



KETTLES 'n COOKWARE®

ENDORSED BY THE GRISWOLD & CAST IRON COOKWARE ASSOCIATION



You know Griswold and Wagner, and Lodge and Sidney;
Wapak and Favorite and Martin and Filley.



But do you recall...the least famous foundry of all?



Fig. 1A

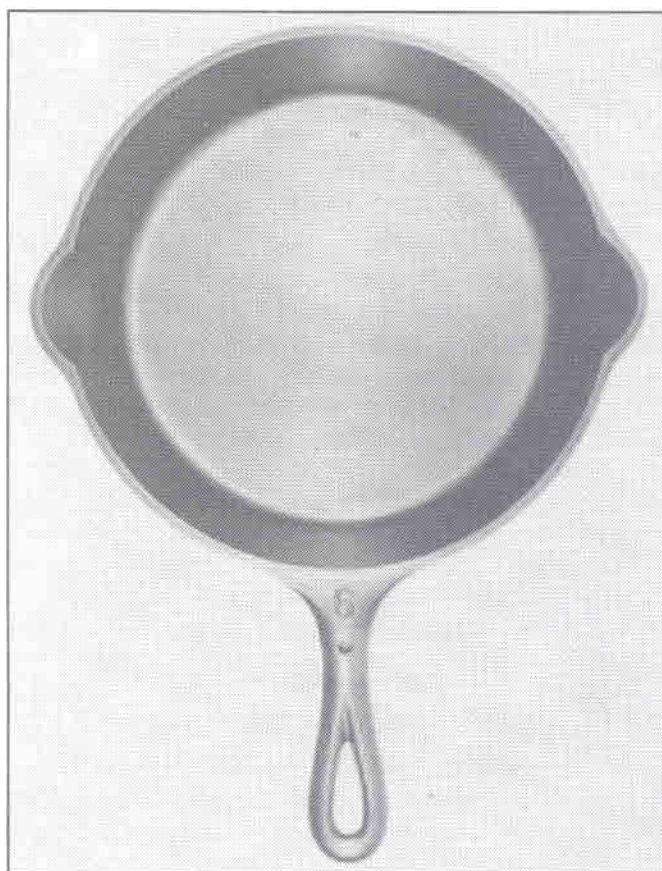


Fig. 1B

The Ritch and Pidge Manufacturing Co. of Fultonville, New York was founded by Samuel Pidge, a pattern maker for General Electric and Winfield Ritch, also employed by General Electric in Schenectady, N.Y. in the eastern portion of the state. After

starting a small foundry business in the basement of his house in Schenectady, in 1919 Samuel Pidge took his family, together with Winfield Ritch and his family, to Fultonville, a thriving industrial community located on

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From The Editor

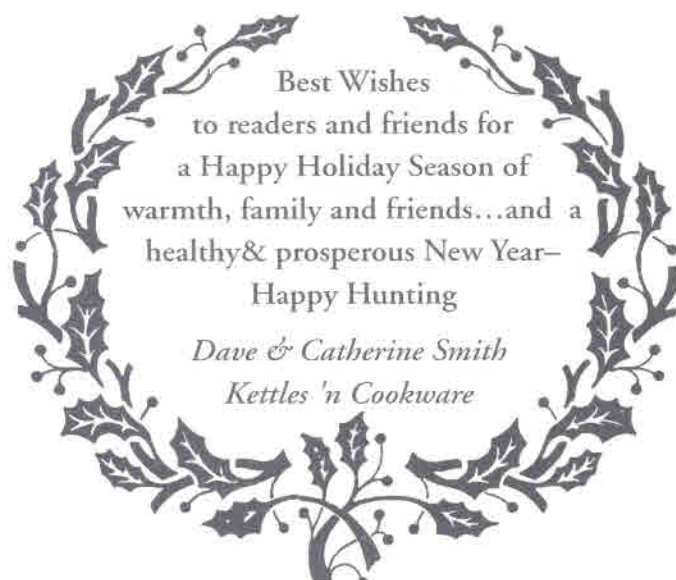
Help! I am looking for Volrath product information for an upcoming feature. Does anyone have any catalog copies, pages, etc. of their cast iron line? I will pay for printed information.

On another issue: I received two packages this month which I want to comment on. One was a Wapak Indian Skillet which was shipped in a pizza box with no packing. During shipment the handle poked through the box and was snapped off. One piece of the handle was rattling around in the box, another piece was gone. I also received a glass cover with the Griswold Logo knob. The cover was shoved so tightly in the box that the knob bowed the top of the box. Miraculously the cover was not broken. Unbelievable!!

I just purchased a new computer, a Macintosh Performa 6300, top of the line, for those of you who are familiar with Mac. What a computer, and it's driving me crazy!! I've had it two weeks yet I'm doing this newsletter on my old one. The Performa is so state-of-the-art that I can't get my old programs loaded into it. I am now waiting for new software which is supposed to make the transfer possible. That's what they told me with the last software they sent me!! Anyway, I had to get this issue done so I had to set up old faithful here. I have also "Gone on line" in the Internet. They call it surfing the net. I feel I'm caught in the net, let alone surfing! I just can't get anywhere! Anyway, if anyone would like to E-mail me, my address is DGSpanman@aol.com.

A couple of weeks ago, my wife Catherine and I were driving through the countryside to a neighboring community for a Friday evening Fish Fry. I guess fish fries on Fridays are an Eastern thing. Anyway, we saw the most beautiful rainbow! We could actually see both ends. A question came to mind—I wonder if the pot of gold at the end of the rainbow is a Griswold?

— Dave



GRISWOLD & CAST IRON COOKWARE ASSOCIATION

Report on the recent regional meeting of the Western States Chapter of G&CICA:

Cast Iron Believers

The second meeting of the Western States Cast Iron Believers took place on Sunday, Sept. 17, 1995 from 10 a.m. until 5 p.m. Some 46 people shared cinnamon rolls, fruit and coffee while getting acquainted with new collectors and renewing friendships with others. Individuals came from Seattle, San Francisco and Boise areas.

Chuck and Rita Wafford, Gray and Debbie Franzen and Dean and Pat Fitzwater hosted the meeting held at the Fitzwater's home south of West Linn, Oregon. Fortunately, the weather cooperated and we were able to move outside.

