

KETTLES

'n

COOKWARE®

NOW CELEBRATING ITS 10TH ANNIVERSARY ~ 1992-2002

CLOWS

The Mystery

Mystery has surrounded the Griswold CLOWS waffle iron for decades. This Griswold waffle iron is distinct in several ways: 1) The word CLOWS crossing in the interior grid in the pattern; 2) Pattern numbers 234 (both halves) and 235 for the base; and 3) The no locking ball hinge which is unique from all other Griswold waffle irons. From the outside, the waffle paddles look like the regular American waffle iron including the patent date of Dec. 1, 1908. However, if you look closely, you will notice there are no leveling pins on the paddles and the base ring is not notched.

So, what or who is CLOWS? A Clows Waffle Shop menu has recently surfaced, naming three shops in Seattle and two in Tacoma, Washington. From the prices of the menu items, it appears to be in the 1930s-1940 era. Unfortunately, the menu is not dated.

So, can we assume the CLOWS waffle iron was produced by Griswold for use in the five Clows waffle houses? That would make sense and it is the only known tie between the Griswold waffle iron and the name CLOWS. However, Steve Stephens raised the question in correspondence with me that, why would a commercial waffle house use a home type waffle iron when commercial waffle iron frames were made by Griswold? Steve commented, "Perhaps the Clows Waffle House used a commercial frame in their waffle houses but sold the CLOWS waffle irons we see today as a means for the customer to make waffles just like they bought at the restaurant. Is it possible that Clows also sold a mix to duplicate the Clows Waffle House waffles?" These are good questions that deserve consideration.

The waffle house menu indicates a large variety of foods available from the grill, including ham, eggs, bacon, sausage, hamburgers, etc. We, of course, have no way of knowing the kitchen lay-out; however, perhaps a commercial waffle maker took too much room in their kitchen to have such a unit dedicated

(Continued on Page 13)



From The Editor

I hope Spring is finally here. A week ago it was in the 50s, and two days ago the temperature dropped to 12 degrees and we received 21 inches of snow. This has been the craziest winter I can remember. It has been one of extremes, from very warm and no snow to record-setting snowfalls. It's been nuts!

I imagine everyone is looking forward to going to the antique and flea markets; I know I am! I am definitely getting the itch that nothing but a good flea market will satisfy. We also have a shed full of furniture that needs stripping and refinishing. We are NOT looking forward to that! But we have to get stuff ready for Brimfield in May.

As a follow-up about violations on ebay of my trademark "panman," two of the violators willingly changed their user names, one ignored ebay's notice to them so ebay assigned them a new user identification.

Speaking about ebay, there have been some wild happenings lately. I really don't have the time to search for these, but a couple of *KnC* readers keep me posted. Enjoy the "ebay Delirium" in this issue of *KnC*.

I am looking forward to the G&CICA convention in Lafayette, Louisiana. We have never been to Cajun Country or as one collector recently referred to it, "Tabasco Land." The Lafayette convention should be a good one; the convention chair, Patty Fitzwater is a master at organizing conventions. I hope all of you who are going to attend make plans to stay Sunday morning for the annual business meeting, to participate in the election of officers, and other business including the vote on the proposed constitution and by-laws. Speaking of those...

In President Fitzwater's latest letter in the association's newsletter, he mentioned only two proposed changes. The truth is, however, there are at least a dozen changes, some very significant:

3.01 - Gives the Board the power to change the Charter from Pennsylvania to another location - taking that decision away from the members.

4.01 - Changes honorary membership

4.04 - Reinstatement of membership

4.06 - Gives the Board the power to fix the level of dues, taking that decision away from the members.

4.08 - Gives the Board the power to set the location of the annual membership meeting - taking the decision away from the members.

4.12 - Changes the definition of a quorum to 50 members who may vote, attending a meeting.

4.13 - Under the proposed new language, the Directors count the proxy votes as a group and cast the proxy votes as the Directors see fit. With this system, the final vote of the member who issued the proxy can be used against the view that member might have. The votes are cast the way the Directors want. Again, more control to the Board.

5.01 - Gives the Board full power to conduct, manage, and direct the business affairs of the association, taking that ability away from the members and making their actions not subject to the approval of the members.

