

KETTLES 'n COOKWARE[®]

ENDORSED BY THE GRISWOLD & CAST IRON COOKWARE ASSOCIATION

Rare Waterman Roll Pans

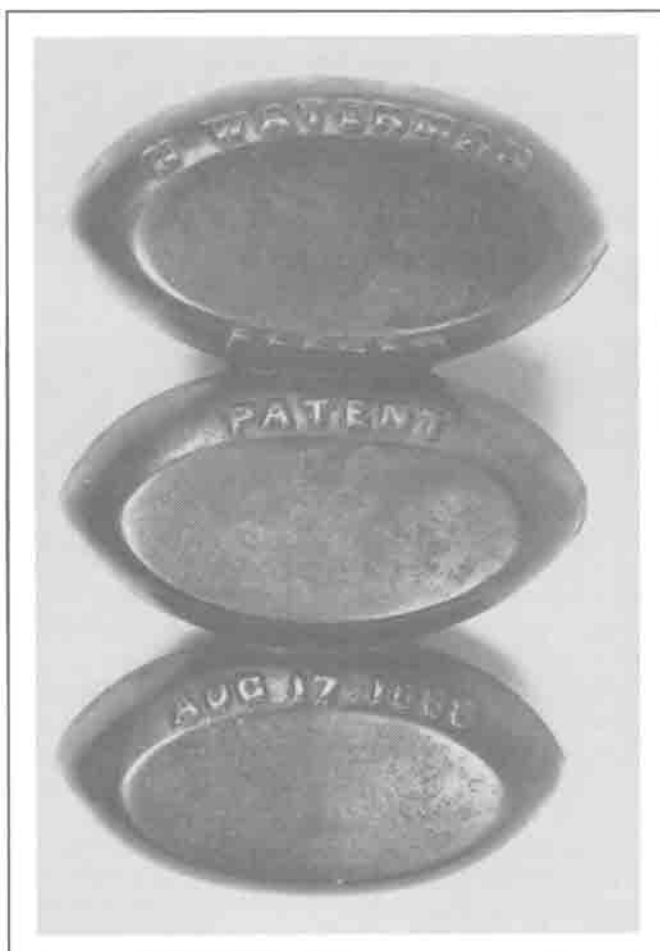
By D.G. Smith

Nathanial Waterman of Boston, Massachusetts designed a series of Roll Pans which set the standard of the industry for gem pan designs. The eleven or twelve section gem pans, numbered from "1" to "11," are quite common, and are considered so-so by many collectors. These pans are usually marked "Waterman - Boston" or "R & E Mfg. Co." and are marked with the patent date of Apr. 5, 1859. This date is for Waterman's "Improved" design however. Nathanial Waterman received his original patent Aug. 17, 1858. This first design was a three section roll pan. These pans are rare! Until about three years ago little was known of the three section pieces. I have been lucky to acquire three different styles. These are not numbered, but the cup shapes are identical in shape and size to the #2-round with rounded bottom edges, #4-elliptical, and #5-oval. One can only guess if the other designs were made also. These pieces are marked "N. Waterman Boston," and the patent date of Aug. 17, 1858.

The "R & E Mfg. Co." was the Russell & Erwin Manufacturing Company of New Britain, Connecticut. It is probable that the Russell & Erwin Mfg. Co. made the pieces marked both Waterman, and R & E. Nathanial Waterman was an inventor and a jobber, rather than a manufacturer, similar to Alfred Andresen of the Western Importing Company. It is unlikely Nathanial Waterman had the facilities to manufacture these pans.

If you possess or have seen any other Waterman three section gem pans, please let me know!

(More Photos and Design Patent
Appear on Page 37)



Original Waterman Roll Pan

From The Editor

I ended last issue's editorial relating my sending a certified letter to the party in New Hampshire demanding payment of the bad \$350 check I had received from them. The saga continued: Neither Steve Marzioli nor his wife would pick up and sign receipt of the certified letter; therefore, after thirty days the letter was returned to me by the U.S. Postal Service. Subsequently, I contacted the Hampstead, NH Police Department to request their help. I mentioned the name Marzioli - they knew it well. The officer I talked with offered to serve the Demand For Payment form and my letter. Two days after the police served the papers, I received a phone call from Marzioli's wife. She informed me that \$350 had been deposited with American Express; it could be picked up at any American Express terminal. I had never heard of this system but it does work quite well. The deposit is entered in their computer system and can, in fact, be picked up anywhere (well, almost). Being I live in a rural area, there are no American Express terminals close. I had to drive twenty miles for an American Express affiliate, which in this case was a drug store. The agent issued me a check for \$350. Then came the last quirk in this saga-they charged me \$.25 to cash the check!

THE BOOK: The book is coming along. Although untitled as of yet, the publisher is Schiffer Publishing Ltd. Schiffer Publishing is well known for the high quality of books they publish. Our deadline for the manuscript to be delivered to them is December first. They in turn will have the book in print by mid-April. This time frame creates a major commitment from Chuck and I to keep that schedule. Consequently, the size of *KnC* may diminish for a couple of issues. It will be timely, however to maintain the credibility of your ads, and to provide current information. Please bear with me.

