

# KETTLES 'n COOKWARE®

ENDORSED BY THE GRISWOLD & CAST IRON COOKWARE ASSOC.

## TEST YOUR KNOWLEDGE

Can You Identify the Makers in Figures 1 Thru 13?

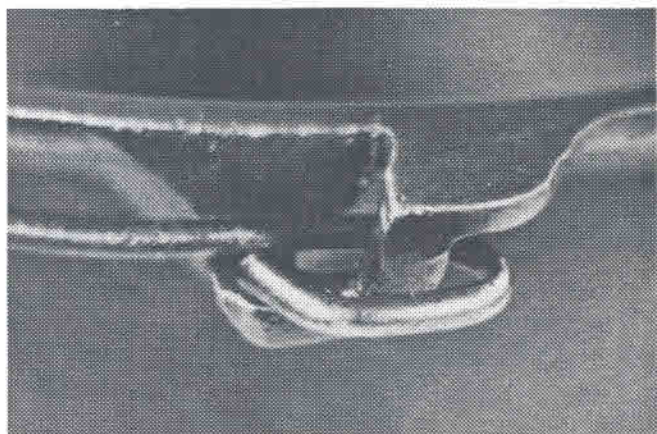


Fig. 1 \_\_\_\_\_



Fig. 3 \_\_\_\_\_

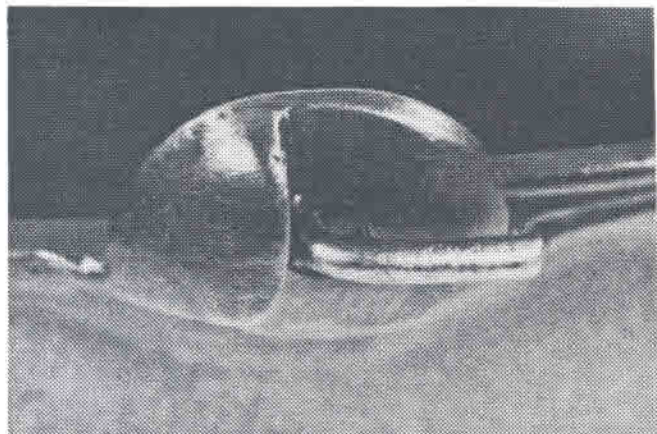


Fig. 2 \_\_\_\_\_

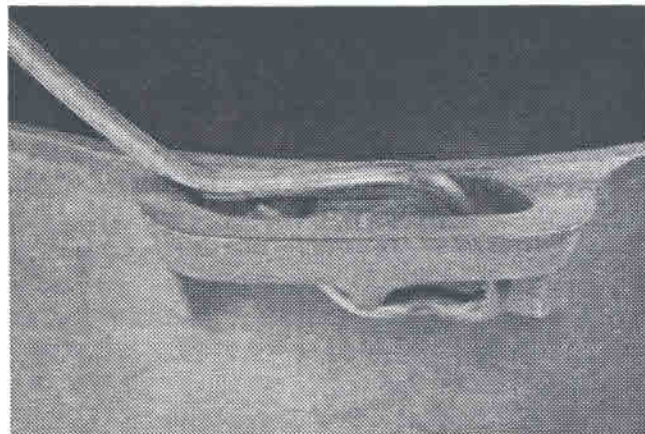


Fig. 4 \_\_\_\_\_



## FROM THE EDITOR—

As we begin Volume Two of KnC, I want to thank all of you for your support. Your response has been great! You have made KnC grow as a viable means of communication between enthusiasts of cast iron cookware. For example, when we began a year ago, KnC was four pages. This issue is ten. I am enthused as we move into Volume 2, as I hope you are. Keep your requests and ideas coming.

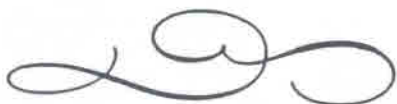
I guess I stirred the pot with my last editorial, which was my intent. All of the written responses received are printed in this issue.

I sure am tired of winter and all this snow which is about three feet deep in our back yard, and drifted shoulder high in the front. I'll be glad when the snow is gone and I'll be back combing the flea markets. Until then, Happy Hunting!

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## ROASTERS ARE LEAGUE CHAMPS

The Roasters were first place winners of the Griswold Bowling League as announced at the 13th Annual Banquet held at the Calabrese Club, Erie, PA on April 19, 1956. The other teams of the men's league finished as follows: 2nd-Griddles, 3rd-Ovens, 4th-Dampers, 5th-Skillets, 6th-Stoves, 7th-Trivets, 8th-Grills. Honors also went to the Women's League teams: Fry Kettles, Dutch Ovens, Skillets & Grills.



