

KETTLES

'n

COOKWARE®

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A Rare Griswold Griddle

Last October a Griswold two handled griddle [fig. 1] was sold on ebay. Eighteen bids drove the winning price to \$485. The griddle was listed as "rare." To use the word rare may be a slight overstatement, but they certainly are far from common. The statement "rare" and the price realized sent me on a quest for more information about this piece.

The first reference that I found to this piece was in Griswold Catalogue—S, circa 1895 [fig. 2]. This catalog has been reprinted by Grant Windsor, and ordering information is at the end of this article. The catalog has a letter of introduction dated November 1, 1895. It states, "We [Griswold] have recently purchased from the John Savery's Son & Co., New York, their patterns for the goods illustrated in this catalog." The catalog includes the round griddle with two handles and a long handle griddle [fig. 3], oval waffle iron, rectangular waffle iron, coffee roaster and other items found in subsequent Griswold catalogs.

Next I went to my 1861 John Savery Catalog but the round side handle griddle was not listed. It was also not listed in the Savery (or Griswold) 1890-91 catalogs. However the long handle griddles that are in the Griswold catalogs were listed. Also, it was interesting to note that the line drawings of the pieces are identical in both the Savery and the later Griswold catalogs.

Next I checked with Larry Foxx who I discovered has three of these griddles, but they are obviously earlier than the griddle sold on ebay. Larry reminded me that this griddle is also illustrated in Griswold Catalog No. 45, circa 1915 as "Export Ware." Sizes 11 inch, 12 inch, 14 inch, 16 inch and 18 inch are listed. The 18 inch was not available



Fig. 1 - Griswold Two-Handled Griddle

(Continued on Page 36)

FROM THE EDITOR

When new collectors of Griswold join the collector community they become somewhat indoctrinated into the collector culture. They learn numerous common terms, for example, Block EPU, a term which would be completely alien to anyone outside the collector community. And, because they are new, they just accept the terms for what they are told they are.

One such term is heat ring, or is it smoke ring. One collector refers to it on their web site as a fire ring. I am not going to enter into this debate now, being that I have debated it before. The general consensus is that it is a "heat ring," and that is supported by writings by Wagner Ware.

Anyway, the term "pattern number" continues to bother me. Why is it called a pattern number in the Griswold culture? Wagner people call Wagner numbers a "catalog number" - but Griswold collectors call a Griswold number a "pattern number." This is where I get confused.

Webster defines "pattern" as "something designed or used as a model for making things; a model for making a mold into which molten metal is poured to form a casting." In other words, a pattern produces an exact copy.

Now, let's use a number 4 skillet as an example. The pattern (?) number of a No. 4 Griswold slant trademark/ERIE skillet is 702. That finished skillet was cast in a mold created by the pattern. Consequently, the skillet is an exact copy of the pattern which is marked with the slant trademark/ERIE. The pattern (?) number of a No. 4 block/EPU is 702. In this example we have used two different patterns to create two differently marked No.4 skillets. Now, a No. 4 skillet, small logo, Erie PA (no USA) with a grooved handle has a pattern (?) number of 702. How can this be compared with the block, Slant/ERIE by stating it has the same pattern (number). It is definitely a different skillet with a different shaped handle. It evolved from a totally different pattern. In fact, there are at least seven distinct different number 4 skillets with the same pattern (?) number, each evolving from a totally different pattern. This is true of most skillets, griddles, muffin pans, etc.

I can understand why a No. 4 skillet is identified by a multiple digit number as nearly all Griswold pieces are. It would have been much easier and more accurate to keep track of their inventory by these numbers. And, the Griswold Mfg. Co didn't care which of their trademarks were on them. Their inventories overlapped as their markings and design changed. We frequently see these overlaps with Dutch ovens which sometimes appear to have a mismatched cover and bottom. These marriages as we call them, were many times made in the factory when they pulled the cover from one stock and matched

them with a bottom from another.