Several topics were discussed, including the April 1995 Erie, Pa. convention, the upcoming 1996 Charlotte convention, membership in G&CICA, reproductions, and chapter or regional groups.

Everyone who attended wholeheartedly supported continuation of regional group meetings during the year and would like to encourage the G&CICA to adopt the chapter concept, with this group being known as the West Coast Chapter. The concept would allow for chapter or regional groups that have become established to apply for a charter approval by the National Board of Directors. Each group would have to be current national members with all dues paid before charter approval would be granted. The chapter groups would not otherwise be structured except for sharing in the costs and expenses involved in mailings and materials for meetings. It is anticipated that various members of the chapter will host the meetings throughout the Western states.

After our meeting concluded, Chuck Wafford and others discussed various items that had been brought for show and tell and help with identification. At 3 p.m., those who brought items for sale set them out on tables. Not only did many items change hands, we also got to look at some interesting cast iron pieces that Jim and Bonnie Edwards (Cottage Grove, OR) had recently acquired for their Piqua collection.

Afterward, we enjoyed a chicken barbecue with fresh corn on the cob and many salads and desserts that had been brought by those in attendance. A good time was had by all, with encouragement to continue future meetings.

Several more G&CICA members took applications for membership and many discussed their plans for the Charlotte, NC convention.

— Dean Fitzwater



The Melting Pot

Dear Mr. Smith: In the August/September (Vol. 4, #3) publication of *Kettles 'n Cookware* you mentioned an Anniversary Toy Set that was either in the works or had been put out. Can you enlighten me whether this set is out or will be out in the future. As a neophyte in the Griswold collection set I certainly would like a set of this Toy Set. Thank you. – Robert M.

Robert: The feature article in that issue of KnC was to explain how the Wagner Anniversary Set was patterned after the Griswold Mother and Daughter Set. If you want to obtain a Wagner 100th Anniversary Miniature Size Cookware Set, send \$25.00 to: Consumer Services Dept., General Housewares Corp., PO Box 4066, Terre Haute, IN 47804. – ed.

Dear David: First, I have enjoyed every issue of *Kettles 'n Cookware*, and enjoyed meeting you at the convention in Erie this past spring. I have a question for you regarding Griswold skillets with the small printed Griswold under the handle, with p/n 715 also under the handle. You have such a skillet on page 22 of your book. You note that it is a smooth bottom with three raised rings. In the L-W book, Griswold Vol. 2, on page 99, the top two photos show a chromed skillet with the same type of markings, but a different bottom. My question is: are both of these skillets considered to be "rare" as indicated in your book and in the L-W book? Is any skillet so marked "rare" in your opinion? I believe a clarification would be beneficial to all of us considering the credibility most give the L-W books. – Louis W.

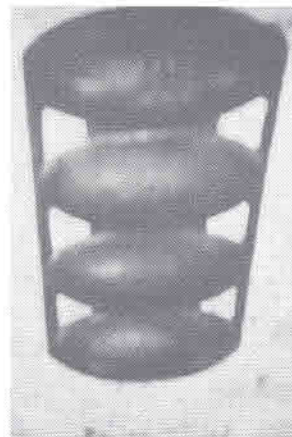
Louis: The skillet on page 22 of The Book... has a flat milled bottom with three inset rings. This piece is indeed rare. The skillets with the flat milled bottom are certainly very scarce but certainly not rare like the grooved one is. The milled bottom skillets were made in sizes 8, 10, 11 & 12 that I know of. – ed.

Dear Dave: I purchased a No. 5 skillet, small logo, with a grooved handle. Sounds simple enough doesn't it? There's one problem, it's not made of cast iron, it's solid bronze (excellent casting). Any history on why it's made of bronze and any value? – Ronald G.

Ronald: I suppose there are at least two possibilities. 1) Many Master Patterns were made of brass. These pieces are very precise, the quality of these patterns being nearly perfect. 2) Brass or bronze is much easier to cast than cast iron. If someone wanted to copy a piece, such as a No. 5 skillet, bronze would be much easier than iron. I have photos from a museum which has nearly its entire

display in brass. These items include a Griswold Coffee Grinder, Wheat Stick Pan, etc., all in brass. It is tough to put a value on your piece. – ed.

Dave: Enclosed are pictures of a No 4 Vienna Roll Pan I recently found. Dimensions are 6"x11 3/4" without the loop handles, one of which is broken off completely. The iron on outside is sort of smooth, inside is a very low quality pouring. It is also very heavy, kinda like Volrath iron. Any idea as to the maker of this piece of ballast? – Dave L.



Dave: your photos aren't too clear but I'll try to reproduce them here. As I have repeated several times before, there were literally thousands of foundries producing castings. I cannot identify this piece. Because of the quality, my guess is that it was produced by a relatively small foundry. As to Volrath—they made some excellent quality castings; however, they did tend to produce heavier castings. –ed.

Dave: Just a comment on the Melting Pot from the last issue [pg. 41]. I have seen a pan exactly like the No. 11 French Roll pan with a No. 12 on it. Have You? I am also convinced they are not Griswold. I have both of them and have seen others in the \$50 to \$70 range. – Jon H.

Jon: No, I don't recall seeing the pan marked No. 12. That would indicate to me that another company also made that style. Thanks for the feedback! – ed.

Dave: Could you tell me if Griswold ever made an electric 2-drawer stainless steel bun warmer? – Ray D.

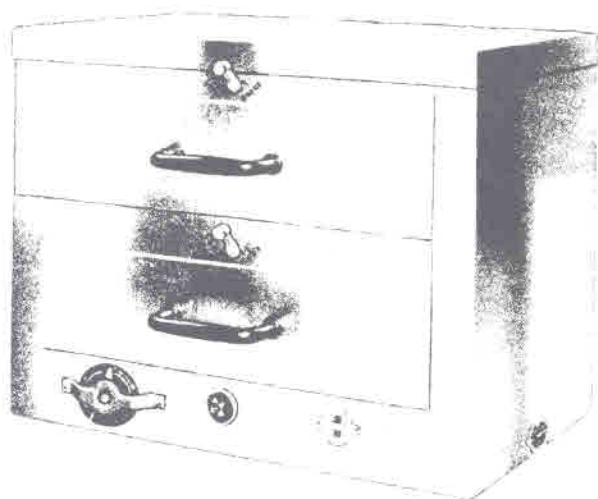
Ray: To answer your question I went to the Griswold Hotel and Restaurant Equipment Catalog E-39. This catalog has been reproduced by Richard Miller, RD #2, Box 172, McConnellsburg, PA 17233. Page 33 of that catalog lists Roll Warmer Models 1105, 1101, and 9105. – ed.



