

# KETTLES

'n

# COOKWARE®

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## Make Do's

by D.G. Smith

We are such a wasteful and disposable society today. We use it then throw it away. If it breaks we buy a new one. I suppose this is brought on by abundance, abundance of resources, and products. Also in many cases it is usually cheaper to buy a new replacement than to have something repaired. I recently had a chain saw repaired. When I picked it up I received a bill of \$165. I could have purchased a new one for about \$125. It was not always this way, however.

People lived in limited budgets and had to make do with what little they had. This need in many cases led to clever ways to salvage the use of items in disrepair.

People today scorn a cracked piece of iron cookware. I have a pile of cracked pieces, that when I bought them didn't appear to be cracked. After cleaning them the crack was discovered and these pieces are now shunned by collectors.

In a prior issue of *Kettles 'n Cookware* I mentioned that I collect repaired pieces, pieces with old repairs which required the ingenuity, imagination and craftsmanship.

Some repairs are crude, some are expertly done. Either way it is fun to imagine their owner's effort and planning to salvage this needed implement. These items are affectionately called "Make Do's" by a few of us, collectors of repaired pieces who really appreciate the combination of the ingenuity and ability to regain their use. I have only a few pieces but I am taking this opportunity to share them with my readers.

The most fascinating piece I have is a griddle [Fig. 1] which I found last year at the Madison Bouckville show in central New York. When I saw this piece laying on the ground at the show, my first thought was "How strange to find a bail griddle with a pour spout." Closer examination however revealed that what I thought



Fig. 1

was a pour spout was a handle or regular griddle with the handle broken off. The pour spout was indeed the remainder of the handle. Let me add here that although I almost without exception clean all of my iron cookware, I don't however clean my repaired pieces. This griddle was the exception which I am very glad that I made. Cleaning it revealed that apparently their first effort to attach a new bail handle was made with the bail attaching

(Continued on Page 3)

## FROM THE EDITOR

**H**appy New Year to all; and thanks for renewing to *KnC*! Has this been some winter or what? Here in my little niche of the country we have had 192 inches of snow. The accumulation in our back yard is crotch deep. I can barely get through it. Even the South has been cold.

You may notice that *KnC* is a bit late, especially in light of the Nov.-Dec. issue which I got out early to put me back on the interval schedule I prefer. However, this issue is a bit slow due to the low pace of renewals. After I mail the Jan./Feb. issue, my expenses go up considerably with the late renewals. Combining the postage for each renewal reminder I send out with the additional postage to mail late *KnCs* is considerable. Anyway, that is why the first issue is a little late. I really do appreciate you folks who renew early!!

I have redone the *KnC* net. Check to see that I have your email address correct. I had difficulty with my vision and your writing in some instances :-). If it isn't correct, please email me at [panman@panman.com](mailto:panman@panman.com) with the correction. For those who have email addresses but didn't want them listed, thanks for providing yours to me anyway.

It appears the Wagner and Griswold Society (WAGS) will be open for general membership about March 1st. The By-laws are completed and filed, and a strong Ethics Statement posted. If you are on the Internet, you can read the Ethics Statement at the WAGS web site: [www.wag-society.org](http://www.wag-society.org).

For those of you who have said to me, "See you in Denver," I must tell you that I did not renew my membership in the G&CICA. After what happened at the meeting in Lafayette, I have had enough; it just isn't worth it. I will miss the many friends I have made and see annually at the convention. All is not lost, however; many of you have shown an interest in WAGS so hopefully I will see you at WAGS events.

*KnC* subscriber Jim Allen of Oyama, BC, Canada has a quaint Bed & Breakfast. If you are planning on a trip to British Columbia, check out his web site at [www.cobblestoneinn.ca](http://www.cobblestoneinn.ca)

Keep warm and...Happy hunting! – Dave ☺



*Heavy Metal  
News*

## The Wagner Factory Reopens

The Wagner plant in Sidney, Ohio is again occupied. There have been several business changes, however, the doors are now again open. The inside of the building has been renovated and repainted in the original colors of the Wagner Plant. In an interview with Peter Pike, *KnC* learned the following:

The Wagner Manufacturing Company, The Griswold Manufacturing Company and Magnalite Cookware Company are wholly owned units of the American Culinary Corporation, Inc. The American Culinary Corporation purchased the facilities, intellectual property, blueprints, tooling, wood masters, machinery, know how, proprietary formulas, inventory, goodwill and all other assets of Wagner Ware Corp. who had purchased it from General Housewares in 1996. The President of Wagner Manufacturing Company, The Griswold Manufacturing Company and Magnalite Cookware Company is Peter A. Pike and who also is President/CEO of the American Culinary Corporation, Inc.