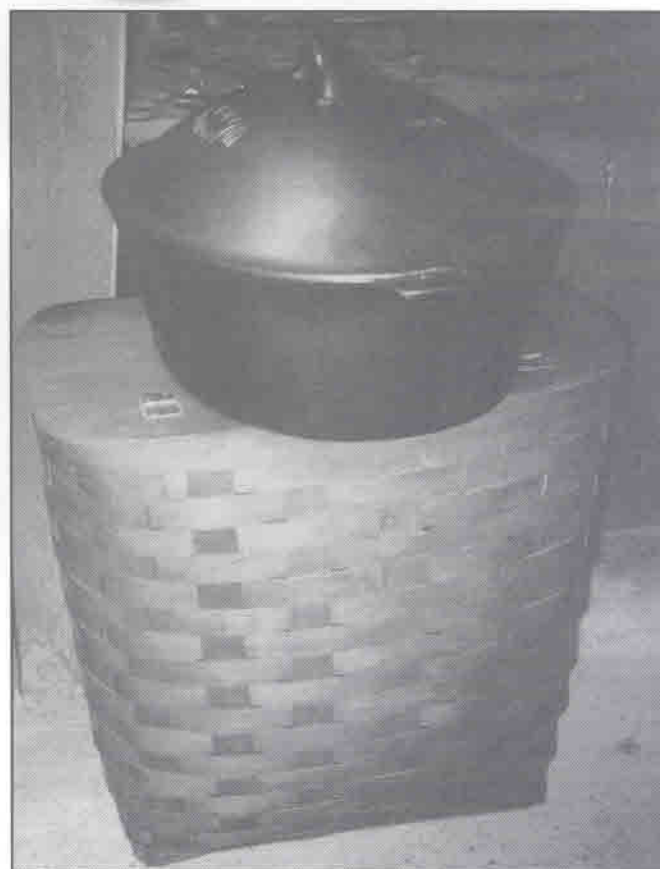
So where am I heading with this? I believe we should be calling these numbers "product numbers" because in fact, that is what they actually are. No. 4 skillets were assigned the same product number of 702 regardless of what pattern was used or when it was produced. The same holds true with the rest of their standard cookware line unless there was a significant design change.

Happy hunting!

- Dave



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



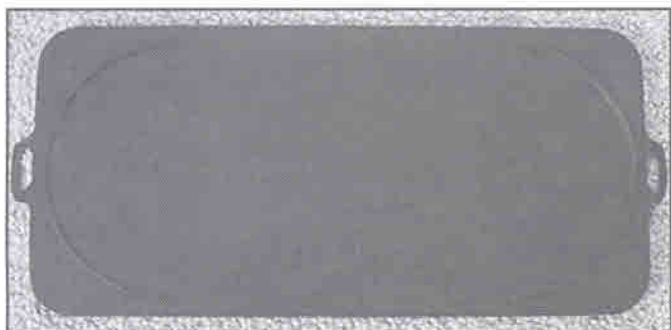
Your editor had to glue the top on this hamper. The next problem was how to clamp it so it would fit the form to glue tightly. Voila! A No. 9 Wagner Oval roaster works fine to hold the top securely to the bottom until the glue set.

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



The Melting Pot

Hi Dave: I recently bought this long griddle at an auction and was wondering if you or other fellow cast iron collectors have any information on the maker and value. The markings on the back (see photo) say 00 19 and a 63 under that. It measures 11 3/4" x 24 1/2" including the handles. Bottom is slightly pitted from use. Bottom also has on each end a "half circle" raised edge. Always look forward to the next *Kettles 'n Cookware* issue. Thanks.
-Kevin



Kevin: This is one I haven't seen before. Maybe our readers can help. -Dave.

Hi Dave: Here is the final word I received on the history (a brief one) of the AB&I iron cookware. I remember seeing some pieces in the local Macy's around 1980. Somewhere I should have a catalog sheet showing all of

the pieces they made but haven't been able to find it. Got it when I was at AB&I about 8 years ago.

