

# KETTLES

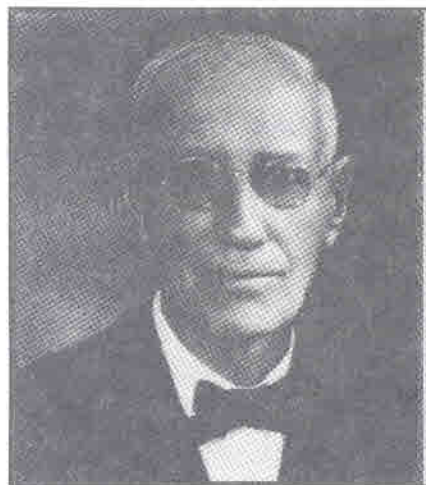


# COOKWARE®

ENDORSED BY THE GRISWOLD & CAST IRON COOKWARE ASSOCIATION

## Lodge Manufacturing Company

In 1896, Joseph Lodge, a native Pennsylvanian, found his perfect place to build a home, raise a family and set up a foundry to produce cast iron cookware. After settling in the little town of South Pittsburgh, Tennessee he built a thriving business still known today as the Lodge Manufacturing Company.



*Joseph Lodge*

Joseph Lodge's son and daughter shared their father's interest in the small foundry which then produced skillets, Dutch ovens, and griddles. It is that interest and pride that has carried on the family business into the fourth generation.

As the business grew, Lodge expanded their product line to include: fireplace andirons and grates, pulleys for hay forks and wells, flu thimbles, shoe lasts, lawn ornaments and door stops, boot scrapers, sun dial, sad

irons and heaters, wax ladle, a line of Country Hollow Ware (footed Dutch ovens and deep skillets with recessed lids, chicken fryers, tea kettles, various cooking pots and kettles, waffle irons, and muffin pans including the No. 30 (queen cake) turks head pan, a 6 and 12 section turks head pans, Vienna roll pan, popover pan, and their unique "No Trump Bridge Pan," and Acorn Pan. (Illustra-

(Continued on Page 8)

"100  
YEARS &  
STILL  
COOKING!"



**GENERAL HOUSEWARES  
CLOSING WAGNER PLANT**

**See Inside – Page 8**

## From The Editor

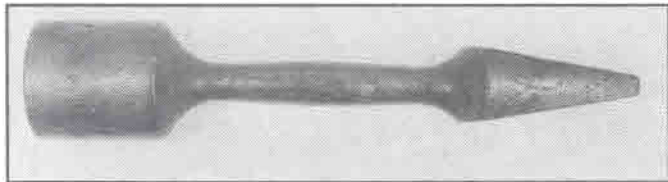
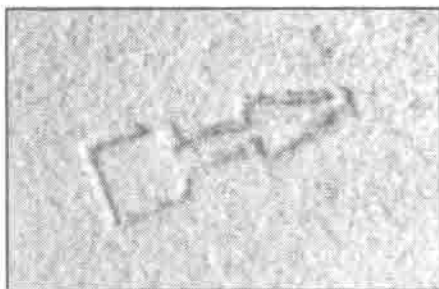
The feature article by Dean Fitzwater in the last issue of *KnC* has generated a considerable amount of feedback. Dean will share this in a future issue. As you read the article you can see the article was well thought out and it is certainly a significant piece of work.

There are a couple of areas where I have a slightly different opinion, so I am going to use my column to respond to Dean's article.

First, I believe the symbols were not the mark of the casting pourer, but rather are that of the pattern maker. In the casting process sand is packed around the pattern; the pattern is then removed, creating the cavity in the sand which is then filled by molten iron by the foundry man. If this was the mark of the pourer (foundry man), the mark would have to be inscribed in each and every individual pour. Also, the mark would then be raised, not indented. If the mark was placed as a raised tab in the mold cavity, the outline of the tab would show. Now, if the pattern maker carved, or probably more appropriately, inscribed his mark in the pattern, it would turn out exactly as we see it, indented, and sometimes very light. I also believe that because we see them so seldom, it is impractical to believe it was used frequently enough for quality control. At the last G&CICA Convention in Erie, past Griswold employees explained that the letter suffix after the pattern number was used for quality control. That makes sense—we also see that quite frequently.

Secondly, a minor point—I believe the mark that is commonly identified as an arrow, is actually a hand tamper (A hand tamper was used to pack the sand around a pattern). I support this belief with the following photographs and explanation: One photo shows the mark on a skillet; the other is a photo of a hand tamper. Although the actual tamper is longer, the shape is identical to the mark on the skillet. In addition, the feathers of an arrow are nearly always tapered.

I am sure these points can be debated further. This reminds me of another debate I had with Mac McClendon. He and I debated



a Heat Ring versus a Smoke Ring for over an hour one evening on the phone. By the way, it is a heat ring. Hearing other collectors' opinions are part of the hobby that generate thought and analysis about areas for which we have no concrete data. Imagine what a debate 250 collectors at the G&CICA Convention could have! —Dave



**GRISWOLD &  
CAST IRON  
COOKWARE  
ASSOCIATION**

### Greetings from North Carolina!

Spring is in the air in the Carolinas and quite naturally, a young man's thoughts turn to—you guessed it—CAST IRON! Yes, folks, anticipation is running high. I know I can hardly wait. April is about here and it's G&CICA Convention time in Charlotte, NC.