The building was sold to Master Vision Polishing, but not the Wagner business. American Culinary Corp. retained ownership and own all equipment necessary to continue manufacturing of product lines. Wagner Mfg. still has offices there and manufacturing and assembly will be under Wagner supervision. Master Vision is only the landlord.

As *KnC* understands it, Master Vision Polishing will be polishing the current inventory of Magnalite. Then the new line of Magna Pro will be manufactured by Wagner Mfg. Co. at the current location. Wagner Mfg. also has offices and will maintain their sales department and product distribution from their facilities in Cleveland. ☺

## Back Issues of *KnC*

(Vol. 1-11) provide 680 PAGES of reference & information  
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## Make Do's

(Continued from Front Cover)

at the handle stub [Fig. 2] and the opposite side of the griddle. The hole in the handle shows, and if you look closely, there is a round spot on the opposite edge of the griddle which had a hole, now filled with a rivet to plug that hole [Fig. 3]. The craftsman then forged two ears [Fig. 4 & 5] at right angles

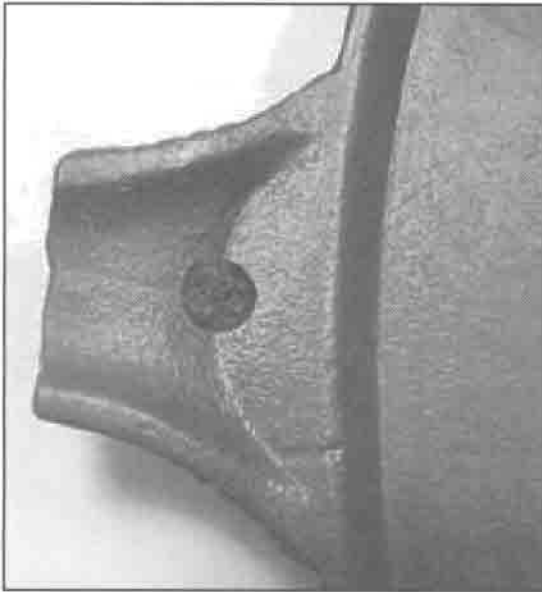


Fig. 2

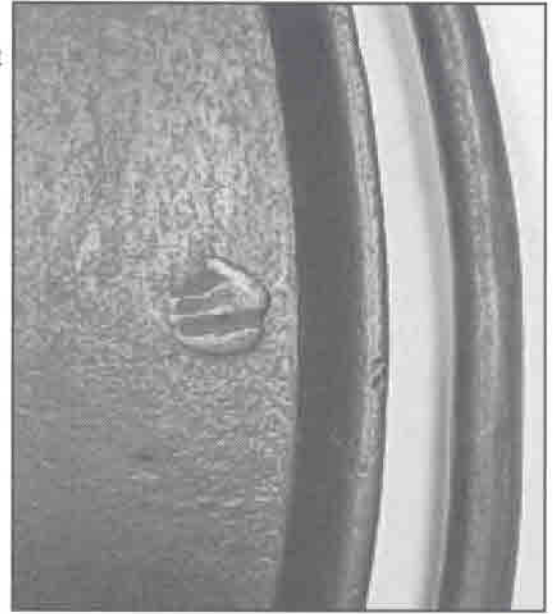


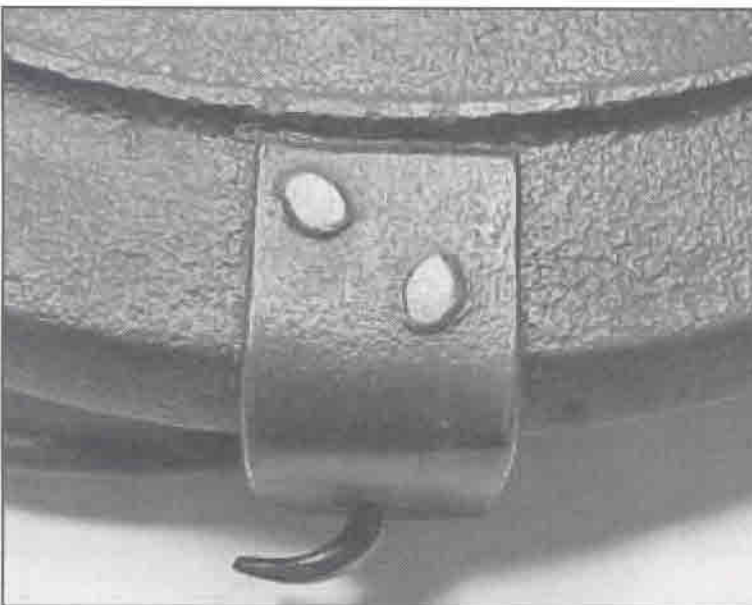
Fig. 3



Fig. 4



Fig. 6a



◀ Fig. 5

and riveted to the opposite sides to hold the forged bail handle! How clever and what great craftsmanship.