5.02 - Adds a Director to the Board for every Chapter - an additional unlimited number of Directors as Chapters are organized.

6.01 - The proposed language does not guarantee a secret ballot. Also with a mail vote, no provisions are made for a run-off election if no candidate gets a majority.

15.02 Allows checks, etc. to be signed by anyone designated by the Board.

There are other issues that need to be discussed. It should be an interesting meeting.

On another note: I have included a newspaper clip in this issue about collectors Jim Hickling and Diana Lynn. It is great that our hobby gets this type of interest and coverage. The elaborate program for this high-class show had pages and pages of photos of Jim's collection. Congratulations to you both! I would be interested in any coverage our collectors have in the media. Send it to *KnC*.

Well, I have to get a display together for the convention. See you in Lafayette!

-Dave



Subscriber Bernie Ver Hey reports that his dentist uses a Griswold Dutch oven for his doggy bowl.

What is the most unusual use for cast iron cookware you have seen or heard about? Send it to *KnC*.



Clows ~ The Mystery

(Continued from Front Cover)

for only that use. It may have been more flexible to do individual waffles on a burner of the cooking range, then be able to use that burner for something else. We may never know.

Also, did they sell these waffle irons as a promo for their restaurants, and/or to promote their waffle mix? I suppose it is something to consider.

Joel Schiff raised the idea that perhaps Griswold made them for the Clows Hardware Co. in Erie, Pa. as they did for the Cleveland Flux Co. However, a thorough search made by Joan Baldini of Erie, Pa. records failed to turn up any Clows Company.

Recently on ebay, two catalogs appeared: one the James Clow Mfg. Co. Plumbing Catalog of Chicago, Ill. circa 1896, and one the James B. Clow & Sons Company, Circa 1967. This company was a plumbing fixture and pipe company. One thing bothers me: the name of the pipe company is Clow, with no 's.' The Griswold waffle iron is CLOWS, the same as the waffle house. To me, this all



Clow's Waffle Shop



SEATTLE SHOPS:

306 Union Street

415 Pike Street

500 Stewart Street

TACOMA SHOPS:

204 South 9th

1017 Pacific Ave.



but eliminates the pipe company's tie to the waffle iron and puts the Clows Waffle Houses at the top of the possibilities. It is probable that the CLOWS waffle iron has now been defined beyond its origin of manufacture and answers the question, "What does CLOWS represent?"



(See the Inside of the Menu on Page 14)



Clow's Waffle Shops

TODAY'S MENU

★

35c—Special T-Bone Steak, Pork Chops or Lamb Chops—35c

INCLUDES

SOUP OR CLAM CHOWDER

FRENCH FRIED POTATOES, SALAD AND DESSERT

COFFEE TEA MILK

25c—SPECIAL COLD PLATE—25c

HAM OR ASSORTED MEATS WITH POTATO SALAD

COFFEE TEA MILK

WITH BEER 30c

POTATO SALAD 10c COMBINATION SALAD 20c

LETTUCE-TOMATO 20c

FRUIT SALAD 20c SHRIMP SALAD 25c CRAB SALAD 30c

SOUP10

CLAM CHOWDER10

CHILI CON CARNE10

HAMBURGER ON BUN10

FRENCH FRIES10

OYSTER STEW20

Clow's Waffle Shop Menu

TODAY'S MENU

WAFFLE with Honey or Jelly and Syrup and Butter15
WHEAT, CORN or BUCKWHEAT CAKES15
HAM or Bacon (2) Eggs, Toast and Coffee35
Side Order of Ham, Bacon or Sausage15
(2) Eggs with Toast and Coffee20

BREAKFAST CEREALS WITH CREAM

Oat Meal10 All Bran10
Shredded Wheat10 Grape-nuts10
Puffed Rice10 Grape-nut Flakes10
Corn or Bran Flakes10 Rice Krispies10

SANDWICHES

(On Rye, White or Brown Bread)

BUTTER-KIST15 Hollywood Hamburger15
(Butter-Kist Sandwich is Ham and Cheese Toasted)
Bacon and Egg15 Ham and Egg15
Peanut Butter10 Cold Ham10
Tuna Fish10 Minced Ham10
Chicken Salad10 Fried Ham15
Egg Salad10 Baloney10
Hamburger10 Lettuce10
Summer Sausage10 Swiss Cheese10
Liverwurst10 American Cheese10
Lettuce-Tomato15

