

# KETTLES



# COOKWARE®

NOW CELEBRATING ITS 10TH ANNIVERSARY ~ 1992-2002

In a somewhat earlier rant before Dave's fine exposition regarding Orr, Painter & Co. and John Madole's really sharp analysis of the Erie skillets, Griswold was cast as the (not so) hidden primary power behind the ironware ghost.

## More Ghostly Skullduggery

by L. Joel Schiff

Between the 1880s to 1920s, ghosts appeared on the hollow ware of Piqua, Sidney Hollow Ware, Tecumseh, Wagner and Wapak – but never, apparently, on any Barstow, Waterman/Russell & Erwin, Savery, Marietta, Lodge or King/Martin Stove & Range. (If anyone has any other companies to add or contest, please do write in and let us know.)

But in addition to the outright imprint of the ghost, this is also the same period in which many of these very firms marketed products that were incredibly similar to those being produced by Griswold – skillets with the vertical ridge style handle reinforcements underneath the handles (many companies), skillet griddles with one, three or four round holes in the handles (many companies), molds with straight end-tab handles (Wapak), the Easter Lily wafer iron (with a slightly different rod handle, and hinge – Wagner), waffle bases with a bowed-X in the teardrop hanging hole of their skillet-like handles (many, many companies).

Calling this the Common Period (regarding these pieces), we should immediately realize that there is actually no good reason why so many companies should

just happen to produce virtually identical competitive items and/or stylistic features. Moreover, just as the Lodge, Martin Stove & Range etc. companies escaped the ghost, at present it also appears that none of these ever sported any of the above Common Period features.

It is no contest that almost all of the companies, including Lodge, adopted product designs that were successful elsewhere and during this period (spurred on no doubt by competition and low labor costs), almost all of the major company's castings were really quite fine.

But assuming that Griswold did not have a direct hand in the product lines of these other companies and that instead these Common Period features were the result of some (perhaps unconscious) overarching industry corporate culture (a quite different kind of ghost in the machine) or functional necessity, it is hard to see why just these Common Period companies were subject to such influences but not Lodge or Martin Stove & Range, etc.

To further stir the pot, it should also be noticed that the smooth, slightly indented Indian head of the early Wapak skillet is different from the often slightly raised Indian head on the coarser, and likely later, Wapak pots and griddles. And not only is the vertical ridge reinforcement where the Wapak Indian head skillet handle joins the pan similar to others in the common

(Continued on Page 3)

# From The Editor

**H**appy New Year to everyone!

Thanks for joining me in this celebration of the 10th anniversary of *Kettles 'n Cookware*. I also want to thank those who have been subscribers from the beginning. Without you I would have never reached this milestone.

I began this adventure (and believe me it has been an adventure) in April 1992 with a four-page pictorial of the Griswold display at the Erie Historical Museum and in conjunction with the first gathering of Griswold collectors at the Asbury Barn in Erie, Pa. It had been my intent that Joel Schiff would be a partner in *KnC*. We began by having very different ideas for this publication, so the partnership ended before it began. I am happy to have Joel's feature article in this, the first issue of the 10th Anniversary Year.

In the past ten years, *KnC* has produced 612 pages of reference material and answered more than 400 questions in "The Melting Pot" with many of the questions being answered by other readers sharing their knowledge or opinion. *KnC* has had feature articles on most major iron cookware manufacturers in the United States, and has covered all of the G&CICA conventions from Plant City, Florida to Portland, Oregon. However, the most popular feature(s) seemed to be "Displaying Your Collection." *KnC* will run that again in the July-August issue so start taking those pictures now!

"The Swap Shop" has diminished noticeably, being impacted I believe, by ebay. However, *KnC* has had more display ads in the past couple of years for entire collections for sale. Many collectors seem to cycle; I know I have in the past. I collected handmade knives and did very well when I broke up my collection. I then moved on to kerosene lamps, and from there to muffin pans. I still have all of my lamps and add one occasionally; I still really like them. My interest in iron has taken a turn to cast iron broilers. I am not interested in wrought iron broilers, however. I really like the broilers, more so than muffin pans actually. Broilers are much more difficult to find, but generally less pricey – there are definitely exceptions to that rule, however. I look beyond the delicate and fancy designs, thinking how talented the pattern makers had to be to create such intricate pieces, and without a router!

