

KETTLES 'n COOKWARE®

NOW CELEBRATING ITS 10TH ANNIVERSARY ~ 1992-2002

Displaying Your Collection - A Pictorial

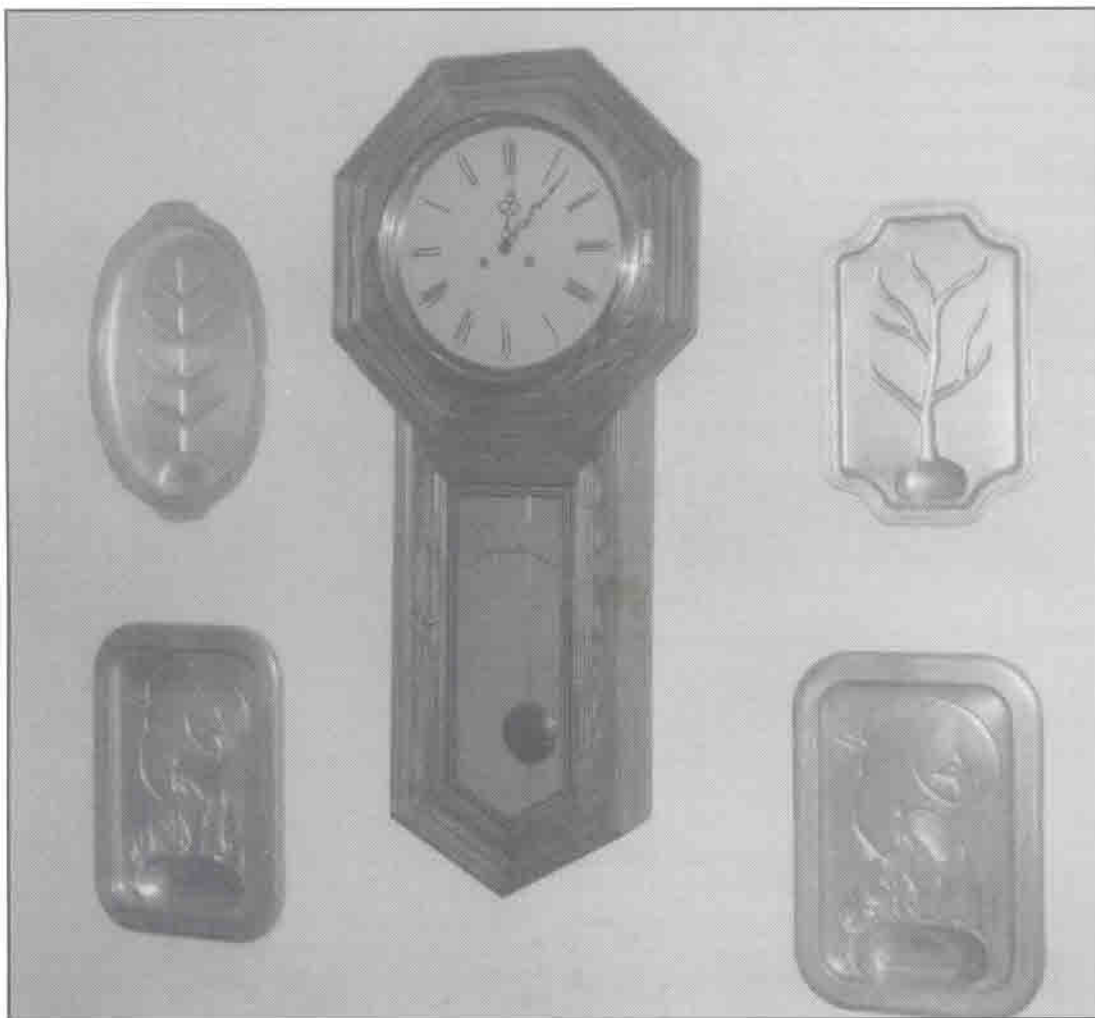


fig. 1 - The clock isn't Griswold but the Aristocraft platters sure are.

Collectors love to display their collections and enjoy seeing other collections. This *KnC* feature has been a favorite of subscribers. Although response to the request for photos for this article has been meager, we

thank those who did submit photos of their collections. It is this sharing that adds to the joy of collecting. These displays show planning, creativity, and artistic
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FROM THE EDITOR

Well, the flea market season is about over here in the Northeast. We are now experiencing cold fall rains and snow is on the way, according to the forecasters. My attention will now be turning to the organizing of the new upcoming book I am compiling with Bob Karle. We have taken hundreds of photos and are in the process of organizing information and data. Our deadline with Schiffer Publishing is January 2004. That is only a little over a year away and we still have well over a hundred more photos to take and data to acquire. Then comes the grueling process of assembling the book. But rest assured, we are up for the task.

Although the "Displaying Your Collection" has historically received the most compliments, response to this year's request for photos was rather meager. I do want to express my thanks to Ray and Rosalie Lovelace, Jim Hickling, George and Melody Smith, and Paul and Bunny Baker for their submissions.

I had a good response to my last editorial regarding the pattern number verses product number dilemma. I guess I shook the bushes with that one. It was great to have such extensive and well thought out responses from four significant and knowledgeable collectors. But as you will see, they don't exactly agree. I have come to the conclusion that probably both apply in certain situations, and as I have often stated after researching the blue book, the only thing that was consistent with Griswold was inconsistency.