Two hundred-fifty avid collectors and dealers have signed into the Woodlawn Holiday Inn for the festivities starting April 12. If you haven't made reservations, time is running out. The hotel will release the reserved block of rooms after April first so act now if you want to be with the "in" crowd. All 90 tables for display and sales have long since sold out, so be prepared for an awesome array of items to suit all tastes (and hopefully, all pocket-books). While prices may set some all-time records, I'm sure there will also be bargains for the discerning eye and skillful trader.

The Friday night pig pickin' and barbecue has been met with an enthusiastic response. Close to 200 have sent in their checks and more are certain to be in the mail, so last call, come one, come all to the Shindig and a taste of real Southern hospitality.

Saturday and Sunday are chock full of opportunities to have fun: swapping cast iron and stories, learning at the workshops, socializing at the banquet, and doing a bit of club business, too.

The committee has done everything it can to make this one of our best National Conventions. All we need to make it complete is YOU. Hope to see you there.

Best wishes and happy hunting!

—Joe Noto

### FELLOW G&CICA MEMBERS

As you know, each year Sally Swanson and Joanie Baldini design a special piece of jewelry exclusively for club members. For 1996 we have a magnificent Raised Spider & Web Charm with the bottom side a Slant Logo which is dated 1996. They are 14K Gold or Sterling Silver, dated and stamped.

**14K GOLD CHARM** \$ 210  
**STERLING SILVER CHARM** \$ 95

• Earrings are also available •

**Quantities are limited!**

**When the supply is exhausted,  
the mold will be broken!**

Jewelry can be picked up before the convention; we have it available. **THIS IS ONE YOU DON'T WANT TO MISS!**

**Call: Joannie at (814) 868-1316 after 5 pm  
or Sally at (814) 838-1866 after 5 pm**





## The Melting Pot

Dear Dave: Congratulations on a well done newsletter. I know the work involved and you are to be commended for keeping it coming.

Regarding the oval roaster pictured on Vol. 3 pg. 19 and Vol. 4 pg. 58: In my opinion this piece was not made by or connected in any way with Griswold. Note the pattern nos. 1300/1301. The type style and size are different from any used by Griswold through 1957. The style of the pot, bail, bail attachment, tipping handle on the pot, and bail thickness are all different than what Griswold used. Sure, the handle is similar as are the basting rings but, overall, the piece does not add up to Griswold. (Especially the size, type style of the pattern numbers). Maybe Lodge if I were to guess, but only maybe. To use the piece is a bit clunky, and not especially appealing in comparison to all the great pieces that are out there. I see that one of those "Rare" oval roasters is being offered for sale the latest *Kettles 'n Cookware* for \$550. I do not consider the piece to be at all rare and certainly would advise anyone against paying more than \$100 for such a piece. I am surprised the seller has it listed as a Griswold piece.

Dave, I am wondering if the "repro" Griswold No. 280 Corn or Wheat Stick pan shown on pg. 68 of Vol. 4 might be an original which had gotten very rusty and had then been sandblasted or chemically cleaned. The surface texture in the photo is similar to a pair of rabbit mold open forms (pattern 1005) which I had. The surface was in poor condition due to rust/sandblasting. By the way - I consider the open Rabbit forms to be genuine Griswold (c. 1950?). If the No. 280 "repro" is the same length as an original, than it probably is an original also. If it is 1/8" shorter, it is probably a repro as iron shrinks 1/8" per foot when cast. Thus, if a repro is cast using an original as a pattern, the repro will be smaller by 1/8" per foot. Your repro alert on this pan fails to note a size difference or a reason other than appearance of the surface, why the pan is a repro. Many obvious repros including the "snick pan" and No. O Griswold skillet reveal their heritage in a photo in an obvious manner. Others, such as No. 280 do not just from a photo. I would like to see more info on the pictured No. 280 pan. Is it about 1/8" shorter than an original or not? If not it probably is an original.

I once had a Griswold No. 28 Wheat Stick Pan that was supposed to be an original. It was very rusty, and 1/8" shorter than an original I upgraded to. I truly believe this piece was cast from an original, maybe as an exercise in casting rather than trying to make a bunch of repros. I had this piece about 20 years ago and it is now back with the friend I got it from.

Dave, I was about to type this letter so it would look nicer but figured that the time would be better spent do-

ing my taxes. I'm sure there are other things in your newsletter which I'd like to comment on but this will have to do for now. I am no longer actively collecting but still enjoy the remains of my collection (about 160 pieces) and use them when I can. Have some better pieces to sell but do not have a list yet. - Steve S.

*Steve: It is great to hear from you, and thanks for your compliment on KnC!*

*I certainly can't dispute your analysis on the bailed oval roaster or ham boiler. I hadn't considered Lodge as the maker but it certainly is possible.*

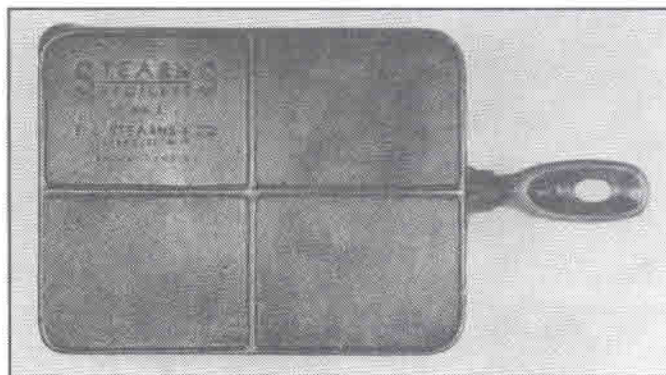
*I talked with Brad Makin, who submitted the No. 280 repro photos. He stated that the repro was slightly over 1/8" shorter than his original. It was also slightly narrower. He also told me that the inside, kernel detail was not good. He assured me that it was definitely a repro.*

- ed.