## Heavy Metal News

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### Auction Prices

In late August, an auction, containing over 300 pieces of cast iron cookware, was held in Port Royal, PA. This is the balance of the list published in the last issue of KnC. Thanks again to Cheryl Hostetter who recorded the selling prices.

#### Griswold:

Alum Tea Kettle,  
4 qt - \$15, \$27  
#12 Dutch Oven - \$150  
Yellow Porc.  
Breakfast Sk. - \$175  
Alum #8 Diamond  
Logo Griddle - \$20  
#14 Lid (marked  
underside) - \$185  
#2 Scotch Bowl - \$100  
Hearthstone Kettle - \$20  
#3 Skillet w/SR - \$25  
Salesman Dutch  
Oven w.lid - \$275  
#13 Lid - \$875  
Rabbit - \$375,  
(cracked) \$130  
Fruit & Lard Press - \$50  
Steak Platter - \$25  
#8 Spider Logo  
Skillet - \$1650  
Alum Cup - \$110  
#20 Hotel Skillet  
slant/Erie - \$350  
Fish Skillet w/lid - \$875  
Sq. Skillet - \$100  
#7 Oval Roaster - \$250  
Floral Trivet - \$30  
#8 Waffle Iron,  
low base - \$25  
#871 Patty Bowl - \$110  
#9 Erie Skillet - \$10  
#9 Dutch Oven - \$50  
Yankee Bowl - \$50  
#12 Lid - \$165  
#7 Dutch Oven  
Trivet - \$17.50  
#10 Lid - \$3

#### Frank Haye Bundt

Pan - \$175  
#7 Skillet w/lid - \$75  
Cliff Cornell  
Breakfast Sk - \$175  
#10 High Dome Lid - \$45  
Footed Kettle - \$45  
Sq Ashtray - \$35  
Lg Crescent Stove - \$180  
Wind Prf Ashtray  
(no grid) - \$40  
Low Bse Hearts Star  
Waffle - \$110, \$175  
Chef Skillet - \$115  
Ableskiver - \$55  
#13 Chrome Skillet  
(Block) - \$535  
#6 Red Porcelain  
Skillet - \$30  
Tobacco Cutter - \$70  
Mail Box - \$55, \$90, \$150  
Double Burner Stove - \$30  
Santa - \$800  
Hotel Waffle Iron,  
4 section - \$470  
Wheat & Broom  
Trivet - \$55, \$65  
Deep Fat Fryer - \$40, \$65  
#8 Glass Lid - \$40  
#8 Erie Skillet - \$15  
Odorless Skillet - \$100  
Deep Patty Bowl - \$35  
Erie Tobacco Cutter - \$150  
Colonial Breakfast  
Skillet - \$45  
Sq Skillet - \$55  
Wagner:  
"O" Chrome Skillet - \$30  
Steak Platter - \$10  
Fat Free Fryer - \$40



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# The Melting Pot

Dave: If possible, I would like to buy a picture of the Sixty Gem Pans, etc. in your first edition of Kettles 'n Cookware. I am interested & collect toy size Griswold, Wagner, and Filley, and have 10 sales sample cookstoves. Don M.

Don: Any photo of the Griswold Museum Exhibit published in the first edition of KnC are available. Prices: 5x7 \$4.50, 8x10 \$7.50 plus \$1.50 shipping per order. - ed.

Dear Dave: I have the #0 Griswold meat grinder. It is listed in the red Griswold Book as rare. Do have an idea what the approximate value is? Is the #53 square egg pan being reproduced? Mine has an "R" in the bottom of the Griswold (cross). Deborah C.

Deborah: The Griswold "0" Food Grinder is uncommon but it is not rare. Value is about \$50. To my knowledge the Sq. Egg Pan has not been reproduced however it was produced over a considerable period of time under three different pattern numbers. It could have been produced by Randall, consequently the "R". Randall was a subsidiary of Textron Inc. who bought the rights to Griswold from Wagner Mfg. Co. in 1960. - ed.

Dear Sir: Several months ago I had written to you, to see if you could give my husband any information about the Sears Pot Belly Stove. We had heard that the Griswold Co made the stoves for Sears Co. Any information you might have would be greatly appreciated. Mrs. Patricia H.

Patricia: Please accept my apology for not responding sooner. Actually I thought I had. Sometimes things fall through the cracks. I'm sorry. From what I can find out, it appears that Griswold did not make a pot belly stove for Sears. In fact, I can not find anything that indicates Griswold made that style of stove. Can any of our readers help? - ed.