Now, as long as we are on terminology, what about the term "inside" heat ring. Does this make sense? The "heat ring" is on the outside, not the inside. The correct term should be, in my opinion, "inset" heat ring, not inside. What do you think?

The next issue of *KnC* will be out on time (I hope). Therefore, the deadline for ads will be Nov. 12th. Remember, classified ads are free, you don't pay in *KnC*.



A No. 1 Vienna Roll Pan used to feed chickens. They can't tip it over.

(I didn't record who sent this in. My apologies to the submitter! -ed.)

THE KNC IRON NET

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

Displaying Your Collection

(Continued from Front Cover)

ability. They will undoubtedly provide ideas for the rest of us. The displays of Ray and Rosalie Lovelace (figs. 1 - 8) show how Griswold can be displayed in a contemporary manner.



fig. 2 - Bundt molds, and oval roasters on a specially constructed display stand. The ivy adds a nice decorative touch.



fig. 4 - No space is ignored to display their Griswold.

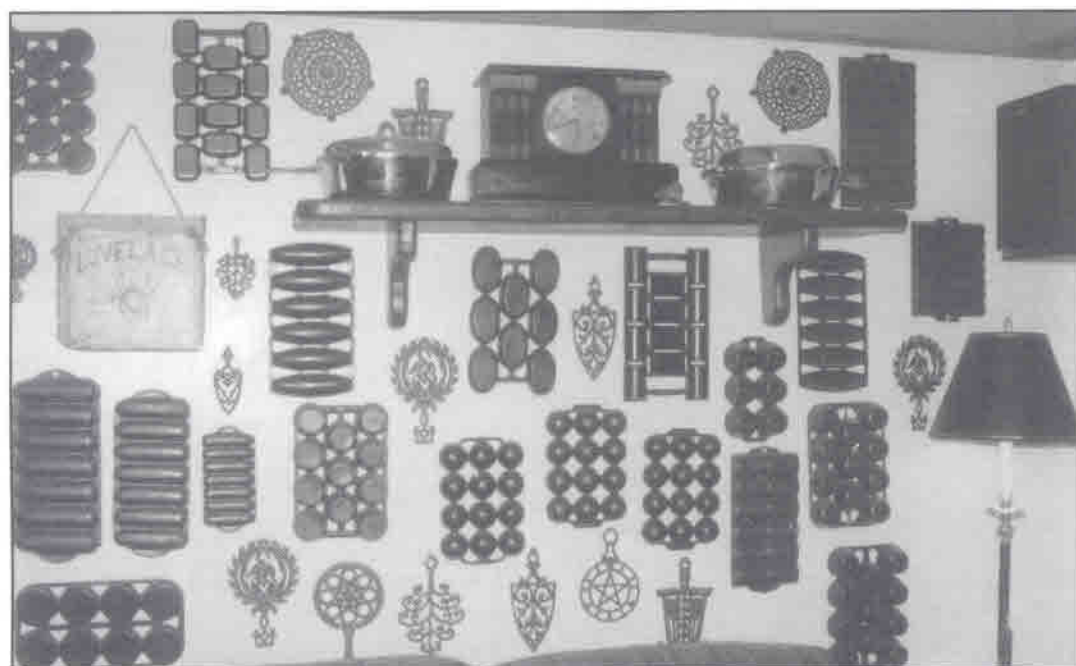


fig. 3 - A wall of Griswold. Notice the Lovelace spider banner.

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Displaying Your Collection

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fig. 5a & 5b - Corners are a prime place for displays.



fig. 6 - These skillets are cleverly displayed. Note the progression from small to large that overlap from the opposite direction. The row of skillets in the center are Victors 5-9.

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Displaying Your Collection

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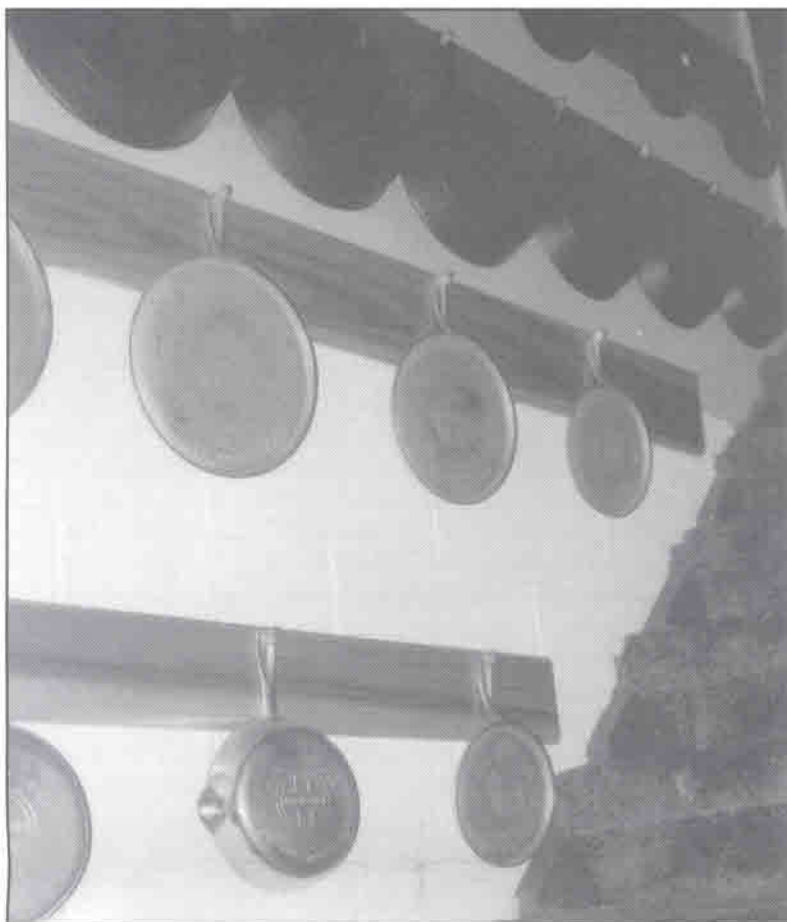