-Dave



DEAR FELLOW CAST IRON COLLECTORS:

Plans are well on their way for the 1995 G & CICA Convention. The dates and location are April 28th through 30th at the Avalon Hotel in Erie, Pa.

According to the Convention Committee, they anticipate the '95 Swap Meet held on Saturday A.M., will be the largest display of cast iron cookware ever assembled. That is something no enthusiast of cast iron cookware will want to miss.

To attend the convention, you must be a member of the Griswold & Cast Iron Cookware Assn. Don't miss this great event: join today!

To apply for membership, contact: Joan Baldini, 3007 Plum Street, Erie, Pa. Phone (814) 868-1316.



Wagner History Update

By Thomas Todsen and Travis Solomon

With two newly discovered catalogues, one from Wagner and the other from Sidney Hollowware as well as new information from other sources, more definite dates can now be assigned to some of the changes in the production history of the Wagner company.

The starting date for Wagner has already been established as the 22nd of July 1891, but it was unsure exactly what year the company acquired Sidney Hollowware if in fact they did, and the two were not just divisions of the same organization, as many have suspected. The newly located catalogue from Sidney Hollowware shows an establishment date of 1887, thereby making it impossible for the two to have been divisions of the same company; in fact, Sidney Hollowware was a division of Sidney Grain Elevator Company.

Wagner probably started to produce hollowware in 1892 as indicated by their waffle iron patent, and the new catalogue shows that they have been producing hollowware for six years. This would appear to date the catalogue as 1898. In the back of this catalogue is a feed cooker that is identical to one shown in the Sidney Hollowware catalog along with the statement that Wagner has been producing this item for one year, so this seemed to indicate a purchase date of 1897 for Sidney Hollowware by Wagner. This date has now been confirmed.

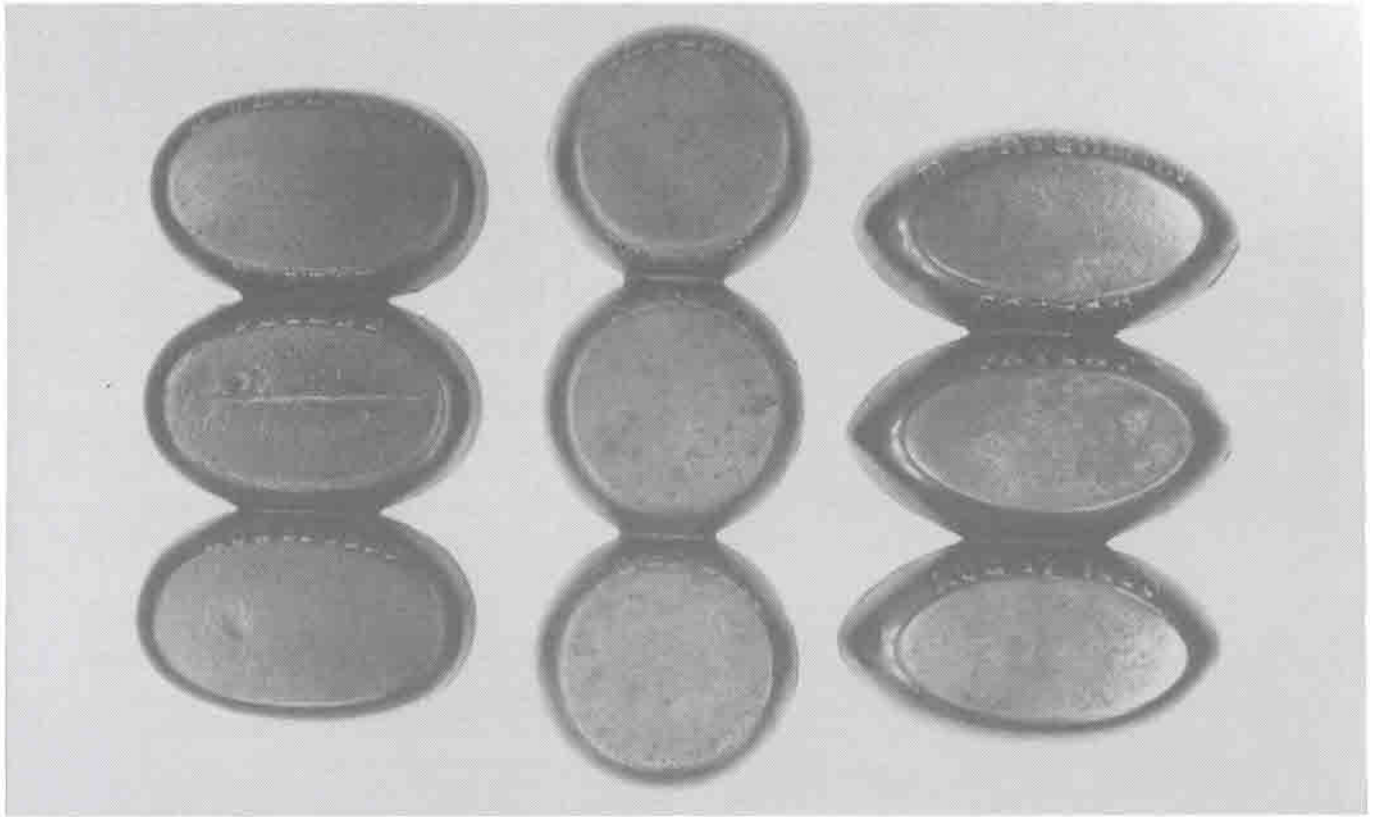
The "Sidney" mark can be attributed to Sidney Hollowware Co. as it appears in the catalogue from that company. This mark was retained by Wagner after their purchase of Sidney Hollowware as evidenced by its use with waffle irons that show the 1892 Wagner patent on them. They also retained the "National" logo that was also first used by Sidney Hollowware. From Trademark registry information it can be confirmed that the single "W" logo was first used in commerce in 1915, thereby confirming that suspected date.

