

KETTLES

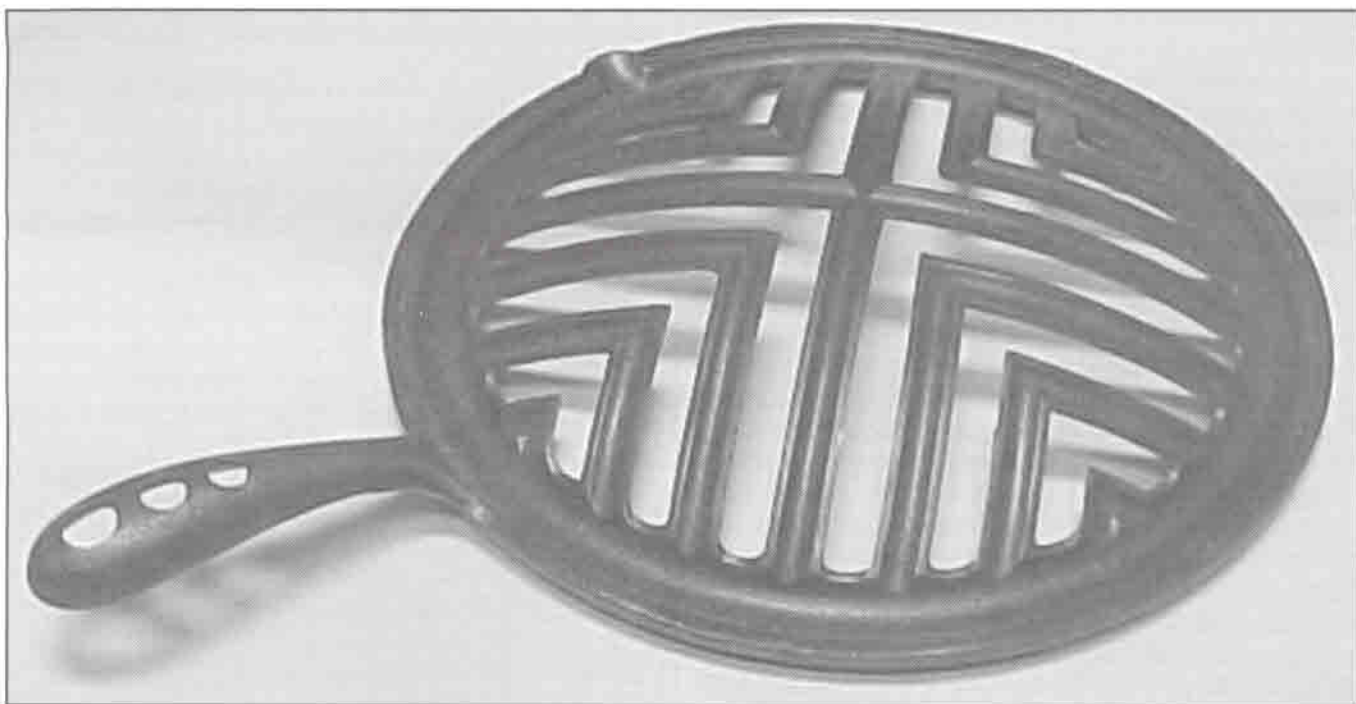


COOKWARE[®]

NOW CELEBRATING ITS 11TH ANNIVERSARY ~ 1992-2003

BROILERS

of the Griswold Mfg. Co. and the Wagner Mfg. Co.



by David G. Smith

Broiling meat, fowl, and fish over a fire goes back for centuries. Broilers, or Grid Irons as they were usually called, were pretty much basic in design, usually just a series of bars or grates to support the food to be cooked. With the development of the cook stove, implements to "broil" meat became more sophisticated. Many broilers (some still called grid irons) were designed and manufactured by stove companies for use with their particular stoves. There were two major manufacturers however, who were not stove companies, the Griswold Manufacturing Company and the Wagner Manufacturing

Company. They were the largest and most prolific cast iron cookware manufacturers who patented and produced broilers for use on all or most cook stoves. And it shouldn't surprise anyone that they produced similar styles, particularly prior to 1900. Of course in all fairness, the opportunity was somewhat limited to the style and related function.

There were two basic shapes, round to fit over the stove lid opening to the fire box of the stove, and oval or long as they were called which fit into the stove top

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FROM THE EDITOR

What a summer this has been! I am so busy, and the weather has been insane. It has rained here almost every day since March. We have never seen so much rain - it is truly strange. Well, at least the water table is up.