Dear Dave: Just a couple of questions: 1) Any background on Vollrath? Old, new, still in business? 2) I have a rectangular skillet, back is sort of sectioned off, sort of like a Bacon & egg skillet only in four sections. It has four tabs which look like mold marks where it had broken off. The cooking area measures 7"x9." -Flo R.

*Flo: Thanks for waiting so patiently for my answer. You said not to answer your letter if it would slow down production of the book (letter dated 8/23/94). Well, as you can see, I am gradually catching up.*

*1) The Vollrath Company dates back to 1874. However, the Jacob J. Vollrath Mfg. Co. was incorporated in 1886. During that period, Vollrath was the primary producer of porcelainized hollow ware in the United States. In 1892, Vollrath expanded to steel enamel ware. The company divided, with a Vollrath brother in charge of one company, and a brother-in-law, John Kohler, the head of the other. By 1950 both companies had switched to producing stainless steel ware and diversified. The Vollrath Company now produces walk-in freezers and coolers. Another Vollrath division is North Sails, the largest maker of racing sails in the world. The Kohler Company is well known for its kitchen and bathroom appliances and accessories. To my knowledge neither is in the cookware business.*

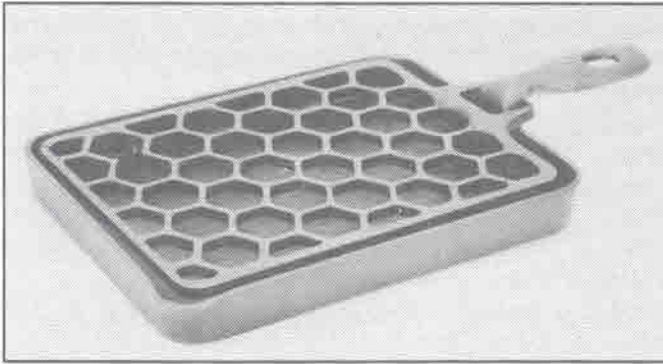


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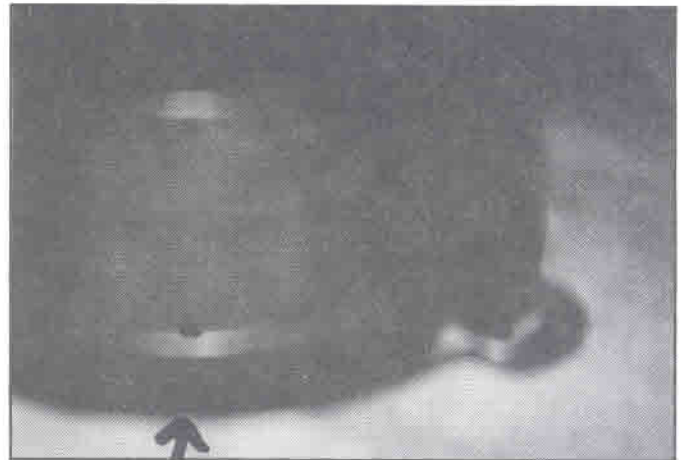
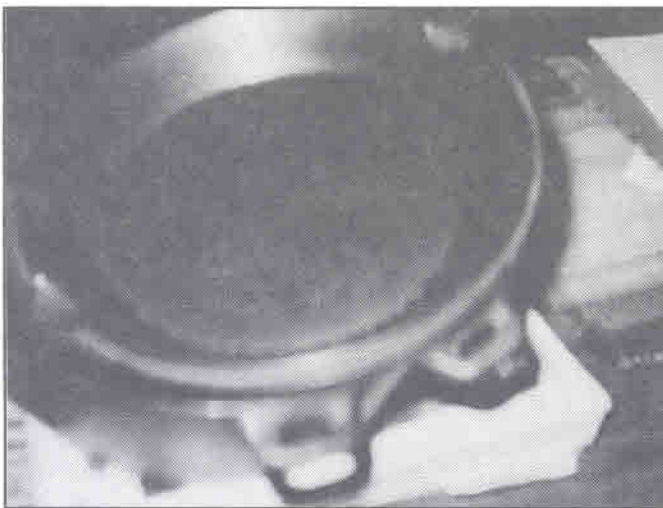
## The Melting Pot

