

KETTLES



COOKWARE®

ENDORSED BY THE GRISWOLD & CAST IRON COOKWARE ASSOCIATION

Erie Skillets (Follow Up)

by W. Dean Fitzwater

Receiving input from the many *KnC* readers has been most gratifying. I have received new and varied thoughts. These discussions have challenged me to search deeper into the "ERIE" Skillet history.

I would like to suggest that you historical buffs or analytical minds reread the February/March 1996 Erie Skillet *KnC* article. As anticipated we now have (1) correction, (2) changes, and (3) additional knowledge.

GATE MARK SKILLET-The Beginning (1877-1880)

There is always a beginning. We just need to determine at what point we wish to term the beginning. I am going to choose a time around 1877, for Griswold model skillets. It was prior thereto when the "spider" cookware evolved into the "skillet" cookware. It has been determined that the Griswold factory manufactured other than cookware prior to its first skillets. The beginning skillet, the first cookware item, appears to be some ten to twelve years after the beginning of their operations.

By making this determination, we must go back to an earlier start than what I set forth in the February/March 1996 "ERIE SKILLET" article. Hence, what I term the GATE MARK - the Beginning Series.

This skillet (**fig. 1**) is rough in comparison to all other

ERIE SKILLETS. The gate mark is a mold mark and is across the bottom two-thirds of the skillet, that is generally in a 4:00 o'clock to 10:00 o'clock angle. I note that one of mine is flaking off the iron layer, as may be seen in a shale rock layered effect.

CHARACTERISTICS

1. Gate Mark
2. All with "ERIE" Upper arc mark
3. Made in Nos. 7, 8, 9 and 10
4. Outside Smoke ring, (OSR)
5. Wrap and lip at handle connection and around upper edge
6. Rib underneath handle
7. No number on handle and no pattern number

THE FIRST SERIES, "ERIE" (1880-1885)

"ERIE" arc, upper top, OSR, Rib Handle, wrap, and lip. No pattern member, and no handle number. (**fig. 2**)

This series continues to be my favorite.

CHANGES

The February, 1996 article listed 21 symbols.

1. I have not yet seen the teetertoter.

2. The arrow I identified should be properly identified as a hand tamper or "Podder". Please note Dave Smith's Editorial statements, *KnC*, April/May 1996 and page 17 in The Book.

(Continued on Page 8)



Fig. 1 (The Beginning)

From The Editor

Happy New Year! I wish you all much success adding to your collections in this new year. I hope you find that special piece you have been searching for.

The new year begins with a quandary for me. Up until now, even though *KnC* is copyright protected automatically, I have registered random issues of *KnC* with the Copyright Office. This, like every other act by bureaucracies, involves a fee and red tape. I have discovered just recently that I am required by law to file two copies of all issues with the Library of Congress! I have also learned that I can register issues with the Copyright Office by series, rather than by individual issues. Filing by series would cut my filing fees in half, plus it would be much easier. The catch to filing by series is that all issues must fall within the same calendar year. Currently *KnC* overlaps the calendar year, the last issue being published in February of the new year.

Overlapping the calendar year also adds confusion for subscribers. Society has created a mind set in all of us that everything begins anew at the stroke of midnight December 31st. I receive renewal checks in January (December in some cases) for *KnC*.

Kettles 'n Cookware was originated in April to coincide with the organizing of the Griswold & Cast Iron Cookware Association. At the time, it made sense—now it causes confusion.

I received several gift subscriptions this year for Volume 6. I sent out letters to the recipients that their (Christmas gift) would begin in April. That seems a bit long to wait doesn't it?

Now my dilemma: If I change the subscription year to the calendar year, the recipients of Volume 5 will receive five issues instead of six. I value my reputation and don't want to short change anyone. I do need however, to make the change! So how do I do it?

I advertise *Kettles 'n Cookware* as an eight- to ten-page newsletter, which when multiplied by six issues means a minimum of 48 pages. The last issue of *KnC* was fourteen pages. Three previous issues this volume have been ten pages and one has been eight pages. *KnC* has met its commitment in five issues of over forty-eight pages.

Also, I am developing an index for volumes 1 through 5. This index will be useful in locating information in past issues without having to search each issue for a particular subject. When the index is completed, I will provide each Volume 5 subscriber with a free copy as the sixth issue of Volume 5.

Finally, for any of you who feel you haven't received your money's worth, I will refund the price of the sixth issue, instead of providing the index, if you so request. I can't do any more than that!

I want to take this opportunity to thank you for your continuing support. A special "Thank You" to those who have contributed information by writing articles, submitting photos and data, for providing feedback, and to those



GRISWOLD & CAST IRON COOKWARE ASSOCIATION

Convention Call ~ April 25th-April 27th Send your Convention Registration Now!

Registration Fee: \$30 per person (covers registration packet, swap meet and banquet)

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Remember: You must have your 1997 G&CICA dues paid to attend the Convention!

Send your dues renewal to: G&CICA, P.O. Box 32, Perrysburg, NY 14129. Do not send them to the convention committee!!

