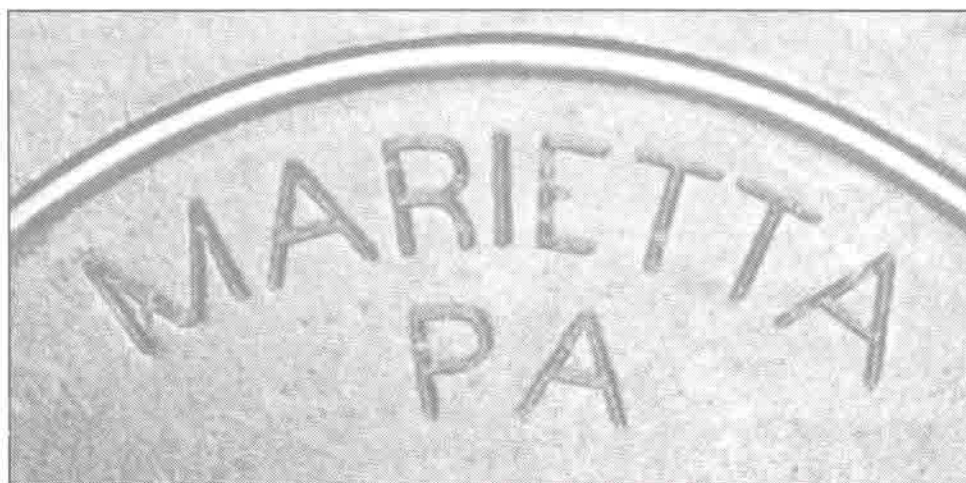


# KETTLES



# COOKWARE®

ENDORSED BY THE GRISWOLD & CAST IRON COOKWARE ASSOCIATION



## Marietta Foundries

by D.G. Smith

Cast iron pieces marked "MARIETTA PA" occasionally appear at antique markets, particularly in the Northeast. The most frequent piece is a glue pot, a small double kettle which acts as sort of a double boiler (fig. 1). Glue is placed in the inside pot which is then set into water contained in the outside kettle. The glue is heated for use. Glue pots came in many sizes, from about 1/2 pint to a quart or more. Because they are not cookware, they do not interest me to any degree; however, I did acquire one from a friend who unwittingly acquired it, believing it was a great find.

Probably the next most common Marietta piece is the Sauce Pan (fig. 2-see pg. 28). They seem to be everywhere. The most common size is two or three quart. They also came in



Fig. 1. Glue pot marked, MARIETTA PA, 1. The inside kettle is unmarked.

smaller and larger sizes. Griswold also made this style, and were marked Erie. They are a great find!

Skillets marked "Marietta" are scarce, particularly the larger sizes. Sizes 7 and 8 seem to be the most likely found. The No. 10 photographed for this article (fig. 3-see pg. 28) is a good find. In fact, larger sizes, such as No.s 9 & 10 seem to be much more difficult to find than the smaller sizes of any skillets manufactured in the early to mid-1800s.

So what or who was Marietta? According to historians, in 1803 and 1804, David Cook and James Anderson began developing two towns side by side along the Susquehanna River in Lancaster County, Pennsylvania. Eight years later, they agreed to join the two communities, and by combining the names of  
(Continued on Page 28)

## From The Editor

I have been looking toward retirement so I could take it easy. What a laugh! We have been so busy this summer that we just can't keep up. Of course, it's my own fault. I have entered into local politics, being elected as a village trustee last March. I also unwittingly scheduled us for three shows in two weeks in July—plus a family reunion, attending a race weekend at Watkins Glen, lawn work, and not the least of all my new position as G&CICA Secretary. Also this summer I have spent considerable time at the garage for car repairs, wrecked the hitch on my camper, requiring replacement, all while waiting for two months for my first retirement check. Two days ago the bottom fell out of our hot water tank. For the previous reasons *KnC* is getting out a bit later than I had hoped. How is your summer going?

We attended the July Brimfield Market. This was the first time I have set up there. I have shopped that market three times a year for eight or nine years. We did OK selling, but picking was the poorest I have ever found it. I trudged the fields from Tuesday through Friday and purchased only ten mediocre pieces. Others were complaining of the same. This seems to be the trend this year. People from all over the country are complaining that picking is tuff. Competition is increasing—everyone, every flea market dealer, etc. is looking for iron. This is complicated by pieces being very over-priced! Scalpers pray on over-enthusiastic collectors to get all they can. Just this week I was trying to buy a very good piece. I asked the dealer how much they wanted. Their answer, "I want to get as much as I can." I walked away. Over all, it appears the market is very strong, particularly with the top pieces. The bottom pieces have slowed. There certainly has been a lot of activity in the market! I still look for bargains; however, I haven't found any such as these two recently reported: a Griswold Coffee Grinder for \$25, or a #13 Slant Skillet for \$3. Even knowing that these bargains are still out there makes it fun.

I hope you find your bargain this summer. —Dave



### *Casting Call*

The sections of this Gem Pan are patterned after the Waterman #4. The cups are 2 1/2' x 4 5/8"; the handle is 5". It is not marked. This unique Handled Gem Pan is from the David G. Smith collection.

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



**GRISWOLD &  
CAST IRON  
COOKWARE  
ASSOCIATION**

## West Coast Chapter Plans Meeting

Everyone is invited to the West Coast Chapter/G&CICA all day get-together, swap meet, and bar-b-que being held September 4th at 78598 Sears Road, Cottage Grove, Oregon 97424.