Now, to dispel all rumors that I am going to do another

book, let me just say.... I have teamed up with Bob Karle who lives in Fairfield, Connecticut, to do a book on older cast iron cookware and related pieces, circa 1700-1900. Bob is very knowledgeable about vintage iron and I believe the collector market is ready for such a reference. We are including hearth pieces to stove top, coffee roasters to trammels to Dutch ovens and skillets. We are also searching for any patents and patent drawings of as many of the pieces that we can. Time frame, you ask? About two years is an optimistic guess. If you would like to contribute clear sharp photos (on a plain background, please) we will gladly consider using your pictures in the book; and of course, credits will be given. We are also researching information on any company, large or small, that produced cookware in that time period. We will be most appreciative for any historical information that you would be willing to share.

On another note: I have filed an official complaint with ebay for infringement by bidders and sellers using my registered trademark of "pan man" in any form or derivative of. I obtained that registered trademark from the United States Patent and Trademark Office after considerable effort and expense.

Anyone using this trademark or any derivative of it for buying or selling cast iron cookware, is in violation of the U.S. Patent and Trademark Law. I would appreciate it if you would just send me a note identifying the use of panman and the ebay number of the item being negotiated. Thanks!

The new G&CICA Constitution and By-Laws revisions have been sent to the members. Although I have not had the opportunity to check them thoroughly, I have had feedback already. The print is small and therefore difficult to read. There are single words changed which change the meaning of the paragraph; the new section on proxies allows the "directors" to vote them any way they want, despite the wishes of the member who signed them; creates new directors for chapters which will increase the size of the board; and who knows what else. Read them carefully!

Buffalo, NY got socked again and set a record for their seven feet of snow in a couple of days. The storm missed us, thirty five miles away, but we did manage a couple of feet. That was enough to send me up on the roof (twice) to shovel snow and chop ice. You can't beat these Western New York winters!

– Dave



## More Skullduggery

(Continued from Front Cover)

period, but the metal and medallion quality and size is generally on a par with that of the Griswold spider skillet (although as mentioned, most of the major hollow ware companies around at this time did quite fine casting).

This somewhat farfetched association is mentioned because of the appearance (a few years ago at an Erie convention) of a small tin skillet with a Griswold spider logo spread completely across its bottom [pg. 132 of the Red Book]. Although the counterpart Indian head hardware is yet to be found, a remarkably similar software, image of the Indian head skillet appears as the cover (or facing image) in several of the Wapak catalogs. [fig. 1]

The point is – although not featuring any clear Griswold mark, it is again a fair possibility that many of these items, at least initially, may also have been made by Griswold for these other companies, with Griswold molds, at the Griswold factory (although Wagner undoubtedly later made its own wafer irons, even while retaining many of the original features).

Lastly, a few issues ago here, and also in *The Panhandler*, it was suggested that some of the unmarked gem/cookie/biscuit/muffin molds with the straight end-tabs and raised common (vs. pattern) numbers were likely not made by Griswold – it being cogently observed that these are almost always significantly (1/4%+) smaller than the similar Griswold forms.

In this I would like to side with Steve Stevens who noted that considering even just their skillet PNs, etc. Griswold sported more than a bit of variation, and that small differences in the “NO” or “No,” etc. [in the molds] would be consistent with Griswold’s inconsistencies in marking their pans. But to my own now conspiratorial bias, I believe that there may also have been a reason under the rose.

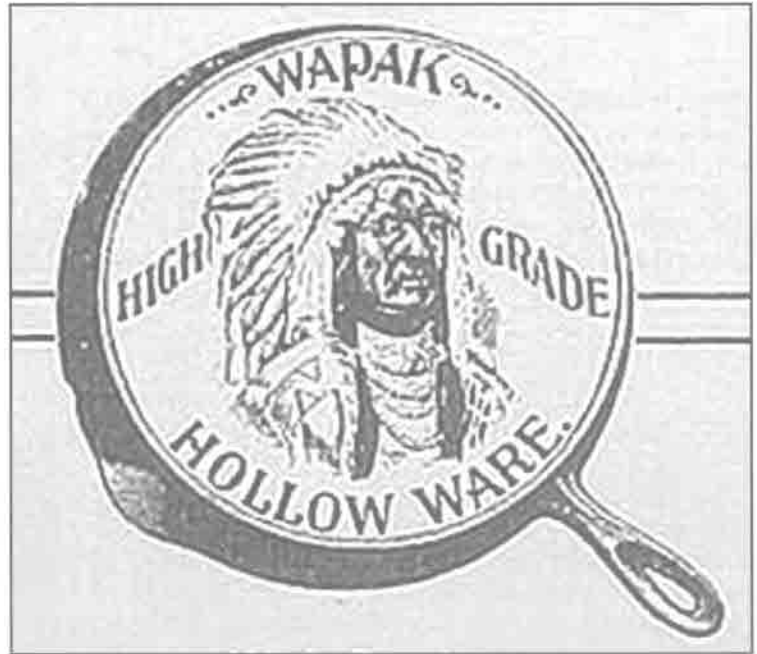


Fig. 1

As indicated above regarding the Common Period, some of these same unmarked forms were evidently also made by Griswold for Wapak (ca.1910-19) but with different common numbers. (**Comparison chart below**)

In these, the numbering is decidedly non-standard (it. not Waterman or Griswold), some of the forms were likely already becoming Griswold obsolete, and as Chuck Wafford noted long ago, these Wapak pans are decidedly short. So what’s happening?

