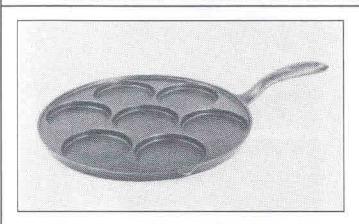
ENDORSED BY THE GRISWOLD & CAST IRON COOKWARE ASSOC.



THE PLAIN PLETT PAN

by D.G. Smith

To some a Plett Pan, which in Sweden where it finds its origin was called a Svenske Plette Pan, falls into the same category of interest as the number 11 French Roll Pan - Boring!! It is clunky, styleless, and just plain blaa. Basically it is a griddle with circular indentations for small Swedish (pan) Cakes. However, now comes into play the reason Griswold is so interesting - variations!

There are four basic variations of the Griswold Plett Pan. I emphasize basic because there are variations where the number 34, or the pattern number may be on a different cup (for lack of a better word). They all bear the pattern number 2930 with the exception of the pan with the milled bottom (figure 1). This bottom is finely grooved as if turned on a lathe. The pattern number of this piece is marked 969 in raised numbers. Also, Griswold is divided between the cups GRI/SW/OLD. Apparently this piece is from the same period as the solid bottom skillets and griddles which have the same milled appearance. Two #13 skillets and a #10 have been found in the past year with this bottom. I have also seen a #8 Griddle with a wood handle with this bottom.

There seems to be controversy about the period these pieces (milled bottom) are from. Some feel they are modern, and made for electric ranges. The very flat bottom accomplished by milling would contact the electric burner perfectly for a complete transfer of heat from the burner to the pan. I also believe these were made for electric ranges but I don't believe they were modern which to me would be post 1940. Electric ranges were in use in the early 1900s. In fact, a totally electric kitchen was introduced at the 1893 World's Fair, From what I can research, the Plett Pan was first listed in a 1919 Griswold Catalog (it is not listed in a 1905 or 1915 catalog). I believe this is a 1920 period piece. In that period, electric ranges were in their infancy, and because of the lack of sufficient electric power, were not yet popular. These milled bottom pieces were probably ahead of their time and didn't sell very well, therefore manufacture was short lived.

The Plett Pan in figure 2 is most probably the oldest and is the second least common. It displays the slant logo with the pattern number "2930" below. The "X" seems to be a subnumber for production. Note it is not marked with the familiar "No 34". The Plett Pan with the block logo, p/n 2930 (figure 3) is also marked "No 34". The Plett Pan in figure 4 has the small logo, typical of the 1950s, and beyond, production. Note the late style handle. This piece is the most common and is not very collectible.

The Wagner piece in figure 5 is particularly interesting because it bears the Swedish inscription.

Well, I guess the Plain Plett Pan turns out not to be so boring after all.

Try the "tested" Griswold recipes (on page 54) and let the Plain Plett Pan put some sparkle in your life.

(continued on page 53)

FROM THE EDITOR—

This issue completes Volume 2 of Kettles 'n Cookware. It doesn't seem possible, two years have passed since I entered this venture. I would like to take this opportunity to thank all of you, for your support, particularly those of you who have provided input in the form of articles, letters, questions, and photos. It is your interest and response that has helped KnC to mature and grow. One person who deserves particular credit is my wife Catherine, who even though she thinks I'm nuts, has offered her total support, the very least enduring the three to four hour project of preparing KnC for mailing. She has developed quite an expertise for stuffing envelopes.

The cost of publishing KnC has been greater than I anticipated, particularly reproducing the photographs. I have always believed in the old adage, "A photograph is worth a thousand words." I will therefore continue to use photo illustrations extensively. To maintain the present quality however, I must raise the subscription fee. Volume 3 of Kettles 'n Cookware will be \$20. This will also cover the future postage increase to be imposed by the US Postal Service.

Speaking about the Postal Service, if you move make sure you send me your new address. We have had a few problems because subscribers have failed to notify me.

The year of 1993 has been good to me. I have increased my muffin pan collection by 12 pieces. Among these are a 2800 Cornstick, and a #4 Vienna Bread Roll Pan. I had a #4 Vienna, but about four years ago I traded it. This year I finally replaced it. I hope your year was equally successful. Best of luck in '94.