Dear Dave: I recently purchased several pieces marked G.F. Filley, St. Louis, one of which was a miniature cast iron tea pot labeled G.F. Filley, St. Louis on the lid, 3 1/2" diameter and 3 1/2" tall. Can you give some information concerning G.F. Filley, St. Louis, and estimate of the teapot, age and value? - Carl R.

Carl: In 1849, Giles F. Filley founded the Excelsior Stove Works in St. Louis, MO. That business incorporated as the Excelsior Mfg. Co. In 1865. Their primary product was Charter Oak Stoves, However as many stove makers did, Excelsior made cast iron cookware (holloware) as an accessory to their stoves. Excelsior Holloware was marked, G.F. Filley, after their founder and owner. Excelsior Stove Works listed a "Little Eva" toy stove in an 1860 catalog. I would guess that they made toy accessories during the same era.

G.F. Filley items are very collectible. Value? Upwards of \$250. - ed.

Dear Sir: On a recent trip to a "Junkique" establishment I came across the frying pan, skillet, whatever. I am curious as to whether this was made for a special purpose or for anything that needed cooking while separated. It works just Jim Dandy for making two cheeseburgers. The buns can be toasted by halves in the large section while the burgers themselves are done in the smaller. Mc Donald C.

McDonald: What you have is a Breakfast skillet designed to cook two eggs, each separately in the square sections, and bacon in the long section. I am sure others will now try it for cheeseburgers. Any other uses for this pan? - ed.

Dave: My husband cleans iron for the public. Read the newsletter, questioning the cleaning with Lye Soap. You do not remove grease build-up with soap. He had instructions typed up. He leaves the mixture in his barrel until it gets thick. It's great for cleaning tin items, also enamel. Granite items clean up like new. Anyone who sees his display at Nashville Flea Market can tell you how well it works. Keep up the good work. - Mary B.

Mary: You picked up on a fine point in that letter. I agree with you; You can not remove grease build-up with soap. I was referring to Lye, not Lye Soap. Anyone who would like a copy of Mary B's cleaning instructions for iron, send a SASE to Kettles 'n Cookware. It is just to much to print in KnC. Thanks Mary! -ed.

Dear Mr. Smith: I very much enjoy Kettles 'n Cookware. Although I have been collecting for less than two years, I am a fanatic and get a lot of fun out of the hobby. It would be very informative to have you publish your knowledge about Wagner markings, as I consider these pieces to be very desirable. Isn't it surprising how little hard data has survived from such an apparently big industry? On the positive side, this certainly adds to the mystery and adventure of figuring out what you have, when it was made, and so on.

Two questions: First, I have seen several pieces (dutch ovens, popover pans, square skillets) with both Griswold and Wagner markings. While I realize that there was a short time that both lines were being manufactured by one company, are these "double marked" pieces for real? I have bought a few at fairly cheap prices, although I have seen them priced at hundreds of dollars ("Rare Griswold-WagnerWare dutch oven - \$300"). The casting quality is so poor that I fear they may be reproductions and/or fakes. Second, the tricks to identifying Lodge items would be much appreciated. I have a #8 skillet, and a waffle iron that are in fact marked "LODGE", are beautifully cast and finished,

(continued on page 5)



and appear to be "vintage". However, there must be a lot of other unmarked stuff out there. How do you tell? - Travis S.

Travis: I am working on an article about Wagner markings. The lack of information has made the project rather difficult, however it is coming together. I will publish an article in this volume.

The double logo, Griswold - Wagner pieces were produced by the General Housewares Corp., as near as I can determine, during the mid sixties. General Housewares Corp. owns the rights to both Griswold and Wagner, and currently markets Wagner marked items. The double logo pieces are not rare, are neither Griswold or Wagner pieces, and are of poor quality.

The Lodge Mfg. Co. has been located in So. Pittsburg, TN since 1896. Their early castings were of fine quality but usually a little heavier than Griswold or Wagner. Current Lodge pieces are not up to standard with their products in the early 1900's but are still solid cookware. Lodge does have its own characteristics which I will try to cover in KnC. - ed.

Mr. Smith: I agree with you in our editorial in the Feb. '93 issue of Kettles 'n Cookware. The price of Griswold is getting high enough to make it possible for only doctors, lawyers, and pro football people to buy these pieces. Although, if you shop, there are bargains still to be found. I just got a Griswold New England Griddle #9 at an antique shop for \$7. It says N.E. Griddle, large emb/italic, 9 and 706 under the handle.

Also, at a recent auction in Georgia, a Wagner Sizzle Server went through. This piece was a fake, poor lettering, no straight lines and wrong number (1093). The number should be 1095. Thank you. - John P.