For further information, call:

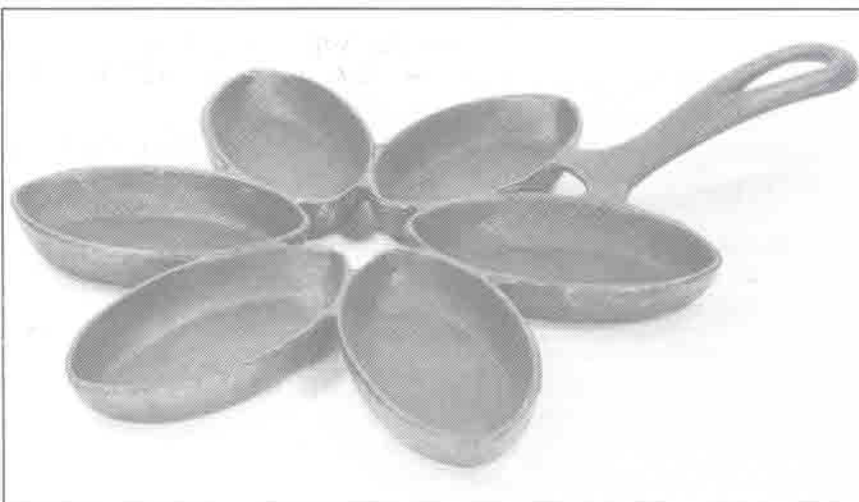
Jim Edwards (541) 942-8353 or  
Chuck Wafford (541) 746-9456

## The KnC Iron Net

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David Pierce	DAVID@JYC.COM

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







## The Melting Pot

Dear Dave: First, thanks for keeping up the good work. Love "The Book" and look forward to the second installment. Just received last issue of Vol. 4, and very much enjoyed the "ERIE" skillet article by Dean Fitzwater. We need things like this, especially for those of us who have only one Erie skillet, but love it...I had no idea that there were any variations on them. A very good article!

As one who is being priced out of the Griswold market, I've been getting other cast iron, unmarked or marked but of the "maker unknown" ilk, both to use and just to enjoy. Therefore, I have a couple of questions for you, but they may not be of widespread interest to the readership, although there may be others out there who are interested in more than Griswold and Wagner. So here goes.

1) Steve Stevens on first page of his ill-fated newsletter, Volume 1, No. 2 (pg. 7) shows an assortment of "very early and fancy skillets...probably dating from around 1860 to 1900...with one pouring lop on left side, fancy handles, usually smoke rings, and high degree of workmanship"... accompanied by illustration of about 15 nested examples. I have had for several years one of these, and it is my favorite cooking skillet. It is unmarked, but has a gate mark and fine casting, and very ornate handle. Recently, I acquired another for \$1, extremely crudded up, but with left spout and ornate handle. On cleaning it, markings emerged, as well as what appear to be carefully casted "air" holes (not true sprue marks). Am sure you will say "there were many foundries...and little is known about most of them, etc.", but was hoping that someone in the Pennsylvania area might have heard of the "Marietta PA" foundry, when they operated and where, etc. I would be interested in acquiring more of these early skillets because of their fine casting and delight to use in cooking, but never see mention of them in any ads in *KnC* or elsewhere. Are they quite common in the Northeast? This example also has "8 in.," a "4" and what appears to be a raised "SMS" or "SWS" as shown on enclosed rubbing. You might just ask if anyone knows about this foundry or has an interest in these skillets.

2) On page 452 of Linda Campbell Franklin's "300 Years, 3rd ed." there is a gypsy pot (fig x86) that says "Savery & Co. Philadelphia" and "No. 1, 2 Qts." I have two of these, one a No. 1, 2 Qt., and one a No. 3, 5 Qt. Mine say "Savery & Co. Phila." (Philadelphia is not written out). Qt. sizes are written on opposite side of "Savery" on my two examples. One of mine has a sprue on the bottom; the other a gate mark. Lettering on both is similar and placed the same way on the pots on both of my examples. I have seen pictures of similar ones, three legged, etc. marked "John Savery & Sons, New York." Are these the same people? Do you or does anyone know when Savery & Co. operated in Philadelphia? I am guess-

ing around 1860s based on the John D. Tyler article, "18th and 19th Century Cast Iron Cooking Utensils" which appeared in *Early American Life*, Vol. 9, No. 2, 1978 and which discusses sprues, gate marks, and pot "ears" as ways to date them...L. Franklin says it is the only author she knows of who has written on dating these early three legged pots. The dating of the "ears" would also apply to early Dutch ovens, I imagine.

So, two questions boil down to who was the Marietta, PA bunch, and does anyone know anything about the Savery people of Philadelphia or Savery & Sons of New York?

Also, what are "Iron Mountain" skillets, and why are the "Cliff Cornell" things so valuable?

Also, what did "Axford" make besides the cloverleaf griddle, and where were they and when? What is Cloverleaf griddle value?

Also, my "favorite" muffin pan (11 deep cups like Gris. No. 10) says only "Favorite Ware" on the bottom...there is no "Piqua". Is that unusual?

A thought to consider...the "Kooks" bunch has done videotapes of their conventions (two to date) so that those of us who cannot attend can see what was displayed and discussed. I've enjoyed their videotapes very much. However, they are more into display and education and not the feeding frenzy that apparently goes on at the G&CICA annual meetings. If the panel discussions (I see you are scheduled to be on one) truly discuss repros, things to look for, etc. it might be worth doing video coverage and making them available to the membership. I know you are not in charge of the convention, but thought I'd pass the thought along. -Mary Ann S.