fig. 7 - The stairway to the basement

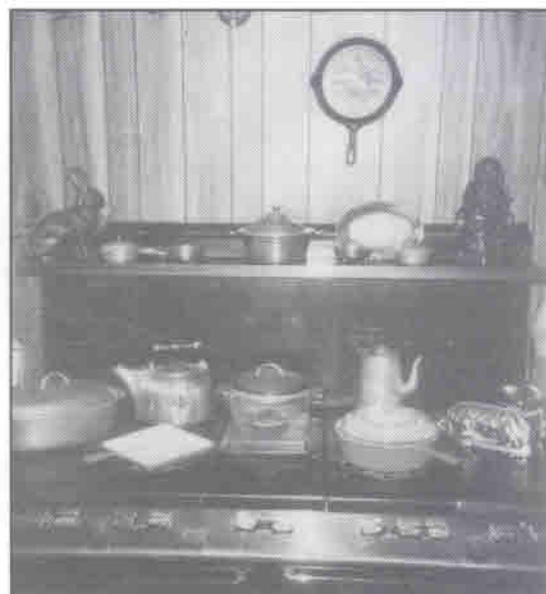


fig. 9 - When not displaying Griswold, this six burner commercial gas range is in use daily by Bunny & Paul Baker.

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fig. 8 - What do you do with the rest of your collection that doesn't fit the decorative need? Hang them from the basement ceiling—of course. That's better than packing them away in boxes.



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. 11 Muffin pan, Griswold Erie Pa USA, 950 \$50; No. 17 Muffin Pan, Griswold-Erie PA USA, 6140 \$125; Patty Molds in boxes #1 \$30; Erie Popover No. 10, PN 948, \$60; No. 10, PN 949C \$30; No. 19 six cup, PN 6141 \$100; No. 00 Ashtray \$30; No. 273 Crispy Corn Stick Pan, PN 930 \$35; No. 8 Deep Skillet w/cover, PN 77A \$120; No. 8 Waffle Iron #1614 (no holder) \$40; Skillets with Smooth Bottoms: No. 3 sm emb 709L \$15; Lg emb \$20; No. 4 lg emb 702A \$60; sm emb 702C \$40; No. 5 sm emb w/hinge \$55; sm emb 2505 \$20; Deep Patty Bowl No. 72 \$60; Oval Roaster No. 5 Trivet A485T \$50; Griswold Tote Grill in box, unused \$45. **WAGNER WARE:** Popover 1323 \$30; No. 2 Skillet \$120; C10 Glass cover, 11" diameter, marked Wagner Ware \$25; single loaf French Bread Pan No. 1162, 12" x 4" \$100. **FAVORITE PIQUA WARE:** No. 3 Skillet \$20. Sophie Dryden, 4265 Asher St., #51, San Diego, CA 92110; (619) 275-1715, call before 12 noon.

KnC Classifieds are Free

GRISWOLD FOR SALE: Grand Union Table Top Coffee Grinder \$495; Griswold Table Top Coffee Grinder \$795; Griswold No. 16 Roll Pan Var. #4 \$385; Griswold No. 14 Muffin Pan, Variation #3 \$290; Griswold Spider Emblem Tea Kettle No. 8 Black Iron \$495. Shipping and Insurance is additional. Thanks for looking. Robert Karle, 344 Rt. 147, Middlefield, CT 06455, Phone 860-349-1212, best time 8-9 p.m. Eastern time or email bkarle@prodigy.net

FOR SALE: Griswold Loaf Pan \$325; Griswold No. 8 square fry skillet \$75; Griswold large block logo Skillet Set, numbers 0, 3-14, and 20, plus Skillet Display Rack \$4500; Griswold No. 8 "Deep" Dutch Oven with Lid \$225; No. 5 chrome Top Logo Skillet Lid \$275; No. 262 "real" Corn Stick Pan \$75; No. 7 nickel plated fully marked Griswold Dutch Oven with Lid \$85; Nos. 55 and

57 Griswold Square Skillets (55 has glass lid) \$100 for pair. WAGNER aluminum Senior Corn Stick pan (polished to a great shine) \$50.

Above items and other good Griswold (such as a no. 12 tite top Dutch oven in perfect condition) and Wagner is available for or towards any of the items on my want list.