The repair to the ERIE No. 9 Dutch Oven cover [Fig. 6a & 6b] is a simple one. They merely ground off the old handle which must have been broken, and bolted a screen door handle in its place. From the bottom you can see the square nuts, suggesting the repair is an early one. The question here is why didn't they bolt it in the same spot of the original handle instead of perpendicular to it? If had been fastened in the original location, the replacement handle would have covered most of the grinding. The patina of the handle is identical to the cover - another reason I don't clean repaired pieces.

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## Make Do's

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The repair of the Favorite No. 5 skillet [Fig. 7a & 7b] is quite crude, although required significant effort. A

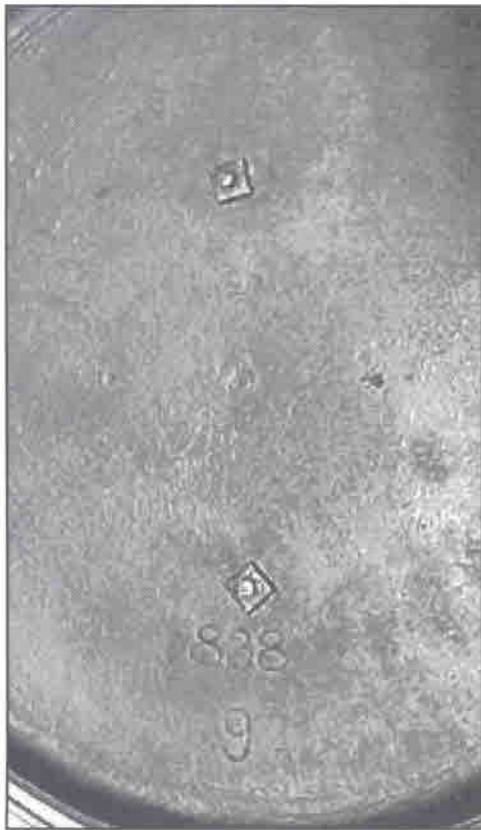


Fig. 6b

plate was made to fit against the bottom of the handle which had broken off the side of the skillet. Then holes were drilled through both the plate and the skillet. The holes are countersunk on the inside so the bolts will blend into the side.

The next skillet is about a size 7 and is an early skillet with a gate



Fig. 7a

mark. The handle was broken off similar to the griddle at the beginning of this article. A replacement handle was cut from a piece of brass then forged at the end to conform to the skillet and riveted on with two brass rivets [Fig. 8a, 8b]. Because they curved the replacement handle, it is very comfortable to hold.

The next skillet or sauce pan is marked with a  
(Continued on Page 5)

Fig. 8a

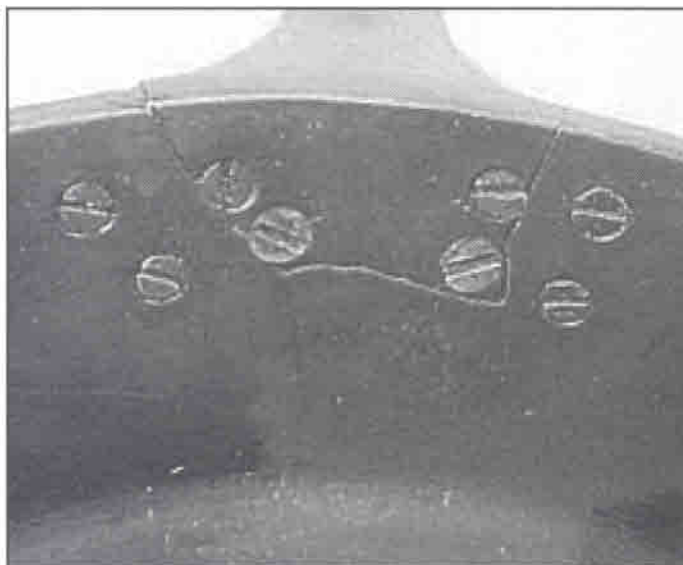
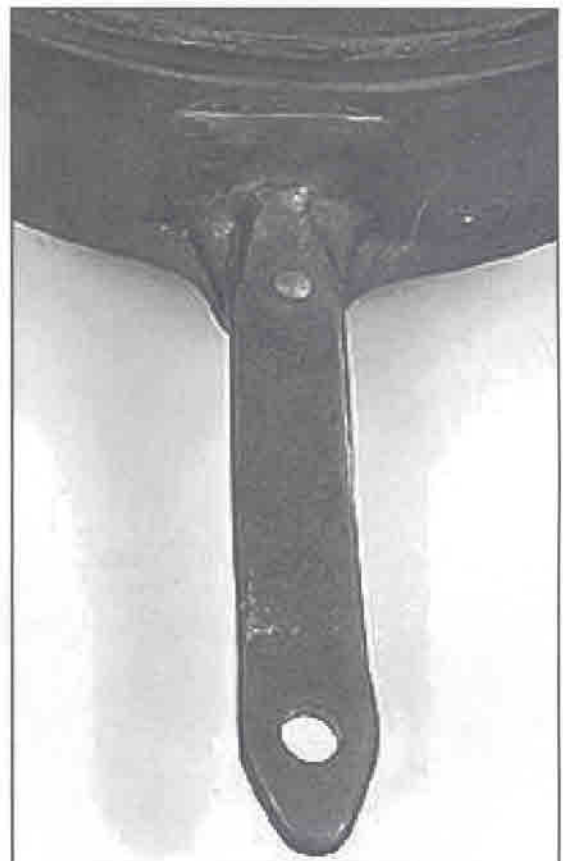