Additional marks have come to light since the release of the December 1993 *KnC* article. These include two types with the words Wagner and Sidney in an arc. Both have the word Wagner in quotes and one has the word Sidney in quotes as well; both have the O included in the logo; and a "WAGNER" Sidney O. in three straight lines. In addition to these there is a "WAGNER" Sidney with no O. that was not mentioned in the previous article. In addition to these new logos it has been brought to our attention that not all of the marks are located in the same position on the skillets, thereby creating varieties of the logo within a given type; ie., single W Wagner Ware appears both near the edge of the skillet and in the center and this could be referred to as a "center mark." This "center mark" has been seen in "SIDNEY," "SIDNEY O.," "WAGNER" Sidney O. in the straight line form; and the aforementioned single "W" mark by the authors. Are there any others that we have missed?

If anyone has any other logos that we have not men-

(Continued on Page 43)

Rare Waterman Gem Pans (Story on Front Cover)



ABOVE:

No. 5 Style, Oval Cups 4 3/4" x 2 3/4" x 3/4" deep, total length of pan-8 1/4"; Center: No. 2 Style, Round Cups 3 1/2" dia., 3/4" deep, total length of pan-10"; Right: No. 4 Style, Elliptical Cups 5" x 2 5/8" x 3/4" deep, total length of pan-8".



RIGHT:

Copy of the official Design Patent on file with the U.S. Patent and Trademark Office.

N^o 1043. Nathaniel Waterman's Roll Pens.
Design Patented Aug. 17, 1858.

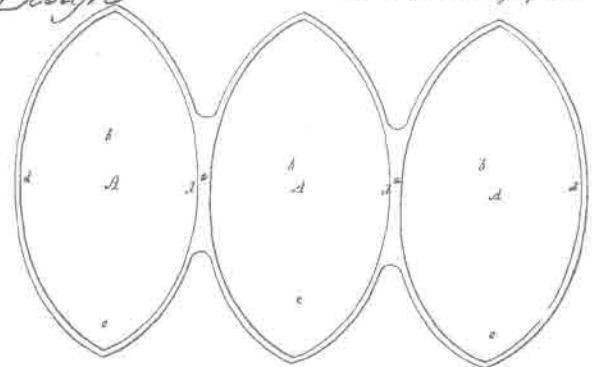


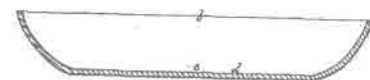
Fig. 1



Fig. 2



Fig. 3



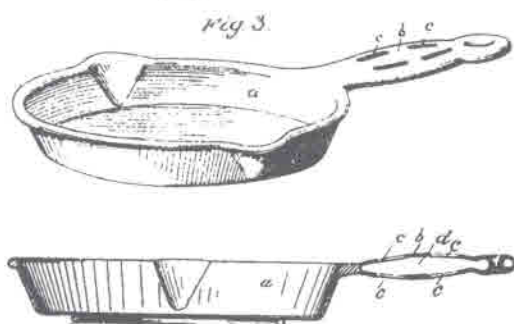
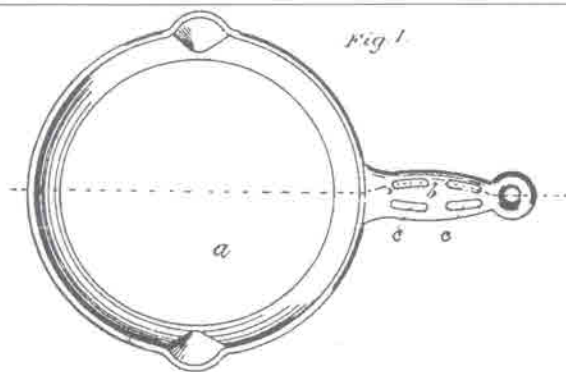


The Melting Pot

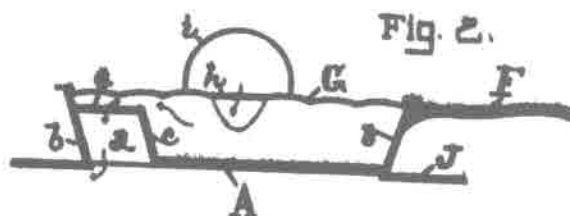
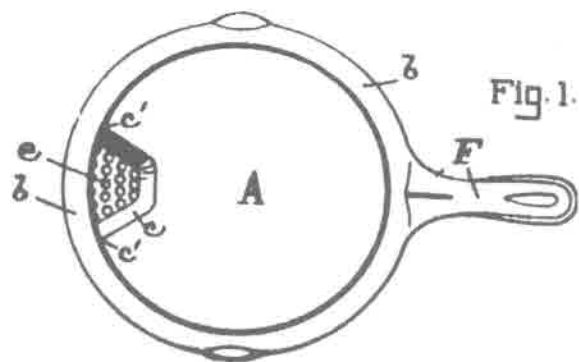
Editor's Note: In the last issue's "Melting Pot," a photo of an early skillet marked "Victor" was submitted.