Obviously the owner of AB&I is somewhat biased, claiming his cookware to be the best ever. Maybe in some ways it is but, overall, what I have seen has been very heavy and clunky with a finish quality that leaves much to be desired. When he says their cookware was the only one "machined" he is probably referring to the fact that the inside of the pan (and maybe the outside or bottom on some) was turned on a lathe and not ground like most of the other iron cookware was. I guess the closest thing would be the milled bottoms of the milled bottom Griswold skillets.

Frying pan history...

I spoke with Allan Boscacci, the President of AB&I Foundry and he gave me the following information:

The pans were originally made in the late 70's, early 80's and were sold by Macy's for AB&I. The names American Cookware and San Francisco Cookware were both ours. The SF Cookware was an iron-enameled pan with a wooden handle that never really got going. According to Allan, our pans are the only ones that are machined on the inside - this basically makes it non-stick after it is seasoned. Originally they were fully machined both on the inside and the outside of the pan. In order to reduce the cost of machining, AB&I added the logos and pictures to the bottoms of the pans.

We still have all of the patterns and we do make them from time to time, mostly for promotions. Allan also went on to say that they are the best frying pan ever made, bar none (of course he is not biased or anything :o). There are no hot spots due to an even wall thickness on our pans.

This is all the information he had to share. They never really took off and were never profitable so that is why they dropped the line. I hope this helps you.

Dori Keenan
Customer Service Manager

If you want to include this information in *K 'n C* please do so but use my whole name. I am not looking for credit but don't like to be just some initials either. - Steve Stephens

Steve: Thanks for sharing this valuable information. You notice I have included your whole name. The reason I do not usually use the submitter's name is two-fold; one is some are hesitant to submit a question; the other is that in the past people have submitted a question and the feedback went directly to the submitter thus denying the rest of *KnC* readers that information. The purpose and goal of *KnC* is to share information. You may also notice I am now using the submitter's first name rather than initials to make this column a bit more friendly. -Dave

(Continued on Page 39)

A Rare Griswold

(Continued from Front Cover)

in Catalog—S, so it was apparently added to their line at a later date. I found no listing in any Griswold catalog after Catalog 45, circa 1915. What is also very interesting is that the block logo EPU is generally considered to be in the 1920s-1930s, yet I could not find the side handled griddle in my catalog reprints of that period. This leads to the question, is it possible that the block EPU trademark was introduced in the mid teens, or was the two handled griddle resurrected for a short period of time at a later date? Has anyone seen them in any of the later catalogs? This also leaves a blank as to what sizes were made with the block logo marking.

Larry and Sue Foxx have three of the earlier examples. All are marked, GRISWOLD MFG. CO. ERIE PA. [fig. 4 & fig. 5] Two are marked 11 IN. No 4 with pattern number 763. One of these is also marked with a raised EL CANADO. I wonder if this fits on the Eldorado charcoal stove? Their third griddle is marked 12 IN. No. 3, 764. [fig. 4 btm.]

So, the mystery continues. As usual with Griswold, more information leads to more questions. I guess that is what makes it so fascinating. If you have any additional information, please send it to *Kettles 'n Cookware*.

Footnotes: 1) Many thanks to *KnC* subscriber Larry Crawford for supplying the original photo of the block EPU Side handled griddle. 2) Catalog—S is available from Grant Windsor, PO Box 72606, Richmond VA 23225 for \$15.00. Griswold Catalog 45 is available for \$20 from: Larry Foxx, 400 Creek Rd. Carlisle, PA 17013, or from *KnC*.

(More Photos on Page 37)



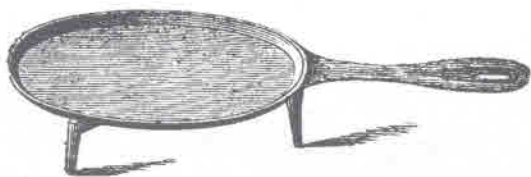
Fig. 2 - Catalogue Cover

Display your Collection!

Don't miss sharing your beautiful displays in the *KnC* "Display Your Collection" feature to be published in the September/October issue.