We attended the International Airstream Rally in Burlington, Vermont the first week of July. There were nearly 1,700 Airstreams there. This was not the place to get drunk and try to find your trailer. I did open the outside storage door of what I thought was our trailer, and wondered where all of my stuff went. I then realized I was in the trailer next to mine...duh. While there we did some antiquing and picked up a nice Griswold No. 3 Gem pan and a No. 10 Good Health skillet - both quite reasonably. The No. 3 Gem was in a very nice shop and had the price tag taped over the pattern number. Now you picture Vermont with its mountains and cold springs running down the mountain sides. Well, Vermont had record high temperatures while we were there. It was 98 degrees one day and in the 90's most of the week. We cooked!

Although I have refrained from any comments regarding the G&CICA, the recent controversy in the "Pan Handler" regarding reproduction egg skillets has reached a level that my name was referred to regarding the Reproduction Committee. So just to set the record straight: 1) I did not give up the Reproduction Committee. I was removed from that committee by the President and ordered to send all of the iron pieces to Jeff Tatro. 2) All of the pieces held by me were either donated or on loan. Some of the pieces that were in that collection that were donated, Larry Foxx and I did not use in our Reproduction Workshops because we did not believe they were actually reproductions. Now, for the statement referring to the pieces that I turned over to the G&CICA, implying my agreement that all of the pieces, including any square egg skillets, were all reproductions is not accurate, and quite frankly I resent his reference to me that I would agree with his position merely because there were square egg skillets in that box, and using me (and my reputation) in defense of his position. If we used those skillets, and quite frankly I don't remember if we did, it was because they were obviously wrong either because of their marking or they were very poor quality; not because they were a 1,000th of an inch too small!

In a couple of days we are off to the Madison-Bouckville show in Central New York, to buy and hopefully sell. Bouckville is like a mini Brimfield, not as hectic with a much slower pace; you don't have to get up at 5 AM to find a place to park. A few days after Bouckville we are off to the New York State Airstream Rally which our Unit is sponsoring. Between now and then I have to set up a Tow Vehicle Rally, similar to a sports car rally but on a small scale. The biggest problem

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Wagner and Griswold Society

Membership in WAGS continues to grow and currently stands at more than 150. The WAGS website also continues to grow and we have more than 264 registered users online, more than 1150 topics and more than 7800 individual posts. Information about many different cast iron products and foundries continues to grow and I'm hoping to have a printed out version of the foundry list available for viewing at the WAGS convention.

The first annual 2003 WAGS Convention is just around the corner. Dave Smith and his committee have been hard at work and making ready for this exciting event. I sincerely hope that all of you will be able to come, introduce yourselves and to take part in what promises to be a fun event.

I would like to remind all WAGS members that during this meeting, ALL members will get to vote for the officers and directors that will run your club for the next several years. By now you should have received nomination forms for these elected positions.

We will be electing a President, President-Elect, Treasurer, Secretary and three Directors at this meeting. Even if you don't plan to attend the WAGS convention in Sidney, you will be able to vote for your board members.

However, we need your help and your participation in the selection of qualified individuals to run this new Society. If you don't want to run for a position, think about who you'd like to see running YOUR club and then contact them and encourage them to run for a position.

The current acting board has done a lot of work in putting together this Society, so the election of qualified individuals to take over the reins will be very important.

In closing, I hope that you are all having a wonderful summer. I look forward to meeting all of you in Sidney at the First Annual Meeting of the Wagner and Griswold Society.

- Greg Stahl ☺

eBay Delirium

This item appeared recently on eBay and has to have set a record for a piece of Griswold. A No. 1 Toy skillet, p/n 411 after a bid war of 54 bids, was sold to the highest bidder for \$6,215! Wow!! ☺

BROILERS

(Continued from Front Cover)

opening created by removing both the front and rear stove top lids and the connecting "I" plate. While the round broilers sat on the top of the opening, the broilers fit down into the opening nearer the fire.