Fig. 7b



## Make Do's

(Continued from Page 4)

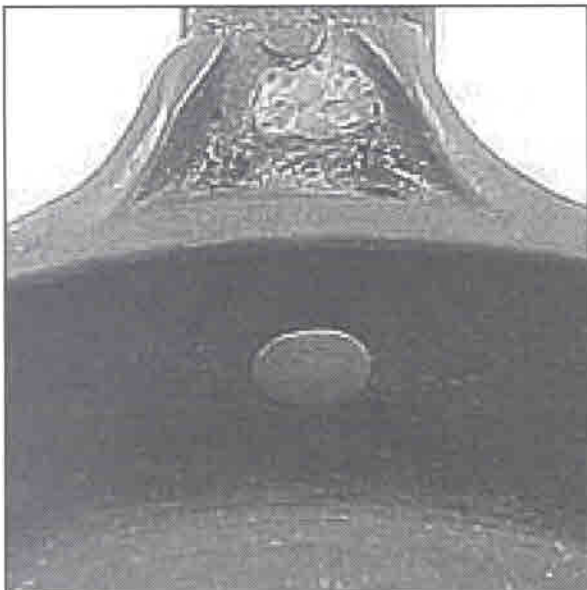


Fig. 8b

very large '3' on the bottom, is footed with along narrow gate mark, and a very light and thin casting. This skillet was cracked next to the handle and the crack follows the rim for about six inches. To preserve the integrity of the skillet, a piece was forged to fit the bottom of the handle and extended in both directions around the skillet [Fig. 9a & 9b]. It was then riveted to the handle and the side of the pan, stabilizing the pan.

The last skillet shown in Fig. 10a & 10b was a basic repair. The original handle broke off and a handle was forged to fit. The rim of the skillet made it easy to place the rivets to attach the handle.

I like early bread pans, and the owner of this one must have also [Fig. 11a & 11b]. When the pan cracked, a staple was placed to prevent the crack from expanding. Very simple but clever.

To me the "Make Do's" add interest and charm to a regular piece of cast iron cookware. I can only imagine the satisfaction and pride of the person who repaired them.

*See more  
photos on  
Page 7*



Fig. 9a

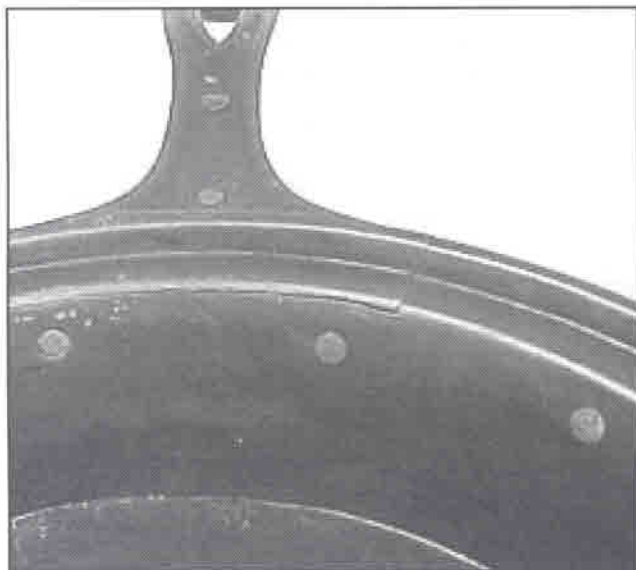


Fig. 9b



Fig. 10a





# 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

I am currently working up a list of my **25-Year Collection** of Griswold, Wagner, Filley, etc. cast iron cookware. Send \$1.00 plus SASE for list ready by Jan. 15th. No phone calls please. Clay Tontz, 4043 Nora Ave., Covina, CA 91722