John: It sounds like you got a real bargain on the #9 griddle. I really don't know if the Wagner Sizzle Server was a fake. It was probably made by General Housewares Corp. who is still making Wagner marked pieces today. Either way, it isn't a genuine Wagner piece. - ed.

Dave: We saw the following prices at Mt. Dora, FL : Santa \$550, Santa Repro \$150, #20 Turk \$500, #28 Wheatstick \$285, #9 Brownie \$300. Where is it going to end?

Ray & Kay J.

Ray & Kay: Thanks for the report - ed.

Rebuttal to Dave Smith: Under the guise of concern, the casual reader would assume that he/she is being cautioned about compulsive overspending and staying on guard against unscrupulous vendors; unfortunately, in editor Smith's article, February, 1993—Kettles 'n Cookware, p. 34, that is not the intent. He has used this forum to insult four members of the Griswold club directly, and the intelligence of all members in a subtle way. He has been party to the victimization, and has the audacity to scold the victims.

Look first at the fifth paragraph, where four members are targeted. Col. Richard Miller, Dr. Joe Noto, and myself are held up as examples, along with an attorney. Mr. Smith admits that Dick and Joe were named (in this clever way), but

denies knowledge of my career with the Buffalo Bills, during my wife's telephone conversation with Mr. Smith.

I am a collector. I know I pay some vendors too much, but they are making a living at it. Is it scalping to arrive two steps behind a vendor making a purchase of a #12 dutch oven at Brimfield for \$100 and have him resell it to me for \$250? That's 150% profit and it never left Brimfield. I did not think so. Dave Smith did that to me. I did not do that to him. He sold me over \$3000 in Griswold in 1992. I did not object to his profit. Until now. I don't like to be victimized twice, once for the big profit and in his editorial for being held up as an example of someone who would allow him to do this.

Nor is he the only one to profit from my enthusiasm. An officer of the club, visiting in the area, picked up a #20 skillet for \$350 and sold it to me the next week for \$550. He also picked up a bundt pan from Titusville for \$750 and sold it to me for \$950, the same day. Are those fair transactions? I thought they were. Until now. I was at the Meadows and wanted to buy an all-in-one skillet, asking price \$125, but I was told I had to wait to see if a vendor/collector wanted it. He did. He offered it to me for \$275. I refused. I bought one from another vendor/collector for \$100. It took six months to locate one, but it was worth the wait.

Paragraph four holds the key to the article, I fear. Those "collectors who created the market in the first place" seem to be upset that new collectors are in the "market" and cause unrealistic, inflated prices, affordable only to a limited few, frustrates the majority of collectors." Isn't that backward? Those "experienced collectors" who sell, including but not limited to you, Mr. Smith, have been instrumental in establishing the prices "new collectors" and I pay. We don't offer to pay exorbitant prices. Some vendors ask them, on occasion. Sometimes I pay. Sometimes I don't. That is a private decision. Vendors ask, I decide. Sounds American to me!

Don't put the blame on me. Don't accuse the other three. Don't accuse "new collectors." Look at your own motivation or to the motivation of those who put you up to paragraph five, making fun of the members of the Griswold club. I suggest the purpose of this editorial, Mr. Smith, was to ridicule decent people. Your poor judgement in bad taste is unconscionable.

(You may complete this in full, but you may not print only parts of this rebuttal, nor may we alter it in any way; otherwise, do not print any of it. I am sending this to all Griswold club members at any rate, no matter what you do.) - Bob Mosier

As the publisher of KnC I reserve the right to edit any and all material submitted for publication. I believe however, that one reason many subscribers read KnC is for entertainment, therefore I would be remiss not to publish this letter in its entirety. By the way, while in Erie PA recently, I stopped by the Folly Antique Mall which has an impressive selection of Griswold. This "collector" had well over twenty pieces of Griswold displayed for sale at the following prices: #6 Dutch Oven \$250 (sold), #9 Dutch Oven \$95, 5 in 1 Breakfast Skillet \$300 (sold), #9 Skillet Bk/EPU/SR \$60, #10 Skillet Bk/EPU/SR \$85, Heat Regulator \$350, #109 Skillet Griddle \$95, ERIE Fluter \$450, Wafer Iron \$550. I STAND BY MY EDITORIAL! - ed.