(No Extra Charge for Toasting Sandwiches)

DESSERTS

Pie à la Mode15 (3) Cookies05
Pie with Cheese15 (2) Donuts05
All Pies, per cut10 Ice Cream10
Butterhorn10

BEVERAGES

Tea10 Coffee05
Hot Chocolate10 Milk or Buttermilk05
Malted Milk15 Ovaltine10

Extra Coffee .05



The Melting Pot

Dave: Recently, we have come upon some information concerning the item pictured at the bottom of page 21 of *The Book of Wagner and Griswold* and thought you would like to know what we have discovered.

Since we first became aware of the notion that this item was a heat regulator for a Wagner Ware #13 skillet, we have been suspicious of the theory for two reasons. First - It is not marked. Second - Why would a business, conscious of the bottom line, make a heat regulator for an unpopular size skillet and not for any of its more popular sizes?

During the past month, we have seen three triplicate sets made by Guardian Service Ware, each comprised of a round tray, 12" trivet and three triangular pots with covers. Guess what? The trivet is none other than the infamous Wagner Ware #13 skillet heat regulator.

At this point, it seems fairly obvious to us that any relationship between this trivet and the #13 Wagner Ware skillet is purely coincidental. -Grant



Grant: Thank you for the information! The trivet was presented at a G&CICA convention by a collector and was affirmed by other collectors, so...it went into the book that way. I have often wondered but had no way of disproving the collector's statement. I think the new information makes it quite clear: the trivet is Guardian, not Wagner. I will have this ready for the update of the red book. Thanks again for passing on this valuable information. -ed.



Dave: Can you tell me why the older 30s style handle is listed at a lower price than the newer 50s style handle...and what can you tell me about the real grooved handled #0 skillet? I have the only one I've seen that isn't enamel coated. Thanks. -Jerry

Jerry: When the book was written, the older '0' skillet seemed to be more common, thus the value was based on supply and demand. The later grooved handle '0's were made later, before Griswold was purchased by Wagner and not as many of them were made. Most that are seen are enameled. I have a black iron piece in my collection of '0' skillets. Unfortunately, the grooved handle '0' is being reproduced, so buyers have to be careful. The repros are of poor quality. -ed.

Dave: I saw an old Griswold flat bottomed kettle style pot at an antique store. It had the slant letter logo and says "Erie PA" with numbers below it that I didn't write down. Halfway down the outside there is a 'D' that's missing the ring. It had no lid. I looked in your *Book of Griswold & Wagner* and the only one that looked the same said straight lettered logo. Please let me know what you think. -LO

LO: Flat bottom kettles were made over a considerable period of time. Consequently, you are likely to find them in all of the major markings. We didn't have the room to illustrate all of the markings in The Book. Covers were an option; consequently, few are found today. -ed.

(Continued on Page 17)

MOVING?

Don't forget your
subscription to KnC!

Send your change of
address to:

Kettles 'n Cookware
P.O. Box 247
Perrysburg, NY 14129



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

SALE OR TRADE: #1 Vienna Roll Bread Pan - no rust, pits, warps, cracks, casting flaws or filled-in lettering. Nice dark patina \$3,500; Favorite #11 skillet w/stylized logo \$95; #3 hammered black iron hingeless skillet \$125. Tom Sheley, 5400 Riverside Dr., Columbus, OH 43220; (614) 793-9682

KNC Classifieds are Free up to 100 Words

GRISWOLD FOR SALE: #11 ERIE skillet, excellent \$100; Mini Crispy Corn or Wheat Stick Pan, p/n 625, mint, \$100. **WAGNER FOR SALE:** Child's Toy Mini Waffle Iron, circa July 22, 1910, excellent, \$195. Plus shipping and insurance. Carl Rauch, 275 Jack Rd., Chambersburg, PA 17201, (717) 267-0909