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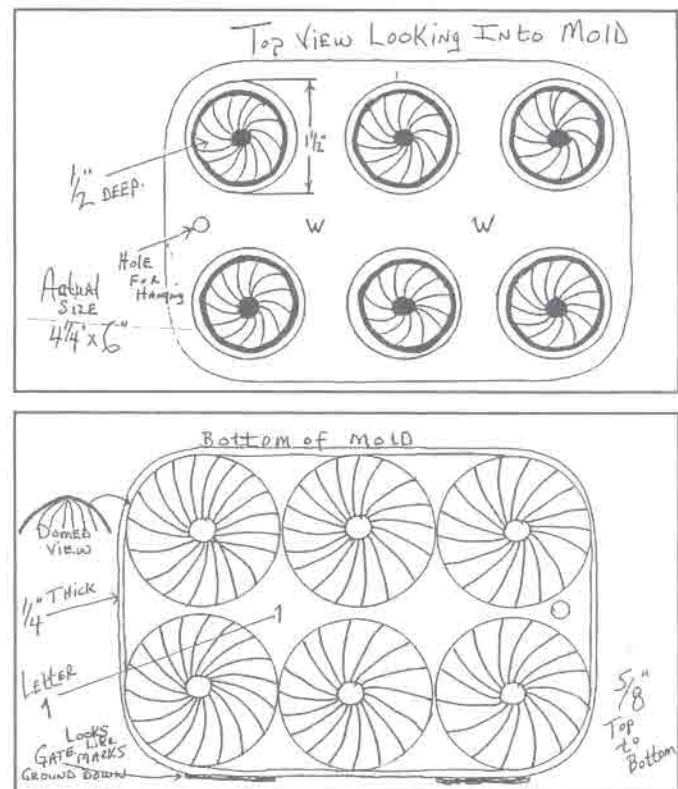
2) Rather than use your drawing of your pan, I have substituted photos of the piece that is in my collection. As you can see, this Stearns Broilett can be used as a skillet without the grid, or a broiler with the grid. The grid merely slips off the handle. Mine doesn't have the gate (mold) marks. Yours apparently weren't ground off as they usually are. — ed.

Dave: Could you tell me what this pan is. I was told it was bought in the early '40s in CA. The base is 3 3/4" deep x 10" across the inside. The 1" rim is on top. The bottom is smooth. There is no hinge on the base or cover. There is a #3 under the handle of the base. — John S.



John: You have stumped me on this one. This Double Skillet appears to be a decent casting; however, I have no idea who the manufacturer is. Can any of our readers help? — ed.

Dave: Have any idea if this is a piece of Wagner Ware? (It) is made rather well and is the only one I have seen. — Robert T.



Robert: Thanks for your nice sharp drawings. I feel very strongly that this piece is not Wagner Ware. Other collectors that I have talked to who have this piece also believe

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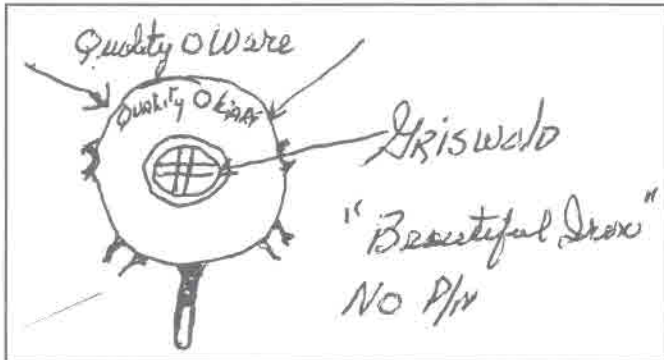
# Happy Hunting, Collectors!

## The Melting Pot

(Continued from Page 4)

*it is not Wagner. It is not a bad casting but not quite up to most Wagner pieces. It quite possibly is what we call a "fantasy" piece which is marked WW to seduce prospective buyers into thinking it is Wagner Ware. — ed.*

Dave: I found an "O" skillet ash tray, no match holder. Is it a repro? — Ralph M.



Ralph: Your drawing shows four rests, two in the normal Griswold position and two in the usual Wagner (straight across the middle). It looks like a bogus to me. — ed.

Dear Dave: While on vacation traveling through Taos, NM, I stopped at a flea market and bought a moderately large cast iron tea kettle. The only identification on it was the name John Wright in raised letters on the left side looking from the back. Is this the manufacturer? It has an Alaskan coiled wire handle and the casting quality is outstanding. So far, nothing has turned up in my research on what, if anything other than a tea kettle, I now own. It does possess an artistic character. Can you provide any ideas, including valuation. The piece is in exceptional condition except for rust on the inside only. — Don D.

Don: Your tea kettle was made by the John Wright Foundry in Wrightsville, Pennsylvania. The John Wright Foundry is an old foundry and is turning out numerous pieces today. It is most famous for its novelty castings including such muffin pans as Teddy Bears, Santa Sleigh, the Harvest Pan, etc. Although John Wright reproduces old patterns, they do mark them either John Wright or J.W. Without seeing your tea kettle, I couldn't tell you if it is modern or not. My suspicion is that it is. — ed.

Dave: Thanks for your help in the past in identifying unknown items. Please find enclosed 2 photos. The one skillet with "657" stamped on bottom, I assume is a Good Health Skillet. Measurements are 2" deep x 9 7/8" across top. The other photo only has a marking of "B" inside a diamond shape. The measurements are 3 1/4" deep x 11 1/16" across the top and 8 13/16" across the bottom. Both have excellent patina. Please identify and value if possible. If the 657 skillet is Good Health, the p/n is not in your book. Is this skillet older or newer than the ones pictured in your book? Are the skillets marked "WAGNER" approximately the same price as with Wagner Stylized Logo? — James C.