Dave: Congratulations! Your latest effort came in yesterday's mail; and in my opinion, is by far your best effort yet. The reason is really quite simple. While this issue has the same high quality informative news about our common interests, what far and away sets this issue on a pedestal is that column entitled "From the Editor"! I strongly believe that the role of any editor is to stir up controversy, make people think, take a stand. You made a clear statement - took a stand - I love it! I don't happen to agree with most of what you said; but the last time I looked, the letter was yours to do with what you wish. The real basis for your column is that relatively recent concept we affectionately call - capitalism!! The beauty of the concept is that people and the natural flow of the marketplace will determine the sale price. Since the onset of capitalism, people have been priced out of the market, people have overpaid, people have underpaid, people have been taken advantage of, people have scored big time! The system nurtures all of the above. After my phone stopped ringing last night, it became obvious to me that some of these folks take themselves way too seriously. I understand that your editorial hit so close to home that you have been asked to print a retraction and to provide a subscriber list so the "injured" party can send out a rebuttal - In my opinion, You should do neither! This reminds me of the little boy or girl who when denied his or her own way, picked up the ball & went home. (The operative word is "little").

Several other points where I take issue with your editorial and then I'll stop. The statement "sometimes much more than it's worth" really bothers me. My college major was economics (that & 50 cents will get me a cup of coffee down at the corner)! The earliest, most fundamental concept is the law of supply and demand (ever notice how long a #8 lg block EPU skillet will sit @ \$25 in a mall?). The second most basic concept is worth. The worth of an object is determined by the price someone (anyone) is willing to pay for that item. How many times have all of us passed on an item in a shop because at that moment it was not "worth" that price to us. When we returned several weeks later, the item was gone! Clearly, it was worth that price to someone - somewhere. The other point I will make regards your statement about what "a panicked collector is 'conned' into paying"! The last time I looked, everyone was a consenting adult with a reasonable level of education and the option of saying No thank you! Also, everyone who sells offers a return privilege if the goods are not satisfactory for whatever reason.

I would love to know what other collectibles are losing popularity because of inflated prices. Watt Ware, McCoy, Bookwood, Roseville, Tiffany, Royal Lace Cobalt Blue, and Quezal have experienced dramatic price run-ups and the end is nowhere in sight! My home was appraised at \$45,000 in 1976 and today would command at least \$225,000! If I sell this house & move to California, I can buy roughly half the house!

The beauty of capitalism is people can charge high prices or they can be philanthropic if they choose - I have worn both hats upon occasion. Your "Heavy Metal News" column proves that capitalism is alive & well! I recently bought a #4 skillet Italic w/SR for \$40 (\$140 at the auction) and last year I sold a step stool for \$75 (\$180 at the auction!). Last week I bought a #10 skillet block EPU w/SR for \$30 (\$20 at

auction - silly me!).

In college, the cry often coming from the frat card room was, "Come on in, Craig, it only costs a dollar to learn to play"! It was expensive, but the learning curve was steep! Everyone who subscribes has a different motivation for being there. That's what's good about this or any other hobby. It is unreasonable to assume that everyone has the same motivation! If they did, wouldn't life be boring.

To those who take all this too seriously I can only repeat what the neighborhood kids say to me sometimes, "Get a Life"!!

Good-bye fellow Capitalist! - Craig

*Touche' - ed.*

Dave Smith says overpricing Griswold will hurt the Griswold hobby. I agree 100%. I have played with Griswold iron for over 20 years as a hobby and have sold many, many pieces to dealers and collectors, including Dick Miller, Joe Noto, Dave Smith, and Courtney McClendon, at cost. In return, they have sent me items I wanted at reasonable prices. I know hundreds of collectors and only about half a dozen of them are doctors and lawyers. The price they pay for a few Griswold items does not set the price standard.

I think we should continue having fun collecting and trading Griswold, keeping the price reasonable, so collectors will remain interested. - Chuck W.

*Chuck: It's always nice to hear from "Cast Iron Charlie" - ed.*



This 77 page reprint of an early Griswold Catalog illustrates many items the average and advanced collector alike were unaware that Griswold produced. Add this excellent reference to your library.

\$25.00 includes postage from:  
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Box 1063  
Weirsdale, FL 32695



# Griswold & Cast Iron Cookware Association

## ANNUAL REPORT FROM THE PRESIDENT

Our Organization has completed its first full year of existence. We have grown from 102 members at our organizational meeting (April 3, 1992) to approximately 190 as of this writing. Our second annual meeting/convention, scheduled for April 3, 1993, will have taken place by the time you receive this report.

## ARTICLE II - OBJECTIVES of our CONSTITUTION & BY-LAWS reads:

1) Create a forum for enthusiasts to share information about the Griswold Manufacturing Company and its products; 2) To facilitate and promote research; 3) To pursue actions to halt the manufacture and distribution of fakes and reproductions; 4) To provide an official and recognized service for appraisals of cast iron cookware and related items.