WANT LIST: Nos. 4, 6, 7, and 11-13 Wagner Pie Logo Skillets; No. 7 fully marked Victor skillet; Griswold Toy pieces; Black iron and/or nickel Loaf Pan Lid; Wagner toy skillet lid; Wagner aluminum toy pieces; No. 8 Griswold Hinged Hammered Skillet with Lid in excellent chrome; #13 Fully Marked Griswold Skillet Lid; Any good Wagner aluminum or good 3 or 5 cup Wagner gem pans; Wapak Sad Irons, numbers 9 and larger; Trivet for No. 0 Griswold Dutch Oven; Any Griswold Electric or Milled Bottom Skillets besides no. 8; Erie Spider logo skillet. Call 912-775-2114; email: williamsf@datasys.net

DEADLINE for Next Issue is NOV. 12th



The Melting Pot

I had an inquiry about a Wagner's 1891 original skillet with the seasoning instructions on it. I responded that the skillet was actually produced in 1991 by the General Housewares Corp. to promote Wagner's 100th anniversary and that the GHC owned the Wagner trademark rights at that time. I received the following reply:

"David: I am having a difficult time figuring out how my mother-in-law used this 1891 Wagner original, in the 40's. It has been with us since then, and lord knows how long her mother had it. No need to reply. Sounds like we had it before they made it. Best to you, Carl." How do I reply to this one? - Dave

Dave: You made an excellent case for the position that the identification number appearing on most Griswold pieces is not a "pattern number" but in fact a "product identification number" or PIN. However, I believe there was a time when these numbers may have [been] actually pattern numbers. In the case of the early "ERIE" skillets, each skillet pattern, regardless of size, apparently had its own individual identification number. This was most

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Displaying Your Collection

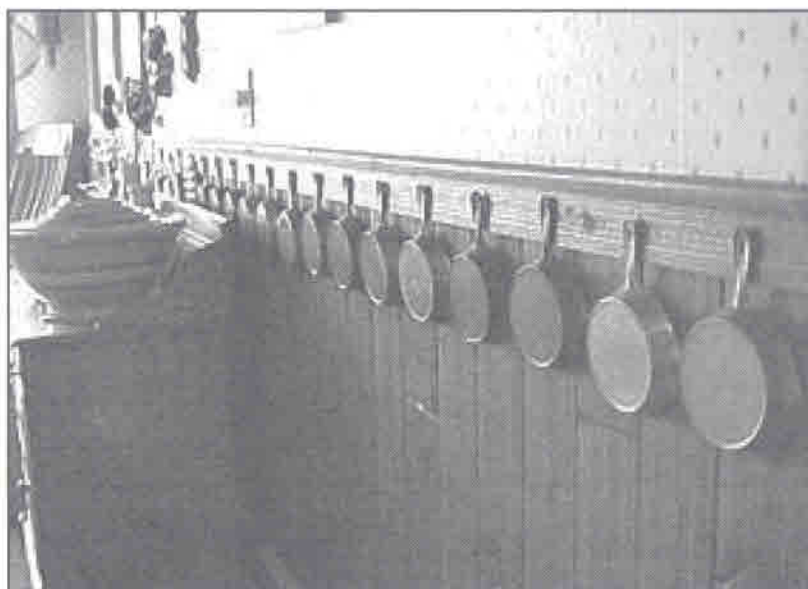
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fig. 11 - What better setting for Griswold than the warmth of a stove as displayed by Jim Hickling.

fig. 10 (at left) - Wagner and Griswold abound in the home of George and Melody Smith.

fig. 12 (pictured below) - Collection of 'O' Skillets displayed in Editor Dave Smith's kitchen. The matched set of nine yellow ware bowls isn't too shabby, either!



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likely done when the numbers first came into use, probably in the middle to late 1880's, and discontinued when management realized what a quagmire it was creating. Late "ERIE" skillets and later had uniform numbering according to size (in bold).

- # 6 Skillet – **699**, 700
- # 7 Skillet – **701**, 702, 703
- # 8 Skillet – **704**, 706, 707, 708, 709
- # 9 Skillet – **710**, 711, 712, 713
- #10 Skillet – 715, **716**
- #11 Skillet – **717**, 718
- #12 Skillet – **719**

Note: I have not yet verified #'s 705 & 714. If they were used, 705 was probably a #8 but 714 could have been either a #9 or #10. -Grant

Dave: In order to establish an opinion as to the proper terminology for this subject, we have to delineate the ultimate uses these numbers provide: 1) Identify each unit of production; 2) Identify the patterns and molds for the units. Meaningful ID provides control and measurement for the production and the "tool" required, 3) Alphabetized suffixes provide quality measurements, productivity measurements and production measurements. A pattern number should depict a given pattern and its unique characteristics. When you analyze Griswold/Erie production start-up the following sequences most likely took place: 1) the earliest production pieces did not have any identifier, other than size numbers (as identified by the company). Even with this numbering system, some product size numbers did not follow conventional thinking that the numbering system was consistent with size eg. #7 skillet is smaller than the #8, the #9 is larger than the #8, etc. Case in point, the "Square Waffle Irons" are numbered 00, 1, and 2 but the physical sizes range from the largest (00) to the smallest (2).

As the number of products increased, the need for meaningful ID for each product increased, as did the need for controlling the growing number of patterns and molds used to meet production requirements, thus the origination of what is generally referred to as "Pattern Numbers."

Let's look at the "pattern number" concept: How many of you have received a phone call wherein the caller says: "I have a skillet with the size and 3 or 4 digit numbers. What's it worth?" You ask: "What size logo, small, medium, or large? Does it have a heat/smoke ring? Is the handle old style, new style or grooved. What condition: chrome, nickel, or black iron?" Considering all the different characteristics how can one "pattern" number (for one size skillet) suffice? But, you say, Griswold did use one "pattern number." However, according to some ex-employees, when orders were received, especially large quantity orders, they used any and all molds available to fill the orders.