James: 1) In The Book (pg. 25), we showed sales charts of unmarked Griswold skillets and Good Health Skillets. Your skillet is a good example of the unmarked skillet. Both date about the same. I will add this pattern number  
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## The Swap Shop

### KEY:

p/n	=	pattern number
w/	=	with
SR	=	Smoke Ring
HR	=	Heat Ring
TM	=	Trade Mark
Btm	=	bottom
EPU	=	Erie, Pa. USA
var	=	variation
emb	=	emblem

**WANTED:** Half to Alfred Andresen Heart shaped Waffle Iron (wood handles and 981) Paul Nichols, 586 Rt. 198, Woodstock Valley, CT 06282 (860) 974-0071.

**WANTED:** base only for a p/n 976, 977 Griswold marked "The New American" waffle Iron. Need only the high base (has no p/n). Don Dolezal, 7406 W. Villa Theresa Dr., Glendale, AZ 85304 (602) 938-5382

**FOR SALE OR TRADE: GRISWOLD:** 5 in 1 Skillet \$165; No. 18 Heart & Star Waffle \$175; American Waffle, size 8&9 \$100; Aluminum 8 Waffle \$55; No. 1 Griswold Muffin \$90; Wafer Iron \$375; Scotch Bowl #2 \$60 and #3 \$45; Flat Btm Scotch Bowl #3 \$8; Patty Bowl p/n 871 \$90; No. 8 Oval Griddle \$150; Rabbit \$275; Lamb \$100; No. 12 Waffle \$600; Gem Pans: #3 \$250; No. 9 fully marked \$160; #272 \$190; Dutch Oven No. 6 p/n 2605 w/rough cover \$60; Tite Top Baster No. 6 w/cover, p/n 2605 \$350; No. 6 Handle Griddle for trade; No. 12 Erie Skillet p/n 719 \$200; 3 porc #67 'O' size Casseroles w/covers, 3 for \$120; 30 Dampers (28 Griswold, 1 other, 1 unmarked) \$110 for lot; Tite Top Dutch Oven w/Cover, No. 7 \$115, No. 8 \$60, No. 9 \$80; Steak Platters, p/n 849 \$50. **WAGNER:** 6 cup Golfball Muffin, unmarked \$150; "E" Muffin \$60; "EE" Muffin \$125; Warm Over Pan, p/n 1219 \$125. **OTHER:** No. 30 open frame Turks Head Gem \$75; No. 7 Shepherds Hardware Muffin Pan \$80; Popeye Doorstop \$1500; CJO Girl Scratched by Cat Doorstop \$1250; Hubley Lil Red Riding Hood Doorstop \$695; Castle Doorknocker \$225. UPS Additional. **WANTED:** Looking for No. "0" Griswold Tea Kettle, No. "0" Dutch Oven Cover & Trivet; 3 to 5 cup Muffin Pans, and unusual Filley, Wagner Gems as well as other makers. Also looking for anything in cast iron. doorstops, eggbeaters, figural bottle openers, figural doorknockers, mechanical pencil sharpeners (pre 1920), all unusual kitchen stuff, can openers, cast iron aquariums. **COLLECTION PURCHASE A SPECIALTY!** Craig Dinner, Box 4399, Sunnyside, NY

11104. (718) 729-3850

**FOR SALE: GRISWOLD:** #8 p/n 2058 Hammered Dutch Oven (pitted inside-nice outside) \$80; #9 Skillet w/HR & Low Dome Lid \$115; No. 8 Waffle Iron, slant logo, wire handles \$72.50; Lamb Cake Mold (alum) No. 866 \$100; No. 7 Skillet w/HR, large Emb. \$67.50; No. 9 Skillet, smooth btm, lg. Emb, chrome \$55; No. 7 Wood Handle Skillet, lg. Emb, smooth btm \$85; **WANTED:** No. 10 Dutch Oven Lid "Erie" p/n N839 (flat style). **WAGNER:** WW alum Cream Ladle \$30; WW alum Omelet Pan No. 820 \$52.50; WW No. 6 smooth btm Skillet \$47.50; WW No. 10 smooth btm Skillet \$65.50; "Wagner" No. w/HR Skillet \$55; WW No. 9 w/HR Skillet \$50; WW No. 4 smooth btm Skillet (nickel) \$60; "Sidney" No. 9 Skillet Griddle \$75; WW No. 12 smooth btm Skillet \$87.50. **WAPAK:** No. 11 Skillet, Block Letter w/HR \$95; No's 7 & 9 Sad Irons, \$67.50 for both. **WATERMAN** No. 6 Muffin Pan \$65; N.E.S. No. 11 French Roll (no p/n) \$65. All Reasonable Offers Considered. Doug Brown, 8520 McDougal, Thornton, CO 80229 (303) 288-5910

### YOUR AD HERE!

\$2 for Subscribers

\$5 for Non-Subscribers

**GRISWOLD FOR SALE:** #7 big emblem EPU \$65; Griswold's Erie #18, p/n 6141 \$125; Griswold's Erie #18 Muffin Pan, mkd by handles but no p/n \$125; #8 Gem Pan, slant EPU, p/n 946 \$175; Griswold's Erie #3 Scotch Bowl p/n 781 \$50; Griswold's Erie Yankee Bowl, p/n 785 \$65; **WAGNER FOR SALE:** #7 Stylized logo & catalog no. \$65; #9 stylized logo & catalog no. \$100; Krusty Korn Kobs mkd with trademark Krusty Korn Kobs, Wagner Ware, Sidney -0-, patent pending \$100; Deep Skillet, p/n 1088 \$30. **GF FILLEY** #5 7-cup oblong Muffin Pan \$125. Shipping & Handling extra. Ship immediately with money order; after 10 days with check. J. Crawford (417) 886-5227.