As with the ghosts, it would appear that this might well be another instance of low-level competitive sabotage – the furnishing of a product that may well have been cheaper, but was clearly neither equal to their own, nor aligned with the standard product number recognition. While standard numbers may have been less familiar to the consumer, this was a basic “stock in trade” of the wholesaler/hardware store retailer who did the buying. To put it concisely – something sufficiently “not standard” was likely not ordered.

(Continued on Page 4)

## Griswold & Wapak Comparison Chart

**Mold Forms:** 11 round sections, 8 oval sections, 12 oblong sections, 6 section Vienna, 8 section Oblong, 12 section Golfball, 11 section Popover, 12 section French Roll, 11 section Bread Stick, 6 section Bread Pan, 2 section Loaf Pan, 1 section Loaf Pan

<b>Griswold</b>	#1	#5	#6	#6	#7	#9	#10	#11	#22	#24	#26	#28
<b>Wapak</b>	#1	#6	#4	#7	#3	#14	#11	#5	#13	#8	#9	#10

## More Skullduggery

(Continued from Page 3)

My feeling is that the later (?) unmarked but correctly "standard" raised number, similarly straight-end tab mold pans follow the same dynamic. It is hard to believe such finely cast, similarly formed but short changed molds could have been made by anyone but Griswold. If these were a cut rate option made to be more cheaply marketed, but without the benefit of the Griswold trade name – for whatever that was worth before branding became more important than the product – there would again have been a very "social Darwinian" rationale to have made this product just a little bit worse.

One consequence of this perspective is that in addition to the standard 1/8% to 1/4% shrinkage that we have come to associate with knock-offs, we are probably going to have to pay more attention to the other features of reproduction – gate marks (where present), thickness tolerances, smoothness/texture of metal, amount of grind, form/style, etc. – to come up with a net assessment. Pieces just recast from the product itself generally have more than one problem – which can be used to discriminate them from legitimate forms that became changed over time as molds were recarved or company policy changed.

A lot of these quite fine but foreshortened molds have shown up on the West Coast. Is this an accident? At this point I think that the major mystery is less whether they were made by Griswold, than **When, Why and For What** markets?

[Joel has written a very good, thought provoking article; however, I am not completely convinced that Griswold made all of the pieces with Griswold ghost marks and/or straight tab handles, particularly under the rationale of "there is actually no good reason why so many companies should just happen to produce virtually identical competitive items and/or stylistic features." Sellers have always copied each other's successes. Patent and copyright attorneys thrive on infringements of these issues. In fact, Griswold sued Wagner for a patent infringement over a waffle iron and wound up in a lengthy court battle, ultimately losing the suit (The Sidney Journal, June 14th, 1895). Conversely however, it is also very interesting to note that the line drawings of the molds in the 1890-91 Griswold catalog are identical to the drawings in the Wapak catalog of the same vintage. -ed]

### MOVING?

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P.O. Box 247, Perrysburg, NY 14129

## Most unusual

uses for  
**Cast Iron  
Cookware...**



Mr. and Mrs. Rick Labossiere submitted this picture of their daughter, Drew, posed in a Griswold No. 7 Oval Roaster. This picture was used for 2001 Christmas cards. Isn't she adorable!

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



Griswold, Wagner, Wapak, Favorite, etc.

### Cookware Collection For Sale

**MOSTLY GRISWOLD**

750 to 800 pieces

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Irv Wagenschnur, 4 Colony Blvd., Apt. 452,  
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## The Melting Pot

*I have had some great feedback on John Madole's Erie Skillets article in the last edition of KnC. Please add p/n 709 for a No. 8 skillet in your Erie skillet chart. This number, with a pencil rubbing, was sent in by KnC subscriber Tony Tschirky. Thanks for sharing this with us, Tony! -ed.*