## Classified ads for KnC are Free

**GRISWOLD FOR SALE:** 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.

**GRISWOLD WANTED:** No. 3 & 7 Hinged smooth Skillet Lids; No. 10 Small logo Grooved handle Skillet; No.'s 3, 4, 5 Raised Logo Lids; No. 2040 Hinged Hammered Skillet (top); No. 9 Slant/EPU Smooth Btm Skillet; No.'s 2705 & 2708 Chef's Skillet w/Bakelite handles; No. 6 Wood Handle Griddle; any Wagner Wood Handle Skillet or Wood Handle Griddles; Ringed top Skillet Lids No.'s 6, 7 & 8. All Wanted Items in black iron. **FOR TRADE:** No. 3 Oval Roaster & No. 5 Oval Roaster, No. 11 Dutch Oven; No. A8028 whole Wheat pan; No. 9 Oval Roaster F/W, for trade towards any items on above wanted list. Michael Mueller, 760 Hwy. 'O',

Pacific, MO 63069. Phone 636-271-3745; email JackMike@swbell.net.

**GRISWOLD FOR SALE:** Rare Griswold H pattern French Roll Pan, variation 2, page 52 Muffin Pan Book, Excellent Condition \$720; Santa Mold, Black Iron or Chrome \$450; No. 3 Oval Roaster Trivet only \$275; No. 100 Heart & Star Muffin \$600; Griswold/Majestic Waffle Iron \$175; **OTHER:** Wagner Ware L Golf Ball Pan marked Wagner Ware L \$245; Favorite No. 3 Gem Pan \$260; G.F. Filley No. 6 Muffin Pan, \$160; G.F. Filley No. 11 Muffin Pan \$135; Barstow Stove Co. Patented Tea Kettle \$136; Wagner Aluminum #2 Bread Loaf Pan \$165; Wagner Aluminum Shirred Egg Pan \$85; Wagner No. 1 Aluminum Oval Roaster with incised letters on lid with Trivet \$270; Wagner 2 section Flop Griddle \$165; My Pet No. 4 Oval Roaster with Trivet \$175; Cast Iron Soup Digester, see "300 Years of Kitchen of Collectibles," 5 Gallon size \$165. 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

**WANTED:** Wagner Ware 'O' Toy Skillet; stylized logo with four digit catalog number. Dave Smith, (716) 532-5154 or email panman@panman.com

Deadline for next issue

March 15th

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Fig. 10b

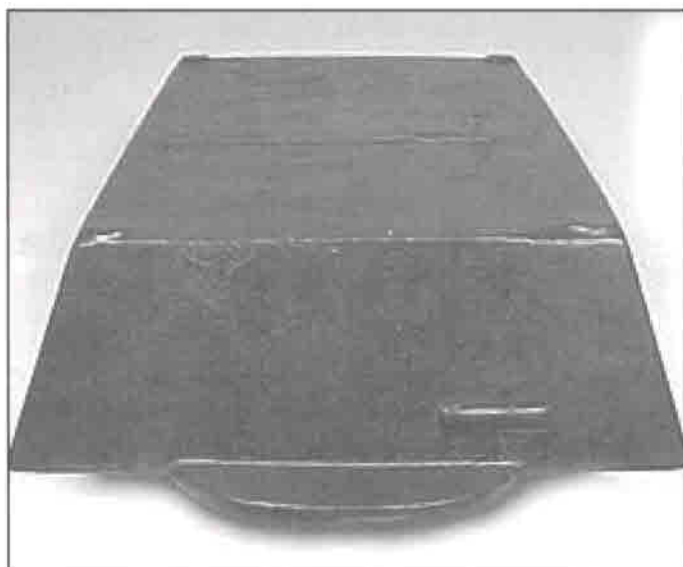


Fig. 11a

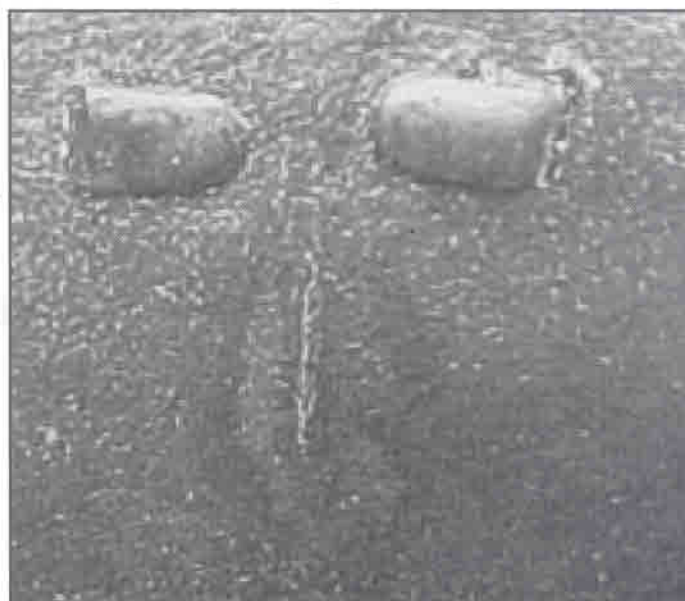


Fig. 11b

### Make Do's (Continued from Page 5)



### The Melting Pot

Hi Mr. Smith: If you have time I wish you would look at item #744823001 on eBay and tell me if you think this is a smooth bottom slant logo # 3? I know he says it has a heat ring but ? Thanks, -Billy