*Mary Ann: Thanks for your letter. Dean Fitzwater did an excellent job with his article about Erie Skillets. He is working on a follow-up containing feedback and more information which should be published in KnC in the very near future.*

*I like the early skillets because of their design. Sometimes the castings aren't as smooth but the pattern makers certainly took pride in their work as illustrated by such ornate work. The pour spouts on the left side were, of course, for right handed people. Pour spouts on the right side are very unusual. Early skillets such as these are quite common in the Northeast and there really isn't much interest in them by collectors. Your question regarding Marietta marked skillets prompted the feature article in this issue. I could not, however, identify the mark "SMS" or "SWS".*

*There seem to be many more pieces marked Savery & Co Phila. than there are "John Savery & Sons, New York." I really know nothing about either company or when they existed. Perhaps our readers can help.*

*Iron Mountain brand cooking utensils were an unmarked series, made by Griswold for marketing through hardware stores, outlets, etc. The line included Skillets #s 3-10, 12 & 14, handle griddles #s 8 & 9, long griddles*

(Continued on Page 24)



## The Melting Pot

(Continued from Page 23)

sizes 7-11, Dutch Ovens 7-10, and a #8 Chicken Fryer. The skillet and round griddles had a very distinctive handle (ref. pg. 25 & 36 of "The Book"). The cover of the chicken fryer and cover of the Dutch Ovens are identifiable by the broken drip rings.

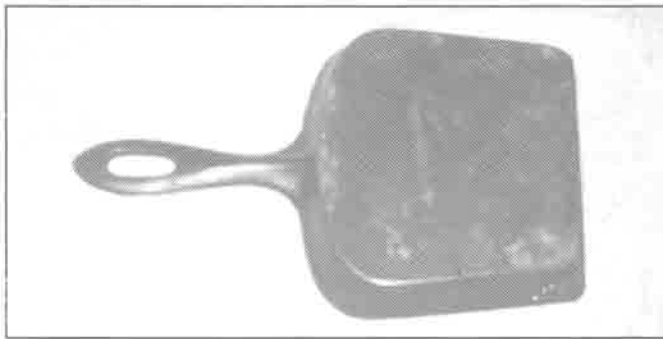
Cliff Cornell pieces are valuable due to the simple situation of supply and demand. There were two, a #3 skillet, and a Colonial Breakfast skillet; they were custom made pieces in small quantity.

Allan C. Axford of San Francisco, CA patented a broiler skillet with raised ribs in the bottom December 22, 1931. This skillet design was subsequently produced by the Lodge Manufacturing Co of South Pittsburg, TN. I have been told that the Clover Leaf Griddle appears to have been originally produced by the Axford Foundry of Sebastapool, CA. There were two sizes of that original design. However, these earlier style griddles I have seen were marked "D.E. Sanford Company, Los Angeles, San Francisco." I don't know if Allan C. Axford was related in any way to the Axford Foundry or the D.E. Sanford Co. It is certainly possible. This griddle also was subsequently manufactured by the Lodge Mfg. Co. and was marked Axford Clover Leaf Pancake Griddle. The value of the Clover Leaf Griddle is about \$150.

Pieces marked Favorite, without the Piqua, are generally considered manufactured in Cincinnati, before Favorite's move to Piqua.

I think your suggestion to videotape the sessions of the convention are a great idea. The KOOKS video was available to members for \$25. —ed.

Dave: Enclosed are photos of a skillet(?) or bread pan(?). It has a bottom gate mark and is marked on handle, Pat'd 186(3)? Measurements of the pan are 7" wide x 6 3/8" long. It is 1" deep at handle end and 1 5/16" deep at the front edge. It looks like a slice of bread. I thought you would like photos. Any idea on what it is or why the uneven depth? —Bob K.

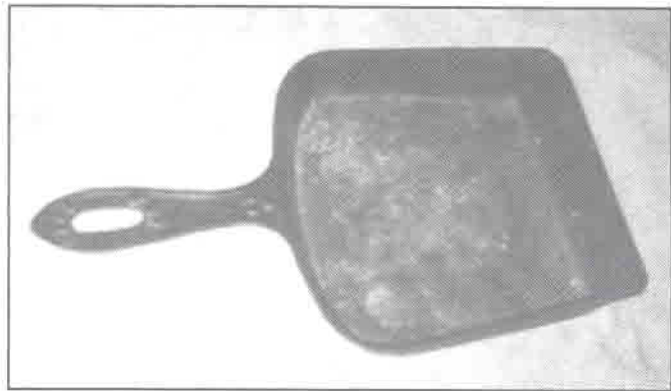


### NOTICE

Because of the many requests, Volume 2 of Kettles 'n Cookware has been reproduced.

**Volume 2 is now available for \$13**

Kettles 'n Cookware, Drawer B, Perrysburg, NY 14129



Bob: This skillet is commonly marked "Spoors." It was designed to fit a special stove which I have heard was used on canal boats. A companion to this piece is the tea kettle which has Mickey Mouse-type ears on the lid and is also marked "Spoors." These pieces were made in Troy, New York. —ed.

Dear Dave: I have recently purchased a "heart and star" waffle iron with high base. It has all lettering: "Heart & Star" "Griswold (slant), Erie Pa. U.S.A., but has no No. 18 or 19 on it. Is this an original or a reproduction? It also has Patd 1820 and the Nos. 920 and 919 on the waffle iron. —Ray D.

Ray: Check the patent date—the patent date should be 1920. The pattern number for the base is probably 915. If the date is correct and the base p/n is correct, I am sure this is an original. The pattern numbers are correct for a No. 18. I have heard of a reproduction Hearts Star waffle iron but it was unmarked and a very poor casting. —ed.

Dave: You no doubt have heard the story of the old race horse retired and put out to pasture when one day he walked through an open gate and ended up at the fairgrounds where a race was in progress. He jumped the fence and entered the race and came in second. Finding some interesting pieces of cast iron, my pulse beat rapidly and I wanted to "enter the race." Enclosed is a check for subscription. I have a single gas hot plate. It has a screw on iron plate on front with "Griswold" in raised, 3/4" high letters, No. 501, p/n inside of base 1173. It is entirely different than our No. 501 Classic, pg. 169. I would be grateful for information on mine. —Clay T.