- Dave

GRISWOLD & CAST IRON COOKWARE ASSOCIATION

REMINDER!!!

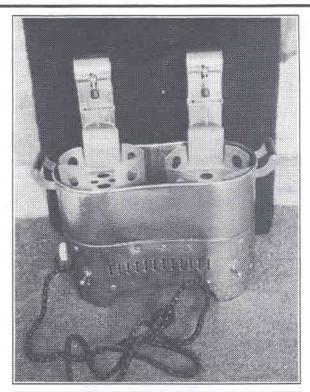
The Third Annual Griswold & Cast Iron Cookware Assoc. Convention and Swap Meet will be held Saturday, February 19th and Sunday February 20th, 1994. Yes, a two day affair at the Holiday Inn in Plant City, Florida. There will be many things to see, do and talk about - and- meet your fellow collectors to renew old acquaintances and make new ones.

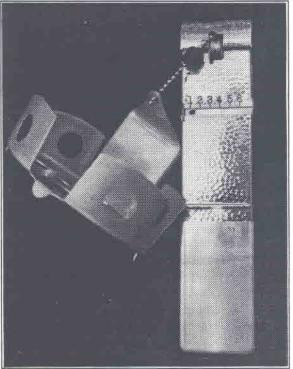
I am making a request for reproductions and fake items. Please, if you have any of these items or suspect that you do, bring them to the convention so they can be displayed and discussed. We all need to become more educated in this area.

Mac requested we bring an unusual and/or rare piece for "Show & Tell." If everyone brings one such item, we will enjoy a small Griswold (or other manufacturers) museum.

Sue and I are looking forward to seeing you at the convention. Happy Hunting and have a safe trip.

- Larry





What's It?

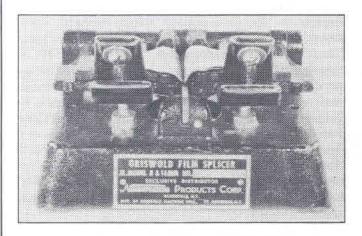
This Griswold piece was submitted by Larry & Sue Foxx. It is constructed of hammered brass, chrome plated and weighs 11 pounds. It is 11 1/8" wide and is 8 1/8" to the top of the tank which is 3 3/4" deep. This piece is 5 1/16" wide. The two baskets are suspended into the tank by a chain which is attached to a 1 to 6 minute, mechanical timer. The tank sets on an electric hot plate. Each end of the hot plate has it's own on/off switch. What is it? - Any ideas?



The Melting Pot

Dave: At a sale near us this summer they advertised a Griswold 1 cent machine. It turned out to be a cast iron 1 cent book match dispenser about 10" - 12" high. It sold for \$260. Since I'm new at this I wondered if this isn't a rare piece. - Jerry B

Jerry: To my knowledge, the Griswold Mfg. Co. of Erie, PA, did not manufacture a book match dispenser. This piece was undoubtedly produced by another Griswold company, of which there were many, having no connection to Griswold of Erie, PA. Another piece which is repeatedly questioned is the Griswold Film Splicer which was manufactured by the Griswold Machine Works, Port Jefferson, NY. -ed.



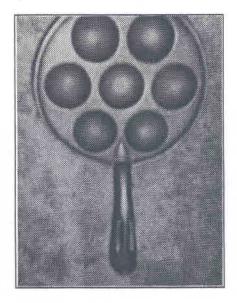
Dear Dave: I was pleased to see, read and study the article on Wagner by Travis Solomon and Tom Todson... I have broken down the "Sydney" to two series: (1) with top mark; and (2) with center mark. I have in my collection additional top mark numbers 5 and 7; and have center mark 8, 9 and 11. I have likewise divided the Wagner Ware Sidney O. with Smoke Ring. I have top mark, 4 through 14, except 5; and on center mark 4 through 8. I also have Sidney Holloware Co. Sidney O. Smoke Ring, 7, 8, 9 and 10, and a No. 12 "SIDNEY O." It appears to me that there was at least 3 series in National. I have 7, 8, and 9's, with NA-TIONAL, with Wagner Ware Single W Scrow, and National, "Wagner." The No. 13 and 14 on Wagner Ware Triangle or pie wedge both have inside smoke rings.