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The Melting Pot

(Continued from Page 45)



No. 1105 With Drawers

Editor's Note: As many of you will notice, the following letter is a bit outdated. It is also reminiscent, and the questions are valuable. I am finally catching up from writing The Book. This letter was submitted a year ago.

Dave: I would like to say "good job" on *KnC*. It is the most informative publication on cast cookware that I've found. Your editorials have done exactly what they are designed to do, create debate on a given subject—from the far right, the moderate, the far left, and every once in a while—from the silent majority. I, like others, am not gifted with the pen and will sit back and let others who are, take the lead. These do not always represent the silent majority views. I am an avid reader of the editorials in our local papers. I am also an avid reader of a column called "Sound Off." The editor, in my opinion, has let it be dominated by a very few. This gives a very narrow view of the subject matter. It does away with the real objective of varied information and opinions. I hope you don't let this happen in *KnC*.

Just when I think I'm graduating from the amateur to the advanced collector, something new pops up. The following phrases were in an auction price list: Griswold skillets, late handle, early handle, grooved handle; Griswold lids, high smooth dome low smooth dome, fully marked. This term really puzzled me, "medium size logo." While we are on the subject of confusion to amateur collectors (here we go Craig), on pages 19 & 20 of the L-W book, the pans are called muffins. The exact pans on pages 97 & 98 are called gems. Are they the same meaning? Really confusing to amateurs.

I live in Houston, Texas and spend several days a week browsing within 300 miles of Houston for cast iron. There does not seem to be very many of the desirable pieces down here. I have never seen a Davis piece. Only a couple of Filleys. If I found any, I wouldn't know what a fair price is. Could you list the Filleys & Davis with a price range? This may already be addressed in yours and

Chuck's book.

I have been to the famous Canton, Texas Flea Market. All I can say to anyone is, "watch out." I have never seen so many crooks in one place in my life.

I would like to impose on you again. I picked up a couple of Martin pieces and would like to know their value. A little late for this but would like to know if I did O.K.: 1) #8 Skillet with mauve enamel, 2) #12 Country Oven & lid. Only marking is a 12 on lid & oven. It has the straight handle on lid, one without the points. The lid looks like a chuck wagon (Griswold) designed to hold the coals on top. The bottom has 3 spider legs. Last thing; I'm looking at a piece that has a square waffle iron base. The paddles have coil handles but the mold in it are for Corn Dogs. Markings on the outside of both paddles are, "James Lott, Dallas Texas, Pat Pend." It also has Corn Dog on it. The inside of the handles has locking slots, just like the ones on a miniature Wagner waffle iron I have. The base is not marked. Looks and smells like it was made by Wagner. Any ideas on it and its value? Is it a desirable (rare) piece? Thanks for lending an ear. — Billy J.

PS: As far as the squabble ever whose photographs are in L-W book and what they were or weren't paid, makes me sick. Sick that these were not my pieces being photographed. I would give my right arm to be in the elite squabble. What few pieces I have I would let anybody look at or photograph them; sort of like showing off the new grand baby. — Billy J.

Billy: Thanks for your letter. I am pleased you enjoy my editorials; however, I guess they stirred too much controversy for some readers. The Book has, of course, been published since your letter. I believe your questions regarding handles and cover were adequately covered there.

There are frequently questions about the difference of muffins and gems. Muffins are made of a dough, and gems are from a batter. Most of the baking molds could be used for either; therefore, both name designations could be correct. The name could also be the one designated by the particular manufacturer, and then not necessarily consistent.

G.F. Filley gem pans or W.C. Davis pans aren't common in any part of the country, although the Filley pans are more likely to found in the south. G.F. Filley pans were numbered from #1 to #12 plus a #15. Value of G.F. Filley pans run anywhere from \$125 to \$500+, the most common being the #5 or #10 to the most uncommon #7. I would rate the #15 as rare, being I have never seen one nor talked with anyone who has. Also, as far as I can determine, based on old catalogs, a #9 was never made. I wonder why?

There were three Davis Pans: A seven section with a skillet handle, a ten section, and a 13 section. The ten section is the most common. Values run in the \$150 to \$225 range. I am looking for a 13 section for my collection.

Values on your Martin pieces: #8 enameled skillet - value certainly is drastically affected by condition but the skillet in excellent condition is probably in the \$50

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Ritch & Pidge

(Continued from Front)

the Mohawk River and part of the Erie Canal System. Here they opened a foundry on Broad Street, in a small barn at the rear of their lovely cobblestone house, which had previously been a girls' home.

Ritch and Pidge took on two other partners, Herb Talmadge and Charles Pump to run the foundry while Ritch and Pidge managed the finishing shop and administered the business. Apparently, however, Ritch and Pidge retained control of the company.

Records of this small business are nearly nonexistent. It is known they produced skillets, and griddles marked "The Peerless" (fig. 1 & 2). Local residents suggest that they peddled these pieces to the Erie Canal boats and travelers.

The four families not only shared the business venture, but also shared the house. Pumps lived on the third floor, Talmadges on the second floor. The Pidge family lived in the main apartment on the first floor, the Ritch's lived "on the other side," according to Mrs. Helen Pidge Turnbull, the only living child of Samuel Pidge. Mrs. Turnbull is 87 years young and lives near her son in Johnson City, Tennessee. She still drives a car and proudly works as a volunteer two days a week at a local hospital.

In addition to the four partners, Samuel Pidge's wife and other daughter, Elsie worked for the business. They also hired four or five to assist in the production of their wares. "It was a hard life," said Mrs. Turnbull. They were always in debt and lived in poverty.