Since then I have researched the patent date of June 10, 1879 marked on the skillet in an attempt at identifying the maker. Typical of patent dates, frequently they do not provide the information you anticipate. The patent date in this case refers not to the odorless feature that would be expected, but refers to the handle design. The patent was issued to Josiah M. Read of Boston, MA.



I found another odorless skillet of the same design which had a different patent date, July 29, 1890. This patent which specifically addresses the odorless concept, was issued to Henry S. Brewington of Baltimore, Md. Neither patent can establish the manufacturer.



Dear Dave: After hearing some criticism from a few of your subscribers concerning the "Letters to the Editor," I would like to offer my opinion. Everyone is entitled to an opinion-and if some of the letters are offensive to some, they are under no obligation to read them. There is so much wonderful information in your publication, plus the "Swap Shop" section, that I cannot imagine that anyone would consider not resubscribing. Do they agree 100% with all the newspapers and other publications they read? Please keep up the great job you are doing with Kettles 'n Cookware for those of us who can see and enjoy the forest-in spite of the trees. Sue F.

Sue: Thanks for your opinion and support. I do hope however, letters will continue to address issues, not personalities. -ed.

Dave: Does anyone have any solid information on "Battle-ship Extra Heavy Cast Aluminum Ware?" I know of only two skillet lids and a Dutch Oven with lid and trivet. The similarities are incredible and the castings are comparable to that of Griswold. What's the story? -Stephen R.

Stephen: I recently saw a lid (#11) such as you described with p/n 1231C and patent dates of 2/10/20 and 9/22/25. The pattern number is consistent with Griswold pattern numbers on unmarked pieces. The patent date 2/10/20 is the date of Griswold's patent for basting rings, which this lid has. Sure looks like Griswold! -ed.

(Continued on Page 39)

The Melting Pot

(Continued from Page 38)

Dave: Here are five questions that I would appreciate your help with:

1) Griswold #8 Baster-lots of differences from the T/ T Dutch Ovens and Basters I'm used to seeing. Top letters smaller and more towards the edge of the lid. Different profile of the lid (lower and dished out indent around edge of lid). Inside of lid has raised "Patent Applied For" and slant logo, handle on the bias. Anything special? Roughly, what time frame?

2) McClary No. 9 Tite Top Spider Lid. Any clue as to origin?

3) Dome sad iron heater, 6" high and 6 3/4" wide at the base, only markings, N-124.

4) Reids Pan-marked J.A. Talbo on one handle and Cassopoli-Mich on the other. Exact same size as Reids Pan, same weight and quality casting. - Craig.

Craig: You always manage to put me to work with your letters. I enjoy it, though. Now to try to answer your questions:

1) The cover is certainly a variation. The bottom is about a 1935 standard style. The clue to the cover is, "Patent applied for." The patent date of Feb. 10, 1920 usually seen on the cover refers to the basting rings and the sealing groove around the edge where the cover meets the kettle edge. Your piece has the basting rings and sealing groove, yet does not indicate the patent for them. I would date this piece between 1919, when the patent was applied for, and a couple of years later when their inventory would have been depleted, initiating a new casting to be made which would then indicate the patent date.



2) McClary #9 "Drip Top Spider" cover—I really don't know anything about it. I have seen other pieces such as Dutch Ovens with that marking. Can anyone help with information on this one?



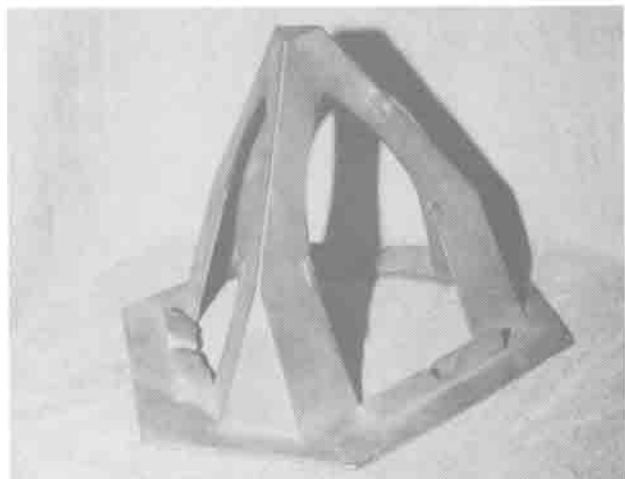
3) The Dome Sad Iron Heater is the style made by Sheppard Hardware, Buffalo, NY