The first reference for Griswold broilers I can find is in the 1890 catalog [fig. 2 and cover photo] which illustrates a round stove top broiler with a three hole handle. The only marking is an "A" which appears to

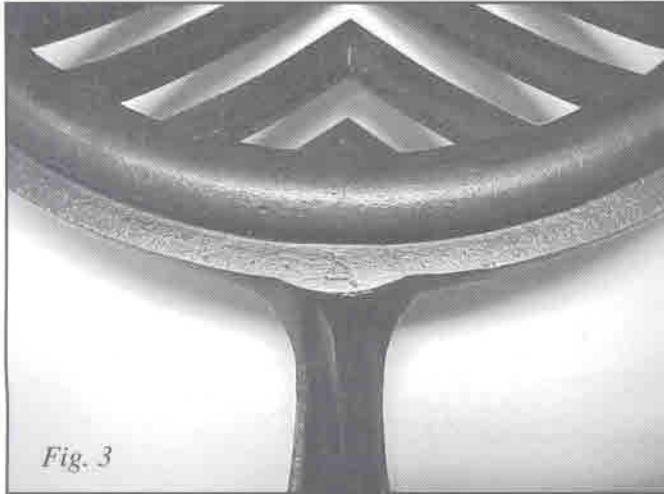


Fig. 3



Fig. 2

ROUND BROILER.



FOR GASOLINE AND OIL STOVES.

Extra smooth light casting.

With Cover	\$ 60
Without Cover	36

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Fig. 4



BROILERS

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be hand inscribed under the handle [fig. 3]. This is nearly identical to the "A" on a ERIE No. 7 griddle [fig. 4 & fig. 4a]. I searched old Wagner & Wapak catalogs but no 3-hole handle broilers were shown. Because I could not find a three hole broiler in any catalog I searched other than a Griswold catalog, and because the "A" on the three hole broiler is identical to the ERIE griddle, and the quality of the casting is Griswold quality, I am convinced this griddle is the early Griswold illustrated in the 1890 catalog.

The next reference to Griswold broilers is the patent drawing [fig. 5] for the double broiler [fig. 6 & 6a] and the long broiler [fig. 7 & 7a]. The double broiler is marked "ERIE" [fig. 8] and with the patent date of April 12, 1892 on the handles. The ERIE double broiler is a fine, thin casting. It is a miracle that any of them survived intact. The long broiler is marked ERIE on one end and the pattern number on the other.

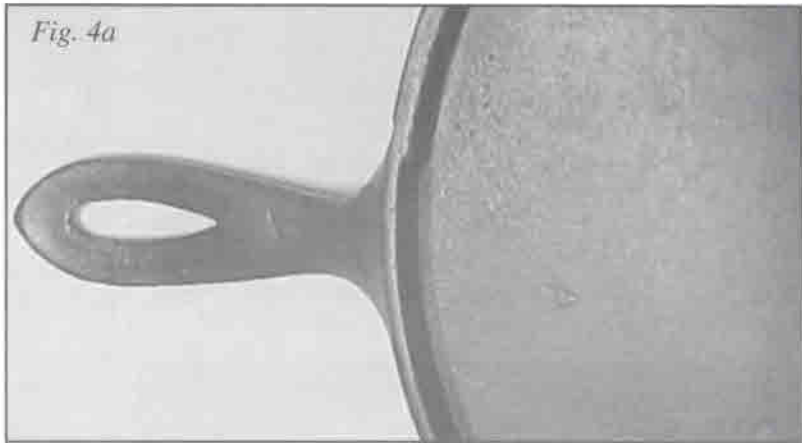
A Griswold broiler which is the most rare is the Hollands patented broiler dated Feb. 19, 1918 [fig. 9]. I have not found this broiler in any Griswold catalog, however I know it exists. I bid \$1,100 for one on eBay but lost it to a fellow collector and friend, Joel Schiff.

It is interesting that the actual broiler has a tab type handle rather than the skillet style as the patent illustrates. I have also been told that this broiler was made in aluminum but I have no verification.

The heaviest of the Griswold broilers is the more modern double broiler [fig. 10 & 10a]. The Griswold double broiler weighs three and a quarter pounds more than the ERIE double broiler for a hefty 7 1/2 pounds.

Wagner broilers can be found as early as the 1897

Fig. 4a



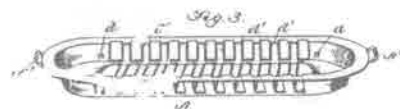
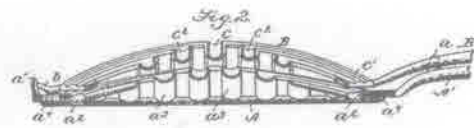
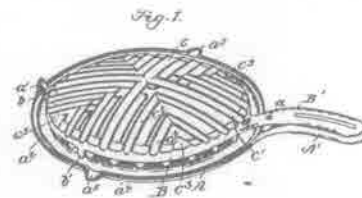
(No Model.)