Cleo Stuhlman, a current Fultonville resident who was born in and still lives in the house across from the foundry property, stated that her father, Charles Stuhlman, worked only one day in the foundry and stated he "wouldn't work in that hole." Foundry work was dirty, hard work.

The few years the foundry was in business was plagued by hard times and turmoil. Mrs. Turnbull reminisced that once her sister, who worked in the company office, went into the finishing shop to talk with her mother. "Her long hair got caught in a machine and tore it out of her scalp," she said. According to Mrs. Turnbull, on several occasions while apparently suffering from mental illness, Mrs. Pumps climbed out onto the roof of the three story house and caused a disturbance. The son of Herb Talmadge was killed in a motorcycle accident; Winfield Ritch's son hung himself in the basement of the house.

By 1928 the Ritch & Pidge Mfg. Co. were manufacturing aluminum pulleys and their patented clothesline supports (fig 3). It appears that they may



Fig. 2A



Fig. 2B

have been associated in some way with the White Mop Wringer Company, as they shared an exhibit at some show or exposition (fig. 4).

The 1930 *Mohawk Valley Director* contained an ad for the "Fultonville Foundry" run by H.J. Talmadge and Charles Pump who apparently had split from the partnership with Ritch and Pidge. The directory also lists the officers of the Ritch and Pidge Mfg. Co. as Winfield Ritch, President; and Mrs. Winfield Ritch, Secretary/Treasurer. There is no mention of Samuel Pidge.

No further records of this company could be found.

(See Fig. 3 and Fig. 4
on Pages 50 & 51)





The Swap Shop

KEY:

p/n	=	pattern number
c/n	=	catalog number
w/	=	with
SR	=	Smoke Ring
HR	=	Heat Ring
TM	=	Trade Mark
sm	=	small mark/logo
Btm	=	bottom
EPU	=	Erie, Pa. USA
var	=	variation

FOR SALE: The Book on Griswold Muffin Pan Variations has been updated with Revision A. The identified errors have been corrected, many variations have been clarified with better illustrations and notes & 29 new variations have been added. The price of the complete updated book is \$32 (\$29+\$3 shipping). Just Revision A (56 pages) is \$11 including shipping. Contact Jon Haussler, 1806 Brownstone Ave. SW, Decatur, AL 35603 (205) 351-8567.

GRISWOLD MUFFIN PANS WANTED TO COMPLETE COLLECTION: #1 Vienna Roll Pan, #11 (H-Pattern as pictured in the 1890 Catalog), #26 Bread Pan, #28 Bread Pan, #34 (p/n 969), & #2800. Will pay for information leading to the acquisition of these pans. **GRISWOLD MUFFIN PANS FOR TRADE OR SALE:** #130, #100, #3, #27, #28, #9 & others. Jon B Haussler, 1806 Brownstone Ave. SW, Decatur, AL 35603 (205) 351-8567.

WANTED: Base only No. 915 for a No. 18 Heart and Star Waffle Iron. Ray F Dowden, 2737 Apache Dr., Anderson, IN 46012 (317) 644-19421

GRISWOLD FOR TRADE: No. 14 Bail Handle Skillet; **WANTED:** #5 skillet lid, black iron, low dome/raised letter, p/n 465. Also #11, 13, 14 in same series; Griswold lids with logo on top: #4 thru #7, #9 and #10. Iron Mountain Skillets: #14 p/n 1085, #10 p/n 1083, #5 p/n 1030, and #4 p/n 1029; Iron Mountain Skillet Lids; Skillets or Lids marked Best Made, Best Made S.R. & Co., Merit, or Puritan; **Wagner** Gem Pans: #1 & #2 handled, 'K', 'H', Solid 'C', 'T', or 'N'; **Favorite** Oval Roasters. John & Donna Myers, 215 W. Washington Ave., Nampa, ID 83686-2721 (208) 466-2935.

GRISWOLD FOR SALE: #15 French Roll Pan, var 2 \$325; #17 French Roll Pan, var 5 \$200; #1270 SR & Co Wheat & Corn Stick Pan \$100; #140 Turk Head \$195;

#10 Handle Griddle, Lg Block, fully mkd \$35; #11 NES 12 cup French Roll p/n 950 \$25; #10 smooth top Dutch Oven Lid, block logo inside \$35; Patty Bowl p/n 871, block logo, \$95; Alfred Andresen & Co p/n 2424 Wafer Iron \$125; Lamb Cake Mold \$90; Hex Trivet #1740 \$20; Colonial Breakfast Skillet \$30; Hearts Star Waffle Iron w/deep base \$135; Vienna Roll Pan mkd No 6 and p/n 958, var 3 circa 1880-1890 \$130. **OTHER FOR SALE:** Barstow Stove Co., Providence RI, 12 cup French Roll Pan \$45; WagnerWare #1098 Shallow Skillet, one hole handle \$35; WagnerWare Popover Pan, Letter R 1336 8 cup, solid frame \$20, Letter S 1337 11 cup, solid frame \$25; Wagnerware Hot Pot Lif for 1362 Hot Pot \$36; Barstow Stove Co. Scotch Bowl \$50. Most items are excellent condition, Postage extra. Robert Karle, 344 Rt 147, Middlefield, CT 06455 (203) 349-1212. Best time 8-9 PM Eastern.