GRISWOLD FOR SALE: No. 5 Hammered skillet and Lid, nice, \$130; Santa Mold, \$520; No. 16 Wide Band Muffin, very nice, \$1275; Victor No. 6 Skillet, \$180; Griswold/Frank Hays Bundt Pan, \$275; Griswold No. 6 Handle Griddle, Marked with Slant emblem and 6 only \$130; Aluminum Dutch Oven/Steamer, nice, \$175; 5" Damper with Eagle Finial \$20. **WAGNER FOR SALE:** No. 8 Deep skillet, HS 1088, Hammered Finish, plated, \$25; Lamb Mold, black iron or plated \$110; Wafer Iron, \$115; 3-cup Turk Pan, \$850. **SHEPPARD HARDWARE:** Dome, Sad Iron Heater, \$350. **Ballard & Ballard Advertising Griddle, No. 10, \$135.** Shipping not included. Robert Karle, 344 Rt.147, Middlefield, CT 06455 or Phone 860-349-1212 or Email bkarle@prodigy.net

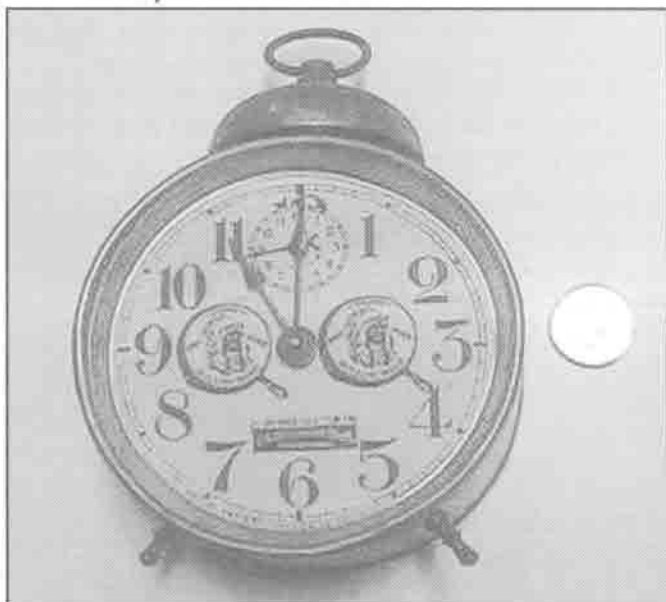
GRISWOLD FOR SALE: No. 4 Skillet, block EPU, \$45; No. 19 Golfball Gem Pan, fully mkd, \$375; 10 Inch Stove Pipe Damper, Alaskan handle, \$25; No. 5 Skillet, block EPU w/HR, \$375; #7 Oval Roaster, slant logo, p/n 2629, plain cover, \$250; No. 8 Skillet, slant/ERIE, \$25; No. 8 Extra Deep Skillet, slant/ERIE, p/n 732, \$100.

Prices do not include shipping. Dave Smith, P.O. Box 247, Perrysburg, NY 14129, (716) 532-5154, email panman@panman.com

WANTED: Wagner Toy Skillets marked WAGNER MFG CO, and Wagner Ware (stylized logo with the four digit p/n). Dave Smith, (716) 532-5154, email panman@panman.com

Deadline for next issue is April 30th

Reproduction Alert



This clock appeared on ebay. It's not Griswold but it serves to remind us that this style fake keeps reappearing as Griswold, Winchester, etc. It is an old clock with a fake dial, treated to appear as old as the clock.

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1/4 Page	\$ 12.00
1/2 Page	\$ 22.00
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(Prices are for camera ready copy)	

Questions? Call KnC at (716) 532-5154

The Melting Pot

(Continued from Page 15)

Hi Dave: Enclosed is a photo of an interesting skillet; rather light, and only about 3 lbs., 10" dia. x 2" deep, about the size of a No. 8; WIRCO on top of the handle and grind marks on the edge in one area, so not bottom poured. Any thoughts on it? -AR



AR: Your skillet was made by the Wrought Iron Range Co. of St. Louis, Missouri. Although I don't have a date of origin, I believe it to be in the mid-1800s. The earliest date I can establish is 1897. They made Home Comfort Stoves and of course, hollow ware. Also, one interesting note, they also made aerial bombs during World War II, and their bombs were marked "WIR." The Wrought Iron Range Company was purchased by the Universal Match Co. in 1959. -ed.

