production. William Smith was a good source of information about Griswold. For this reason, we stand by this information, unless it is proven to be erroneous. -ed.

Hello: I thought you might be interested in seeing this Sidney #11 Skillet! You don't list one of these in your book, so I was wondering if you knew it existed and if it is rare? What would you estimate the value to be? The picture has some glare, but the pan is in great shape. -BS

JM: Good question! I suspect it was not limited to one pattern maker, but one used for a short period. It would take more effort and talent to inscribe the pattern with this style of lettering, versus the block style. And, being there was most likely more than one pattern maker, it was probably more feasible to use the block style. Are there any other opinions out there? -ed.

Dave: Just another observation on the slant/EPU smooth bottom skillets: 1. Was the pattern for these pans made (or modified) during the 1939-44 period, or earlier? 2. I am sure that you are aware of the differences under the handles among different aged Griswold skillets. The slant/EPU smooth bottom skillets have a typical early handle underside. If the pattern had been made in the late 30's, surely they would have used details under the handle typical of that period. 3. It just doesn't add up in any way, shape, or form, that these skillets were made in the late time period that Chuck says, even considering his source. 4. I would still say with 95% certainty that they were made c.1920. Perhaps a note in any reprint of your book might be in order if you feel the way that I do. 5. I think that some slant TM pieces were sold quite late but they would likely be pieces with small demand where Griswold did not remake a pattern for the block or small TM. -SS

SS: First, Chuck Wafford dated, for the most part, the skillets in the chart. We did discuss those dates prior to publishing the book. I talked with Chuck again recently regarding the dates of the slant smooth bottom skillets. He is adamant that Bill Smith, a Griswold representative and in charge of the Griswold California Office and Distribution Center, told him that was the timeframe of the slant/EPU smooth bottom skillets, of obvious minimal



BS: Thank you for sharing this information. This will be added to the reprint of the Red Book. I would value it at about \$100 to \$125. -Dave

Dave: I recently saw a piece which I am unable to identify, and therefore, was a little skeptical about buying. The piece is a Griswold deep long pan, with a griddle inside. I was unable to identify it in any of my books. It is marked as follows: 7, Griswold (slant), "ERIE", 748. What concerned me was the condition of the piece. It seems to

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The Melting Pot

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be rough cast. However, the marks look good. Since I do not remember ever seeing a deep log pan by Griswold, I do not know what the quality of the casting should be. This is either a rough casting, or slightly pitted all over, inside and out. What do you think? Any help you may provide will be appreciated. -GB

GB: I thought we had a Deep Long Pan in one of the books. I guess we don't. Value is about the same as the Shallow Long Pan. Also, this is a pattern number we don't have listed. Thanks! - Dave

David: With all your experience I thought you might find these interesting. I recently acquired another Wagner Ware 1510 baking pan with all the correct markings, and the casting is very good. However, one is a bit smaller than the other one. This picture shows all 3 pans side by side. The 1508 (left) is the smallest. The larger of the two 1510's (right) has the same dimensions you mentioned in the Griswold and Wagner Ware Book. The dimensions of the new smaller 1510 (center) are as follows: 16 3/4 x 11 3/4. I will also say that the larger of 1510's has another number under the 1510# and that is 1008? Am not sure what that's all about. I was not sure if you had come across this, and if you had an explanation for it. Did Wagner just decide that the first pan was too large and make a smaller size 1510, and then make the even smaller 1508? Whatever the reason, I am very happy to have all 3 sizes of these pieces. -RN

Griswold, Wagner, Wapak, Favorite, etc. Cookware Collection For Sale MOSTLY GRISWOLD 750 to 800 pieces