Let's review our first year regarding our objectives;

1) The annual meetings/conventions provide forums for those members attending and the membership network provides an on-going datalink for all members; 2) Our official communications medium, "Kettles 'n Cookware" provides a wealth of information in this area. However, the promotion of research of Griswold information should be an on-going activity by each and every member -and- shared with all members. 3) Our Association is now a member of "American Antique Association", an organization dedicated to fight the proliferation of unmarked reproductions (reproductions not identified as such). I am planning to establish a committee to work with them; 4) Official appraisal service- I also plan to appoint a committee to study this subject and generate guidelines to achieve this objective and perpetuate an on-going group of individuals to perform this service.

Although we are a fledgling organization, our first year's membership growth and progress toward achieving our objectives are very encouraging. Please keep in mind we are a volunteer organization that relies on the cooperation and support of all the members to attain and maintain our mutual objectives.

Your suggestions and recommendations are always welcome.

Happy Hunting,

Larry Foxx

## COLLECTORS:

Interested in joining the  
GRISWOLD & CAST IRON  
COOKWARE ASSOCIATION?

Send \$10.00 check or Money Order (\$5.00  
Initiation Fee, \$5.00 Dues - per person)

Make payable to:  
GRISWOLD & CICA

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P.O. Box 3613  
Richmond, VA 23235

Phone: (804) 320-0386

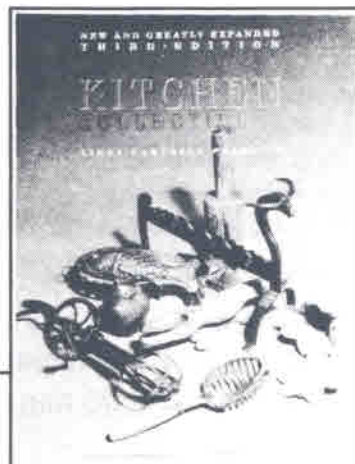
## 300 Years of Kitchen Collectibles, 3rd Edition

by Linda Campbell Franklin

now includes information and illustrations of cast iron cookware. A chapter about Iron Baking Pans by David G. Smith includes information and photographs of dozens of gem pans, cornstick pans, roll pans, etc. by Griswold, Wagner, G.F. Filley ...

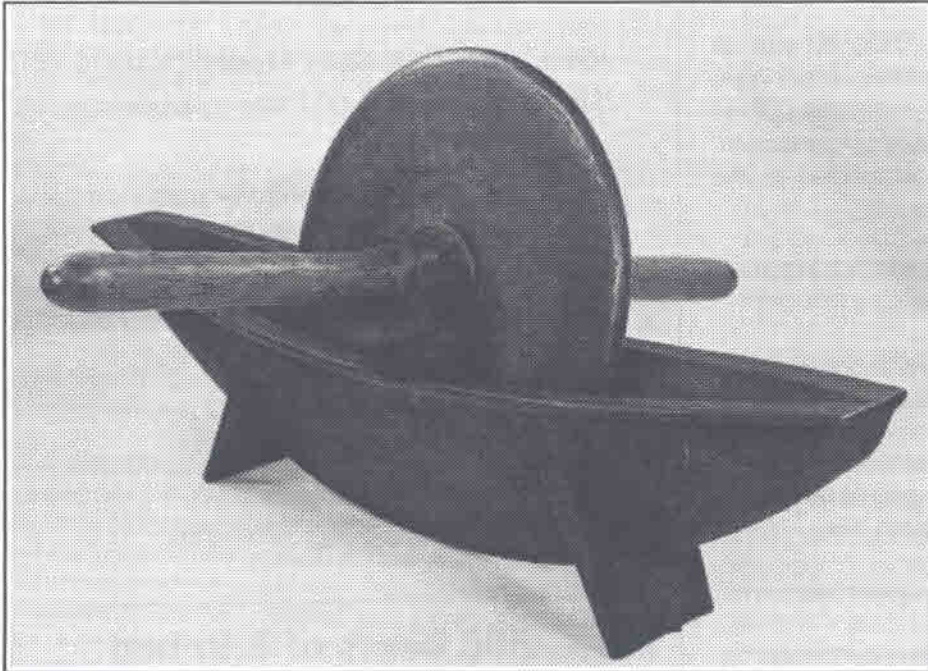
Copies are available from:  
D.G. Smith  
PO Box B  
Perrysburg, NY 14129

\$25.00 includes postage & handling.