Hi Dave: I have an old Puritan cast iron Dutch oven with an '8' on the bottom. The lid is marked 8D. I can't find much on Puritan cast iron and nothing on Dutch ovens. Any clue about this item? Thanks a lot. -Linda

Linda: Puritan was a brand used by Sears Roebuck & Co. Griswold was a major maker for Sears. However, if Griswold had made this Dutch oven, it would have a pattern number on it. The Favorite Stove & Range Co. was another supplier for Sears. This is typical of their mark. I would need to know the shape of the handles, and particularly the configuration of the drip rings to make a positive identification, but based on your information, my guess is Favorite. -ed.

Dave: Can you tell me if there's anyway to get the bulged warp out of the bottom of a skillet? Can they be heated and then pressed flat by a machine shop? I've always been curious if there's a way to get them back flat? Thanks! -Jerry

Jerry: Unlike aluminum, I know of no practical way to

take the warp out of the bottom of a cast iron skillet. With aluminum, you can turn the skillet bottom side up and tap the bottom with a rubber mallet. The aluminum will give. Perhaps someone else will have an idea for the iron. -ed.

I have an N.E. #10 griddle, pattern number 707. My pan has a chromed finish. Is this usual? All of my information shows this pan without the chrome or nickel finish. What should today's value be on this pan? Thanks. -Gill

Gill: Your New England griddle is most likely nickel-plated, not chromed. Usually plated pieces are not as desired by collectors, thus have less value. However, this piece is certainly seldom found in nickel so I would value it at the same level as the black iron piece if it is in good condition. -ed.

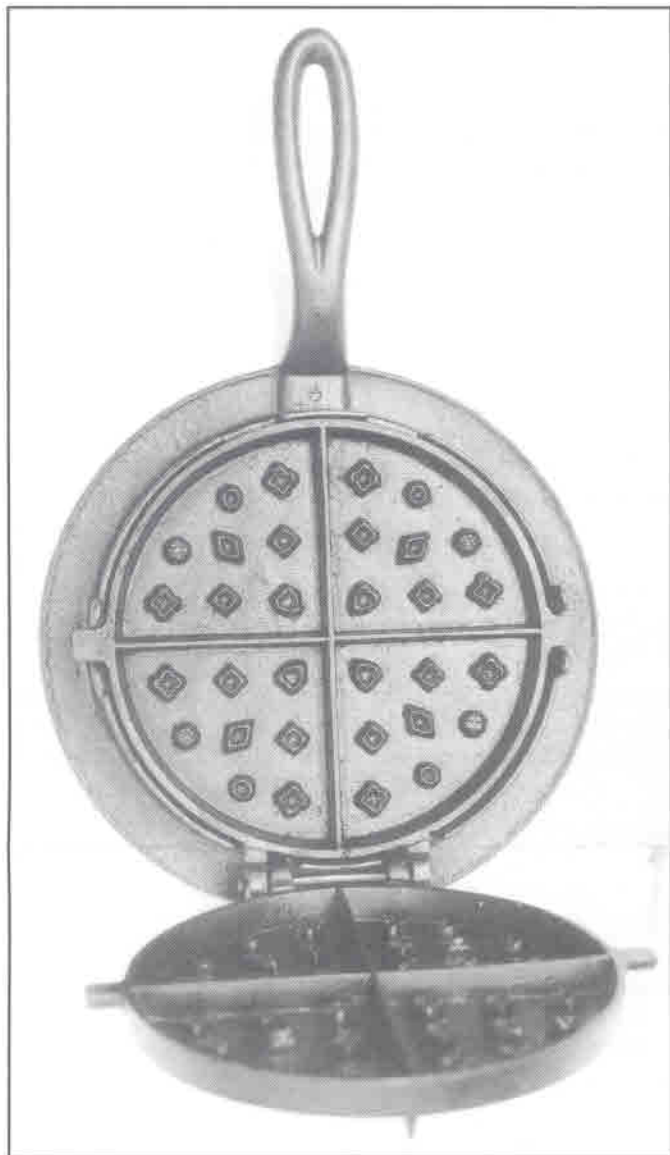
Dave: Enclosed are photos for your file. I read with interest your article on Orr Painter. Seems they made the waffle iron in other sizes (at least a 6 & 7). I didn't measure the paddles but it's a small piece; closer to a Griswold 6. Also, can you tell me anything about the Al Carder shown with a Griswold '0' for size comparison? Must be they had an operation in Chicago. -Ron



(Continued on Page 18)

The Melting Pot

(Continued from Page 17)



Ron: Thanks for your photos, particularly of the Orr Painter Waffle. By marking the paddles with more than one size, they are indicating that they will fit on a size six or seven stove. The paddles are most likely a size six. The Orr Painter waffle iron that I saw was an 8 & 9, with the paddles about the size of a No. 8. Again, that waffle iron would fit a size eight or size nine stove.