Just send in your photos with a description to:
Kettles 'n Cookware, P.O. Box 247, Perrysburg, NY 14129
or e-mail to panman@panman.com
by Sept. 15th

LONG HANDLE GRIDDLES.



PRICE LIST.

10 inch	\$0.40 each.
12 "60 "
14 "90 "

Extra smooth plain castings.

ROUND GRIDDLE.

With Side Handles.



11 inch	\$0.40 each.
12 "50 "
14 "65 "
16 "80 "

For export trade.

Fig. 3 - Catalogue Page

*A
Rare
Griswold*

(Continued
from Page 36)



Fig. 4



Fig. 5



The Swap Shop

KEY:

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

GRISWOLD FOR SALE: No. 3 Mail box p/n 353 very ornate \$45.00, No. 5 Skillet Sm. Emb. Sm. Btm. \$25.00; Good Health No. 8 (Griswold) Skillet (nickel Iron) p/n 658 \$40.00; No. 7 Trivet-\$45.00, Waffle Iron, Finger & Slot type hinge \$125.00; No. 3 Med. Emb., Sm. Btm., Hollow Handle-\$75.00. **WAGNER FOR SALE:** "Wagner" No. 7 Skillet w/HR-\$75.00, "Wagner" Sidney O (Arc) No. 11 Skillet w/HR \$100.00; Wagnerware, "Little Gem" 9 cup open frame, no c/n \$135.00; "Wagner" Sidney O No. 5 Skillet w/HR, light pitting \$50.00; Wagnerware, Sidney O, No. 7, center logo, w/HR \$85.00; Wagnerware, Sidney O, No. 4, center logo, w/HR \$150.00; Wagnerware, Sidney O, No. 9, center logo, w/HR \$75.00; Wagnerware, Sidney O, No. 8, center logo, w/HR \$40.00; National Wagnerware, Sidney O, No. 8, center logo, w/HR \$80.00; Wagnerware, Sidney O, No. 9, Skillet w/HR \$65.00; "Sidney" No. 9, Skillet, w/HR \$70.00, Doug Brown, 8520 McDougal, Thornton, CO 80229 (303) 288-5910

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GRISWOLD FOR SALE: No. 3 Oval roaster Trivet cast iron \$295; Erie No. 8 Spider Emblem Tea Kettle, Black Iron, not Galvanized \$520; Wafer Iron and Base, excellent \$370; Erie No. 9 Tea Kettle, \$70; Santa, excellent. black iron or Satin Chrome \$495; No. 6 Tite Top Dutch Oven, Raised Letter Lid only, Excellent \$115; Frank Haye/ Griswold Bundt Pan, excellent, \$290; No. 7 Finger & Slot Hinge Waffle Iron \$70; "Standard" Tobacco Cutter \$105; Best Made/Griswold Breakfast Skillet excellent, \$50; Gris. pattern number 250 Lemon squeezer \$80; No. 31 Danish Cake Pan var. 4, \$145; No. 26 Vienna Pan \$120; No. 15 French roll Pan, var. 3, \$115; No. 3 Gem Pan var. 1 \$90; Wafer Iron, Base only \$220; Cliff Cornell Breakfast Skillet Excellent \$125; Classic Sad Iron Trivet \$55; Aluminum Steamer/Dutch Oven Combination, with pieces 765 A&B, not a common item \$165; No. 8 Smooth