## Casting Call



**Herb Boat or Grinder:** A cast iron footed boat-shaped mortar and rolling pestle, also called sow & pig mill, ship mill and ship grinder. Believed to be of Chinese origin, it may have been used by them for rice rather than spices or herbs. It was much used in America in the early 19th century. A similar one sold at auction in Jan., 1989 for \$750. This Herb Boat is 18" long, and weighs 10 pounds; the wheel is 8" in diameter. (ref. 300 Years of Kitchen Collectibles 3rd Edition - Franklin)

**If you have a special piece you would like to share with our subscribers, submit a photo and a few comments about the item.**

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**One of our subscribers, Lou Greenstein, who is an Epicurean Consultant, has recently completed a book of Historical Recipes. The book will be available in the very near future. Lou submitted this recipe for our enjoyment.**

### Iron Pan Peach Pudding:

1/2 cup butter	3 eggs
1 cup brown sugar	1 cup flour
2 lbs sliced fresh peaches	1 teaspoon baking powder
1 cup granulated sugar	1/4 teaspoon salt
1 teaspoon vanilla	3 tablespoons milk

In an iron pan, melt the butter and the brown sugar. Add in the sliced peaches and cook for a minute or two.

Prepare a batter with remaining ingredients, and pour it over the peaches. Bake in a 400 degree oven for about 30 minutes. Serve warm with cream or ice cream. Enjoy.



(continued from front cover)