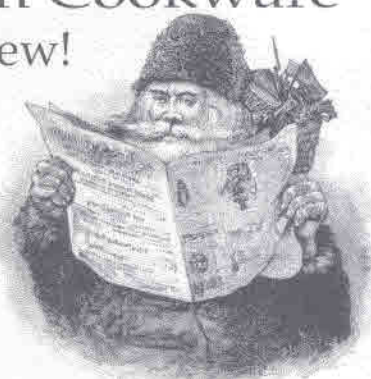
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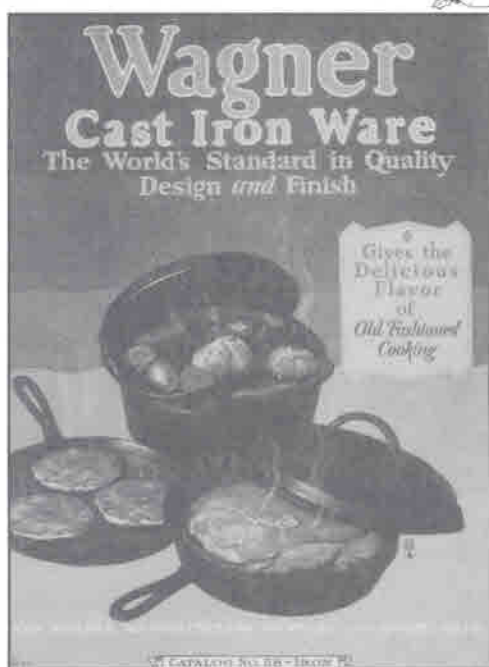


RN: What can I say – you really have me on this one. Perhaps some of our Wagner collectors can up with an explanation. Come on folks, help us out with this one. -ed.

Holiday Gifts Your Favorite Collectors

Wagner Catalog No. 58 Reprint c.1931

8"x10", 24 pgs. with full color cover. Contains clear, sharp pics of Wagner's line in that period, including skillets, griddles, roasters, muffin pans, kettles, toys, waffle irons, cake molds, sandwich toaster, sad iron heaters, etc.



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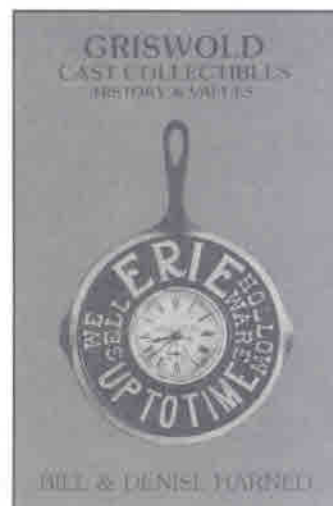
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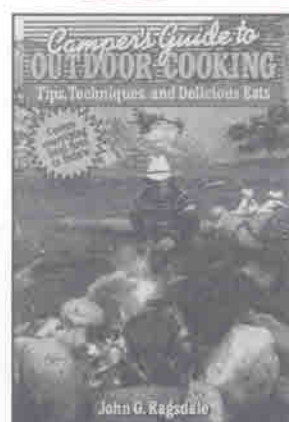
This is the book that started it all! Contains photos, recipes, list of patents, illustrations of various logos and lots more not included in other references. This book is out of print so don't wait to acquire this valuable reference

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Camper's Guide to Outdoor Cooking~ Ragsdale

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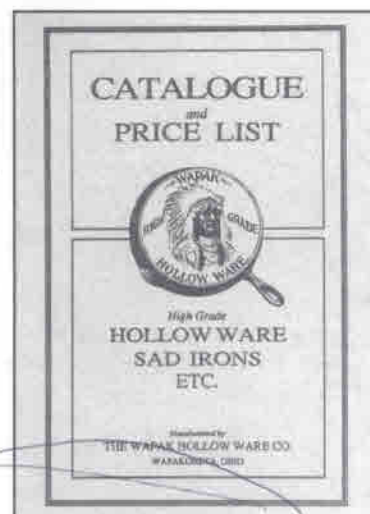


This is an excellent book for the camper.

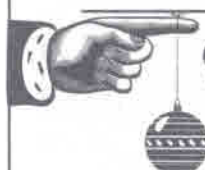
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Wapak Catalog Reprint c.1912

Excellent reference of products of the Wapak Holloware Co. Includes skillets, griddles, kettles, waffle irons, gem pans and sad irons. Also illustrated are hardware items like lawn furniture, urns, hitching weights, etc.