GRISWOLD #30 PUPS FOR SALE: Just in time for Christmas. Only one each: Iron \$350, Alum \$250. Mike (814) 838-1354, 8-9 AM or 9-11 PM Eastern

WAGNER FOR SALE: Utility Griddle \$35; #10 D.O. & alum trivet \$85; Wagner Ware 'C' Turks Head \$200; #10 Bailed Griddle, Block \$45; 'O' Waffle Iron pat'd 1910 \$200; 6 cup open framd Vienna Roll, only mark 'T' \$50; Wagner 1318 Senior Corn Stick \$50. **GRIWOLD: FOR SALE:** 5-in-1 #665 Skillet \$175; 129 Sq. Egg Skillet \$35; 848 & 849 Steak Plates \$50 ea.; #9 Oval Roaster Lid, fully marked \$195; #12 "Erie" Bailed Griddle \$50; #8 D.O., red & cream, Mint, w/marked glass lid \$125; 69 Hex Casserole, red & cream, mint, w/lid \$125; #80 lg. block, Double Skillet, lid only \$30; #32 Windproof Ash-tray w/grill \$50; 777 Chicken Fryer, lg logo, \$45; #9 D.O. Trivet \$30, #10 Trivet \$60; #11 "rare" Alum Waterless Cooking Kettle & lid, p/n 1441 & 1441C \$265; 1602 Classic Trivet \$95; #15 Oval Fish Skillet \$350; #8 Logo Lid \$50; #6 Low Dome Lid, stripped, \$95; #8 Low, Raised Letter Lid, & slant/EPU Skillet \$75; #9 Low, raised letter Lid & slant/EPU Skillet \$95; #6 smooth top Lid & block EPU Skillet \$120; #12 smooth top Lid & block EPU Skillet \$175; #8 slant smooth btm Skillet \$35; Iron Pup \$300; p/n 105-106 Mailbox \$45; #1 Gem Pan, var 3 \$95; #8 Gem Pan, var 4 \$125; #8 Gem Pan, var 1 \$85; #17 Gem Pan, var 5 \$175; #10 USN Popover \$130; #7 #8 Victor Skillets, var 2, 2 for \$55; #12 sm logo Skillet \$50. **X-MAS SPECIAL** - Santa, Rabbit & Lamb 3 for \$1000, Santa only \$650. **TRADE ONLY:** #4 Vienna Roll, var #3; #4 'H' Wagner Vienna Roll; #6 p/n 944, var 3; #20 Turk, var 4; #21 Breadstick p/n 961; #19 Golfball, var 2;

(Continued on Page 49)

The Swap Shop

(Continued from Page 48)

#5 Gem, var 4; #2700 p/n 632; #623 Wheat&Corn, pitted (2) cobs; 3 in 1 divided All-in-One skillet; #15 Oval Fish Skillet w/Lid; 3B Classic Quadruple Parlor Stove; '0' Colonial Tea Kettle; #100 alum Heart Star Candy Mold; #3 Low Dome Skillet Lid, chrome-nickle; #3 Cliff Cornell. WANTED: #1 Vienna, 14 Turks, 24,26,28 Bread, 50 & 2800 Muffins, '0' Handled Griddle, 4 & 13 Skillet Lids, #13 Block SR Skillet. Call Dave at (814) 899-7926. Best time 8:30 to 10:00 PM

GRISWOLD FOR SALE: #14 Skillet, slant/EPU, HR \$650; Four No. 0 Table Service Dutch Ovens w/lids, red & cream, Griswold TM \$260; #10 Fruit & Lard Press, nicely tinned, Griswold TM \$150; Tote Grill, p/n 137, never used, original box \$65; #4 S.E. Skillet \$25; #1 Shallow Patty Molds, original box \$25; #2 Deep Patty Molds, original box \$30; #10 Dutch Oven w/Lid & trivet, minor warpage \$95; Raised letter Dutch Oven Lids: #7 \$40, #9 \$30; #9 Dutch Oven trivet \$35; #9 raised letter Skillet Lid \$45. Lowell Reed (515) 225-3024.

WANTED: Griswold Iron Cover for skillets 704A and 768; Griswold high base waffle iron, American also OK. State condition & price. Robert Morgan, Box 878, Conrad, MT 59425 (406) 278-5277

GRISWOLD: (black iron unless otherwise (noted) Wafer Iron w/base, p/n 894 \$375; Waffle Irons: #12 double rectangular \$700; #18 Hearts and Stars low base wood handles \$175, #18 Hearts and Stars high base Alaskan Coil Handles \$200; Bundt Pan, p/n 965 \$1,200; Frank W. Hay & Sons Bundt Pan p/n 965 \$450; #11 Tight Top Dutch Oven, block, \$595; #5 Oval Roaster (oval roaster raised on lid) \$395; 5 part breakfast skillet, p/n 665 \$290; #6 tight top dutch oven trivet \$200. Skillet Lids: #8 Mountain Grade p/n 1035 \$65; #7 aluminum A207C \$75; #7 p/n 467 \$125; #7 Pat. Applied for p/n 467 \$200. Skillets: #5 Lg Block w/SR \$495; #4 Lg Block w/SR \$695; #2 Lg Block \$425; #2 Rau Brothers p/n 703 w/part of original sticker unused \$750; #12 Block w/SR \$99; #15 Fish Skillet \$395. Muffin Pans: #27 Whole Wheat p/n 638 \$375; #28 Whole Wheat p/n 639 \$350; #16 6-cup muffin pan (rough casting) \$375; #240 Turks Head \$750; #140 Turks Head \$245; #283 Muffin Pan [n 931 \$195; #6 Vienna Roll Bread Pan \$295; #272 Muffin Pan (nickle) \$125; #1 p/n 940 gem pan \$140. Dennis Hart, 1321 Ripken Dr., Hickory, NC 28602 (704) 294-9180. Terms: Cash in advance; 10 day return privilege. You pay postage.

WAGNER: Skillets: #2 smooth btm skillet \$135; #12 "Wagner" \$95; #11 SIDNEY \$135; #9 Smooth Btm \$125; #9 Aluminum w/wooden handle \$75; Childs skillet \$125. #13 Wagner Ware w/pie logo \$750; #14 Wagner Ware w/ 4 digit catalog number \$150. Muffin Pans: Corn Bread Pan B (pg 263 Smith Book) \$75; 6 cup alum Golf Ball Pan unmarked \$110; Vienna Roll Pan, 6 cups, marked

No. 6 with H and I on third cup \$125; F Wagner Ware open frame, 12 cups \$125; Wagner Ware C Turks Head Muffin Pan \$175. Wagner Picnicer (aluminum) \$500; Skillet Covers: #5 writing on top \$200; #7 writing on top \$125; #8 nickel, writing on top \$45; #9 writing on top nickel \$70; #10 writing on top, nickel \$95. #6 Drip Drop Baster, writing on top, nickel \$150; Square Waffle Iron \$100; Twin rectangular Waffle Iron \$400; Style B Cake Mold \$400; #7 Deep Long Pan \$95; Style D Gem Pan \$50. **VOLLRATH:** #5 Skillet w/original sticker (unused) \$75; #6 Dutch Oven \$150. **MI-PET:** #4 Oval Roaster \$195; #8 Dutch Oven \$75 (these two pans are beautiful). **FAVORITE:** #1 Skillet \$100; #1 Skillet (brown enamel) \$150; Broiler Skillet \$150; Waffle Iron No. 8 \$100; #2 Gem Pan \$70; #4 Gem Pan \$85; 6 cup Vienna Roll Pan \$175; #1 Gem Pan \$200. Terms: Cash in advance; 10 day return privilege. You pay postage. Dennis Hart, 1321 Ripken Dr., Hickory, NC 28602 (704) 294-9180.