**GRISWOLD:** #5 Oval Roaster w/lid, alum \$70; #12 Bailed Griddle, alum, p/n 3112 \$25; Set 2 Patty Trumble Molds \$15. **WAGNER:** Chef Skillet, p/n 1886D \$25; #8 Colonial Teapot dated 1902, alum \$25; 3-in-1 Breakfast Skillet (bacon & eggs) \$20; Bailed Handle Deep Fryer, p/n 1265 \$20; One pint Pot \$15; red/black enameled Ash Tray \$15; Square & Round 100 Anniversary "0" Skillet, \$25 each, 2 for \$45; Nickel "0" Skillet \$25; Coffee Percolator 1918, 2 qts. alum \$20. **OTHER:** 1873 Enterprise

(Continued on Page 7)



## The Melting Pot

(Continued from Page 5)

to our list. Unmarked skillets are normally considered less valuable than marked ones. 2) Your deep skillet certainly appears to have been made by Favorite. Favorite did some special orders (such as Puritan). This appears to be similar to that. 3) Wagner skillets marked "WAGNER" are, for the most part, valued slightly higher the Wagner Stylized Logo. I personally prefer the earlier mark. — ed.

## The Swap Shop

(Continued from Page 6)

Golden Eagle, one handled Coffee Grinder \$165; Early 1861 "S&T" (Philly PA) polish black iron Teapot with Trivet \$55. Carl Rauch, (717) 267-0909 evenings.

**WAGNER FOR SALE:** Catalog #20, circa 1915 reprint \$25 pp; #112 (1962) smooth btm Skillet (some pitting inside) \$75; #1363 Hot Pot (no lid) \$75; 'Q' (1335) 5 cup solid nickel \$45. **NO NAME:** #6 Handled Griddle \$45; #5 Sauce Pan (Lodge?) \$45; Gem Pan 11 ovals \$25; 12 cup Turks Head (Lodge?) open \$60; 10" inside lop handled lid, 2 pour spouts, hammered on sides \$25. **WAGNER WANTED:** #10 Shallow Skillet; Baking/Fish Fry Pan, any size; House Number Display Box; Waffle Iron, Spoon, Juice Extractor or Scoop Display Rack.

Iron is black unless noted. UPS extra. Gary Franzen, 3243 SE Hathaway Dr, Corvallis, OR 97333. (541) 757-7673

\*\*\*\*\*  
**GRISWOLD FOR SALE:** #7 Handle Griddle, Lg Emb/block \$65; #7 Handle Griddle, slant/ERIE, \$60; #9 Skillet, slant/SR \$45; #9 Skillet, block/SR \$40; #21 Breadstick Pan \$140; #15 French Roll \$275; #6 Muffin, var. 1, mad No 6 \$75; Lamb Cake Mold, excellent, \$85; #8 Skillet Grill, p/n 299, 1 chrome, 1 black, \$85 ea. **MISC FOR SALE:** Rectangular Griddles: #9 Wagner Sidney O \$32, #9 "Sidney" \$32, #7 Favorite Piqua Ware \$22; #7 WagnerWare Sidney O 1147 \$22; WagnerWare Hot Pot w/lid 1362 \$60. Robert Karle, 344 Rt. 147, Middlefield, CT 06455, (860) 349-1212 best time 8-9 PM Eastern.

\*\*\*\*\*  
**Deadline for Ads for Next Issue:**

**MAY 20th**  
\*\*\*\*\*

## The KnC Iron Net

(e-mail addresses)

David G. Smith	DGSpanman@aol.com
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Eric Wehmeyer	ewehmeyer@ix.netcom.com
Lamar Smith	PBLamar@aol.com
Patrick Bedwell	pbedwell@VNET,IBM.COM
James Kushlan	Kushlan-jw@clavin.med.ge.com
Bernie VerHey	GRISLI@aol.com

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

Dear Dave: Can you tell me anything about this pan and the price of what it is worth. There is a number 8 on the handle. — Paul N.



Paul: Your pan was made by the General Housewares Corporation who owns the Wagner Ware Trademark rights. This piece was probably made in the 1980s. It has little or no collector value. — ed.

David: Thanks for the info on the milled bottom skillets, etc. Any ideas for values on the prices mentioned in the "advertisement" in Vol. 4, No. 6 issue of *Kettles 'n Cookware*? — Lou W.

Lou: I discussed the values with Chuck Wafford; we came up with the following values for Milled Bottom Skillets: #4, \$250+; #6, \$100; #8, \$100; #10, \$200; #13, \$1,000; Plett Pan, \$150; Alum Wood Handle Griddle, \$150; #9 Wood Handle Griddle, \$200; #8 Dutch Oven, \$250+. — ed.