Bottom Slant Emblem skillet, needs cleaning \$20; Griswold No. 16 French Roll Pan var. 2 \$375; No. 6 Handle Griddle, Slant Emblem \$120; No. 666 Large Block Emblem, Chicken Pan and Lid \$105; Reverse Lamb Mold \$120. **OTHER ITEMS:** Nice Cast Iron Lamb Mold marked, Mound City Foundry St. Louis, nice item \$145; Wagnerware Toy Skillet, stylized logo, \$50; Martin No. 7 Skillet Griddle \$45; Wagner No. 4 Vienna Roll Pan, marked Wagner Ware H \$355; LARGE Wagnerware Magnelite Oval roaster, 4267-P, excellent \$55; Wagner Ware Deep Hammered skillet, plated, marked with Stylized logo and HS-1081 \$35; WW early markings, Senior KKK Pan with Pat. Pending markings, excellent, \$85; WW odd "Grand Prize" Aluminum Tea Kettle, needs polishing, otherwise exc., \$85; Wapak Sad Irons, No. 5 or 7 \$20 each; WW No. 7 Raised Letter Skillet Lid, plated \$25; WW Deep Fat Fryer with Basket, exc \$35; Favorite No. 2 skillet \$120; Wagner Wafer Iron \$110; Not Griswold Erie Pa. but Griswold Film Splice, Griswold Machine Works, Port Jefferson, NY, A Nice Conversation Piece \$35; Wagner Ware Skillet Rack \$130; Favorite Piqua Ware No. 3 Gem Pan \$185; G.F. Filley No. 11 Muffin \$90; Sidney Hollow Ware Waffle Iron \$120; Marked, The A.C. Williams Co Ravenna, O, Dome Sad Iron Heater \$210; Monitor Twin Box Sad Iron Heater \$145; Happy Hooligan Wafer Iron, Very Nice Condition, No Base \$270. **Would like to Buy:** Waterman 3 Cup Muffin Pans, Waterman Waffle Iron, the Lodge Acorn Pan, Cast Iron Bread Loaf Pan, Cast Iron Coffee Bean Roaster, Hearth or fireplace Tilter Tea Kettles, Bundt Cake Pans with Unusual Shapes, Waffle Irons with Unusual Patterns; Ace Donut Mold Wafer Iron. Shipping and Insurance on Items for sale is additional. Thanks for looking. Robert Karle, 344 Rt. 147, Middlefield, CT 06455, 860-349-1212 best time to call, 7-9 p.m. Conn. time or email: bkarle@prodigy.net

Spider Logo Skillet for sale; also No. 50 Hearts Star. Best Offer. Jack Jenny, 828-369-7398

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Ads with Photo \$ 6.00 extra

(Prices are for camera ready copy)

The Melting Pot

(Continued from Page 35)

Hi Dave: I am looking to identify what I believe to be a small unmarked loaf pan. It is unusual in its size and that it is footed. The outside measurements are 5-3/8" by 3 5/8" by 2-1/4" tall, the inside cavity is about 1-5/8" deep. It is very well cast, thin and smooth and comparatively light weight. It is possible it is not a loaf pan. The new look is from acetone and a scrub brush. I had to remove a sloppy runny coat of spray paint to look for marks. The paint was not old. If it were a loaf pan, wouldn't it predate the use of grates or wire racks in early ovens because of the feet? Do you know anything about the construction of early cook stoves? I'm just looking for other ways of researching this piece. Thanks again. -Chris



Chris: I haven't seen this one before. To me, the casting doesn't look very old. I wonder if it is actually a loaf pan? It could be I guess. Most cast iron loaf pans I have seen have flat bottoms with perhaps just a nub - one on each corner to support the pan and lift it above the grate mark, common on most early loaf pans. I just don't know about this one. -Dave

Dave: Can you tell me if any of the cast iron pups were originally painted before they left the factory? I'm talking about different colors - not the Japan black. Thanks! -Jerry

Jerry: Griswold painted some pups black but as far as I know, no other color was used. Pups were also made by the Hubley Toy Company, in various colors and markings. Most pups are Hubley. If they aren't marked Griswold, 30, Pup, don't consider them as Griswold. -Dave