Clay: I know the feeling. I once collected kerosene lamps but gave it up to collect muffin pans. Twice this year, after not purchasing a lamp for at least ten years, I added a lamp to my collection. Welcome back to collecting iron! There were variations in Stove series as there were in various other pieces. These variations were usually from different time periods. Catalog No. 50 (circa 1930) shows a similar stove to the one on pg. 169 of "The Book," but the legs are solid and the front plate is different. I guess that is part of the charm of Griswold. —ed.

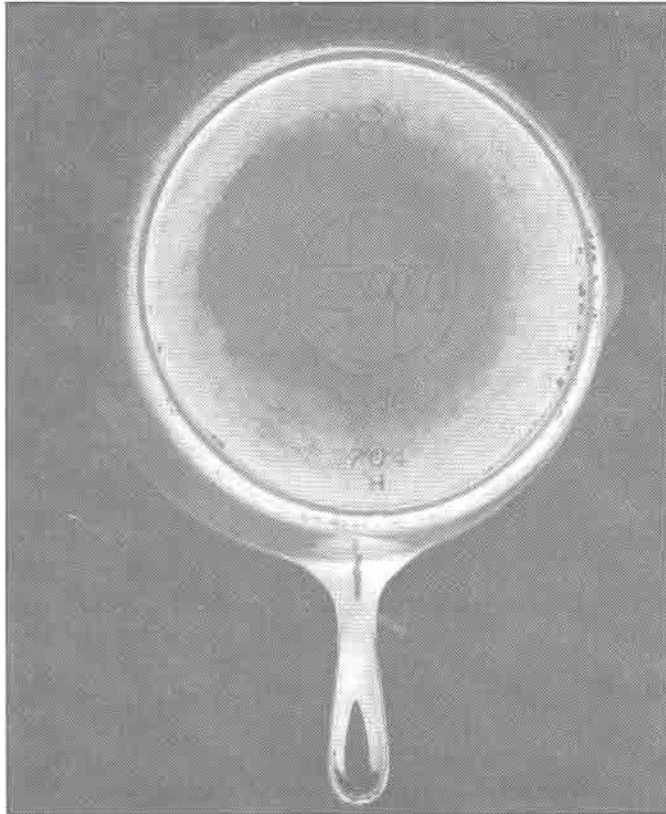
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## The Melting Pot

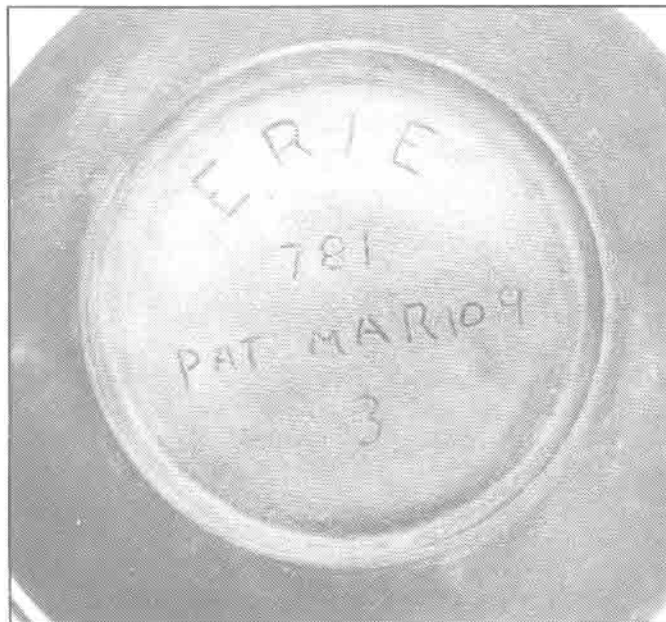
(Continued from Page 24)

Dave: Can you give me information on the following pieces: 1) Griswold No. 8 skillet. I cannot find this pattern number in the book.



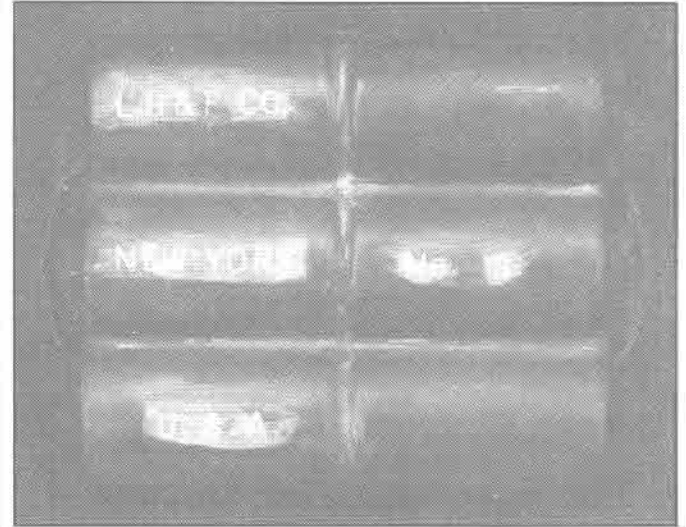
*This No. 8 skillet is shown on page 21 of "The Book" and is listed in the p/n chart. The only difference is the Letter 'H' on yours which is a quality control mark.*

2) Would the "9" be in the 19th or 20th century? Would the primitive incising indicate a possible lot run?