I am looking forward to an answer on whether Sidney (script) "SIDNEY" and "SIDNEY O" were

products of Sidney Holloware Company and their dating, as well as the dating and particulars of Sidney Holloware Co., merging or being acquired by the Wagner Family. Articles of this nature create some good thoughts. - W. Dean F

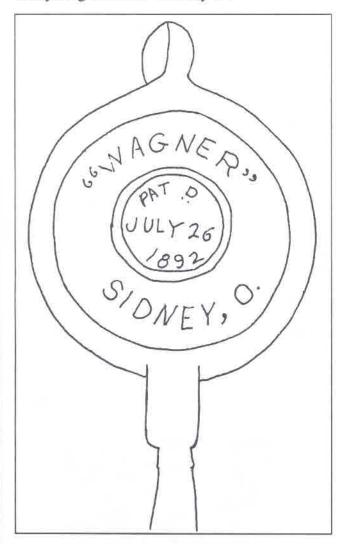
Dean: Thanks for sharing your additional information on Wagner. I have initiated steps to research Wagner vs Sidney Holloware information. Hopefully I will be able to answer these questions in the near future. Also, for those of you who are keeping a record of Wagner, Joe Noto reports the following additions to the skillet chart published last issue: Sidney (cursive) 8 & 9, "Sidney" or "Sidney, O" 3 & II, Wagner Ware Sidney, O., 2. He also has Sidney Holloware Co. 6, 8, 9, 11, and 12. - ed.

Mr. Smith: Am enclosing some pictures of a Munk Pan I believe might be Griswold. Can you identify & date it for me? The handle has two slits & a round hanging hole. - Larry C



Larry: One of your photos was not good enough to reproduce however the one printed here is clear. The photos did help. The number 2992 under the handle is Griswolds pattern number for the Munk Pan. I have an identical pan in my collection except mine is marked Andresen Munk Pan (here we go again Craig) on the underneath which indicates this piece was made by Griswold for Alfred Andresen of the Western Importing Co. I believe this pan dates about 1900. - ed.

Dave: I have enclosed a sketch of a miniature, nickel plated, wooden handled waffle iron. Can anyone tell us anything about it? - Beverly W.



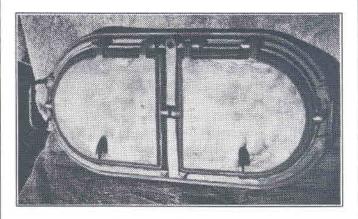
Beverly: Your waffle iron is a toy, and should be on a base or ring. With the "Wagner" "Sidney O" marking it would have had to been made prior to 1915. -ed.

Dear Dave: My wife and I are recent subscribers to the Kettles 'n Cookware. We have been Griswold collectors for several years and enjoyed all the information contained in the 1993 volumes. We can't believe the prices compared to just 2-3 years ago!! We are anxiously awaiting the next volume... It is difficult to locate rare/unique pieces in this part of the world; but occasionally we find something that is different and not shown in the Harned or L-W books, ie. we have the following: 1)#229 wood handle cast aluminum skillet griddle with italic letters; 2) Steamer (?) # A 414C, 4 piece set, aluminum with Griswold raised trademark on lid. Really unique, probably 1950s; 3) Good Health dutch oven with lid (#490 and #493); 4) 6" dutch oven with 2606 lid, italic lettering.

Any information regarding the value and the applicable time periods of the above pieces will be appreciated. Another question: We have an ashtray without the matchbook holder. It looks genuine; the cast is good, emblem appears to be authentic but it does not have a number (570). Is this likely a reproduction? - Tom M.

Tom: To answer your questions: 1) Aluminum skillet griddle - italic logo was produced about 1920. In catalog 49, circa 1919, it was listed as a Shallow Skillet. In catalog #50, circa 1926, it was listed as a Skillet Griddle. Value - \$45; 2) The #414 is an aluminum 4 qt. sauce pan, #414C is the cover for that pan. Being it is a four section, it is a double boiler if the inside section has a solid bottom, a steamer if the inside section has holes in the bottom, Value - \$65+; 3) Good Health was made by Griswold in the 1930s, value of your dutch oven would depend on the size. I could find no record of pattern numbers, 4) #6 Dutch Oven with pattern number but no logo, circa 1915, value \$200+; Your ashtray is undoubtedly genuine. -ed.