GRISWOLD FOR SALE OR TRADE: Black skillets all w/HR, #'s 4,5,6,10,12,& 14; #'s 8 & 10. Diamond Mark Handle Griddles. #5 High smooth Skillet Lid, #8 & 9 raised TM Skillet Lid, #299 Skillet Grill (insert); #24 p/n 957 Muffin Pan; Aunt Ellens book on Waterless Cooking, 1928 (mint) #2 & #3 Block Scotch Bowls; 1 set of Paddles for French Waffle Iron; S&R Wheat Stick Pan, Wafer Iron (no bse); Red & Cream Breakfast Skillet (mint). **WAGNER:** Twin Waffle Iron. **GRISWOLD WANTED:** muffin pan #s 4,5 w/TM, 12 w/TM, 19, 24 p/n 959, 100, 270, & 282. **WAGNER WANTED:** 'H' 4-cup Vienna Roll Pan, 'N' 4-cup Gem Pan; #1 & #2 Handle Gem Pans; 9 & 12 cup Little Gem Pans; Little Slam Bridge Pan, #1510 Baking Pan, KKK Sausage Pan. Call early or late. Darwin King, The Cast Iron Cowboy, Rt 2 Box 5, Baird, TX 79504 (915) 854-1046.

GRISWOLD FOR SALE: 5 in 1 skillet \$175; No. 0 Table Service Cover, black \$125; No. 11 Waffle, repaired \$50; No. 18 Waffle \$185; American Waffle, size 8&9;; Waffle No. 7; Aluminum 8 Waffle; No. 8 & No. 7 Diamond Logo Griddle; No. 1 Muffin \$90; Wafer Iron, 2 for \$600; Square Egg Skillet \$50; Flat Btm Kettle 811A; Dutch Oven p/n 2608; Maslin Shaped Kettle p/n 932; Scotch Bowl 2 and 3; Flat Btm Scotch Bowl 3; Patty Bowl p/n 871; No. 5 Wood Handle Skillet; No. 8 Oval Griddle; No. 7 Diamond Logo Griddle; Rabbit and Lamb Molds. **WAGNER FOR SALE:** No. 11 Waffle \$90; 6 cup Golfball Muffin, unmarked, \$150. **TRADE:** The above and No. 12 Waffle; Griswold Gem Pans 1,3,6,8,9,272,2700. Looking for 3 to 5 cup muffin pans, and unusual Filley, Watgner Gems as well as other makers. **CAST IRON COOKWARE WANTED. COLLECTION PURCHASE A SPECIALTY! CRAIG DINNER,** Box 4399, Sunnyside, NY 11104 (718) 729-3850.

YOUR CLASSIFIED HERE \$2.00
100 Word Limit Including Numbers

(Continued on Page 50)

The Swap Shop

(Continued from Page 49)

WAGNER FOR SALE: No 10 Skillet w/ glass lid (no emblem) \$55; #6 Skillet w/HR \$60; #9 Skillet w/HR \$75; #10 Skillet w/HR \$85; Double Skillet c/n 1401, nickel \$85; KKK Jr c/n 1319 (2) \$25 ea; KKK Jr, c/n 458 alum \$35; Bread Stick Pan c/n 1326, nickel \$40; "O" Skillet w/HR \$90; No. 14 "Wagner" Bail Handle Griddle \$100; No. 16 "Wagner" Bail Handled Griddle \$125; #4 Skillet, smooth btm, nickel \$100; #4 Skillet w/HR \$90; #10 Skillet, smooth btm \$85; #12 Skillet, smooth btm \$95; #11 Skillet, smooth btm \$150. **VOLRATH:** #12 Skillet w/HR \$90. **GRISWOLD:** #9 Skillet, lg emb w/HR & low dome lid \$125; #8 Skillet Griddle, Lg Block \$50; "Erie" No. 8 Muffin Pan marked "Erie" and p/n 946 \$125. Erie #8 Muffin Pan marked 946 only \$110; NES No. 11 Muffin Pan, no markings, \$85. **WATERMAN:** No. 6, large handles, \$165. Reasonable offer accepted. Doug Brown, 8520 McDougal, Thornton, CO 80229 303) 288-5910.

FOR SALE: Rare Griswold #965 Bundt Pan \$1,000/OBO. A&J eggbeater, 1923 \$15. Contact Pam Osborn or Rod Glasgow, 159-R Calle Ojo Feliz, Santa Fe, NM 87505 or call (505) 989-3575.

FOR SALE: Griswold #262 Corn or Wheat pan, \$70; #9 Golf Ball pan, marked 947 only, 2 pieces, \$90 each; #6 Vienna bread pan, no Griswold markings, \$190; #18 case iron grill, cookie sheet, p/n 1108, \$125; CLiff CORnell breakfast pan \$200; Colonial breakfast skillet p/n 666 newe, with original Griswold paper label, \$125; #11, square, high base, American waffle iron \$100; #18 pop-over pan, p/n 6141, \$85; **Wagner** Krusty Korn Kob, senior, c/n 1318, nickel, \$65, iron \$75; Junior, c/n 1319, \$30; Wagner #0 skillet, \$65; Favorite #1 skillet, \$75; #10 Ballard & Ballard, Lsvl., Ky. advertising griddle \$200. C.D. Ireland, 2065 Alexandria Dr., Lexington, KY 40504 (606) 277-5125.