Dave: regarding the recent question about Crescent/Ozark items (Vol. 4, No. 4), I can offer the following. A number of items are in my collection. The logo is comprised of intaglio wording: **Crescent Fd'y. Ozark, St. Louis MO.** Skillets are numbered with either single or 3 digit catalog or pattern numbers; I have #3,253,254,255,258 (an interesting variation also has the words UNION MADE), 259, and #10. These skillets have inset heat rings. Other items have only "size" numbers: deep skillet with lid No. 8, Dutch oven No. 8, and waffle iron No. 8. The style of the pieces suggests they were cast in the 1930's or later. No information about the company is available, although it should be easy to track down. — Travis S.

Travis: Thank you for sharing this information! — ed.



## General Housewares Corp. To Close Wagner Plant

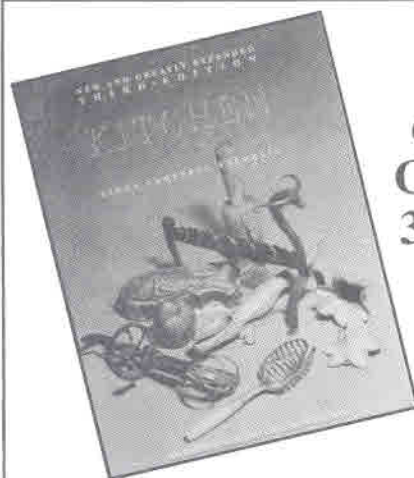
Officials in the Terre Haute headquarters of the General Housewares Corporation announced in January that they would leave the cookware business during the first half of 1996. They stated that they would close the Sidney Foundry if a buyer is not found by the end of June. The Sidney Ohio foundry has two hundred salaried and hourly employees and is currently producing about 7,000 cast iron skillets and 3,500 pieces of aluminum cookware each day, according to an article in the *Sidney Daily News*.

According to Ted Boerger, Plant Manager of the Sidney Division, in a recent communication to David Smith and *Kettles 'n Cookware*, "It looks favorable that the Sidney Division will be sold to a buyer interested in continuing the present operation."

A management group led by Boerger was pursuing a possible employee purchase of the plant. Boerger says that now his group has decided to work with one of the bidders to keep the plant.

"In the future, you may see a new company with our brand names, still operating in Sidney," says Boerger. "Some interesting aspects of this may include a local outlet store with a cookware museum, occasional re-release of "old style" cookware shapes, and perhaps an internet site," he continued.

It is possible that the sale could be completed by the end of April.



## 300 Years of Kitchen Collectibles, 3rd Edition

by Linda  
Campbell  
Franklin

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

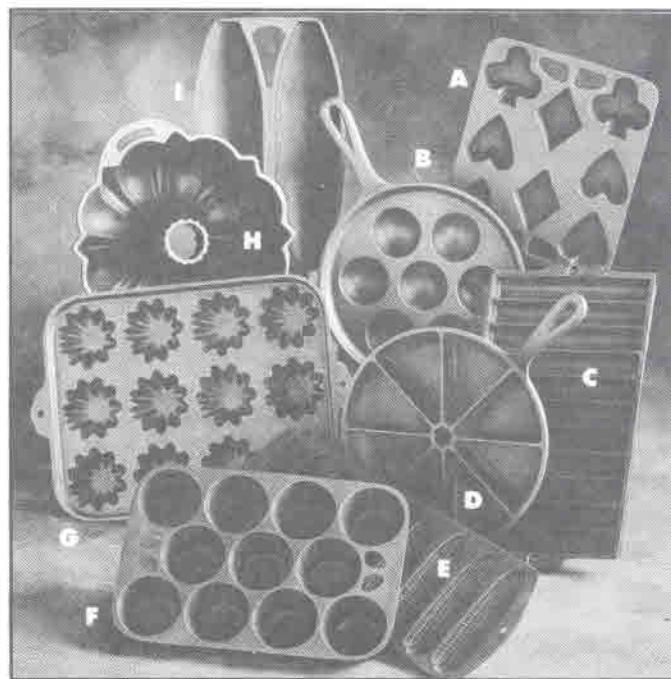
**\$22.95**

(Includes postage & handling)

## Lodge Manufacturing Company

(Continued from Front Cover)

tions of Lodge Muffin Pans appear on pages 279-281 of *300 Years of Kitchen Collectibles-3rd Edition* by Linda Campbell Franklin)



A. No Trump Card Pan B. Danish Cake Pan C. Breadstick Pan D. Cornbread Skillet E. Cornstick Pan F. Popover Pan G. Muffin Pan H. Fluted Cake Pan I. French Bread Pan

After founder Joseph Lodge died in 1931, his son Richard served as company President until his retirement in 1948. In the following years, Richard's son, John Lodge, and this three nephews, Dick Jr., Leslie, and Francis Kellerman served as company officers. Today, Joseph's great-grandsons, Bob and Bill Kellerman, and Henry Lodge continue to provide leadership. Joseph's granddaughter, Catherine Kellerman, continues to contribute her time to the office operations.

Lodge boasts that it is that family pride and determination that has developed that insignificant foundry in the Tennessee village to the most modern cast iron cookware foundry in the world, processing over 85 tons of iron daily.

Even today, working at Lodge is a family affair. Many of Lodge's 200-plus employees work alongside their brothers, fathers, sisters, sons and daughters.