*The '9' at the end of the patent date would indicate 1891 (the '1' is missing), the date of the kettle ear patent. The crude lettering is typical of earlier castings.*

3) This pan is identical in design to Griswold No. 17; however, this pan measures 6 1/2" x 7" x 1 1/4" and is different than the Griswold's measurements. Manufacturer & value?



*It appears this piece was in fact patterned after the Griswold No. 17 pan. I don't know who the LH & Co. was. According to Chuck Wafford, they also produced a 6 cup Popover Pan similar to the Griswold No. 18 and a short Bread Stick pan similar to the No. 21. Value—\$65.*

(Continued on Page 27)



## ADVERTISING

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Questions? Call KnC at (716) 532-5154



# 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
mkd	=	marked

**GRISWOLD FOR SALE:** Santa Mold \$650; Heat Regulator, logo both sides \$250; No. 299 Skillet Grill \$150; Frank Haye Bundt Pan \$425; No. 30 Pup w/chipped ear \$150; Erie miniature 3 Legged Kettle \$300; Alum. Omelet Pan \$100; Hammered Waffle Iron \$250; No. 12 Hotel Waffle \$675; No. 140 Turk Head \$200; No. 6 Gem Pan \$100; No. 19 Golfball \$500; No. 272 Corn or Wheat \$250; No. 5 Erie Skillet \$500; "O" Food Chopper \$40. Sue & Larry Foxx (717) 243-9231

**FOR SALE:** Griswold Double Broiler, p/ns 875, 876 \$225 plus ship/ins. Peter Pappas, 304 Sugartree Ln., So. Burlington, VT 05403. (802) 658-3759

**GRISWOLD MUFFINS FOR SALE** or trade: #2700 Wheat Stick (extra nice) \$550; #623 Corn or Wheat (pitting on half) \$275; #140 Turk Head \$160; #1270 Wheat Stick Best Made/Sears \$85; #1270 Puritan #1513 \$95; #283 Corn Stick 931 \$150; #272 Wheat Stick 931 w/feet \$150; #262 Corn Stick var. 1, \$50; #33 Munk Pan (Western Importing, var. 1) \$75; #32 Danish, var. 5 or 6, \$30 ea.; #32 Danish w/Diamond Logo, fair cond., var. 1 \$100; #31 Danish #963, var. 3 \$175; or var. 4 with some wear \$125; #28 Whole Wheat, var. 1 \$240; #27 Whole Wheat, var. 1 4240; or var. 4 w/pat no. #275; #26 Vienna Roll 958, var. 1 \$195; #23 Corn Stick \$75; #22 Corn Bread, var. 4,5,6, 11, 12, 14, \$25 ea.; #21 Corn Bread 961 \$150; #20 Turk Head, var. 3 \$500; #18 Popovers 6141, var. 2,4,6 \$59 ea.; #17 roll 6140, var. 5 \$165; #10 Popover USN, var. 13 \$85; #10 Best Made 1253, var. 1 475; #8 Gem w/logo, var. 7 \$225; #8 Gem wide band, var. 4 or 5 \$75; #6 Vienna (letters in cups), var. 4 \$175; #6 Gem w/N6, var. 1 \$119; w/942, var. 1 \$249; #3 Gem w/942, var. 1 \$249. **ALSO:** #14 Hotel Waffle Iron w/(4) block logo paddles \$975; 4 Quart Motor & Pestle (Goblet style), pitting inside at btm., \$395; Frank Haye Bundt Pan (made by Griswold) \$395. Please call or write Alan Stone, 5170 County Rd. 33, P.O. Box 500, Honeoye, NY 14471 (716) 229-2700.

**WANTED:** Wagner Aluminum Toys. Please contact David Pierce, 1-800-876-6770, ext. 2770, or 1-214-233-7376.

**GRISWOLD FOR SALE:** #7 Dutch Oven, 2603 btm., 2604 top \$75; #129 Sq. Egg Skillet \$45; #8 Puritan Waffle 333/314 paddles, 327 base \$75; #10 chrome, raised logo skillet lid \$55; 5 1/2, 6 lb. sad iron \$75 ea. **WAGNER:** 1914 catalog no. 20 reprint, 112 pages \$25 pp; 34 stylized logo SR \$50; #5 stylized logo SR, catalog No. \$25; #6 "Wagner" Sidney O \$30; #7 "Wagner" \$50; #7 stylized logo SR, catalog # \$30; #8 "Wagner" Sidney O \$30. **OTHER:** Waterman #4, #7 Gem Pans \$50 ea.; 5 ear Cornstick \$27.50; 12 cup open Turk's Head \$60. UPS extra. Gary Franzen, 3243 SE Hathaway Dr., Corvallis, OR 97333 (541) 757-7673.

**#13 GRISWOLD SKILLET:** slant logo, pitting on outside bottom \$550. Call between 5 & 9 eve., 10 & 12 days. Debbie Wachter, 12150 Wachter Rd., Union Bridge, MD 21799 (410) 775-7490

**FOR SALE: Griswold:** Toy 2 3/4" Erie mini Skillet \$275; Round bailed Griddle #12, alum., p/n 3112 \$25. **Wagner:** 5 piece miniature Child's Set, Bailed Griddle, Zero Skillet, Teapot, 3 Legged Kettle, Hot Pot covered Kettle \$395; Aluminum mini Teapot, mint \$125; Bailed Handled Deep Fryer, p/n 1265 \$20; Bacon & Egg Breakfast 3 section skillet, p/n 1101R \$20; 1 pt. small iron pot \$20; 100 yr. anniversary edition 1891 zero skillets, 1 round & 1 square, 2 for \$45; Alum 5 1/2 cup Percolator July 2, 1918, \$20; Alum 6 qt. #8 Colonial Tea Kettle, Feb. 18, 1902 \$25; 5 section Tiny Corn Stick Pan No. 23-S \$28. Plus Shipping. Carl Rauch (717) 267-0909; evenings best.