M. GRISWOLD & M. GRISWOLD, Jr.
GRIDIRON.

Fig. 5

No. 472,537.

Patented Apr. 12, 1892.



Witnesses

Calvin L. Bradford
Alvin Bell

Inventors:
Matthew Griswold,
Matthew Griswold, Jr.
Attorneys

Fig. 6



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(Continued from Page 40)

catalog which illustrates both the round stove top broiler and the long broiler [fig. 11]. Although the round broiler that is in my collection is unmarked [fig. 12], it appears identical to the catalog illustration. Notice the handle shape and grid configuration. This broiler also has a very nice smooth finish, typical of Wagner. The Wagner long broiler is marked "WAGNER" on one end [fig. 13 & 13a].

The wood handle broiler [fig. 14] is illustrated in Catalog No. 20, c. 1915. I

Fig. 6a



Fig. 7

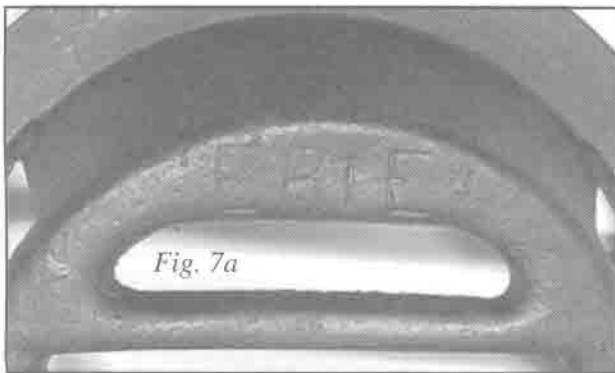
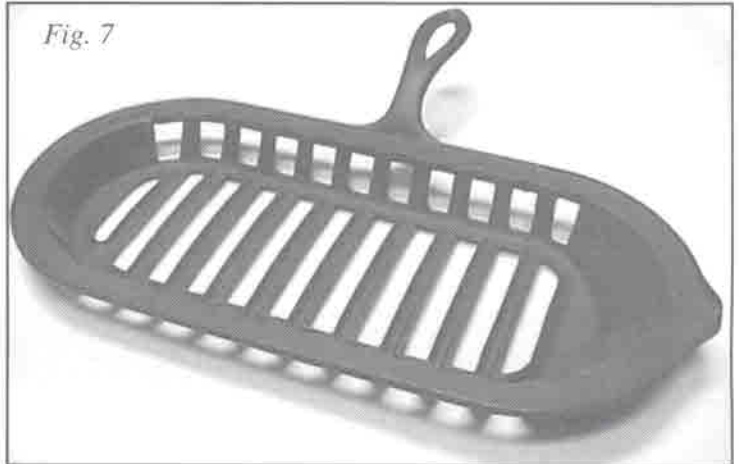