*Billy: From the picture it appears that the edge is raised slightly. This was done in the time of the conversion from the heat ring to the smooth bottom. Many times with this particular skillet, the heat ring is nearly*

*invisible but the center appears slightly indented. I would not call this a smooth bottom No. 3. -Dave*



Mr. Smith: Regarding last month's letter (Vol. 11 #5), you were right! Neither my snack skillet nor my chef skillet have the "Erie PA" on them. I have no idea why I thought they did. Wishful thinking, maybe huh? Looking forward to the 2003 convention. See you there. -Bobbie

*Bobbie: Thanks for the update. I think we all fall victim to wishful thinking on occasion. If you are referring to the G&CICA, I am not renewing my dues; I have had*  
(Continued on Page 8)



## The Melting Pot

(Continued from Page 7)

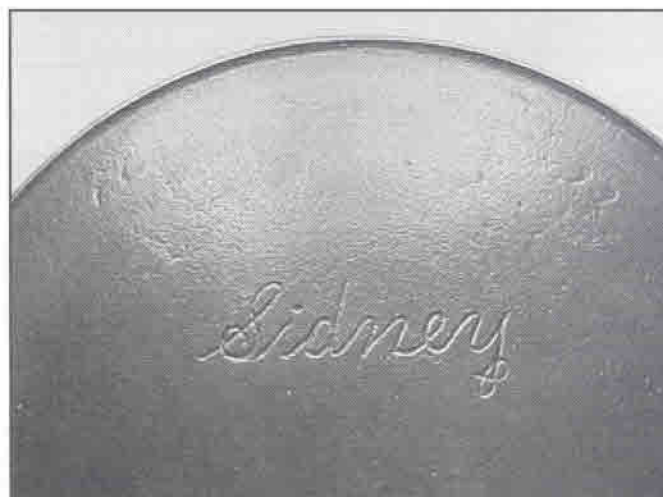
*enough of that organization so I will not be attending their convention. I am now putting all of my effort into WAGS. -Dave*

Hi Dave: I am really enjoying reading all the back issues of the newsletter...what a history already of the evolution of the cast iron community. Your editorials highlight the current development from issue to issue and the way the club changed into its present form today. The biggest impact has to be the Internet and eBay...more people involved and a running market of items changing on a daily basis...instant communication with buyers and sellers...emailing of pictures, etc. ...and now the Forum which seems to really be catching on. Between it and KnC, a newbie like me can get educated real quick. Of course, your books are most valuable and am looking forward to the new one. Additionally, I have a Wagner #10 pan that has just the word "Wagner" in the upper third of the pan but not arced, just straight...the only other marking is a large #10 on the lower part of the back of the pan. The handle is ribbed with a rolled border where it attaches to the pan. The pan overall, except for the markings, looks like the pans on page 11 of your red book. I did find a picture in the red book on Wagner Ware published by the loathsome LW Sales that appears to be the same marking (page 52, upper left hand corner). After reading all of the conversation about the quality of this publisher's books, I am concerned that this is the only place I find such a marking. Would appreciate your usual insightful comments and opinions. Again, thanks for all the hard work you do! Reading all these volumes of KnC really brings home the magnitude of what you have accomplished. -Paul

*Paul: Thanks for your email. After reading your compliments I am going to have to see if my hat still fits :-). For the past three of four years I have told my wife every year that this is the last volume of KnC. Yet by the end of the year, I seem to rally and go for it again. It is a lot of work but I enjoy the research and KnC keeps me researching for articles and answers to questions in "The Melting Pot." I have had a great deal of support from subscribers with articles. That has helped immensely. It sort of gives me a break for an issue. I am always looking for suggestions regarding content so if you have any ideas I would like to hear them. Now, regarding the Wagner skillet marking: We listed and illustrated all of the pieces we had access to. The marking you have was not available and quite frankly, I wasn't aware of it. I believe there are also a couple of other variations out there. I recently photographed the marking that you have which will be added to the the "red book" when it is updated. I do appreciate you passing this information on to me; that is how I keep in touch with things. - Dave*