Continuing on the basis of "pattern numbers," how do you control the patterns and molds with the numbers.

My opinion is control was based on physical location within a stock room or other designated area.

My conclusion: Because the 3 or 4 digit numbers did not identify a given design but in reality a product size, I think "Product Number" is a much more accurate nomenclature in most cases. However, there are certain inconsistencies that the pattern number is exactly that. For example, you have a Hot Plate No. 402. But the top plate is marked underneath with a pattern number of 1169, and has legs marked with 1701 pattern number. Therefore, it appears that pattern numbers were used to identify single pieces while pattern numbers were used to identify individual parts of multiple part items such as the hot plate. They both apply, depending on the product. -Larry Foxx

Hey Dave: As mentioned when I saw you in Brimfield, your presentation on Pattern#/Product# was solid — a good prod to our passive, tacit acceptance of the PN as a "pattern number," when clearly different (eg. logo/inscription) skillets were given the same PNs. It seems to me that three aspects might be useful to consider.

1) In most companies, when the product line was really small, "common" or "company" numbers were usually enough to indicate which piece a merchant wanted and which pattern needed to be selected from the mold room to produce it. These "common/company" numbers often had a functional basis — the #6-#9 size cook stoves, having #6-#9 size stove lids/stove lid holes, which generally dictated the closest size of skillets, pots, waffle bases etc. that wouldn't fall into the hole. Or the numbers might reflect the number of quarts, gallons, liters (in Europe) that the hollow ware could be expected to hold. On the other hand, the numbers were sometimes apparently non-functional — some company's item # getting smaller, the larger the piece got, or with eg. the Waterman molds, numbers being chosen just to organize the product line. In any case, as you noted, when the product line became large enough, it became important to give a specific designation/number to the pattern itself, so that different eg. #10 molds (solid or open/cutout, etc.) could be chosen by specific accounts who wanted their needs met. This would also have been particularly useful for "special consignment" runs, whose patterns might have to be preserved against the possibility of future orders. So up to a certain point we should expect that every significant difference in a pattern is paralleled by a separate, distinctive "pattern number." [Parenthetically, Dave, as I may have mentioned to you, have a finely cast #9 (11 1/4"OD) skillet w. lg. slant (3 1/4"D) logo with No Erie etc. under the logo. The #9 is at the top of the skillet on the back; there is no # on top of the skillet handle; the handle has no bevel around the hanging hole underneath but is slightly concave/open at the handle neck, with the usual early reinforcement where it joins the skillet and the PN at the bottom is 710B — I believe, not listed in your PNs and might be a "missing link" between the Griswold's Erie and slant Erie logos.]

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2) The question is when do we begin to see differences that aren't reflected in different PNs and what might be the reason for this? As mentioned, one reason to maintain different PNs even when there is the same "common/company#" is to allow people the choice of choosing between different styles of what is otherwise the same (eg. #10 molds) and the "tracking" of the patterns this entails. With a large product line, however, with separate PNs for all (even long obsoleted) items, it is possible that the "tracking digits" might have to grow unmanageably large. Why preserve a distinction beyond its utility? But there is another reason for "collapsing" what in anthropology has been called "lineal species" — the line leading to eg. Homo Sapiens or here, the lineage of #4 skillets. While with "marriages" (eg. in flat bottom kettles) the tops and bottoms of different logos were put together (almost surely so that the expense spent on viable patterns wouldn't be wasted until they wore out and their "past product" was finally used up), still the choice of each successive logo clearly meant that Griswold eventually wanted the eg. inscription to be of the new vs. old style. In these situations it seems strongly desirable that no one have a choice for any form that it was decided "was not" to be produced. In this case it would seem that the PN has now become a "product number." This would seem to have been most clearly what occurred with the skillets. But the question then becomes when and how much/to what extent (if at all) did this gradually/suddenly become the case also with each of the other categories — griddles, pots, Scotch bowls, waffle irons, molds, etc. (if I had to make a guess, would think perhaps least with the molds).

3) But even when we would seem to have a "product number," sometimes quite different products were designated with the same PN. While the standard #10 "Camp Cookers" (the true footed Dutch ovens with raised-rim lids vs. what came to be called the "Dutch oven") may have a different PN from the regular Dutch oven, I believe some of the other sizes have the same PNs — even though their regular counterparts don't have feet and raised-rim lids and thus couldn't at all be considered the same "product" (both looking different, and functionally made for the campfire vs. the stove). Nevertheless, in the majority, I think that the situations 1) and 2) outnumber those of 3). That is, in general, there was a net tendency for the sense of the PN to go from "pattern number" to "product number" as time went on, and for "product number" in the Griswold situation to then essentially parallel the "catalog number" in the Wagner lineup.