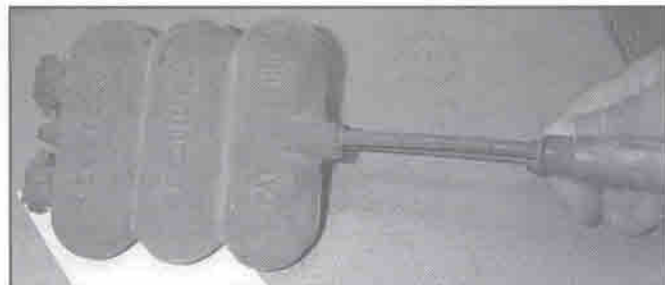
Hello David: I purchased an aluminum handle griddle. On the bottom of the griddle the pan is marked "ERIE" at the top and 7 on the bottom. The pan is in good condition but needs to be cleaned. Can you suggest cleaning tips? Can you tell me the age and approximate value of the pan? I have both of your books, and find them a great resource but I couldn't find much on this particular pan. Thanks. -Vincent

Vincent: Griswold began producing aluminum in the late 1800s. Your griddle dates from that period. Regarding cleaning: some aluminum pieces can be cleaned in a self-cleaning oven. However, you risk warping it. You can also apply oven cleaner but apply it to a small area at a time and leave it on only about five minutes. Then use fine steel wool to clean that spot. The oven cleaner will dull the finish but you can bring that back by polishing it with very fine steel wool and a metal cleaner. Finish by buffing it with Mother's aluminum cleaner, found at auto supply stores (it's used to clean aluminum wheels) and a soft rag. Cleaning aluminum is a tedious process. -Dave

Dave: We picked up a cast iron cook pot - not classic Dutch oven or even camp oven - at a yard sale. Once the "goo" was cleaned off the bottom with soap and water, the brand RENFRO was legible. Ever heard of it? -Billie

Billie- I have heard of Renfro but I have been unable to find any information about it. -Dave

Hi Dave: Attached please find a few photos of a piece of cast iron we found and have a chance to purchase. Do you know anything about this piece? We have gone over all of our books on cast iron and can't seem to find a "bun an dog" like this. What do you think, please let us know. Thanks for your help in advance. Regards. -Sandy



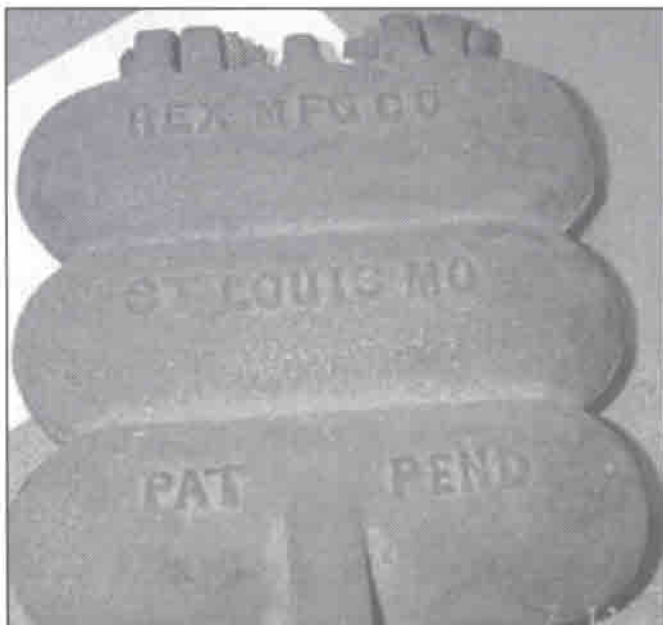
(Continued on Page 40)

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The Melting Pot

(Continued from Page 39)



Sandy: I have never seen that piece before and I haven't heard of the company. It looks neat though, and it certainly has some age to it. Perhaps our readers may be able to help. -Dave

Dave, I am writing to ask about a skillet I was shown yesterday. It is not in your book. However, it is pictured in the L-W Griswold, Vol. 2, page 99. It is the #4 Griswold valued as RARE. The one I saw looks exactly like the one in the picture. Based on my limited knowledge, I believe the skillet to have been made by Wagner when they had the Griswold logo. What do you think? What value might you put on this piece? Thanks. -Grady