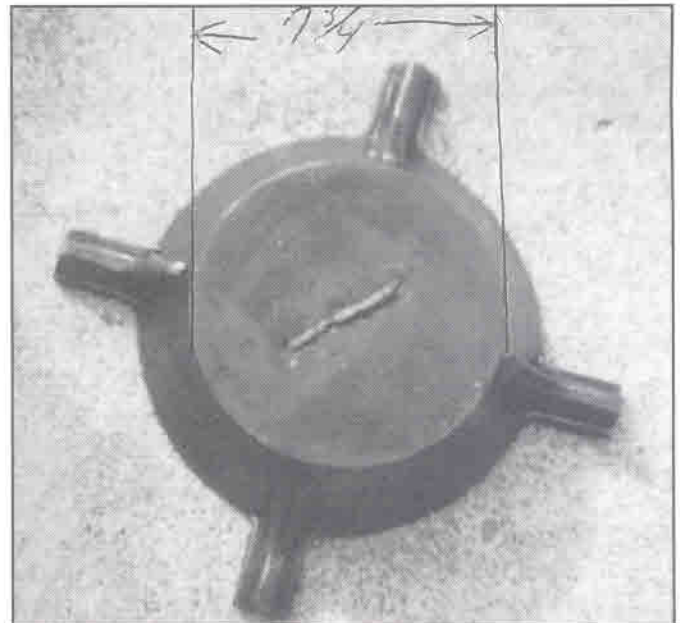
Hello Dave: I was browsing in a back issue of the newsletter and came across the issue concerning Victor skillets. I have 2 of the #8 skillets marked Victor 722 8. One skillet is marked 722A, the other 722. The skillet marked 722A also has an 8 on top of the handle, the other marked 722 does not. Do you know if the #7 and #9 of this variation is marked the same, or is this a random marking of the handle? I have had these for several years and had never noticed the difference until recently. Thanks for any information you can provide. Thank you and please keep up the great work with the newsletter. -KK

*KK: I will have to go to the experts on this. How about it, folks? -ed.*

Dave: I have a friend who has a set of #90 Double Skillets, p/n #1021 & 1022. I cannot find any information about them, other than they are listed in the index of the books. The descriptions in the Red and Blue Books show #90s without a p/n, but reference the pictures to p/n 1103 & 1102. I am assuming #1102/3 were made in size 80 and 90, or am I missing something? Would appreciate any insights you may have about the 1021/1022 skillets. They do have a Pat. No. of 97022 on them, if that is any help. Thanks in advance, -EM

*EM: The pieces that are illustrated in the Blue Book and the Red Book were photographed from collections. If their owners didn't have a piece, then I couldn't photograph it. The absence of some pieces in the books, in some cases, raises speculation that they must be rare. Of course this is not necessarily so, it just indicates that I didn't have one to photograph. Absence has also raised other questions. Yours is one of them, and it is a good question. As far as I know, the No. 90 Double Skillets had their own pattern numbers and don't have similar series numbers in the No.80. In other words, there is no No. 80 with progress or regressive pattern numbers in the 10 series, nor is there a No. 90 in the 11 series. Also, the No.90 has the loop handle versus the hinged handle of the No.80. And, the No. 90 is most common in nickel rather than black iron. If I am not correct, I hope someone will come forward with other information. -ed.*

Mr. Smith: Enclosed are some pictures of an item for the "What Is It Department." The inside handle is tapered like a Lodge or Wagner item. It is 3" deep and weighs 15 pounds. The casting is very rough from rusting so it's hard to see what the original casting was like. I would be interested to know its original purpose or any other info. -ES



(Continued on Page 7)

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(Prices are for camera ready copy)  
Questions? Call KnC at (716) 532-5154



# 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

\*\*\*\*\*  
**WAGNER** Hotel Waffle Iron for sale. Four pairs of paddles. I call it a double-double. The base, paddles and wood handles are extra nice condition with one exception. One paddle has a chip on the edge. I can supply a picture and/or ship just that paddle first to any prospective buyer. Has 1910 pat. date. \$300. Dave Schultz, 3508 Allston St., Anderson, SC 29624. Ph 864-296-3747; email dschultz@carol.net.

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**GRISWOLD WANTED:** #2 Wood Handle Skillet; #0 Side Handle Waffle Iron Base; #10 & #12 Late Erie Skillets; #11 Griswold's Erie Skillet; #9 & #10 Early Slant/Erie Extra Deep Skillets; #3 Hinged Smooth Skillet Cover; #13 Low Smooth Skillet cover; #6 Gem Pan w/ TM; #7 Gem Pan w/pn 945; #14 Rectangular Gem Pan w/pn 952; Miniature Pieces in both Black Iron and Aluminum. **WAGNER WANTED:** Marked "K" Pan; #0 Early Style 1892 Waffle Iron Base; #0 Late Style 1892 Waffle Iron; #10 Wood Handle Skillet; #s 5, 6, 7 & 10 Wood Handle Griddles. **FAVORITE WANTED:** Toy Dutch Oven & Waffle Iron; 1's 5, 6, 7 & 10 Wood Handle Skillets; any Wood Handle Griddle; **MIAMI** Wood Handle Skillets #s 7, 8 & 9. **SIDNEY WANTED:** #0 Skillet marked "SIDNEY"; #0 Tea Kettle. **WAPAK WANTED:** #s 5, 6, 7, 8, 10, 11 & 12 Wood handle skillets; Any Wood Handle Griddle. **SUPER MAID WANTED:** #0 Aluminum Tea Kettle. We are always interested in Iron Wood Handle Skillets and Griddles by any major manufacturer. Contact **PAT & GRANT WINDSOR**, P.O. Box 72606, Richmond, VA 23235-8017, (804) 320-0386.