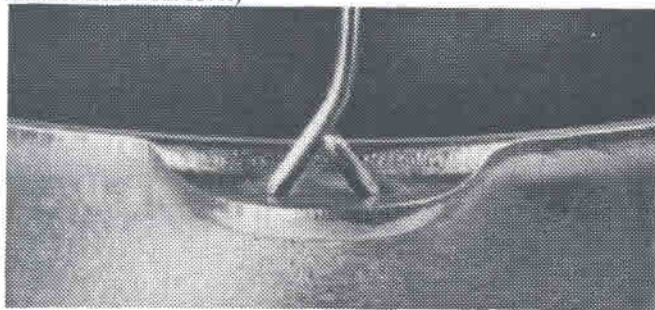


Fig. 5 \_\_\_\_\_

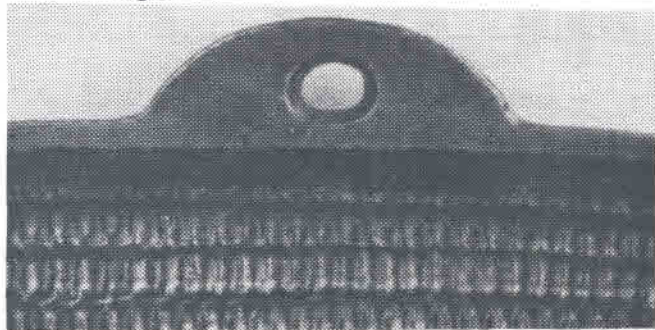


Fig. 6 \_\_\_\_\_

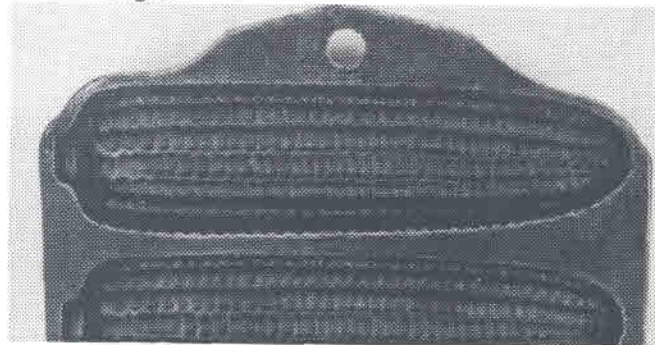


Fig. 7 \_\_\_\_\_

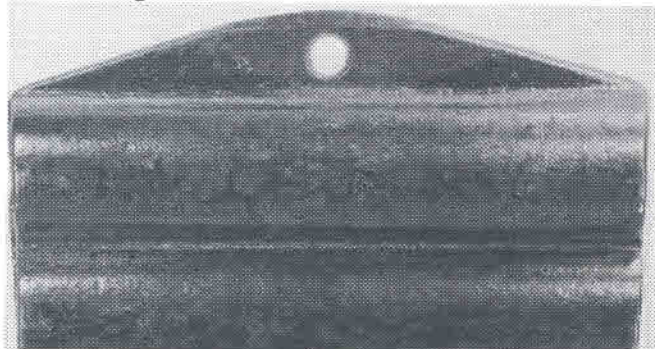


Fig. 8 \_\_\_\_\_



Fig. 9 \_\_\_\_\_

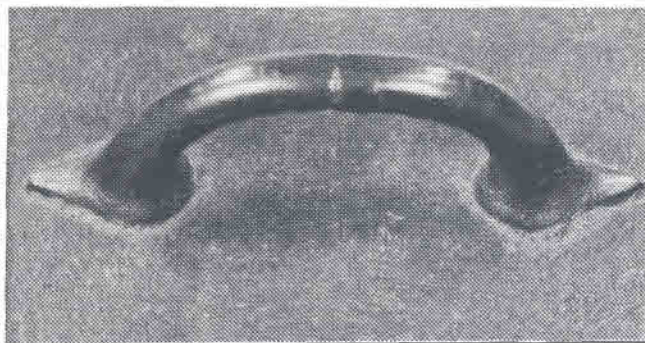


Fig. 10 \_\_\_\_\_

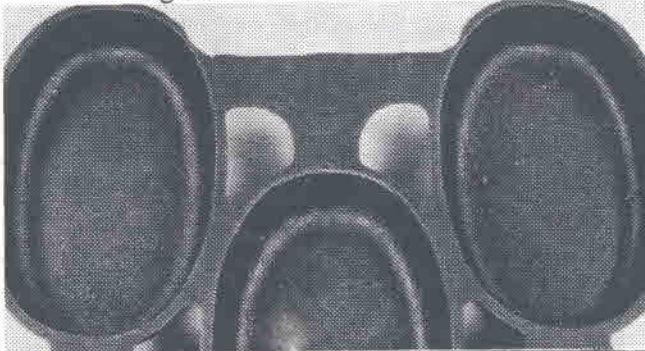


Fig. 11 \_\_\_\_\_

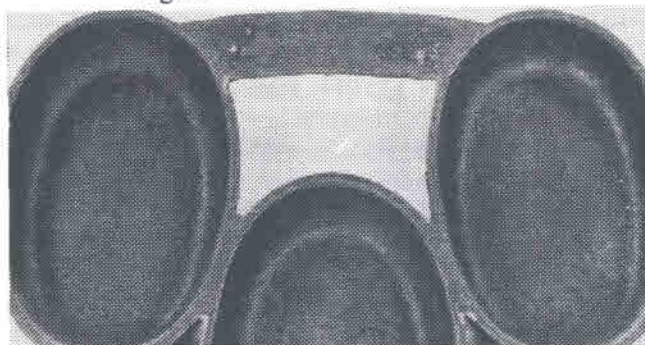


Fig. 12 \_\_\_\_\_

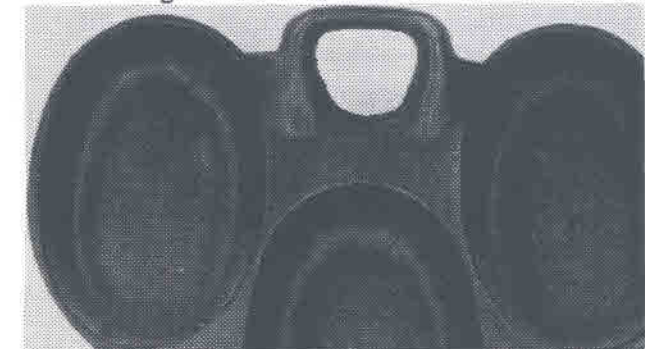


Fig. 13 \_\_\_\_\_

As collectors become experienced, they are able to identify pieces of various manufacturers by design traits. When looking for a piece or item by a particular maker, knowing design traits can help you scan a show or flea market much faster, not wasting time examining every item you see. Also, many unmarked pieces can be identified by the characteristics of a specific manufacturer.

Don't be too confident in your expertise however.

(continued on next page)



(continued from page 9)

The collector looking for Griswold Kettles, commonly identified by the "step" kettle ear, might have missed a very nice Erie #4 Scotch Bowl. The kettle ear in **Figure 1** was patented March 10, 1891. The Erie Scotch Bowl with the kettle ear in **Figure 2** was undoubtedly manufactured before the new patented design of Mar 10, '91. Another word about the patent date: The marking of Griswold pieces, kettles and the bundt pan, with the date Mar 10, '91, refers specifically to the patent date of the kettle ear. Most patent dates refer to a particular feature of an item, not the item itself.

The rest of the identities: **Figure 3** - Wagner (dutch oven); **Figure 4** - Griswold (dutch oven); **Figure 5** - Wagner (kettle); **Figure 6** - Wagner; **Figure 7** - Griswold; **Figure 8** - Lodge; **Figure 9** - Lodge - this handle is common on most Lodge Turk Head Gem Pans, but be careful, a similar one is also used by Wagner on their early Turk Head Gem Pans; **Figure 10** - Favorite (dutch oven cover), the tear-drop ends are very characteristic; **Figure 11** - Griswold (Erie era), this handle is very straight across compared to **Figure 12** which is Waterman or R&E Mfg. Co.; **Figure 13** - G.F. Filley, all (known) Filley gem pans have this handle.

If you like this type of article, let me know and I'll put together another one. Happy Hunting!

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