My own feeling is that just as we look to the background (etymology) of words to get a sense of their present meaning, in thinking of the "real" sense of a PN, both the old/original "pattern number" and the evolved "product number" (as presented by Dave) should be avidly embraced — with the early sense being more directly that of a "pattern number," while the later progressively

segued into a "product number." Even here, however, it is worthwhile remembering that the "product number" is still an actual number on the operating pattern of the moment and not just a "catalog number" in a book, present just to keep things organized. For what it's worth — Joel

Hi Dave: Your newsletter is too short. I get it, read it, and then have to wait a whole two months for more great reading. Super job as usual. "Product number?" NO WAY! I know that it is your opinion and many terms have been coined by collectors but, when Griswold used a certain term, I feel it is the thing to do to stick with that term. For whatever use(s) the numbers on Griswold's pieces were ultimately used, Griswold themselves used the term "pattern number" and that can be verified in some of their catalogs. Take a look at Catalog No. 55 (Chuck's old reprint), page 19 of Bulletin W-12 (waffle iron section) which is dated Jan. 1926.

"Changes in the patterns of the round waffle pans and rings, both low and high, make it necessary to give pattern numbers when parts are ordered. Pattern numbers are cast in all GRISWOLD waffle pans and rings. The table below gives the pattern numbers of parts for round waffle irons."

Typically, numbers cast into pieces are referred to in a foundry as "pattern numbers." There is no good reason to coin a new term that Griswold, themselves, did not use when pattern number has pretty much been self-explanatory to now. Your examples of pattern number 702 being used for all variations of the Griswold No. 4 regular skillet from the slant/E days until the small TM days is not all that clear to me. Although there was probably considerable production overlap, among all of Griswold's products, in usage of the different trademarks, I would think that, when Griswold decided to change the TM on a piece, it would do so in a relatively short time span. With new patterns made up or, in some cases, modified from the older patterns, any patterns with the old marks would likely be retired, scrapped, sold, or whatever. I would find it hard to believe that Griswold would be shipping a mix of, say, block TM and small TM at the same time, except possibly for some slow selling pieces, or for a short time during changeover to a new marking. Think what a store's shelves would look like with a mix of different TM's. For a company the size of Griswold, and with their emphasis on quality, I just don't think it was done very often. During the change from one TM to another Griswold could have shipped both versions but to different parts of the country until they used up old stock of the earlier TM, and got all their patterns remade to the newer TM. This is all my opinion but it makes a lot of sense to me. It is clear that Griswold decided early when first using pattern numbers c. 1891 on their pieces, to stay with the same pattern number for a specific item even during changes in the design of that item. There are exceptions for which I have no answer as to why Griswold did it that way. Waffle irons had many

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changes in pattern numbers, possibly because the changes to the waffle irons was considerable with different patented features being added and changed through the years. But, if you take the simple and common pieces such as the regular skillets, Scotch bowls, griddles, etc. that were made for many years without much change except for minor details, it makes sense to keep the same number. Had Griswold used a new and different pattern number for each minor change such as a change in TM's or adding "PA. U.S.A." to "ERIE," they would soon have run out of three digit numbers as well as four digit numbers. Heck, they would probably even had to have model numbers and serial numbers cast into their pans. I think their pattern number system makes a lot of sense, and also some nonsense (there are a lot of oddball numbers that one wonders why they fit where they do or why there were changes). Yes, Griswold may have used the pattern numbers in some way as an aid in cataloging, selling, inventory, etc. but they still referred to the number as a "pattern number" as I have shown proof from their catalog. Show me an example from Griswold where they call the numbers "product numbers" and I will modify my brain to possibly accept that term.

You do mention that Wagner refers to their numbers on their pieces as a "catalog number." If you refer to most Wagner catalogs from the period that they were casting pattern (catalog) numbers on their pans you will see that Wagner catalogs do refer to those numbers as a "catalog number" and not as pattern numbers. I definitely go along with the use of such terminology with the Wagner numbers if, for no other reason, than that is the term that Wagner used. Is there any reason to change terms used by the factories? I certainly see no reason to do so and every reason to stay with the factory terminology when it is clear what that terminology was. A good editorial, though.

Some other thoughts about your newest *KnC*: There has been mention that Griswold bought patterns from Savery. I won't refute that but I do wonder if Griswold ever used those patterns. I had both Savery No. 2 and Griswold No. 2 rectangular waffle irons. While a quick glance at both would tell you that they were copies of each other, a close look revealed that very few details and dimensions were identical. Maybe Griswold COPIED the patterns they bought from Savery and did not actually USE the old Savery patterns? I used to have a REX MFG. Co. corn dog cooker, or whatever you would call that piece on p. 40 of your newsletter. I can't tell you anything about it though. I recall that piece, or some similar piece, as having the words "Dog 'n Bun" cast on the inside, or something similar. Love that slant EPU 13 skillet fake (love to see the photo, that is). The "loaf pan" shown on p. 39 - I don't think it is cookware by the looks of it but it could be, I guess. Even early cook stoves had cast iron grates in the oven which would not work well with those feet on that piece. Cleaning aluminum in a self-cleaning