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

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**GRISWOLD:** Griswold hammered chicken fryer, no lid, nickel iron P/N 2028 \$50; 3 pc. Iron Mt. Skillet p/n 1033, chicken pan, p/n 1034. Lid fits both p/n 1035, \$85

for all 3; Griswold No. 9 Skillet Lg. Emb., block letters, inside heat ring, p/n 701, \$75; Lid for above No. 9 Skillet, Lo Dome, \$68; Griswold No. 6, Sm. Bt. Skillet Lg. Em. Bl. letters, \$40; Erie No. 7 Skillet p/n 701 H, \$40; Griswold No. 7 Skillet, Sm. Bt. Lg. Emb. Bl. letters \$40; Griswold No. 3 Skillet, Sm. Bt. Lg. Em. \$20. **WAGNER:** Wagner Ware No. 3 Skillet "Pie Logo," \$45; Wagner Ware No. 4 Skillet w/hr center logo, \$125; Wagner Ware No. 7 Skillet griddle \$30; Wagner Ware c/n 1401 with lid, nickel steel, \$95; "Wagner" Sidney O, 6 quart Alum. bowl \$35; Sidney No. 9 Skillet griddle \$50; Sidney No. 9 Skillet w/hr \$60; Wagner Ware Magnalite No. 1248 w/trivet and book, like new \$25; **MISC.:** Very early Lodge No. 8 Waffle iron w/ pin in hinge \$75. Wapak No. 9 Skillet p/n 102B, rough casting, \$40. Lodge biscuit pan No. 782 \$25; Barstow Stove Co. Prov. R. I. French Roll pan, very small chip on one place, \$60. I also have several pieces of Favorite Piqua Ware. If interested let me know. Thanks, Doug Brown, 8520 McDougal, Thornton, CO 80229, phone (303)288-5910; Honeyb@totalspeed.net.

\*\*\*\*\*  
**COLLECTION FOR SALE:** 750 to 800 pieces of Griswold, Wagner, Wapak, Favorite, etc. cookware collection for sale. Mostly Griswold. Griswold-Wagner. Book value of approximately \$40,000 to \$50,000. All for \$10,000. Send SASE for copy of list to: Irv Wagenschnur, 4 Colony Blvd., Apt. 452, Wilmington, DE 19802, phone (302) 762-3354.

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**WANTED: Wagner '0' Toy Skillet** marked: WAGNER, MFG CO; '0' Toy Skillet with stylized logo and four digit catalog/product number. Dave Smith, P.O. Box 247, Perrysburg, NY 14129, (716) 532-5154, email panman@panman.com.

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**GRISWOLD FOR SALE:** No. 5 Skillet, Block EPU w/ HR \$395; #19 Golfball Gem Pan, mkd on all 6 cups, \$375; '0' Skillet w/early handle \$95; Erie No. 8 Skillet with Anchor pattern maker mark \$45; #7 Oval Roaster, slant/ Erie, plain cover, \$250; #8 Wood Handle Skillet, block/ EPU \$75; Unmarked Series No. 8 Skillet, mkd 765 & 8 \$45; No. 7 Hinged Skillet \$45; 10 inch New American Damper \$25; No. 2 Gem Pan, no p/n, \$135; Odorless Skillet, no p/n \$75. **WAGNER FOR SALE:** No. 1220 Sq. Skillet \$45; No. 1218 Sq. Skillet \$35; "WAGNER" No. 12 Bail Hdl Griddle \$65. Dave Smith, P.O. Box 247, Perrysburg, NY 14129, (716) 532-5154, panman@panman.com.