## KnC Classifieds reach nearly 400 collectors!

Subscribers \$2.00, maximum 100 words including numbers. \$5.00 non-subscribers.

**GRISWOLD WANTED:** Skillet Lids 4 & 5 w/logo on top; 3,7,9, smooth hinged w/or without Skillet; Iron Mountain Skillet Lids low dome 6 & 7, will have a 6 or 7 on top & 1086 or 1087 p/n inside; Iron Mt #7 D.O. Trivet marked only with 7 & p/n which may be 187; Iron Mt #4 Skillet, Iron Mt D.O. #9 & #10; Merit Skillets 4, 6 & 10. Griswold made Puritan Skillets 4 & 6. **WAGNER WANTED:** #14 smooth bottom Skillet; Muffin Pans C,G,I & 9 cup Liggie Gem Pan w/out cutouts; Also the H,K,L,M,N,O, 1 & 2 Handled Gem Pans. **FOR SALE OR TRADE:** Clows

(Continued on Page 27)



## The Swap Shop

(Continued from Page 26)

Waffle Iron \$225. **TRADE ONLY:** #3 Griswold Muffin Pan w/logo, var. 2. Both are in excellent condition. John & Donna Myers, 215 W. Washington Ave., Nampa, ID 83686-2721 (208) 466-2935.

\*\*\*\*\*  
**WE ARE INTERESTED in any information** on cast iron cookware marked **Barstow Stove Co. Prov. R.I.** We are especially interested in muffin pans, but would also like to know if Barstow made Skillets, Dutch Ovens, Skillet Lids, Baking Pans and so on. We would like to hear from you on what you have marked Barstow Stove Co. Prov. R.I., even if your pan(s) are not for sale. Thank you! John & Donna Myers, 215 W. Washington Ave., Nampa, ID 83686-2721 (208) 466-2935.

\*\*\*\*\*  
**GRISWOLD FOR SALE:** #11 Waffle Iron, raised emb., high base \$160; #4 Post Box, fully mkd, Gris. Mfg. etc \$50; #7 Ret. Griddle, Block emb. \$25; #3 Scotch Bowl, slant/Erie \$35; 2 qt. Alum Tea Kettle, slant emb \$70 (looks the same as The Rapid tea Kettle, Smith/Wafford book); #18 Heart & Star Waffle w/low base \$150; Base for #19 Waffle Iron Heart & Star, p/n 157 \$80; #9 hammered Handle Griddle, chrome, excellent \$65; #7 Skillet, p/n 724 \$35; #5 Oval Roaster w/raised letter lid \$290; #5 Oval Roaster, btm only \$250; Square Egg Skillet, p/n 129 \$30; p/n 53 \$35; #9 Skillet, block emb w/SR \$18. **WAGNER FOR SALE:** Wagner Ware #2 Scotch Bowl \$35; W.W. 2 Loag Bread Pan, p. 264, S/W Book \$40; #8 Deep Skillet #1401, plated, nice \$35. **FOR TRADE:** Grill p/n 876 for Griswold Double Broiler p/n 875. **WANTED:** Bread Pans marked Atlantic Bread Pan #1,2, or 3; Martin Heart Muffin Pans; Barstow Muffin Pans or Bread Pans; Wilcox Coffee Bean Roaster. Robert Karle, 344 Rt. 147, Middlefield, CT 06455 (203) or (860) 349-1212. Best time 8-9 PM Eastern.

\*\*\*\*\*  
**FOR SALE:** I'm selling my complete collection, individually, as follows: 300 pieces of Griswold iron, 30 pieces of Griswold Aluminum, 50 pieces of Wagner iron and Aluminum, 10 pieces of Wapak iron, 20 pieces of Favorite, etc. iron. Send SASE for list; many hard to get pieces. Irv Wagenschnur, 772 Pulaski Hwy., Bear, DE 19701-1227 (302) 332-6990 evenings.

\*\*\*\*\*  
**FOR SALE:** Griswold Skillets #701; #704 Lg Block n/SR; Chicken Pan #777 Lg Block n/SR; Griddle #608; Griddle #909; Patty Melt #2 w/out bowl; American Waffle Iron p/n 316/317 w/base #319; Popover #10 #949, Crispy Corn Stick Pan #273; Corn Bread Pan #954, S.R. & Co. Best Made Wheat & Corn Stick Pan #1270; Good Health Skillet #653; Wagner Iron Tea Kettle, Wagner Colonial Tea Kettle 5 Qt. Pat 2/18/1902, lid marked #789, alum; Stover Cast Iron Waffle Iron #8 w/low base; Favorite Scotch Bowl #3. Jimmy Gilmore, RR 1, Box 304, Lorenzo, TX (806) 634-5950.

**GRISWOLD FOR SALE:** #3 Mail box fully marked \$115; #8 Skillet cover, sm logo \$35; #1 Patty Set in box \$25; #8 Skillet lg block, smooth btm \$30; #5 Skillet lg block, smooth btm \$25; #4 Skillet, lg block, heat ring \$650; #4 Skillet, lg block, smooth btm \$80; #11 Tite Top Baster, full writing, slant logo, pitted inside \$200. **WAGNER:** #9 Waffle Iron \$75; #7 Oval Roaster, full writing \$495; #10 Round Roaster, nickel knob \$75; Reamer \$65; #9 Handled Griddle, early \$55. **WAPAK:** #8 Flat Bottom Kettle \$55. Gene Corral, P.O. Box 1374, Roseville, CA 95678 (916) 782-6351.