Grady: I hate to pollute my eyes reading the L-W book but I find that on rare occasion I must. The skillet you refer to, late (small) trademark, also marked 7 INCH SKILLET is certainly not rare and in fact, isn't a legitimate Griswold piece at all. It was produced from the Wagner foundry by the General Housewares Corp. Most people don't understand how the L-W books came about. Neil Wood, the owner of L-W Books, joined the G&CICA and obtained the membership list. He then mailed a letter to everyone stating, "Send me a picture and a price and I will pay you \$10 for each picture I use." Anyone, expert or novice, carried the same weight as far as information submitted. Consequently the book is full of errors and has practically no credibility. That "rare" skillet is a piece of junk! -Dave

Dear Pan Man: I found a huge (excluding handles ca. 19 by 29") griddle at a garage sale. It has a mark on the rear: "CI & M CO." Are you familiar with this mark? Thanks, -Mark

Mark: I am not familiar with this mark. Perhaps one of our readers will help. -Dave

Dave: I have a double spout cast iron pot that is marked "NS CO" front and back as well as on the lid. It has a quarter turn removable lid. I am looking for information about this pot/kettle and wondered if you could point me to a source for identification. I can provide digital images. I appreciate any assistance you may be able to provide. -David



David: As to the maker, I don't know. Your piece, however, is a fat or oil lamp. A large woven wick was inserted in both spouts and then lit. -Dave

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Repro Alert!

Erie Wax Ladle

This Erie Wax Ladle was recently received by the editor as a legitimate piece. It is heavy and very poor quality. Notice the very rough surface and the markings are barely legible. Erie wax ladles are very nice quality and clearly marked. (Below and right)



Fake Griswold No. 13, Slant EPU

This skillet was recently purchased at an area auction. It was presented as a Griswold No. 13 skillet. In reality however, it appears to be a modern Lodge skillet which has been reworked by someone to have Griswold markings. It must have been quite a project. Somehow a Lodge skillet had to be engraved and used as a pattern. Thanks to Paul Heltz for providing his piece to be photographed. (Pictured below, left and right)

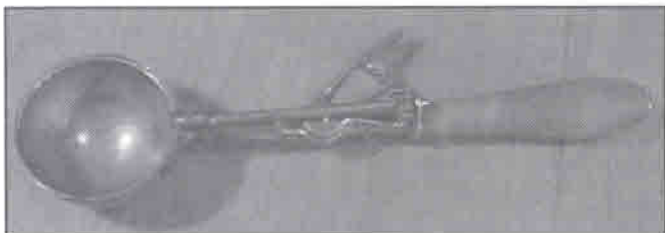
Caveat Emptor!



Ebay Interests

Two more "Griswold" marked pieces have appeared on ebay. These are not Erie, Pa. pieces but because they are marked Griswold hold some interest if only for educational purposes:

Griswold Ice Cream Scoop: I, your editor, emailed the seller twice asking for the markings. I received no response from the seller.



Diver's Helmet marked Griswold is very interesting. Its listing stated, "I assume this item was made by the Griswold company that made the cast iron frying pans. I have had many of the fry pans over the years but this is the only Griswold cast iron diving helmet I have ever seen. It is marked 'GRISWOLD.'" It sold for \$5,200.01.