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**GRISWOLD FOR SALE:** Griswold No. 5 Hinged and

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## The Swap Shop

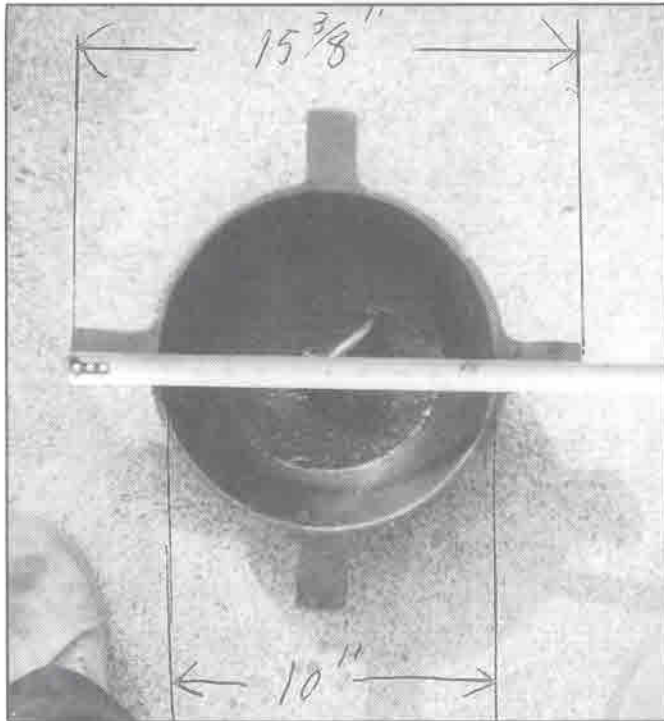
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Hammered Skillet and Lid, Nice, \$140; Griswold Bundt Pan, \$725; Griswold Santa Mold, Black or Plated, \$540; Griswold No. 16 Wide Band Muffin Pan, very nice, \$1350; Erie No. 24 Bread Pan, has 2 Light casting seams, otherwise VERY Nice, fully marked, \$730; Griswold Victor No. 5 Skillet, very nice, \$475; Griswold No. 3 Fully Marked Oval Roaster Trivet, \$275; Griswold Classic No. 1313 Round Sad Iron Heater, \$125; Griswold Victor No. 6 Skillet, \$195; Griswold No. 300 Heat Regulator, marked both sides, \$185; Griswold Frank Haye Bundt Pan, \$295. **WAGNER FOR SALE:** Wagner Aluminum Jello Mold, No. 424 and 425, \$255 each; Wagnerware Senior KKK with the early markings and no holes in the tab handles, \$75; Same earlier markings but with the later handles with hang holes, \$80. **MISC. FOR SALE:** Ballard and Ballard Advertising Handle Griddle, No. 10, \$145. Buyer to pay shipping and insurance. Robert Karle, 344 Rt. 147, Middlefield, CT 06455; phone best time 8 pm Eastern, 860-349-1212 or email: bkarle@prodigy.net.

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**Deadline for next issue**  
**March 10th**  
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## The Melting Pot

(Continued from Page 5)



ES: This one is a mind-bender. It sure isn't a kettle and it sure isn't cookware. It appears to me to be a cover that fits into some type of pipe (?) or opening, but why the four protrusions or fingers? I guess the weight would keep it in place, and the fingers would keep it from rocking out

of position. I need help on this one!! -ed.

Dave: Quick question: My husband bought me a rectangular #7 griddle with the diamond logo and marked with a "7" and p/n 744. According to the man he bought it from and your book, it does not match the dimensions in the light blue book which puzzled all of us. It is the real thing and more along the lines of a "6" perhaps? Are the dimensions in your book correct? If not, what would they be? Thank you very much. -KA

KA: I talked with Larry Foxx who owns the No. 7 Diamond griddle that I photographed for the book. He remeasured the griddle today. The correct dimensions for that piece are 18 3/4" long by 7 3/4" wide. I don't know how the other measurements wound up in the book, but I will make the correction. Thanks for bringing this to my attention. Also, as far as I know, there was never a No. 6 long griddle, only a No. 6 round griddle. -ed.

Dave: Could you recommend any books on the cast iron process and the qualities of cast iron. I hear phrases such as "rough cast," etc. and that some castings make better pans etc. Just drop an email if you would. Thanks. -PB

PB: I don't know of any book that deals with cast iron quality. I do know that rough cast sometimes just means unpolished, typical of Taiwan pieces. Also, most cast iron cookware today is a combination of ore iron and about 40% reconstituted iron such as old engine blocks, etc. I guess the ore iron was more dense, therefore would polish up better. That is about all I know about that subject. -ed.

Dave: I have your book and have read the newsletters. I have a small 4-1/2" skillet that has a handle just like a large Filley skillet. It also has a spout on one side and heat ring. It has no markings at all. Do you know if Filley made a toy skillet? Thanks very much. -DC

DC: That style is typical of skillet design of the period. I have no documentation that Filley made a toy skillet, therefore without it being marked, I would hesitate to say it is Filley. -ed.