\*\*\*\*\*  
**Deadline for Next Issue:**  
**September 20th**  
 \*\*\*\*\*

## The Melting Pot

(Continued from Page 25)

4) A cast iron kettle for heating water over a fire, marked "cannon 3 Gal" but appears to hold around five gallons.



*The design of this piece appears European to me, perhaps French or German. Value—\$175-\$225. —ed.*

## MOVING?

Send Your Change of Address to  
**Kettles 'n Cookware**

Drawer B, Perrysburg, NY 14129

**PLEASE NOTE:** The U.S. Postal Service does not forward third class mail!



## Marietta Foundries

(Continued from Front Cover)

their wives, Mary and Henrietta, called the new town, Marietta. Marietta soon became a vital river town for lumbering, transportation and industry.

From 1840 through 1900 there were six foundries, or more correctly "furnaces" operating in Marietta. According to Lancaster County Historian, John Loose, "...people persist in calling blast furnaces 'foundries' because they are capable of pouring cast iron items although they were used principally to make pig iron—for the actual foundries. Moreover, the general foreman usually was called the 'founder'. The plant that made [most of] the cookware and hollowware was the Marietta Hollowware



Fig. 2 A



Fig. 3. Marked MARIETTA PA, R & CO, 10 in. Also marked with "10" on top of handle.

and Enameling Company," he continued (fig. 4—see pg. 29). The Marietta Hollowware and Enameling Co. was or-

ganized in 1876. They produced all kinds of hollow castings such as toilet bowls, lavatory basins, ink pots for stencils, glue pots, teakettles, and cookware including sauce pans, skillets, and kettles up to 32 quarts. During the 1920s the demand for enameled hollowware decreased, and the depression put an end to the company.

I have seen the following markings on Marietta Pieces: MH&E CO, R & Co., MARIETTA C Co., SM Co., and MARIETTA MFG Co. The MH&E Co. is the Marietta Hollowware & Enameling Co.; the R & Co may be a product of the Reinhold & Company that worked during the 1870s-1880s, according to historian John Loose. Marietta C Co was the Marietta Casting Company, a small foundry adjacent to the Marietta Hollowware & (Continued on Page 29)

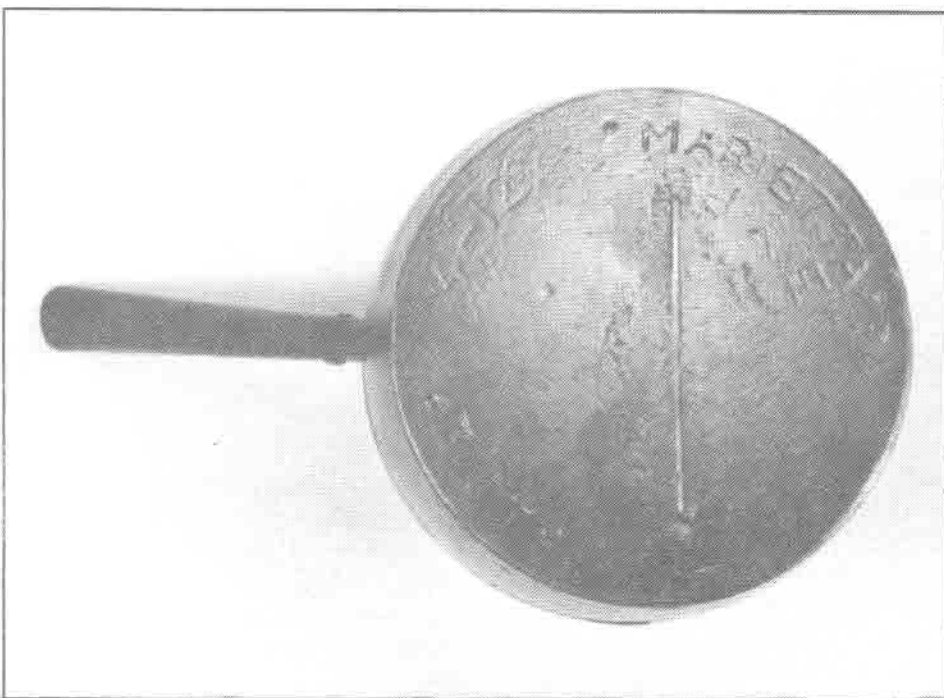


Fig. 2 B. Sauce Pan marked MARIETTA PA, H & E CO, 4-12, 3 Qt. A tin handle is riveted to the casting.



## Marietta Foundries

(Continued from Page 28)

Enameling Co., operating in the 1890s-1900s. The Marietta Manufacturing Company (Marietta MFG CO) also was a foundry and machine works operating in the 1890s and early 1900s. It was the successor to the E.L. Reinhold foundry.

"SM Co has me puzzled," commented John Loose. "I have gone through all the 19th and early 20th century directories without any success other than a bit of evidence sufficient to create a hypothesis. Stump & Mueller, a Marietta hardware store in the 1890s, may have had some pieces cast for their trade." This is probable; it was very common for manufacturers to produce custom marked products.

Mr. Loose concluded, "As you doubtless know, nearly every community seemed to have a foundry or 'country works' in the 19th century..." So cements my common answer: "There were thousands of foundries"...