Back Issues of KnC
(Vol. 1-10) provide 612 PAGES
of reference & information

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for the cast iron cookware collector!

All Volumes ~ 1-10 ~ \$15 ea.

Kettles 'n Cookware

P.O. Box 247, Perrysburg, NY 14129



I have no idea about the Al Carders egg skillet. Perhaps one of our readers will have some information. -ed.

Dear David: I just bought a No. 8 cast iron pan that says, "100 years anniversary" around the top back where a Griswold 1930s pan would say cast iron skillet. In the center of the back it says "No. 8," and at the bottom, it says "G. W. CO." and has a pattern no. 667. Your book shows a Washington Bicentennial Lid that says 1732-1932 with a picture of old George on it. Your book doesn't have any mention of a skillet that goes with the lid. I am wondering if the pan I have is the pan that would go with this lid. Could it be that the pan is a 100 year anniversary of the centennial celebration of George's 100th birthday, and the 667 pattern number is the one used for the King Hardware 50th anniversary skillet? Did Griswold use this same number on the Washington pan? The skillet is identical to Griswold skillets from the 1930s in every way: handle size, molding quality, except it doesn't have the large logo or the cross. In fact, it looks just like the King Hardware pan picture on page 29 of your book except it is not chrome. If it is what I think it is, please let me know if it is rare and what you might think it is worth. Thank you. -Tom

Tom: The G.W. CO skillet is illustrated in the new Book of Wagner & Griswold (the red book) along with 225 other pieces of Griswold and 350 pieces of Wagner not in the blue book. G.W. is George Worthington which was a large housewares distributorship. It has the same pattern number 667 as the King Hardware Co. skillet in the blue book, and it is valued about the same. I know of no skillet which was matched to the centennial cover. -ed.

More About "ERIE" Ghost Marks

by John Madole

As I was separating a stack of skillets, I noted the familiar "ERIE" ghost mark on an odorless skillet, made by The Beveridge Mfg. Co, Baltimore, Md., (Pat'd July 29, 1890). While examining the outside bottom of this skillet, I noticed a small diamond symbol located below the above name [fig.s 1 & 2]. A few minutes prior to this realization, I saw a similar diamond symbol on an "ERIE" skillet [fig. 3]. I compared the two skillets for similarities; the position, size, and shape of the diamond symbol on each skillet was the same. The skillets were placed heat ring to heat ring; then brim to brim. Both skillets were of equal size. The quality of the castings was similar. Without doubt, and old "ERIE" pattern with a diamond symbol (pattern maker mark) was modified to cast the odorless skillet. The "Blue Book" (page 23) shows a different



variation of the odorless skillet. The "ERIE" ghost mark and diamond symbol are present on both skillets.

The Sidney Hollow Ware Company produced a circa 1887 SIDNEY O (script) No. 8 skillet with an "ERIE" ghost mark. I also noted a "WAGNER" (arc) No. 10 skillet (circa 1891-1910) with an "ERIE" ghost mark.

These four examples of "ERIE" ghost marks (Sidney-Beveridge-Wagner-Wapak) seems to indicate that other companies acquired obsolete patterns formerly used by Griswold.



Photos:

Top of Page ~ fig. 2 Closeup of Diamond pattern maker mark, and "ERIE" ghost mark.

Center Photo ~ fig. 3 Closeup of "ERIE" skillet with Diamond pattern maker mark.

Lower Left Photo ~ fig. 1 Odorless Skillet "Made by the Beveridge Mfg. Co. Baltimore MD." Note the Diamond mark.

THE KNC IRON NET

Email addresses - New listings are in bold

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Paul & Bunny Baker	bakergriswold@tds.net
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(Continued on Page 21)

CAJUN FISHERMAN

A Cajun was stopped by a game warden in South Louisiana recently with two ice chests of fish, leaving a bayou well known for its fishing.