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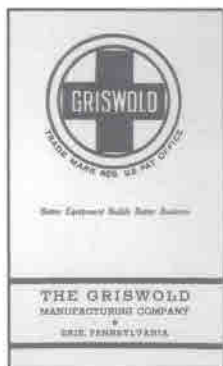
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Will Enjoy All Year Long!



Griswold 1940 Catalog Reprint Large (8 1/2" x 11") Size ~ 84 Pages

Illustrates Cast Iron Cookware including the hinged skillets, Dutch ovens and sets; hammered finished pieces including sets, black porcelainized skillets, Aluminum including Aristocraft, Hammercast and Polished; dampers, gas hot plates, Kwik Bake electric ovens, Bolo ovens, and chrome serving dishes.



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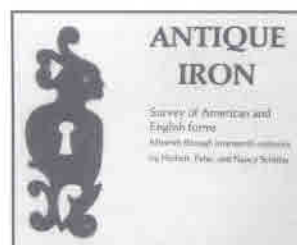


Griswold 1890-91 Catalog Reprint 6" x 9"~77 pages

This catalog reprint is full of early unmarked pieces. Illustrations include such rare pieces as coal shovels, fireplace sets, stove pipe shelves, early trivets, cuspidors,

copying press, anvil, umbrella stand, etc. Without this reference, you will pass some of the rare unmarked Griswold treasures.

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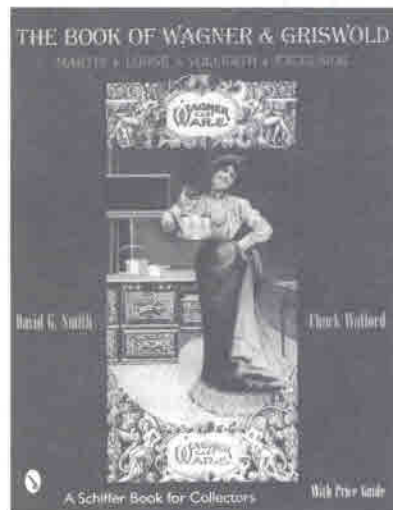
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The (New) Book of Wagner & Griswold

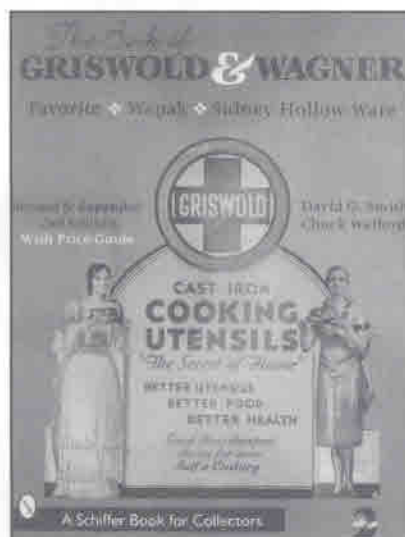
256 pages (16 pages in color) of brand new material illustrated by 845 photos including 225 pieces of Griswold and 350 pieces of Wagner, not in Book One. Also included are chapters on Martin Stove, Lodge, Vollrath, and Excelsior Mfg. Co. (G.F. Filley). The format of this new book is basically the same as Book One and will seem very familiar to use.



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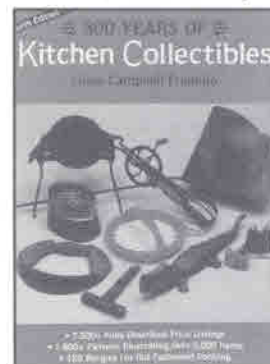


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Casting Call



Chuck Wafford submitted these two breakfast skillets. The Smart skillet is identical in form to the Griswold Colonial Breakfast Skillet. However, it is a bit smaller. The Griswold is slightly larger, 8 7/8" square by 13 3/8" over length. The Smart is 8 11/16" square by 13 3/16" overall length. It appears the Smart skillet may have been used as a pattern.

If you have a piece you would like featured in "Casting Call," submit a clear, sharp photo and a brief description.



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