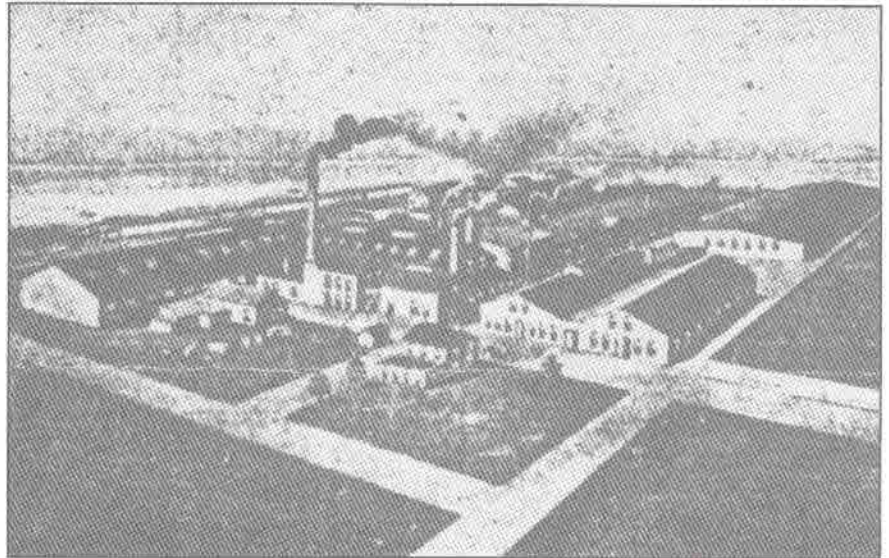


Fig. 4

(Many thanks to Joyce Heiseriman, President of the Borough of Marietta Restoration Committee, and John Ward Willson Loose, Lancaster County Historian for their assistance with this project. -ed.)

## Gem Recipes

from Rickie and Herschel Mack

In "Mrs. Curtis's Cook Book: A Manual of Instruction in the Art of Everyday Cookery," by Isabel Gordon Curtis, published in 1909 by the Success Company of New York, we found six recipes for gems, plus six more recipes which specify baking in gem pans. (Some muffin recipes said to bake in gem pans while others said to bake in muffin pans.)

Gem recipes which we haven't tried include Hominy Gems, Rice Gems, Nun's Gems (a dessert), and Breakfast Gems. The Breakfast Gems recipe was found in a chapter, "Favorite Dishes In Famous Homes." To quote from the lead-in to this chapter: "...contributions from the wives of famous men in all parts of America. The wife of President Taft and Vice-President Sherman each commend their favorite dish, while from wives of U.S. Senators and Governors of various states come excellent recipes." Despite the sexist nature of this chapter, it seems appropriate to the historical period. Here is the recipe from Mrs. Henry B. Quinby, wife of the Governor of New Hampshire, for **Breakfast Gems**:

3 eggs                      1 teaspoonful Sugar  
1 coffeecup Sweet Milk   1 cupful Warm Water  
4 teaspoonfuls Yeast

Flour-enough to make a stiff batter

Beat yolks of eggs and sugar; stir in milk, water and yeast. Beat well and set in a warm place to rise. When light, beat whites of eggs to a stiff froth and stir into batter, with a pinch of salt. Bake in greased gem pans. For breakfast, mix batter the night before.

The above recipe is untried, but here are several we have tried.

## Rye Gems

1 2/3 cupfuls Rye Flour      1 1/3 cupfuls White Flour  
4 teaspoonfuls Baking Powder   1 teaspoonful Salt  
2 Eggs                      1/4 cupful Molasses  
1 1/4 cupfuls Milk  
3 tablespoonfuls Melted Butter

Sift the dry ingredients, add molasses, milk, eggs, well beaten and butter. Bake in hot oven in buttered gem pan 25 minutes. (Note: In the middle of this recipe are drawings of three pans identified as oval muffin pan, oblong muffin pan [like Griswold p/n 950], and round popover pan. An iron ham boiler was pictured in another spot.)

## Popovers

1 cupful Sifted Flour      1/4 teaspoonful Salt  
1 cupful Milk              1 Egg

Sift together the flour and salt, then gradually beat in the milk and egg. Beat 2 minutes with a Dover beater and bake about half an hour in gem pans, buttered, in a fast oven.

## Entire-Wheat Gems

1 cupfuls Sour Milk      2 tablespoonfuls Brown Sugar  
1 saltspoonful Salt      1 teaspoonful Soda

Sift them all together, add sufficient flour to make a batter that will drop without spreading. Bake in gem pans. (Note: This works well with about 2 cups regular flour and buttermilk.)

We made these last three recipes in Griswold No. 8 Gem Pans. All work well and provide a delicious treat cooked in cast iron.





## Heavy Metal News

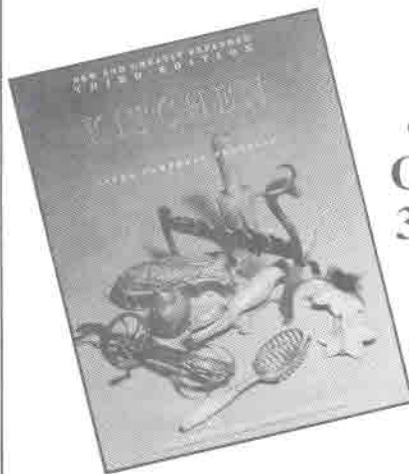
In the last issue, *KnC* reported the Wagner Foundry was being sold by the General Housewares Corp. to an investment group who was going to continue the production of cast iron cookware and Magnalite-cast aluminum ware.

As *KnC* was being mailed, the new CEO, William Cullen, died suddenly of a heart attack. Consequently, the sale of the Wagner Foundry was put on hold.

*KnC* learned this week, however, that the foundry is in the process of being sold to another area investor, George Lyman, who has plans to establish a new company called Wagner Ware or Wagner Mfg. Co. (name yet to be confirmed). The Lyman family will hold all of the stock in the company. This new company will be a subsidiary of Lyman Industries.

*KnC* contacted the new plant manager, David Szippel who was the Materials Manager for the General Housewares Sidney plant. Mr. Szippel confirmed the current sale; however, he indicated it would be a bit premature to release any other details.

*KnC* will monitor this transaction and keep you informed.



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