The game warden asked the man, "Do you have a license to catch those fish?" The Cajun replied, "Naw, ma' fren, I ain't got none of dem, no. Dese are my pet fish."

"Pet fish?!" the warden replied.

"Ya. Avery night I take dese here fish down to de bayou and let dem swim 'round for a while. I whistle and dey jump rat back into dere ice chests and I take dem home."

"That's a bunch of hooley! Fish can't do that!"

The Cajun looked at the game warden for a moment and then said, "It's de truth ma' fren, I'll show you. It really works." "Okay, I've GOT to see this!" The game warden was curious now.

The Cajun poured the fish into the bayou and stood and waited. After several minutes, the game warden turned to him and said, "Well?"

"Well, what?" said the Cajun. "When are you going to call them back?" the game warden prompted, laughing and thinking how silly the Cajun was.

"Call who back?" the Cajun asked.

"The FISH!"

"What fish?" the Cajun asked.



A WEATHER SURVEY

60 above: Virginians shiver uncontrollably. Buffalo people sunbathe.

50 above: Californians try to turn on the heat. Buffalo people plant gardens.

40 above: English cars won't start. Buffalo people drive with the windows down.

32 above: Distilled water freezes. Lake Erie's water gets thicker.

20 above: Floridians wear coats, gloves and woolly hats. Buffalo people throw on a sweatshirt.

15 above: New York City landlords finally turn up the heat. Buffalo people have the last cookout before it gets cold.

0-: People in Miami cease to exist. Buffalo people lick the flagpole.

20 below: Californians fly away to Mexico. Buffalo people get out their winter coats.

40 below: Hollywood disintegrates. Buffalo Girl Scouts begin selling cookies door to door.

60 below: Polar bears begin to evacuate Antarctica. Buffalo's Boy Scouts postpone "Winter Survival" classes until it gets cold enough.

80 below: Mt. St. Helen's freezes. Buffalo people rent videos.

100 below: Santa Claus abandons the North Pole. Buffalo people get frustrated when they can't thaw the keg.

297 below: Microbial life survives on dairy products. Buffalo cows complain of farmers with cold hands.

460 below: ALL atomic motion stops. Buffalo people start saying, "Cold nuff for ya?"

500 below: Hell freezes over. The Buffalo Bills win the Super Bowl!

(Thanks to Tom Mayer for submitting this!)



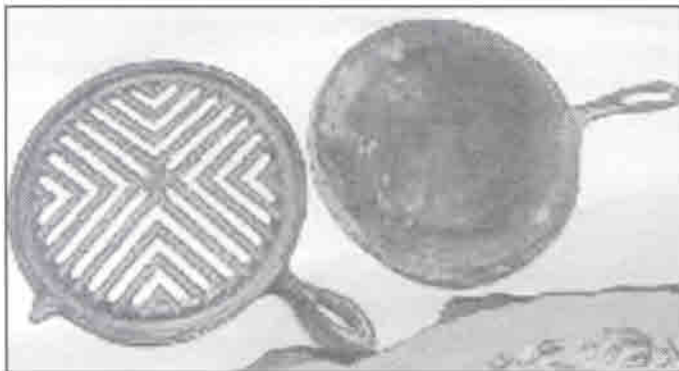
ebay Delirium

There have been some wild happenings on ebay lately:

– A four-piece Griswold Scotch bowl set, block EPU went to \$455 and did not meet reserve. The advertiser said in his description that he had seen sets like this go for over \$800. Can you imagine!

– A Wapak Indian Medallion No. 3 – yes, No. 3, went for \$2,025. I hope the seller got his check. The under-bidder bought one a couple of days later for \$408. Two weeks later, another went for about \$150. The Blue Book values it at \$100.