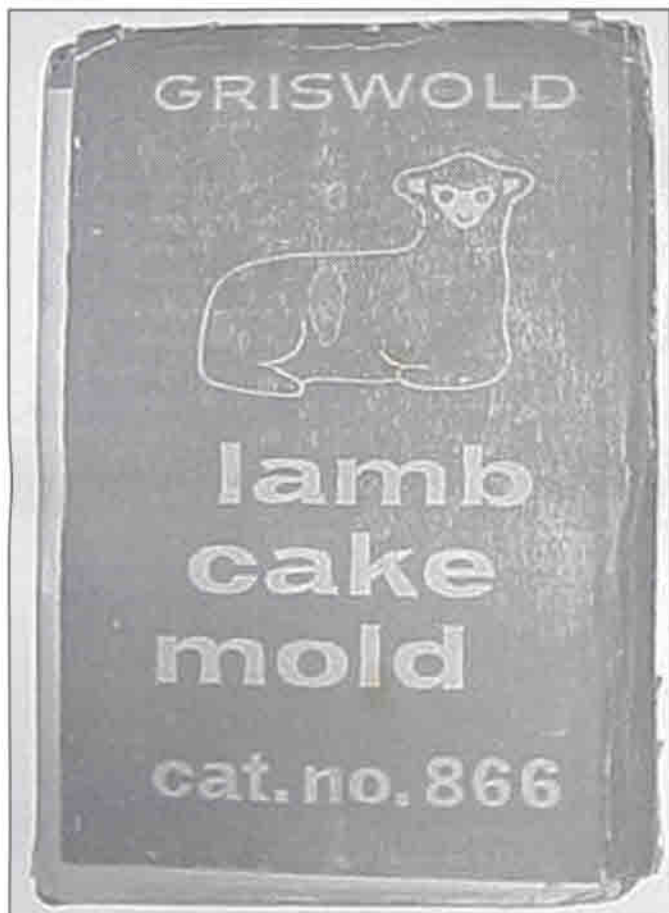
oven: I have done so to several pieces with no problems. Have you heard of pieces coming out warped? Some, or most ovens, clean close to 900 degrees while the melting point for aluminum is 1100 degrees. I have always thought there was a very small temperature range between solid and molten aluminum as it does not get hot and soft the way iron does. Maybe I am wrong but I don't think aluminum should warp in a self-cleaning oven. I have had great results taking warps out of some types of aluminum pieces by tapping with a plastic mallet, going around in small circles. Aluminum is malleable unlike cast iron. Beginning of block TM: I have deduced that it was between 1920 and 1922. The Griswold Heart Star waffle iron was patented in 1920 and was a new design with a new pattern made to cast it. The TM was slant. The 1922 patented waffle iron has a block TM and it was a new pattern created for that piece rather than being a redo of an existing iron. Both irons were among the better selling (but not huge selling like the skillets) items judging from the numbers still extant so I would expect the patterns to have been made in short time and to have been fresh patterns with the newest TM at their time of being made. -Steve Stephens

*Steve: Thanks for your extensive and well thought response. I do have a couple of comments in response to your letter: 1) You state in paragraph six that you don't understand my example of using PN 702 for all No. 4 skillets. The difference of the style and markings between a No. 4 slant/Erie and a No. 4 small trademark, grooved handle skillet are extreme. There is no way the same "pattern" could be been used. They are an entirely different form. Therefore - a different pattern had to be used so why not a different pattern number? 2) Re: Savery. It is certainly possible that Griswold made their own patterns from the Savery form. However, on the first page of the Griswold catalog, dated November 1, 1895, which was illustrated in the previous issue of *KnC* it states, "We have recently purchased from the John Savery's Son & Co., New York, their patterns for the goods illustrated in this Catalogue." The emphasis of my comments was that Griswold did not create/design these pieces but in fact acquired them from Savery. 3) Below is a photo of a Griswold oval roaster showing how the cover warped while cleaning it in a self cleaning oven. It fit perfectly prior to that. I will never do that again! 4) Re: the block TM. I thought I had many things pinned down when I researched for the blue book. However, my conclusions were continually thwarted as I studied old Griswold catalogs. Our information regarding the block trademark was based on information passed on to Chuck Wafford by William Smith, an astute Griswold sales manager. I agree that the slant TM on the waffle iron seems inconsistent, but that seems to have been the "norm" with Griswold. I am certainly open to any further information regarding this issue. Again, thanks for your feedback. Also, just to add to the fray, below is a picture of a lamb mold display box. Notice the **Catalog No.** - Dave*

(Continued on Page 55)

The Melting Pot

(Continued from Page 54)

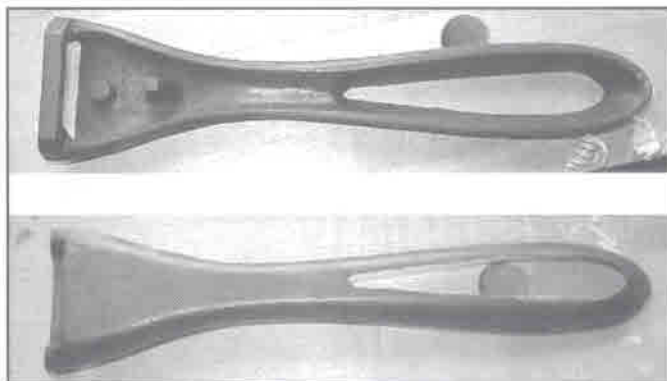


Mr. Smith: I bought a scalloped design Mortar & Pestle in the 2 quart size and cannot find this size in any old or new book. In the 1993 Griswold Cast iron price guide, they price the 1 qt. at \$325 and the 3 qt. at \$750, plus an 8 qt. at \$500. Would you give me your estimate as to its value. Also, I bought a No. 1 lemon squeezer with pattern numbers 369 & 370, marked "the Griswold Mfg. Co. Erie PA." You give no pattern number in our books. Is this one unique and if so, is the price the same? Lastly, I bought a No. 42 snack skillet marked Griswold, Erie PA Snack Skillet. In the 1985 Griswold Cast Collectibles History & Values book by Bill & Denise Harned, they list it on page 134 at a value of \$65 with the note that "very little is known about this piece." Do you have more information on it? Any information on these three items would be