THE KNC IRON NET

Email addresses - New listings are in bold

David G. Smith	panman@panman.com
Joe Alexander	jkalexander2@home.com
Mike Allen	mikenlu99@aol.com
Jim Allen	jimandjudy@cabelan.net
Don Arner	donarner1@attbi.com
D.K. Axley	dkaxley@yahoo.com
Paul & Bunny Baker	bakergriswold@tds.net
Joannie Baldini	thespider1@aol.com
Tom Beadleston	tombeadleston@cox.net
Dick Barnes	rbarnes@eagle1st.com
Bud Bergstrom	RWBERGSTROMJR@cs.com
Jim Bortles	hd1937@hotmail.com
Grady H. Britt, Jr	ghbjr@vnet.net
Charles Carlson	chuckcarlson@erthlink.net
Andrew Chopak	ACHOPAK@aol.com
Ron Cote	roncote@pacbell.net
James Crawford	jcrawford@conwaycorp.net
Dean Fitzwater	Ftzh20@aol.com
Bill Fazier	bigbill20@attbi.com
Kevin Gilbertson	bkgilbie@charter.net
Lou Greenstein	louepicture@aol.com
Doug Gynn	DDGUYNN@aol.com
Richard M. Harold	tmharold@hntel.net
Jon Haussler	Jhaus23985@aol.com
Mary Ellen Heibel	mehjlh@cs.com
Charles Humphries	CMH@EASTLAND.net
Bob Karle	bkarle@prodigy.net
John Knapp	mowerman@ezaccess.net
Wayne Knauf	WKnauf@lodin.net
Larry Lademann	LDLADEMANN@aol.com
Kirt Leuenberber	leuenberger@brodnet.com
Diana Lynn	livinpst@norwich.net
Rosalie Lovelace	Rlovelace@usa.net
Herschel Mack	him2@axe.humboldt.edu
Neil Maffei	nmaffei@twcny.rr.com
Ed Makosky	SMAKOSKY@aol.com
W.D. Meade	whc13@harcray.com
Clarel R. Montgomery	monteholm@decaturnet.com
Ellis Morehead	ejmorehead@harbornet.com
Tom Moran	TJMjunkman@aol.com
Bev Moran	OKBEV39@aol.com
Jack Moseley	jmose@itlnet.net
Robert Mc Clelland	romac@wcnet.net
Richard Myers	doublerr@kna.to
Butch Parthree	Par_3@pa.net
Ski & CJ Pratt	grisski@terragon.com
Clark Rader	crader@mailhost.col.ameritech.net
Douglas Royer	droyer@normandea.com
Tom Sheley	wbuwvohio@aol.com
Wayne/Sandy Shultz	SdS@bwkip.com
Philip Sirota	plshilo@atlantic.net
Richard Slonkosky	lonkosky@bright.net
Dick & Kay Stafford	rjsandkbs@seneca24.net
Don Starkey	lilpigs@email.msn.com
Carl Steele	cgste33@msn.com
Steve Stephens	mcstevestephens@yahoo.com
John L Sterzick	sterzick@iserv.net
John Toomb	toombsterritory@aol.com
Paul Vander Streek	pstreek@lisco.com
Bernie VerHey	happykraut@hotmail.com
Irv Wagenschnur	WCSC49@aol.com
Blake Williams	williamsf@datasys.net
Lou & Nancy Wright	ecoacres@msn.com
Patricia Young	GRISANA@aol.com

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



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FEATURING COLLECTIONS OF

• GRISWOLD • ENAMELWARE • SAD IRONS

GRISWOLD ITEMS TO INCLUDE: RARE #16 French roll pan wide band variation #1, Santa cake mold, #0 Toy Skillet, #0 Table service Dutch oven, Square toy skillet, (2) #140 Turk head pans, Single hot plate, #16 French roll pan, #12 11-cup Gem pan, #1 11-cup Gem pan, (3) #15 French roll pans, #8 Deep skillet with lid, #130 Turk head pan, #14 Low dome skillet lid, #14 Skillet, #18 Popover pan, #6 Tite top Dutch oven with high dome raised letter lid, (2) #262 Crispy corn wheat pans, Deep patty bowl, Victor skillets, #10 Tite top footed Dutch oven with lid, #108 Skillet griddle, #10 Popover pans, #1 1 French roll pans, #4 Yankee bowl, and more!

This sale will also include a wide variety of antique kitchen related items including: rare cone clipper ice cream scoop and other scoops, a nice selection of graniteware with a lot of tea pots, lugnum vitea rolling pin, unusual beaters, sad iron collection, boilers, churns, mixing bowls, tons of related small (many in large lots), other non-Griswold cast iron cookware and much more. We will ship.

FREE BROCHURE AVAILABLE





Casting Call



Ken Burriss submitted these photos of a Country Skillet made by the Dixie Foundry Co. of Cleveland, Tennessee. Ken says they have been out of the casting business for many years.

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



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