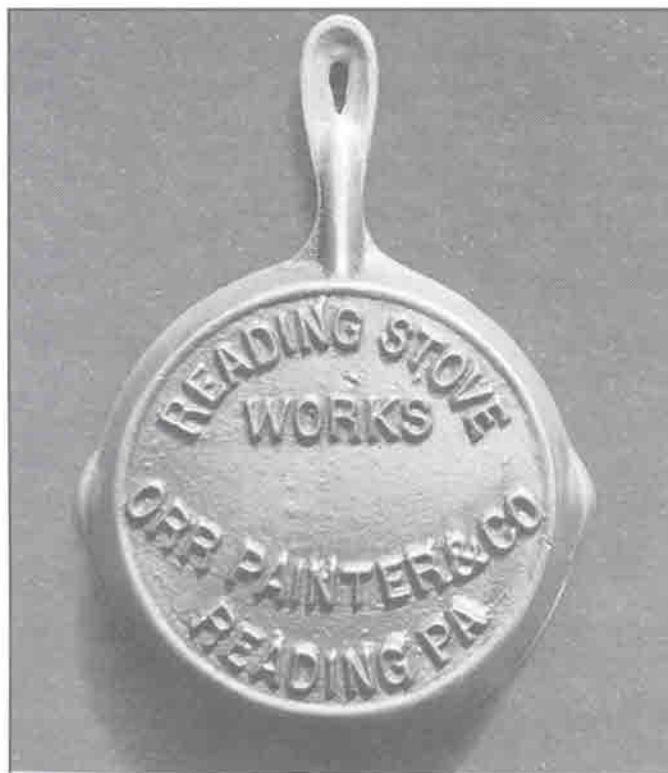
Hi Dave: I read with interest your article on "ERIE" skillets. Allow me to add my two cents worth, concerning the skillets marked "THE FAVORITE." I have a set of #7 through #12. Some do match the pattern of the "new series." Some are more like a "MIAMI" or a "NATIONAL" with low sides. They were not, however, made by "The Favorite Stove and Range Co.," but by the Columbus Hollow Ware Co., Columbus, Ohio. Regarding your article in Vol. 10, No. 5, enclosed is a photo that might be of interest to your readers. It is 2 5/8" in diameter at the top rim. -Dave Shultz

(Continued on Page 8)



## The Melting Pot

(Continued from Page 7)



Dave: Thanks for sharing this information. -ed.

Dave: On page 13 a Block/Erie PA USA skillet, size 13, with heat ring is listed for value as 12 to 15 hundred. On page 20 it looks like the same skillet, lower left on the page, is listed for value as 8 to 10 hundred. Is this a mistake? Are they both the same skillet?

Also, I truly enjoy your book. It is truly informative and interesting. You and your co-author have done a marvelous job. Thank you. -CR

CR: The book has been out for six years, including the 2nd edition with revisions, and no one has brought this error to my attention until now. The correct value for the #13 block EPU skillet is \$1200 - \$1500. Thank you for calling this to my attention! -ed.

David; I recently bought a Scotch bowl. On the bottom it says: "ERIE," 780 Pat. MAR.10.91, 2. I know from my research that the bowl was manufactured no later than 1909, but can you tell me anything else about it? What was it used for? -DD

DD: Your Erie Scotch bowl was manufactured by the Griswold Mfg. Co. of Erie, PA. "ERIE" was the original marking for Griswold. As its name implies, the original intent for use of this bowl was making Scotch broth. It is valued in The Book of Griswold & Wagner at \$40 to \$60. -ed.

Hi Dave: I forgot to mention several things about your

OP article. On p. 51 you say the No. 9 skillet has a later style handle than the No. 8 pan shown on that page. If these were Erie skillets the 9 would be the older style. I have not seen the style handle on the No. 8 OP pan so cannot be sure that it is the later or earlier handle. I would guess that it is the later style if you go by handles of Erie and early Wagner skillets. My OP No. 10 skillet has its markings, with the handle pointing down, as follows: 10 at 12 o'clock; O P & Co at 5:30 o'clock (same style handle as the 10 you show on p. 52). -Steve

Steve: Thanks for your feedback. I have always believed that style handle was the later style because it looks more like the later Griswold handles, with the longer reinforcement rib being earlier. John Madole, in his fine article in the most recent issue of KnC, believes this is the earliest style. He has so meticulously documented the progression of the handle styles that I guess I have to believe him. We never cease to learn. - ed.