most helpful and appreciated. - Pat & Bobbie

Pat & Bobbie: 1) We are increasing the value of the One Qt. Mortar & Pestle in the next revision of the blue book to \$350-\$400. That is probably conservative. I would value the 2 qt. at \$500-\$600. 2) Thanks for the pattern numbers for the Lemon Squeezer. Some of the earlier pieces of Griswold had the pattern numbers on them - some didn't. Those with pattern numbers seem to be more desirable; therefore, bring slightly higher prices. Two pieces where the value is significantly higher are the No. 2 and No. 7 muffin pans. My feeling there is that there are no identifying markings on them. Pattern numbers positively identify those pans as Griswold, thus collectors are more confident of them. Also, those pans with pattern numbers are very scarce; therefore, it is the old situation of supply and demand. 3) I have never seen a Snack Skillet marked "Erie PA." I sure would appreciate a picture of it. Any Snack Skillet I have seen, like the No. 55 and 57 square skillets, and the Chef skillet, are marked only with the pattern/product number and small logo. They are not marked with Erie, Pa. This identifies these as being produced in the Wagner Factory during the period that foundry was producing both Griswold and Wagner marked pieces. We have it valued in the "Book of Wagner & Griswold" (page 136) at \$40-\$50. Production dates are in the 1960s. - Dave

Hi David: I have a cast iron handle that looks like it goes to a frying pan. It is about 9 inches long and has the number 2579 under it. I couldn't find either number in your books. Is this a Griswold? Thank you. - Mike



Michael: I agree it must be a handle for a skillet or sauce pan. It does baffle me as I don't recognize it. Maybe one of my subscribers will recognize it. - Dave

Hello: I have been trying to clear up this confusion I have about a trivet. It is on page 21 of your red colored Wagner-Griswold book and is called a heat regulator. It is unmarked. Now I have also asked the Guardian ware man about the one they say is for the Guardian tri-pots and it is also unmarked and looks identical to the one in your book; he doesn't have an answer. These things sell on

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The Melting Pot

(Continued from Page 55)

ebay and if it is stated they are Wagner they bring a lot more money than if it is stated they are Guardian. If they are Guardian, I cannot see how the tri-pots will fit on it. The only thing I can figure is that the size must be different. Do you happen to know the dimensions of the Wagner trivet? I hope I haven't confused you. - Larry

Larry: Since the red book was done, I have learned that trivet is for the Guardian Triplicet set. This error will be corrected in the update of the red book. I have published the correction in a previous issue of KnC. It was put in the book based on a Wagner collector who told me that it was for the skillet. I apologize for the confusion. The trivet was used as the base for the three pieces of the Triplicet set to hold them together. The diameter of the trivet is approximately 12 3/4". I could be off an 1/8" or so. - Dave

Dear Pan Man: I have recently found an interest in cast iron cookware. I have started collecting mostly fry pans and Dutch ovens, etc. and anything that catches my fancy. My question is what is the purpose of the smoke ring or fire ring? I have been told that it's made to fit into the hole on an old cast iron cook stove when one of the burners is removed. I have tried this on my old Charles Fawcett woodburning cook stove and the fry pans don't fit very well and I also have a 14" fry pan with a smoke ring which is too big to fit in any hole on any cook stove I've seen. My next question is about my 14" fry pan. The markings on the bottom are (E) 14 (us). Please tell me if this is a Griswold and what age it would be or whatever information you may have. Thanks very much. - George

George: 1) The function of the heat ring was to raise the cooking surface slightly above the smooth cook top of a wood or coal kitchen range. When oil and gas stoves came into being, the heat ring was no longer needed on those burners and the bottom was made thicker for better heat distribution. 2) Your No. 14 skillet is definably not Griswold. It is most likely Lodge or Century Ware produced by the Birmingham Stove and Range Co. - Dave

Dave: I have a bailed griddle that I can not find in the reference books. I hope you can help me. It measures 15 1/2 inches. It has a fire ring and the slanted Griswold logo in the middle of the fire ring. It has a rough finish to the bottom side. It also has large numbers reading 16 at the top and 748 under the word Erie. I've watched ebay and haven't seen this one. Could you give me any information on this item? Thank you. - Sandy

Sandy: I guess we didn't have this style marking to photograph for either "The Book of Griswold & Wagner" or the "Book of Wagner & Griswold." The closest marking to it is on page 141 of the "Book of Wagner & Griswold" (the red book). One shows the diamond logo

and the other, a No. 10 with ghost marks of several different marking combinations. The griddles with the center ring are believed to be the second earliest styles, second only to the ERIE only and with no reinforcement on the bottom. There is also a handle griddle with the center reinforcement ring on page 52 of "The Book of Griswold & Wagner" (the blue book). - Dave



Casting Call



Greg Stahl submitted this photo that demonstrates there are at least three different lids for the #2 tea kettle. The three kettles are pictured from left to right. Notice that two marked ERIE are different on time with a raised "ring" on lid #1. Lid #3 is not marked ERIE and does not have top "knob." Also, the bottoms of lids #1 and #3 have a ridge under the lid so that it stays in place on the kettle, whereas lid #2 has a little notch that secures the lid to the kettle. All three undersides are different, too. Just some little differences in the #2 tea kettle.

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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