Dave: Nice article on Wagner. Travis & Tom have broken the ice on a subject where probably less is known than on Griswold. Several questions for you: 1) The [Griswold] tobacco cutters "PIPER-HEIDSIECK", where is it located? I assume it was a retailer of tobacco products who was large enough a customer to warrant their name on the cutters. 2) I have a 3-section flop griddle w/the words "C. Mfg. Co., Rocky Hill Conn-Patent Pending" all in raised letters on the back of the griddle - nice quality casting. Any knowledge of the maker? 3) The oval waffle iron - any idea who made it? 68 in script on one half & 68 1/2 on the other - 66 on base & 67 on small cross piece. 2 feet long & 14 inches wide. - Craig L.



Craig: If this were, stump-the-editor, you would win the grand prize. Can anyone answer any of these? - ed.

Dear Mr. Smith: I have two Wapak Indian Head Skillets. One has an 8 on the handle with a circle around the 8. The other has just a plain 8 on the handle. I would

(continued on next page)

like to know if you can tell me which is older. I have also bought a Griswold muffin pan, #240 with a Patent No. 631. It has the Griswold name on the pan handle. This is a 12 [section] muffin pan. I would like to know its value and when it was made. Thank you for your help. Ray D.

Ray: Very little is known about Wapak. Information is very elusive. I know two persons who do have Wapak information but they are resistive to give it out. In regards to your #240 Turk Head pan: The #631 is referred to as a pattern number, and as near as can be determined was used for production purposes. The piece first came into production about 1934, current value - \$250+. -ed.

Dave: Yesterday morning I bought a Shallow Skillet, p/n 731, ERIE, 3 holes in the handle. The p/n is not in the book. I was reading your for trade ad in Kettles 'n Cookware and noticed you had one for trade. You did not include the p/n in your ad but it sounds like you have the same skillet. ...what [do] you think it is worth? Billy J.

Billy: The pattern number for the #10 Shallow Skillet is 731. I value it at about \$125. - ed.

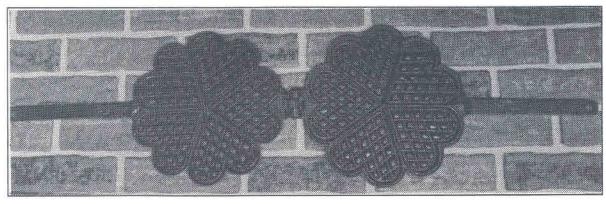
QUESTION: What is the most unusual use for Griswold or any Cast Iron Cookware you have seen?

Don Jordan of LaGrande Oregon writes: We used them [Dutch Ovens] for paint buckets to hold paint when marking sheep before we turned them out on the range. Fortunately I still have an oven or two from the ranch that still have traces of red paint on them.

Please share your observations with our readers. A single phrase or sentence is sufficient.



Casting Call



This wonderful 18th century Waffle Iron has adorned the kitchen of the K'nC publisher for many years. In its day, this piece would have rested on a grate or trivet in the open hearth. The waffle portion is 11 inches in diameter with 9 inch handles. Open, it spans 40 inches, and weighs a hefty 14 pounds. The sprue (casting mark) is visible on each handle. When closed, one side overlaps the other slightly. This piece is in original condition, still covered with char from the hearth.

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



7he Swap Shop

Square Egg Skillet, enameled cast iron speckled white & black \$20; Crescent Toy Stove (complete body only)
Exc. \$35; Griswold Lamb Cake Mold, mint \$135;
Griswold Rabbit Cake Mold, mint \$255; #8 Waffle Iron w/base, Marks 8 - 9, Star Burst Pattern \$50;
Favorite Piqua Ware #5 Yankee Bowl \$65; Favorite Piqua Ware #9 Waffle Iron w/base \$70. Postage extra. Robert Karle, 344 Rt 147, Middlefield, CT 06455 (203) 349-1212

100 word limit including numbers

 Wheat Pan or Zero "0" Skillet \$80 ea. or 2 for \$155; #811 Flat Btm Kettle or #12 Skillet, small seal/SR \$50 ea. or 2 for \$95; #18 Popover Pan, p/n 6141 \$55; #8 Puritan Griswold Waffle iron \$55; #1, 2, 3, 4, 10, 11, 1111 Food Grinders \$25 ea., 7 for \$150; #3, 4, 5, 6, 7 Skillets, Ig seal, no SR, #7, 8, 9 Rd Handled (Ig. seal) Griddles, #53 or 129 Sq Egg Skillet each \$28, 10 for \$250; Polished Steak Plate A-1055 \$50. Carl Rauch, 2765 Jack Rd., Chambersburg, PA 17201 (717) 267-0909 eves.