Hi Dave: After the picture in the latest pan handler I had to send your ours: No. 7 Erie eccentric kettle with the trivet.



Also, we found the No. 13 Martin Country Skillet in the same shop where we bought the No. 16 Country Dutch oven over 20 years ago.

(Continued on Page 9)

**Back Issues of KnC**  
**(Vol. 1-10) provide 612 PAGES**  
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**All Volumes ~ 1-10 ~ \$15 ea.**  
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## The Melting Pot

(Continued from Page 8)



Also, what do you know about Buck & Wright, St. Louis, MO. waffle iron #6. We need the base for it. -K&MB



*K&M: 1) I have seen the eccentric kettles with the trivet but have never seen the trivet marked. Has anyone seen an eccentric trivet marked? 2) That No. 13 looks like a beauty. You had better check more frequently at that shop! 3) I really don't know anything about the Buck & Wright Foundry. Maybe one of our experts will provide us with some information. I have a No. 8 with no base. -ed.*

Dave: I acquired what appears to me to be a mini cast iron porcelain covered fondue pot for individual use. I'm sure I could be right. It was made by Descoware in Belgium. My mother told me it was very old when she gave it to me. I can't find any information on it. It has a porcelain finish and is painted orange. It looks like a mini pot. -LM

*LM: Descoware was imported by the D.E. Sanford Co. beginning in 1950. They sold out to the General Housewares Corporation in 1969. Although it could be a fondue pot, my guess is that the piece you have is an individual serving piece. -ed.*

## WANTED: Wagner '0' Toy Skillet

Marked: WAGNER, MFG CO  
'0' Toy Skillet with stylized logo  
and four digit catalog/product number

### FOR SALE:

#### GRISWOLD

No. 5 Skillet

Block EPU w/HR \$395

#19 Golfball Gem Pan

Marked on all 6 cups \$375

'0' Skillet

w/early handle \$95

Erie No. 8 Skillet

w/ Anchor pattern maker mark \$45

#7 Oval Roaster

Slant/Erie, plain cover \$250

#8 Wood Handle Skillet

Block/EPU \$75

Unmarked Series No. 8 Skillet

Marked 765 & 8 \$45

No. 7 Hinged Skillet \$45

10 inch New American Dampener \$25

No. 2 Gem Pan, no p/n \$135

Odorless Skillet, no p/n \$75

#### WAGNER

No. 1220 Sq. Skillet \$45

No. 1218 Sq. Skillet \$35

"WAGNER" No. 12 Bail Handle Griddle \$65

### DAVE SMITH

P.O. Box 247, Perrysburg, NY 14129  
(716) 532-5154 • panman@panman.com

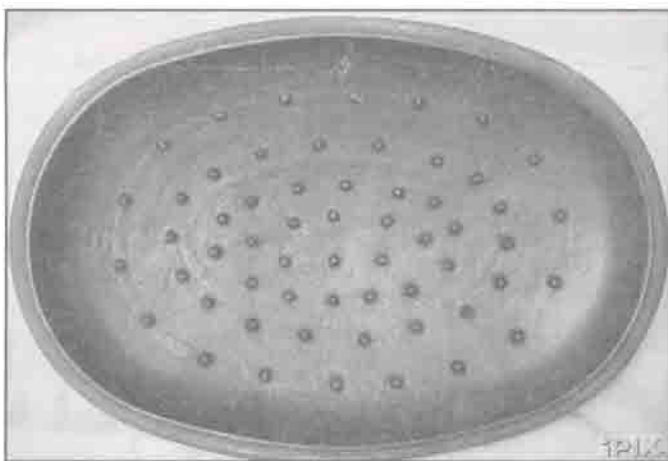


## Casting Call

*This item was spotted by Steve Stephens on ebay. I thought it was very appropriate for this issue of KnC, and the feature article. It appears this is a copy from a Griswold Oval Roaster. Note the marking on the top is typical of the early marking style, and the ghost mark on the inside of the Griswold basting rings. The drip nubs are typically Lodge. It appears to be a decent casting. Who made it? Anyone's guess. The confusing thing to me is, why the*

*conversion from the drip rings to the drip nubs. Could this have been an early experiment by Lodge?*

"For bid is a oval roaster from my personal collection which I have had for YEARS. This is a UNMARKED oval roaster with no markings on it except on the lid where it just says OVAL ROASTER. The printing and look is the exact same as what Griswold did. Was it made by Griswold for someone? The size is almost identical to the Number 5 Griswold oval roaster except just a tad smaller. Inside the lid is the drip teats instead of oval rings. I have never seen another like this."



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



## The KnC Iron Net

has grown & grown...

This listing of E-mail addresses will appear in the next issue, space permitting!

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