(Continued on Page 40)

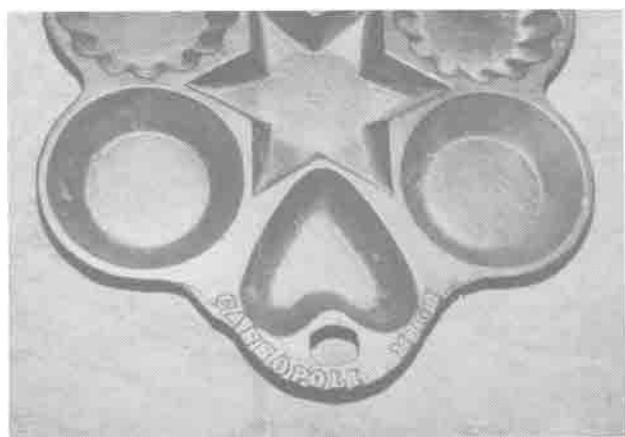


The Melting Pot

(Continued from Page 39)



4) The Reids Pan is great. The letters are the identical style of the regular Reids Pan. I believe it was made by the same company. Thanks for your letter. -ed.



Dave: Did Griswold do any sub-contracting work for Piqua or Wapak? I have roughly found 5 or 6 pieces marked "Erie" and Piqua Ware, or "Erie" and Wapak. These pieces were a #8 skillet, #12 skillet and a bailed griddle. Some markings are more vivid than others, but

all are quite legible. When were these two companies in operation, producing cookware? If it was later than Griswold, I would venture to guess that Griswold sold some of their old patterns to these companies when they switched their style of skillets, etc. and went to the logo emblems-they are most definitely altered pieces. How would you value these? Priceless or worthless? I just call them half-breeds. - Dave L.

Dave: The Favorite Stove and Range Co. (makers of Piqua Hollow Ware), and Wapak were both doing business during the "Erie" era of Griswold. The pans you describe are obviously cast from altered "Erie" patterns obtained from Griswold by legal or illegal means. There is another theory regarding the relationships of these two companies and Griswold which I hope to explore in Volume 4 of KnC. Value? I would value these as any Piqua or Wapak skillet. The overprint, as it is called, merely adds interest. -ed.

Dave: I have enclosed a photo of an interesting Waffle Iron Marked: Smith, Francis & Wells, Spring Ville Chester Co PA. Waffle pattern is Diamonds, Squares, Hearts, and two different Round Nubs. Size is 8, 9, 10 with flat base rim to cover stove openings. I thought the outside fancy casting of the irons would be interesting to show. If you or anyone has any information on date of manufacture, etc. I would appreciate hearing. Bob K.



Bob: The interior waffle pattern is a common Pennsylvania pattern. Perhaps some of our readers who specialize in waffle irons can offer more information. -ed.

Dave: Have come across a cast iron item not cookware, which I hope someone might have information about: Cast Iron Light Fixture marked "Puritan" and has a number; pattern number? Puritan was a trade name for Sears products made by Griswold. I wonder if this item was also?

(Continued on Page 44)



The Swap Shop

KEY:

p/n = pattern number

w/ = with

SR = Smoke Ring

TM = Trade Mark

Btm = bottom

GRISWOLD FOR SALE: Zero Skillet p/n, or #262 Teasize mini Corn or Wheat Pan \$79 ea.; #5 Oval Roaster w/Lid, alum., \$125; Lamb with original label \$95; Early 1883 "Erie" Tobacco Cutter \$95; "Erie" 4 qt Tea Kettle, alum., Colonial Fill 1912 Tea Kettle, alum., or #11 French Roll Pan p/n 950, each \$30; Food Grinder Set #1,2,3,4,10, set of 7 for \$100; #32 Danish or Egg Poacher, #33 Wind Proof Ashtray, #272 Corn Pan, Set 2 Patty Trimble Molds, all 4 for \$95; Stove Dampers, Oval \$ & 6", round 5,7,&9", set of 5 for \$30. Carl Rauch, 2765 Jack Rd., Chambersburg, PA 17201 (717) 267-0909 evenings

FOR SALE: Reprint of Griswold Catalogue-S, which is a 20 page catalogue, dated November 1, 1895. It contains information regarding the origin of many items in the Griswold line and illustrations of several products we have not seen in catalogues previously known. In addition, information is revealed which specifically dates the "World's Fair" griddle. Copies are available from Grant & Pat Windsor, P.O. Box 3613, Richmond VA 23235-7613 (804) 320-0386. The price of each copy is \$11.50 which includes shipping and handling

FOR SALE: Wapak #9 Indian Head Skillet \$95; Wagner 5 pc. Childs Toy Set, 4" Teapot, "O" size Skillet, Hot Pot p/n 1363, Hot Pot 1368, Hot Pot 1368, Flat Bottom Kettle p/n 1364, Set \$395; Wagner Figural Meat Platter w/ double walnut handles (perfect) \$40; Wagner lge Krusty Korn Kob (corn pan lg size 15x6.5 alum) & medium Korn Kob Junior (corn pan) alum, pair for \$35; Rare "Clark" salesman sample cast iron Coffee Grinder, dated Feb 17, 1842, original paint, brass trim \$475; Wagner Bacon & Egg (3 in 1) Skillet, polished \$25; Wagner Lemon Reamer, alum. p/n 453 \$20. Carl Rauch (717) 267-0909 evenings