Lodge now offers a 140-item product line. In addition to traditional cookware such as skillets, griddles, and Dutch ovens, they also produce trendy and seasonal items for baking such as perch, cactus, and chili pepper pattern baking pans as well as snowman and other holiday pieces.

The original few pieces of camp ware have been expanded to over 56 items, including the Boy Scouts of America official Dutch oven, a reversible griddle (smooth

(Continued on Page 9)



## Lodge Manufacturing Company

(Continued from Page 8)

on side and ribbed on reverse). Lodge also produces custom imprinted products. These pieces could very well become the collectibles of the future.

The next book authored by Smith and Wafford, the sequel to *The Book of Griswold & Wagner*, will contain a section about the Lodge Mfg. Co and their products. The products of Lodge, probably because of the lack of information previously available to collectors, have not attracted the strong interest by collectors as many other manufacturers have. However, during the company's history, Lodge has produced some unique, interesting, and very collectible pieces. Many of these will be illustrated in the next *The Book*.

In the interim, *Kettles 'n Cookware* congratulates Lodge, and the Lodge family for their efforts and significant contributions to our collectibles field!

—David G. Smith



*Welcome,  
Spring!*



*Lodge American Wildlife Series—the collectibles of tomorrow*

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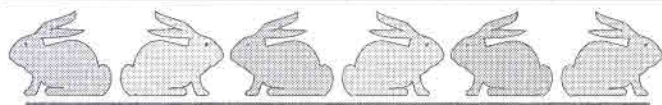
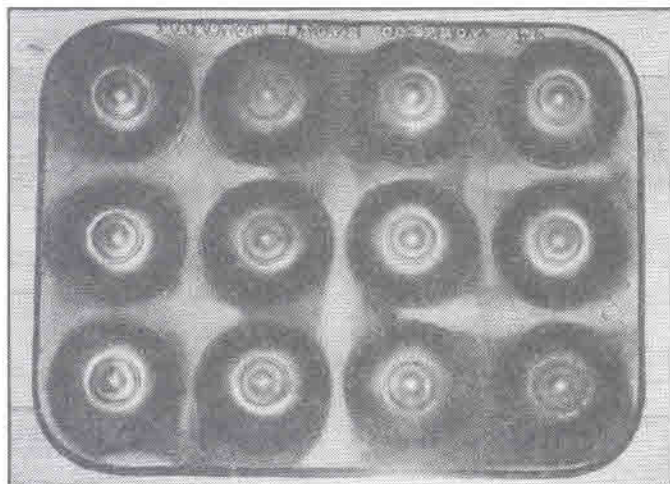




## Casting Call

Craig Dinner submitted these photos of one of his favorite pans. The pan is cast iron and marked on the underside: "Barstow Stove Co. Prov. R.I." Dimensions are: 8 13/16" w x 11 9/16" l x 1 2/16" d.

If you have a special piece you would like featured in *Casting Call*, send in a clear photo with a brief description.



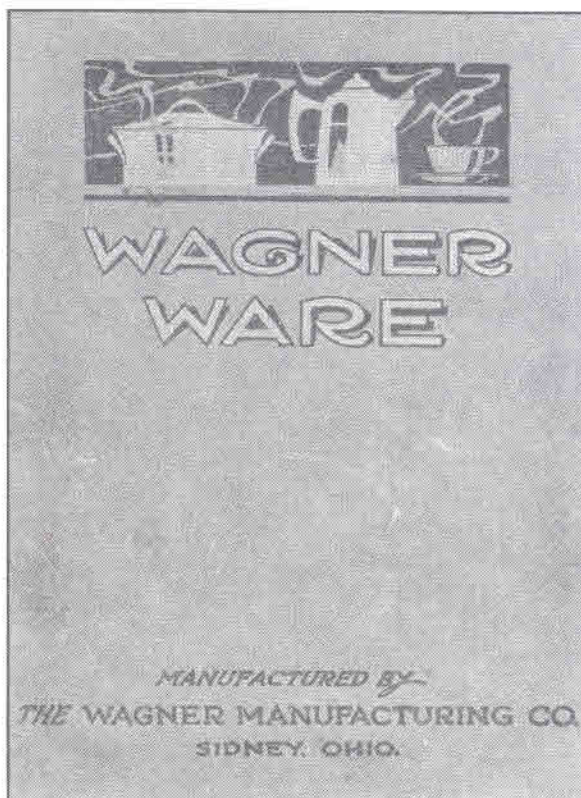
## MOVING?

Send Your Change of Address to  
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• PLEASE NOTE •

The U.S. Postal Service does not forward  
third class mail!



This 7 1/2" x 10 1/4" reprint of the Wagner Manufacturing Co. Catalog no. 20, circa 1915, has a 2-color cover and 112 pages of the complete line of aluminum and cast iron cookware of the time period. Items include ice cream moulds, coffee percolator, dippers, drug scoops, jelly moulds, gem pans, sauce pans, etc. Catalog also shows scoop, juice extractor and spoon display racks, wood chests for aluminum ware, and house number display case.

Available for \$25 (includes postage) from Gary Franzen, 3243 SE Hathaway Dr., Corvallis, OR 97333.

## Collector's Tip

Plastic tubing over a hook or nail protects porcelain ware from chipping when hung on the hook or nail.

Tubing is available at tropical fish dealers.

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