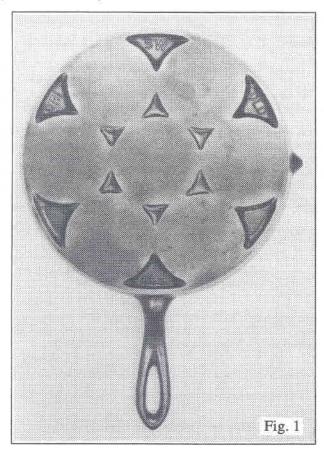
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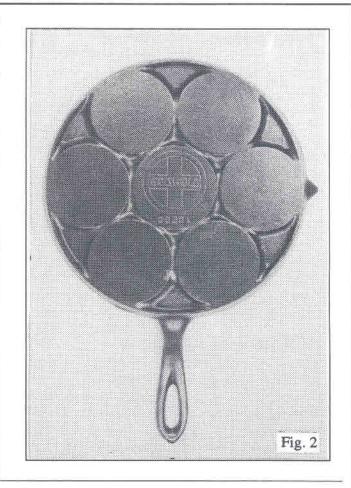
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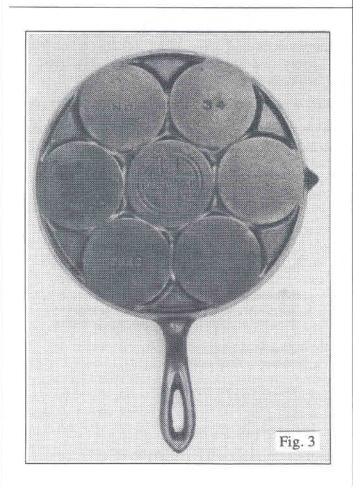
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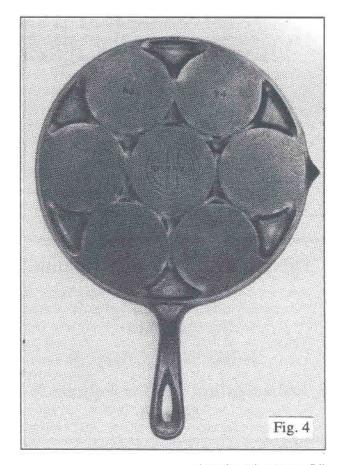
MARCH 15, 1994

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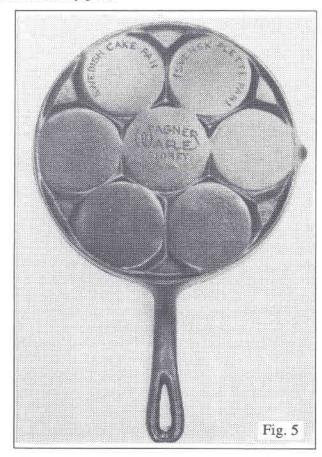






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PLETT CAKES OR PLETT KAKER

1/4 Cup Coffee Cream 1/2 Cup flour (sifted) 1/2 Cup Milk 1 Egg

1 Teaspoon Baking Powder 1 Tablespoon Sugar

2 Tablespoons Melted Butter 1/4 Teaspoon Salt

Beat the egg slightly and add the milk and cream. Beat until well blended, then mix in the sifted mixture of flour, baking powder, sugar and salt. Add the melted butter last. Bake in Griswold Plett Pan until golden brown, and serve with jelly or syrup. Makes about 25 or 30 cakes.

SWEDISH PANCAKES

6 Eggs 1 1/4 cups Flour 1 Teaspoon Salt 1 Quart Milk

Beat eggs until fluffy; mix flour, salt and milk together thoroughly. Blend with eggs. Butter plett pan well, bake cakes until golden brown. Makes 42 pancakes.

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