HELP WANTED: Trying to assemble rubbings, photos, written descriptions, etc. of Wagner Muffin or Gem Pans for book similar to Haussler Gem Pans. Call after 8 PM, Mountain time. Thomas Todsén, 678 Sagewood, Chaparral, NM 88021 (505) 824-3459.

Ad Deadline for February Issue:

February 1st

Back
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Ritch & Pidge

(Continued from Page 47)

March 31, 1925

1,531,977

W. B. RITCH ET AL
CLOTHESLINE SUPPORT
Filed March 3, 1925

Fig. 1,

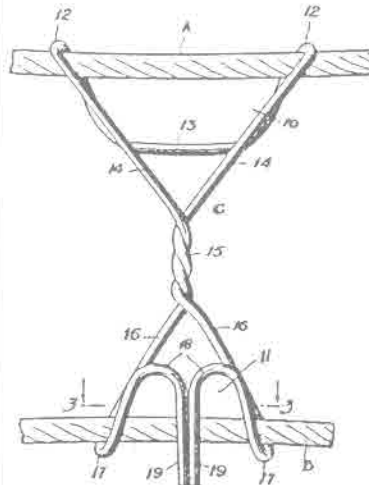


Fig. 2,

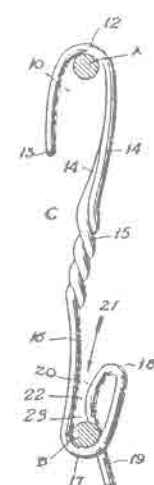


Fig. 3.

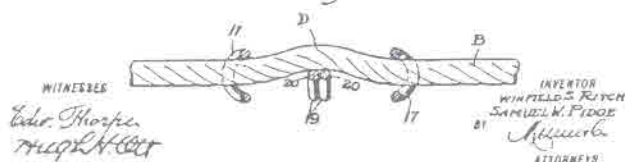


Fig. 3

(See Fig. 4 on Page 51)

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Ritch & Pidge (Continued from Page 50) Fig. 4

The Melting Pot

(Continued from Page 46)

range; the Country Oven - \$75 to \$100.

There were several makers of Corn Dog pans, including Wagner. The very few I have seen all had bases that sure looked like Wagner had made them, but I don't believe the Corn Dog paddles themselves were. Most Corn Dog Irons are in the \$200 range. - ed.

Dave: We would like to see an article in the newsletter on Filley. We have 15 Filley pans but still need a 1 & 7.
- Gerald & Barb S.

Gerald & Barb: I plan an article about G.F. Filley for the Volume 5, No. 1 or 2 issue. - ed.

Dear Dave: I found an Alfred Andersen waffle iron with low loop-handled base which makes 5 heart shaped waffles. Can you date this piece and tell its value? - Sue D.

Sue: The waffle iron marked Alfred Andresen (not Andersen) dates about 1905-1915 and was made by the Griswold Mfg. Co. The patent for that design was filed by Alfred Andresen October 8, 1904. I am sure if you look that the base for this piece has a Griswold pattern number. Alfred Andresen founded what eventually became the Western Importing Co. The Western Importing waffle iron is shown on pg. 91 of The Book... Value: \$75-\$100. - ed.

Dear Dave: Enclosed are pictures of "Thatchers" [little man]. He looks much smaller in the photo than he actually is, true size being 3 3/8" high (including base) and base diameter of 2 1/2", over twice the size of a Gris pup. He is full of personality as you can see. I have called several people but so far no one has heard of "Thatcher." If you could possibly print the pictures in the newsletter maybe someone could help us find where he originated... He is very detailed—probably an artist did the pattern (even down to the grin with teeth). I'm wondering if the company also did toy stoves. Thanks for your help. - Sally S.



Sally: This looks like a great piece! I hope some of our readers can help identify this company. - ed.

Dear Mr. Smith: This is the picture of the Griswold Tea

Pot that was sent to me. [The seller] said that it is a pewter teapot.. and told me that it is indeed a Griswold piece... and that the Griswold marking is in the inside with an eagle. The circa is late 1700 to early 1800. I can't afford this piece if it is Griswold, but it is nice to know more information on Griswold pieces. - Patricia P.



Patricia: I called the seller who is a collector (and dealer) of silver and pewter pieces, and seems to be an expert of sort. My first thought was that the piece was aluminum; however, he reassured me that it was indeed pewter. The marking is on the inside bottom. The "Griswold" appears over an eagle. He also assured me the circa is 1700 to early 1800s. The teapot is about seven inches in height and about 5 inches in diameter.

In my opinion, this piece was not made by the Griswold company most of us are interested in, the Griswold Mfg. Co. of Erie, PA. This piece predates the existence of the Griswold Mfg. Co. by about 50 to 70 years. Also, the mark, and being pewter, doesn't fit either. This piece could have very well been made by another member of the Griswold family however, and I would suspect that is the case. Thanks for sending the photo. - ed.

Dear Dave: Greetings to you. One of the emerging joys in this wonderful hobby of collecting cast iron cookware, is to try and stump the editor of *Kettles 'n Cookware* with questions about obscure pans. Dave, you are almost unstumpable, but I will try again anyway! I found an iron bread stick pan with the center divided, 22 individual bread sticks or eleven rows across, very similar in appearance to the pan pictured on page 114, lower left of the Book. Both ends have hang holes with slight curvature to the handles. My pan measures 6 1/2 inches wide by 13 inches long. What puzzles me is that the pan is marked clearly on the front side of one handle, No. 22! The markings etched into the iron, not raised letters, no other markings appear. Using the Griswold scheme of marking pans, this type and shape (although a tad smaller) should be a No. 32 pan. I can find no information in any publication that might resolve this quandary. OK Dave, what do you think? - Dave B.

(Continued on Page 53)

The Melting Pot

(Continued from Page 52)

Dave: I have seen this piece but can't tell you much about it. The original Griswold corn stick pan was not divided, and was designated No. 22. I have to wonder, if, with the very first introduction of the divided corn stick pan, that it hadn't yet been assigned a number, thus still carried the original number of 22 until the No. 23 was designated. The etching in of the number is consistent with early Griswold. Another possibility is that the Griswold #23 was used as a pattern by another maker, and the maker just numbered it No. 22. Because of the quality of your piece (if it is the same as the piece I have seen) I tend to lean with the first inclination that the piece is Griswold. — ed.