*I recently purchased a Sidney scrip skillet which was*

*really crudded up and burned on. The "Sidney" mark was barely visible. When I cleaned it up and really looked it over, I noticed quotation marks in the upper edge of the skillet. My first thought was that the Sidney Hollow Ware Co. had used a Wagner skillet as a pattern. As far as I know it is generally believed that the Sidney script mark is a Sidney Hollow Ware mark although I am not aware of anyone who has actually documented it. Now, "Do these quotation marks tie it in to Wagner?" I asked myself. Subsequently, I sent photos to John Madole for his opinion. John has written articles for KnC regarding early skillets, their markings and handle variations. He is meticulous in his research and observations. Below is his response:*



Hi Dave: Your U.S. Mail packet arrived while I was away for a few days. Thanks for the photos of your Sidney No. 8 skillet. I do not have background information to share on the Sidney script mark. To date, I've seen just two

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## The Melting Pot

(Continued from Page 8)

Sidney skillets. Both, had "ERIE" ghost marks. I compared a Sidney No. 11 skillet with an ERIE No. 11, that had the same design features. The Sidney was 3/16 of an inch less in diameter, at the brim. This amount of shrinkage suggests that an ERIE skillet was used as the pattern to produce the Sidney skillet. Your photo that included the handle, where the handle joins the side of the Sidney skillet, shows an ERIE medium length rib on the underside of the handle. This handle predates the use of pattern numbers (circa 1891/92). If your Sidney skillet is approximately 1/8 of an inch smaller (in diameter at the brim) than a similar ERIE skillet, then it seems that Sidney used ERIE skillets as patterns to produce their first line of skillets. Good Hunting. -John

Hi Dave: I have been thinking that the Sani-Ware skillets were made by Chicago Hardware Foundry before their pans that were made from acquired Favorite patterns in the mid-1930's. [There was] a recent eBay auction for a porcelain coated pan:



I had a No. 3 Sani-Ware skillet in black iron. The quality of the skillet was very good. You were guessing that these skillets were from the 1970's but I think that may be way late. I really don't know but thought the distinctive handles were indicative of styles in the 30's or earlier. The pan you show in the last *KnC* is a smooth bottom skillet but the one in the eBay auction has a heat rim. Since smooth bottom skillets came into being in, roughly, the 1930's, maybe the Sani-Ware skillets were made by Chicago Hardware just before they acquired the Favorite patterns. That would be my best guess. I don't know of any other Sani-Ware iron cookware other than skillets. -Steve Stephens

*Steve: Thanks for the additional information. -Dave*

*Kay Johnston submitted the following photos of Sani-Ware toy size pieces she has.*



(Continued on Page 10)

## MOVING?

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## The Melting Pot

(Continued from Page 9)



First photo is marked: CHICAGO HARDWARE FOUNDRY CO (curved around the top); FAVORITE; Sani Ware; COOKWARE; CHICAGO ILL. (curved around the bottom). Second photo is marked CHICAGO FOUNDRY HARDWARE CO. (curved around the top); Sani Ware; CHICAGO ILL. (curved around the bottom). Third photo is marked only CHICAGO HARDWARE FOUNDRY CO, CHICAGO ILL., curved around the top and bottom. Also notice the rough area in the center which looks like the iron was disturbed. I recently purchased an identically marked skillet which is identical in size to a Favorite No. 1 size skillet and there is a ghost mark of an "O" in the exact location as the "O" in the word Favorite in the first photo. Also, the center looks like the iron was disturbed which I now believe was a patch to cover up the center markings for the modification. It never ends. -Dave

Dave: I have had several friends ask me why, when Griswold skillets are hung by their handle holes for display, the logos are (always?) upside down. Can you offer any insight as to the Griswold Co.'s reasoning for this? Most seem to think the logos should be readable when the skillet is hung up. I can almost imagine the discussion in the pattern making shop over the orientation of the logo. There must have been at least the "upside down" and "right side up" sides to the argument, perhaps there was a "90 degrees off" rotation faction also. We only know which side won. -Dave

Dave: Good question! I am quite confident that the Griswold logos, as well as the marks of nearly all manufacturers were done to be in the upright, readable

position when a person picked the skillet up by the handle and turned it over. We have to realize that these pieces were very utilitarian. There was certainly not any idea that people would collect them. If the people manufacturing them back then and the people using them knew some of the prices collectors were paying for them today, they would think that we are all nuts! And, by the way, Vollrath did mark their skillets in the 90 degree position. -Dave

Dear Dave: Recently I got a No. 8 O'Brien & O'Brien skillet, I believe manufactured by Chicago Foundry. any information would be appreciated. -Ted

Ted: I conferred with Steve Stephens; we both believe that O'Brien & O'Brien pieces were most likely produced by the Western Foundry. Although these are not documented, the O'Brien pieces mostly closely resemble Western Foundry pieces, both in design and quality. -Dave



## Repro Alert!

Although technically this is not a reproduction, these cobalt glass skillets are appearing on eBay, promoted as:

### Griswold Spider Logo Advertising Skillet

No reserve on this very unusual and rare [underline added] (about 5" x 7") cobalt glass advertising skillet with paper label with spider logo, and the Erie PA Griswold diamond logo. One small top edge rim chip, otherwise in mint condition! Buyer pays shipping and insurance...Check out all of our other fantastic eBay auctions!!