GRISWOLD FOR SALE: #7 Oval Roaster, fully lettered lid \$495; #80 Double Skillet, block logo \$95; #2106 Sq. Skillet \$80; #32 Wind Proof ashtray w/grid \$65; #10 Dutch Oven w/trivet, raised letter lid, \$150, #23 Bread Stick \$80; "Star" Griswold Tobacco Cutter \$100; #8 externally marked Skillet Cover \$45. Send SASE for List of Additional items. **GRISWOLD WANTED:** Muffin Pans #2,5,7,12,16,17,20, 27,240,282, & 2700. Jon Haussler, 1806 Brownstone Ave., SW, Decatur, AL 35603 (205) 351-8567

GRISWOLD FOR SALE: #10 Tite Top Baster \$175; Wheat/Corn Pan \$120; #6 Vienna Bread Roll Pan, raised letters inside cups \$195; #3 Patty Mold Set, 4 molds & #72 Patty Bowl, never used-box perfect \$145; #105-6-7 Mailbox, fully marked w/paper holder & name slot \$95; #10 Tite Top Dutch Oven \$145; #18 Popover, writing on all cups \$95; 5-in-1 Breakfast Skillet \$250; #768 Square Skillet w/correct #769 Lid \$250; #87 Oval Casserole, red/ivory, Perfect \$85. **WAGNER:** Tea size KKK, black iron \$75; #6 Skillet-Handled Griddle \$95; #2 Skillet, black iron \$125; "R" 8 Cup Popover Pan \$85. Craig Leverenz, 439 Mt. Curve Blvd., St Paul, MN 55105-1325 (612) 699-1211, eves. are best

GRISWOLD FOR SALE: Bundt Pan \$1,000; Santa \$595; #14 Skillet \$150; 1 Pt. Mortar \$250; #11 Skillet \$150; #866 Lamb \$95; 14 Skillet Cover \$150; Rabbit \$295. Let me know your wants. Chuck Wafford (503) 746-9456

GRISWOLD FOR SALE: Odorless Skillet "1891" \$85; Frand Hay & Sons Bundt Pan p/n 965 \$390 or best offer; Munk Pan p/n 2992, Western Importing Co, \$225 or best offer; Merit #1270 p/n 1513 Wheat Stick Pan \$130; Golf Ball Pan #9 early loop handles, mkd on handle & cup p/n 947 \$120; 10 inch Stove Pipe Damper \$30, 12" \$35, 6" Oval \$10, all fully marked; #14 Skillet, Lg Block Emb. \$130; **OTHER:** Wagner Ware Golf Ball Pan, 12 cup, solid frame p/n 1328, F, \$100; "Wagner" #2 Scotch Bowl \$40. All items excellent condition, Postage extra. Best time to call, 8-9 PM. Robert Karle (203) 349-1212

GRISWOLD FOR SALE: #5 Victor, full writings, \$500; #5 Lg Block S/R \$425; 20 Year Service Pin \$600; "Erie" Miniature Skillet \$275; 802 Alum Heart & Star \$350; Alum. Sun Dial (mint) \$325; Lambs & Rabbits; #5 Hammered Alum oval Roaster \$135; #9 Deep Alum. Oval Roaster \$300; #11 Block S/R \$175; #8 Chrome Skillet marked "50th Anniversary King HDW Co.-\$185. Joan Baldini, 654 West 26th St., Erie, PA 16508, (814) 459-2503

GRISWOLD FOR SALE/BID: #2 Vienna Roll Bread Pan, exc. condition, Best Offer over \$700; #140 Turk Head or Queen Cup Muffin Pan, exc. cond. Best Offer over \$275; "Erie" Fluter, type shown in Vol. 2 Griswold Cast Iron, exc cond. Best Offer over \$275 (will send photo for SASE & \$1; Deadline for Offers-3 weeks after my receipt of KnC. Robert Karle, 344 Rt. 147, Middlefield, CT 06455 (203) 349-1212. Best time 8-9 PM.

(Continued on Page 42)

The Swap Shop

(Continued from Page 41)

FOR SALE: Set of 3" Deco Trivets (4 pcs) 1700 series \$150; Set of Deco Trivets (6 pcs) 1700 series \$225; 68-68C Casserole, and (4) 67-67C Service Dishes w/lids, Red & Cream, mint cond. \$350; Toy Sq. Skillet p/n 775 \$225; #14 Diamond Logo Bailed Griddle p/n 742 \$225; Griswold Pup \$225; #14 Lg Blk S/R Skillet \$150; Wax Ladle p/n 964 "Erie", some pitting \$90; #7 Victor, fully mkd. \$65; 773 Bailed 3 legged Mini Kettle \$65; #7 alum Slant "Erie", p/n 487 Oval Roaster \$200; #80 Double Skillet, Lid Only, p/n 1103, \$35; #10 Slant/Erie S/R Skillet \$50. Dave Lange, 3118 Bird Dr., Erie PA 16510 (814) 899-7926 after 3:30