Fig. 7a

Fig. 9

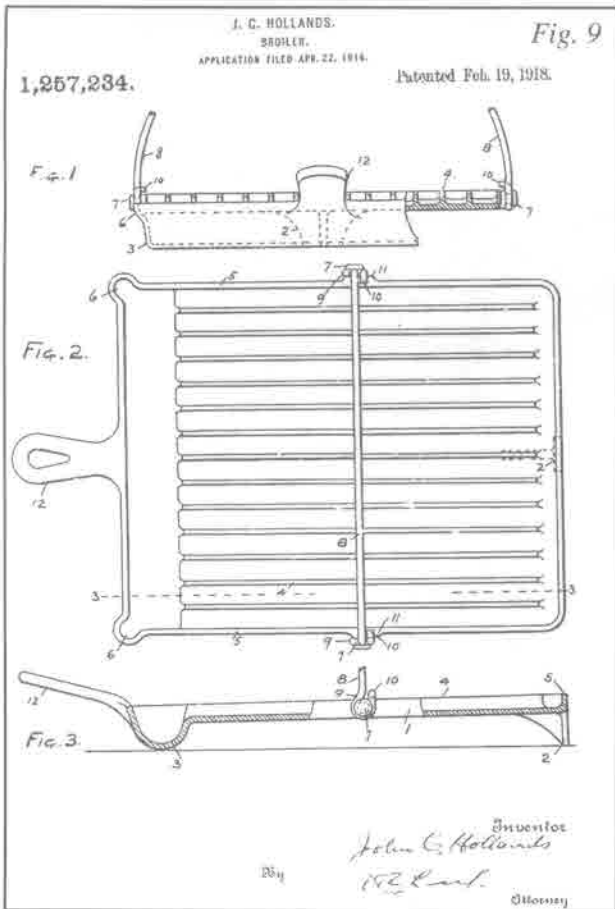


Fig. 8



(Continued on Page 43)





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: Wood Handle aluminum Kettle, 1 1/2 qt. flat bottom p/n A41 1 1/2C, with cover same p/n \$200, 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. **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.

Remember KnC Classifieds are FREE

GRISWOLD FOR SALE: Griswold Santa Mold, Excellent black iron \$465; No. 6 Handle Griddle, Lg. Block Emblem \$155; No. 3 Skillet and Smooth Top Lid, Chrome Plated \$160; Reverse Lamb Mold, plated, Nice, page 132 bottom Griswold blue covered book \$115. **WAGNER FOR SALE:** Lamb Mold, Excellent, Black Iron or Plated \$120; Wagner Ware No. 8 Aluminum Oval Roaster with Raised Letter Lid and Trivet, Excellent \$110. **MISC FOR SALE:** Favorite 9 Cup Popover, Excellent \$225; Ace 6 cup Donut Mold, Excellent \$185. Buyer to pay Shipping and Insurance. Robert Karle, 344 Rt. 147, Middlefield, CT 06455. Phone 860-349-1212, 8 am to 8 pm or email: rkarle99@comcast.net

WANTED: Wagner Ware 'O' Toy Skillet with four digit pattern number; Pieces with unique and creative repairs. Not interested in welded repairs. David Smith - call 716-532-5154 or email panman@panman.com

Deadline for Next Issue:

SEPTEMBER 15th

From The Editor

(Continued from Page 38)

is that the site is 70 miles away. We will be there for a few days then leave for Brimfield but will miss opening day - darn it! We will be home about three weeks after Brimfield then we are off to the KOOKS convention in Nashville, Tennessee. KOOKS (Kollectors of Old Kitchen Stuff) is a great organization and holds a wonderful convention every other year. After the KOOKS Convention we will be home about a week, then it's off to Sidney, Ohio for the WAGS convention. Now you know why KnC has been running a bit late this summer.

WAGS is coming right along as you can see in the WAGS column. The convention is shaping up wonderfully - I am assured you will enjoy the format. WAGS members should be receiving a registration packet a week or so after this issue of KnC. See you in Sidney! -Dave



The Melting Pot

Dave- What is the difference between the 1700 and 1900 trivets? For example I have a 1726 Family Tree (measures 8 1/2) and 1901 Family Tree (8 5/8). Any information you could provide would be very helpful. Thank you for your assistance in advance. -Constance

Constance: Griswold decorative trivets were made in both series of numbers. I don't know why they changed the series numbers. They must have been produced in different time periods. Perhaps one of our readers can provide an answer. -Dave

Dave: Can you tell me if all of the Griswold catalogs listed the diameter of each size skillet and other items? ...and did that vary any over the years in their catalogs? Thanks. -Jerry

Jerry: Catalog No.s 50, 55, 49, 40 and the 1898 catalog

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BROILERS

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have this in two marking configurations: PAT APL'D FOR [fig. 15] and PAT'D JUNE 18, 1901 [fig. 16]. Catalog No. 30 c. 1934 identifies the broiler by cat. no. 1350. The most recent of the Wagner broilers is the one with the later stylistic handle [fig. 17 & 17a]. This was also made



Fig. 10a



Fig. 10



Fig. 12

Fig. 11



ROUND BROILER.



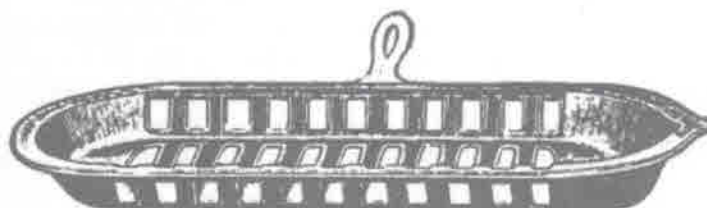
Plain, Smooth Casting.