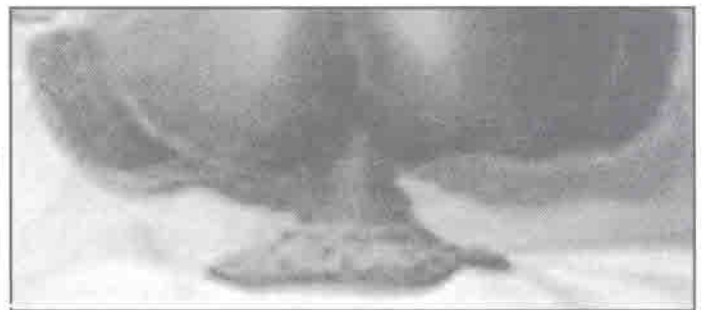
– This “Wagner Double Broiler” was described as, “A nice cast iron collectible. On the bottom is the number 1109 as well as Wagner Ware, Sidney O. There is no marking on the top, but it appears to fit perfectly.” In reality, it is a single Broiler with a Wagner No. 9 Griddle.



– A Griswold five-piece Toy Set went to \$4,250 and did not meet reserve.

– I like this is one. It was listed as, “This is an unusual cast iron mold. We are guessing it could be used for corn bread, scones or cake, etc. The bottom is removable so guess whatever could be cooked and then put on the pedestal. The diameter is 9” and stands approximately

4” tall. The pedestal reads “Tru-Fit.” It is in perfect condition with no rust at all.” It is, of course, a Cobbler’s nail holder. Oh well.



Ebay is very entertaining if nothing else.



The KnC Iron Net

(Continued from Page 20)

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



Cast-Iron Cookware Featured at Show

At Jim Hickling's house, antiques don't gather dust.

He collects cast-iron cookware, and has about 300 pieces. Unlike collectibles of a more fragile nature, cast-iron cooking equipment can stand up to frequent use.

Hickling's cupboards store frying pans, muffin pans, breadstick pans, Dutch ovens, oval roasters and pancake griddles. Cake molds shaped like Santas, rabbits and lambs add distinction to the collection.

Many meals in Hickling's household begin in cast-iron cookware. Stews simmer in the Dutch ovens and flapjacks sizzle on the griddle. "Dutch ovens frequently hold suppers," Hickling said.

He'll be exhibiting a portion of his collection at the Binghamton Sertoma Club's 20th annual Million Dollar Antique Show Feb. 22, Feb. 23 and Feb. 24 at the heritage Country Club and Convention Center, Town of Union. Hickling was selected to be the show's premier exhibitor. "Cast iron is a popular collectible," said Chip Hunt, antiques show promoter.

A special corner of the show will be devoted to Hickling's cast-iron cookware. In addition, photos of some objects will appear in the show catalog.

Hickling and Diana Lynn own Living in the Past Antiques in Norwich.

He bought his first cast-iron frying pan in 1979. He needed a pot to cook in and found one at a house sale.

Three weeks later at a garage sale, he discovered another pan, in a different size, that matched the first one. Although Hickling now has more than enough cast-iron cookware, he still scours antique stores and collector conventions for new additions.

Collectors such as Hickling prize cast-iron cookware manufactured between 1910 and 1955 by the Griswold Manufacturing Co. of Erie, Pa. The company closed its doors in 1957.

"There has never been better cast-iron pots and pans," said Hickling.

If You Go

The Binghamton Sertoma Club's 20th annual Million Dollar Antique Show with 150 dealers will be held 10 a.m. to 6 p.m. Feb. 23 and 10 a.m. to 5 p.m. Feb. 24 at the Heritage Country Club and Conference Center, 4301



Jim Hickling and Diana Lynn, owners of Living in the Past Antiques in Norwich, will display their antique cast-iron cookware at the Sertoma club's 20th annual Million Dollar Antique Show. Hickling is holding the Erie Spider, one of the first fry pans made by Griswold Manufacturing Co., and Lynn is holding a toy tea kettle.

Watson Blvd., Town of Union. Admission is \$5 per person.

A gala preview with wine and cheese will be held from 6 p.m. to 9 p.m. Feb. 22. Tickets cost \$15 per person and are valid for show admission for all three days. Advance tickets cost \$12 and may be purchased at Midtown Antiques center, 34 Chenango St., Binghamton.

An appraisal clinic will be held from noon to 4 p.m. Feb. 24. Free appraisals will be available for one item.

Editor's Note: This is reprinted from the *Press & Sun-Bulletin*. Jim Hickling and Diana Lynn are subscribers to *Kettles 'n Cookware* and members of the Griswold & Cast Iron Cookware Association.

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