YOUR CLASSIFIED HERE \$2.00
100 Word limit including numbers

GRISWOLD WANTED: #581 Service Kettle Lid, preferably chrome plated, but will consider any; #856 Steak Platter, chrome plated. And, looking for muffin pans and toy items. **GRISWOLD FOR SALE OR TRADE:** #8 Ham Boiler-damaged; #8 Victor Skillet by G. Mfg. Co; #4 Post Box-marked. We are always looking, so send your want lists. Jim Anderson, 1712 Pinecrest, Garden City, KS 67846 (316) 276-6487

WILL TRADE #9 Oval Roaster p/n 649 with raised letter Cover and trivet **FOR:** #6 Tite Top Dutch Oven, #7 Tite Top Dutch Oven, and a #9 NE Griddle Skillet or a #107 Skillet Griddle. Call Mike Allen after 6pm Mtn. Time at (208) 336-1662

GRISWOLD WANTED: #20 Turks Head Muffin Pan (need two fully marked or with Griswold on handle); Need #2 & #4 Block Letter with S/R, #50 & #100 Heart & Star, #2800 Muffin Pan. **WAGNER WANTED:** Unusual Muffin Pans; Any pan with Diamond around logo. **TRADE OR SELL:** Favorite #1 Toy Skillet, black iron or brown porcelain coated, #240 Turks Head; #21 Muffin Pan; #272 Wheat Stick; # 5 Skillet Lid w/writing inside; #2 Round Waffle Iron; #866 Lamb; 11 cup Wagner Turks Head, #9 Wagner Skillet w/out S/R. Dennis Hart, 1321 Ripken Dr., Hickory, NC 28602 (704) 294-9180

DEADLINE
FOR ADS FOR
NEXT NEWSLETTER:

NOVEMBER 15, 1994

REPRINT OF *1928 Griswold* *Aluminum Catalog* **\$ 21.00**

(\$ 19.95 plus \$ 1.05 Shipping)

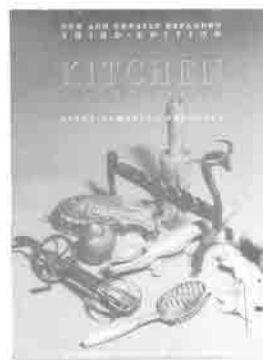
Order from: Joan Baldini

654 West 26th St.

Erie, PA 16508

or call (814) 459-2503

or contact: Bob Bowers (814) 825-2843



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

P.O. Box B

Perrysburg, NY 14129

\$ 25 includes postage & handling

Wagner History Update

(Continued from Page 36)

tioned or corrections to either this update or to the original article, please let us hear from you. We can be reached either by mail or by phone (evenings are best) at the following addresses: Thomas A. Todsén, 678 Sagewood, Chaparral, NM 88021, (505) 824-3459; or, Travis Solomon, 1712 LaFrenz Rd., Liberty, MO 64068, (816) 792-2205.

We do apologize to everyone for not including contact information in the original article. It was an oversight on our part.

A new and updated list of the Sidney Holloware and Wagner skillets with the known sizes for all of the known logos is available by sending a legal-sized SASE to the first of the above addresses.

It is our intention to develop a definitive book on "WAGNER" but this will not be a price guide as it now stands. The thrust will be to show what was made by Wagner as far as is known so that the collector will have one reference book to look at rather than all of the known catalogues. The information will be taken from the catalogue materials as well as any personal communications that I receive.

Don't look now GRISWOLD, but WAGNER is coming to get you!

Kettles 'n Cookware Advertising

**Rates are \$2.50 per column inch (or fraction thereof)-Minimum \$5.00
(Column Width: 3.5")**

Your Business Card or

| | |
|----------------------------|-------------|
| 2" Display Ad | \$ 8.00 |
| 1/4 Page (3.5" x 5") | \$ 12.00 |
| 1/2 Page (7" x 5") | \$ 22.00 |
| Ads with Photo | Add \$ 6.00 |

Rates are for Camera-Ready Copy

Mail your Ad/Payment to:
Kettles 'n Cookware
David G. Smith
P.O. Box B, Perryburg, N.Y. 14129

Pumpkin: From Soup To Nuts

*Submitted By: Lou Greenstein, Epicurean Consultant,
North Reading, Mass.*

Pumpkin Soup

| | |
|-----------------------------------|----------------------|
| 1 T. margarine | 1/8 T. nutmeg |
| 2 T. chopped onion | 1/8 T. ground clove |
| 1 1/2 cups cooked pumpkin | 1/2 T. salt |
| 1 can chicken stock or 1 1/2 cups | 1/2 T. lemon juice |
| 1 1/2 cups milk | Pepper to taste |
| 2 T. sugar | 2 or 3 drops tabasco |

In a sauce pan, melt butter, add the onion and saute until transparent, but not brown. Add all other ingredients and blend thoroughly. Bring to a boil, then reduce heat and cook for 15 minutes, stirring occasionally. Puree the soup, but do not overprocess as the soup should have some texture. Return to the heat, but do not boil. Garnish with nutmeg.