List.....\$0 36

LONG BROILER.

Plain, Smooth Casting.

No. 7.....list, \$0 70
No. 8....." 80
No. 9....." 1 00



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BROILERS

(Continued from Page 43)

in an unmarked version. It is interesting to note that in catalog No. 58 the illustration of the broiler still shows the early style handle. Apparently they used an old drawing.

If anyone has information to add to this article, please send it to *KnC* so we can share it with our readers.

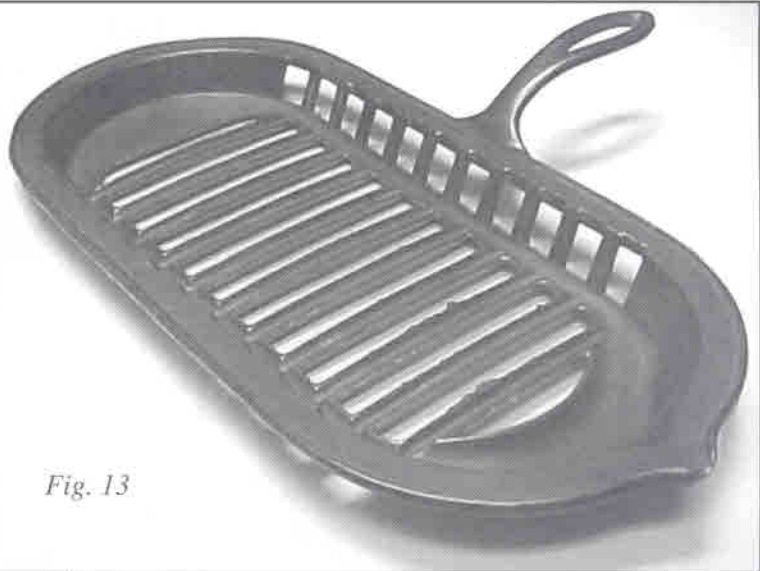


Fig. 13

Fig. 13a



Fig. 14



Fig. 15

(More Photos on Page 45)

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Fig. 16



Fig. 17



Fig. 17a



THE KNC IRON NET

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

The Melting Pot

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(no number) had skillet and griddle dimensions. Other implements such as kettles and tea kettles had only capacities. The 1888 and 1890-91 catalog did not give dimensions. I compared the skillet chart of Cat. 55 against the 1898 catalog. As you can see, I did not include all sizes:

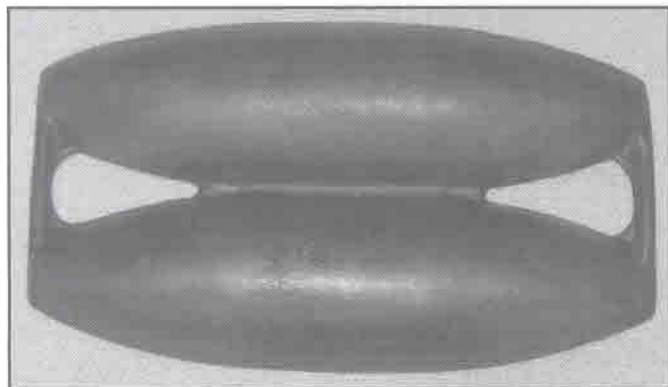
	1898			Cat. 55		
	Top	Btm	Depth	Top	Btm	Depth
# 6	8 7/8	7 1/2	2	9 1/8	7 1/2	1 7/8
# 8	10 3/8	8 7/8	2 1/4	10 5/8	8 7/8	2
# 10	11 3/4	10 1/4	2 2/4	11 3/4	10	2 1/8
# 12	13 1/4	11 3/4	2 2/4	13 3/8	11 3/4	2 1/8

As you can see, size did vary to a certain degree. I think the 1898 catalog was from the late ERIE era. Those sizes tended to be a bit different mainly because of the slightly higher sides, that affected the top diameter in particular. Notice not only the diameters were different but also the depth. Skillets listed from Catalog 40 on were the same size. -Dave

Dave, I was shown a skillet yesterday and was wondering if you know anything about it. It was marked Prizer Ware. It also was marked CS. It is green enamelware, and the handle is not straight. It looks like a flattened out "S". Do you know anything about this mark? -Grady