In the Vol. 4 No. 2 issue of KnC, Paul & Bunny Baker submitted photos and questions about an aluminum waterless cooker they had found. Since then they have acquired another one, this time with a booklet still with it. They have submitted it for your information. It is the exchange of information such as this that makes KnC work! Thank you Paul & Bunny! — ed.

A RICH FLAVOR is your first concern in cooking. Flavor—that is so much a part of tender texture. You want things to taste to their highest deliciousness. Cooking foods to finest flavor means cooking them also to finest health. Cooking the "WATERLESS WAY" in Griswold heavy cast utensils with self-basting covers is ideal for 60% of the familiar foods. The thick walls distribute the heat evenly—conserve the moisture, richness and true flavor of the food. Conserve also the vitamins and health energies.

AUNT ELLEN'S POT ROAST DINNER

Trim and wipe with a damp cloth a 3½ to 4 pound roast of beef. Add more fat, and sear the meat all over at high heat, until it is a rich, inviting looking brown. Slip the trivet under the meat, turn the fire down until there is just a rim of flame no larger than a row of match heads around the burner and let it cook.

Put onions into one of the inset pans and carrots into another and let them cook all the time the meat is cooking. Long slow cooking only makes them more flavorful and delicious.

Turn the roast over when it is half done or more and season. Season the vegetables at the same time. Cook the potatoes in with the meat. Medium size will require about the usual time, half an hour or so.

A chocolate pudding or custard makes a nice dessert to serve with a hearty meal of roast beef, etc., and may be cooked in the other inset pan. Add a little hot water when the meat begins to cook down. This will prevent bits of meat from scorching and spoiling the gravy.

When done, take up the dinner, make the brown gravy as usual, and serve at once. Put the cooking dishes to soak (they will not rust), and you will be pleased to find how easily the cooker is washed and the dinner dishes "done up."

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Dear Dave: Enclosed is a drawing of a salesman's sample skillet which I purchased recently. Do you have any information on this piece & the company which produced it? — Tim S.



Tim: I have limited knowledge about stove companies; however, I believe your skillet is not a salesman's sample but rather an advertising piece. It seems that many, if not most, stove companies produced similar advertising skillets and gave them away gratis. There must be hundreds of them. It seems that it might be very interesting to collect these various pieces. I talked with Chuck Wafford about the Mount Penn Stove Co. He said that the company made large stoves and ranges of very good quality. He also informed me that this company became the Gray Iron And Casting Co. in the 1930s. Perhaps someone from that area can provide more information. How about it? — ed.

Dave: Two things I would like to see more of in your newsletter: 1) Photos of collection displays, ie. How people display their collections in their homes, which gives me (and others) ideas. Also, quite often you see other very interesting items. 2) It would be nice to see more items of non-Griswold, such as the Broilers shown in KnC Vol. 3, No. 6. I call these items "Life after Griswold," meaning there are nice things to collect other than Gris. As prices of unusual and rarer Griswold pieces have made these less attainable to many people, one can still have a collection of interesting cookware items. I

(Continued on Page 54)



Casting Call



Cleve and Cheryl Hostetter recently acquired a salesman's sample, or child-size, Odorless Skillet. This is an excellent quality casting.

Now the question is: Who is the maker?

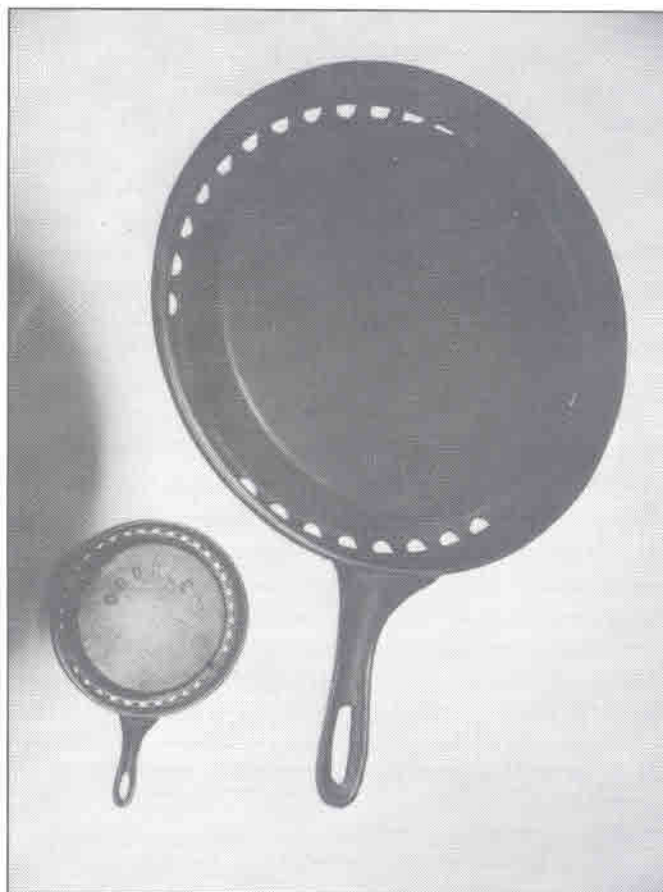
The Melting Pot

(Continued from Page 53)

suppose many of these earlier items should be called "Life before Griswold." I have sent some various photos previously and have enclosed a few more. If you wish to use any as "Life after Griswold" submissions or "Home Displays" please feel free to do so. Best regards. — Bob K.

Bob: 1) I am taking your suggestion regarding how readers display their collections. I am requesting readers who would like to share their ideas for displaying their iron to submit them to KnC. I will do an article plus follow-ups if the feedback is sufficient. I think this is a really good idea. Close-up pictures are usually best, those that show a few pieces. These are usually more appealing than taking a long shot of a whole room.

2) I agree that there are many interesting categories of iron to enjoy. Because about ninety percent of KnC readers are Griswold collectors, I try to satisfy their craving, or feed their addiction. Your point is well taken, however. — ed.



If you have a piece you would like to share with our readers, please send it to *KnC* with a brief description or caption.

MOVING?

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