Pumpkin Fries

| | |
|-------------------------------------|-------|
| 1 pound peeled and Julienne pumpkin | Salt |
| Frying Oil | Flour |

Cut pumpkin into 1 1/2 inch by 1/4 inch sticks. Sprinkle with salt and let stand for 15 minutes. Drain and dredge with flour. Deep fry the sticks until golden brown. Sprinkle with salt and serve as a vegetable or snack.

Pumpkin Candy

| | |
|-----------------------------|------------------------|
| 1 pound grated pumpkin meat | 2 T. shredded coconut |
| 1/4 cup milk | 1 T. nuts (if desired) |
| 3/4 cup brown sugar | 6 T. margarine |
| 4 T. raisins | 1/2 T. nutmeg |

Using a heavy frying pan, bring milk to a boil. Add the pumpkin and boil for 10 minutes, stirring constantly. The mixture should dry. Add the brown sugar; this should moisten the mixture. Boil for another 8 minutes. Add the raisins, coconut, and nuts-mix, then add the margarine. Cook over medium heat until candy is dry. Let cool, then roll teaspoons full in coconut; then chill.

Pumpkin Nuts

Remove and wash seeds from the pumpkin. Salt well and place on a baking sheet. Bake at 350 degrees until they start to pop. Cool. Enjoy!



The Melting Pot

(Continued from Page 40)



I'm told in the 1930's Sears Repro Catalog this item is shown. Anyone with this catalog willing to Xerox a copy, many thanks. -Bob K.

Bob: Puritan was a trade name for Sears products. However, other items marked Puritan have been found which were not linked to Griswold. Who knows about this one? It looks like Bradley Hubbard to me. -ed.

David: Attached is a list of prices realized at an auction in Missouri on August 6. This was not heavily attended, but there were obviously a number of collectors and dealers present in response to the advertised offering of "more than 100 pieces of Griswold." I was rather surprised at the amount spent by a few on the rare (and not so rare) items. While I picked up a few "cheapies" there were some heavy bucks spent on several items. The influence of dealers looking to turn a fast profit is best illustrated by the Griswold O skillet that sold for \$200! The big rumor floating around among the onlookers was a #2 Griswold skillet (details unknown) displayed at a southern Missouri mall for \$995. What hath L&W and ignorance wrought? -Travis S.

Travis: Thanks for your efforts in recording the auction prices. It helps everyone to keep a perspective on the market; although, as I have cautioned many times before, you can't use auction prices to establish value! -ed.

Kettles 'n Cookware is published bimonthly on even numbered months, six issues per volume. **COPYRIGHT 1994-All Rights Reserved.** No part of this work may be reproduced without written permission from the publisher. **Subscription:** \$20 per volume, including all prior issues of the volume, regardless of when you subscribe. Checks payable to: Kettles 'n Cookware. Mail all correspondence to: David G. Smith, Publisher, Drawer B, Perrysburg, N.Y. 14129

AUCTION RESULTS

(8/6/94 at Mountain View, MO.)

- #19 muffin pan (6 cup golf ball pan)-\$600
- #2 slant ERIE skillet-\$500
- #11 Dutch oven (fancy lid but rusty, no trivet, bail mangled)-\$475
- ERIE toy skillet-\$300
- #0 skillet-\$200
- #283 corn stick pan-\$180
- #171/172/173 hammer finish waffle iron-\$125
- #18 hearts and stars waffle iron (incorrect base)-\$150
- #7 American 1908 waffle iron-\$75
- Lamb cake mold-\$105
- #1270 Puritan wheat stick pan-\$75
- Patty bowl-\$125
- Windproof ashtray-\$100
- #10/945 muffin pan-\$30
- #0 food grinder-\$40
- #106 mailbox, missing top flap-\$45
- #7 LB round handled griddle-\$75
- #9"-\$35

Other Dutch ovens (all Tite Top w/ fancy lids):

- #8-\$45; \$50
- #9-\$50
- #10 with trivet-\$100

Other skillets:

- LB, no HR-#3-\$17.50, \$22.50; #4-\$70; #5-\$22.50, \$22.50; #6-\$15, \$17, \$17.50; #7-\$17.50, \$20; #8-\$20, \$20
- LB with HR-#3-\$50; #10-\$50; #11-\$210; #12-\$65, \$70; #14-\$116, \$135
- VICTOR-#7 late-\$30; #8 late-\$25; #8 early-\$45
- ERIE-#7 late-\$25; #9 early-\$25
- Small logo-#4-\$30; #8-\$15, \$17.50; #10-\$25; #12-\$50.

There were others, but nothing impressive and I could not catch them all.

Skillet lids:

- #7 low with writing outside-\$75
- #8 high with writing outside-\$30, \$35
- #9 high chrome with medallion-\$50
- #10 high with no outside writing-\$32
- #11 low with writing outside-\$175.

Wagner pieces (mostly later smooth bottom skillets) sold for \$5 to \$10.

I bought a very nice #12 script logo skillet with heat ring for \$35 (people around me were muttering too much!); and a similar #9 skillet with lid for \$25.