Grady: Pieces marked Prizer Ware were produced by the Prizer Stove Co. in Reading, PA. They were a spin off of the Orr Painter Co. about which I did an article in KnC a few issues ago. Prizer made beautiful porcelainized cook and heating stoves. They are still in business today. -Dave

David: I recently acquired a Vienna roll pan with the only marking of 2FB on the bottom. Do you have any information about this including value? It measures 11 3/4" by 7". I have attached photos. Thanks. Tony Tschirky



Tony: My guess is Lodge. The quality is similar to theirs and they did a two-section Vienna pan. -Dave

Dave: I recently purchased an iron pan at a flea market for \$10. The pan has the name Sexton embossed on the

bottom like the Griswold pans. This is the only pan of this kind in my collection. Can you tell us anything about it? It is a 12 inch pan in excellent condition. Thank you! -John

John: Although I have seen this mark I know nothing about the maker. Perhaps one of our readers can help. Come on folks, give it up! -Dave

Dear Mr. Smith: I recently purchased a cast iron muffin pan in an antique store and have been searching for information regarding the maker of the pan. The markings on the pan are as follows: JAVELIN - MADE IN CANADA - No. 21 - P 201. Any information that you may have and would be willing to share would be greatly appreciated. -Carole

Carole: I have not heard of Javelin. Perhaps one of our Canadian readers can help us. -Dave

Dave: We recently obtained a 12 cup Wagner Ware Little Gem Pan via eBay (We paid a bit less than \$100 total including shipping, so thought that was about right). Unlike the one pictured on p. 83 of *The Book of Wagner and Griswold*, it is with cutouts, and the markings are like the 9 cup Little Gem Pan with cutouts on the same page, with the "Pat., Pending" across the bottom of the pan rather than on one of the cups. We are curious to know which pan is earlier, the one with or without cutouts? Since our 12 cup pan does not have a catalog number, we believe it is probably earlier than the solid version which is pictured in your book. Do you think our speculation is correct? ALSO, is there a difference in value between the solid and cutout versions of the 12 cup Little Gem pan, and if so, which is the more valuable? FINALLY, any idea why Wagner made both 9 and 12 cup versions of the Little Gem pan? After cleaning it up we hope to make some gems in this pan, as we still use our cast iron for cooking. Thanks for helping to educate us! Sincerely, - Herschel and Rickie

Herschel & Rickie: First I think the most identifying fact here as to age is that Wagner most certainly sought to patent the design before the catalog number was assigned. What they are basically saying here is that we have applied for a patent for this design so don't anyone try to copy it. Also, the words Patent Pending which are on the bottom of the pan rather than on the cups appear to have been hand-inscribed into the pattern which to me indicates this is the original declaration. Combined with no catalog number, I would say these are the earliest. The "Patent Pending" on the cups is the same type style as the rest of the lettering which appears to be later. I am not sure if there are any solid Little Gem pans that are marked "Patent Pending" along the bottom. Perhaps we will get some feedback on this. If there are no solid pans with the hand-inscribed "Patent Pending" on the bottom, then I

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Casting Call

George and Melody Smith of Erie, Pa. submitted these photos of a No. 92 Classic "ERIE" stove they found in an antique shop and have restored. What a super find! You might want to add these pattern numbers to your list: 1388 - legs; 1286 - Classic door; 1378 - Burner; 10085 - Oven Burner; 1380 - Leg bracket; 1373 - Grills; 1277 - Classic extensions.



If you have a piece you would like to show in "Casting Call" submit a clear photograph and a brief description.



The Melting Pot

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could confidently say the pans with cutout are earlier, providing they meet the criteria previously discussed. I think the way that "Patent Pending" is marked and the lack of a catalog number are the deciding factors as to age. I checked some old Wagner catalogs. Catalog No. 24, c. 1915 doesn't show them. Catalog No. 30, c. 1924, No. 48, c. 1927 and No. 58, c. 1930s all show the Little Gem pans with cutouts and catalog numbers. It is certainly possible that the solid ones were made during that time period but they just used the cutout pans for illustration. As to value of cutouts versus solid, most collectors prefer the cutouts just because it looks fancier, so the pans with cutouts tend to bring more money. If you notice on page 215 of the blue book, we valued the pan with cutouts higher than the solid one in the red book. You sure put me to work on this one :-) - Dave

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