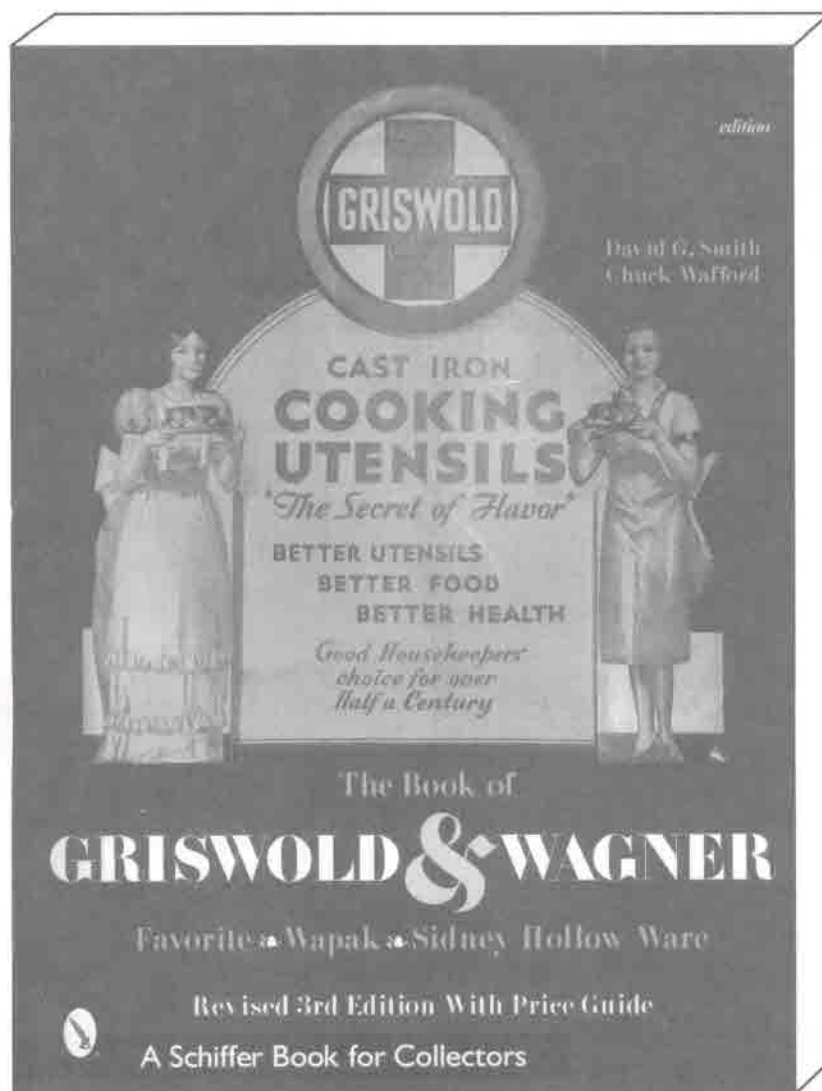
This is a modern glass skillet and has no relation to Griswold.





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 Fred Parsell fparsell@ccrtc.com  
 Butch Parthree Par\_3@pa.net  
 Clark Rader crader@ameritech.net  
 Arnold Rauscher dtrauscher@juno.com  
 Bill Roberts amflyer@netzero.net  
 Joel Schiff cstirnkwr@aol.com  
 Dave Schultz dschultz@carol.net  
 Dennis Schulze txdenjo@cs.com  
 Wayne/Sandy Shultz sds@BWKIP.com  
 Eldon Simmons patsyineldon2@netzero.com  
 Philip Sirota plshilo@atlantic.net  
 Robert Spendiff rspendiff41@yahoo.com  
 Bill Sprunk saylers@parrett.net  
 Greg Stahl webmaster@griswoldandwagner.com  
 Dick & Kay Stafford rjsandkbs@seneca24.net  
 Don Starkey lilpigs@email.msn.com  
 Carl Steele cgste33@msn.com  
 Steve Stephens mcstevestephens@yahoo.com  
 Marilyn Travers mjt@svic.net  
 Tony Tschirky datschirky@aol.com  
 Paul Vander Streek pstreek@lisco.com  
 Ray Venzke ironweed33@aol.com  
 John Wright wright@northlink.com  
 Patricia Young GRISANA@aol.com  
 Robert Zirbel papagris@twcnny.rr.com

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

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 Mail all correspondence to:

David G. Smith, Publisher  
 P.O. Box 247, Perrysburg, N.Y. 14129