West Coast Chapter Plans Meeting

Date: Sat., Feb 22, 1997 - 10:00 a.m. to 5:00 p.m.

Place: The Fitzwaters
28101 S.W. Pet's Mtn. Rd.
West Linn, OR 97068

Hosts: Dean & Pat Fitzwater
(503) 655-1420
Mike Yeaman & Bev White
(503) 232-3366
Jeff & Kathy Tatro
(503) 253-5574
Chuck & Rita Wafford
(541) 746-9456

Events for the Meeting Include:

Get Acquainted - 10:00 a.m. to 11:00 a.m.

Meeting - 11:00 a.m.

National & Regional News

West Coast Chapter News

The Latest in Cast Iron

Show and Tell

Lunch - 1:00 p.m.

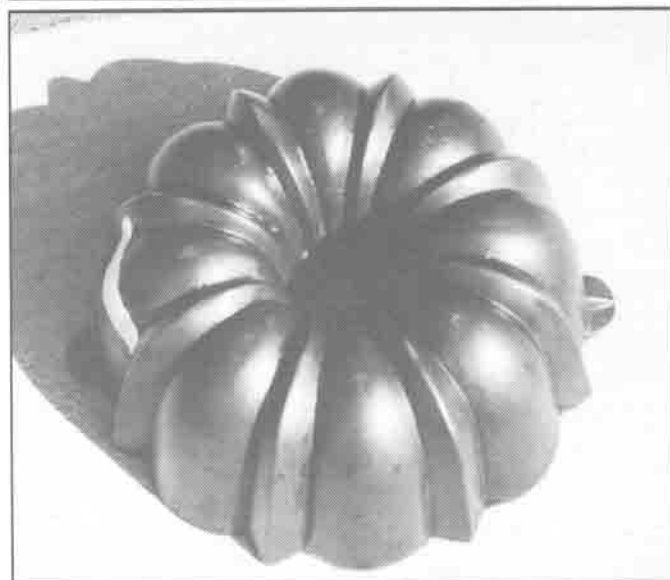
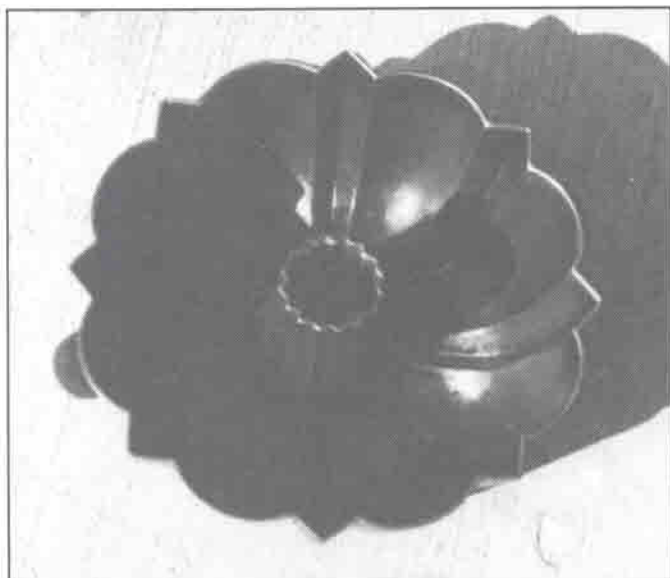
Member Swap Meet - 2:00 p.m.

of you who have asked questions which have pushed me to research information to put into print. If any of you would like to do an article, I will be most pleased. I will work with you, and help with editing if you wish. With your input, I am looking forward to another interesting year with *Kettles 'n Cookware*. — Dave



The Melting Pot

Dave: I appreciate your help in identification of this stuff I buy. Bundt Pan 4 1/2" high x 10" wide. It really looks like Wagner but not marked.



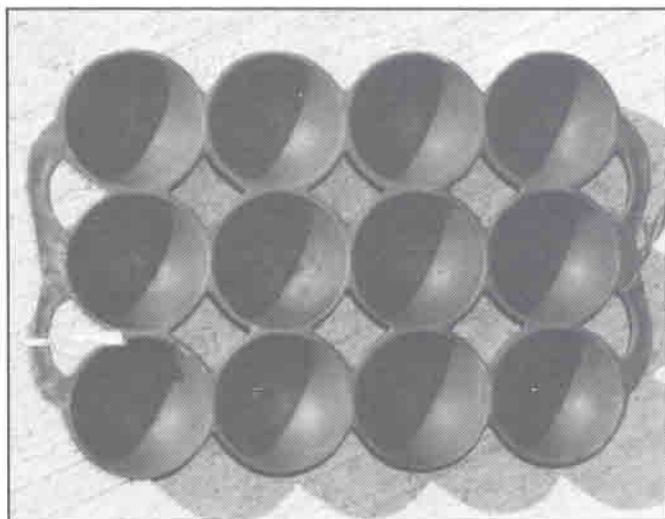
Golfball Pan is a little smaller than Griswold.

Back Issues of Kettles 'n Cookware Available by Volume (6 issues)

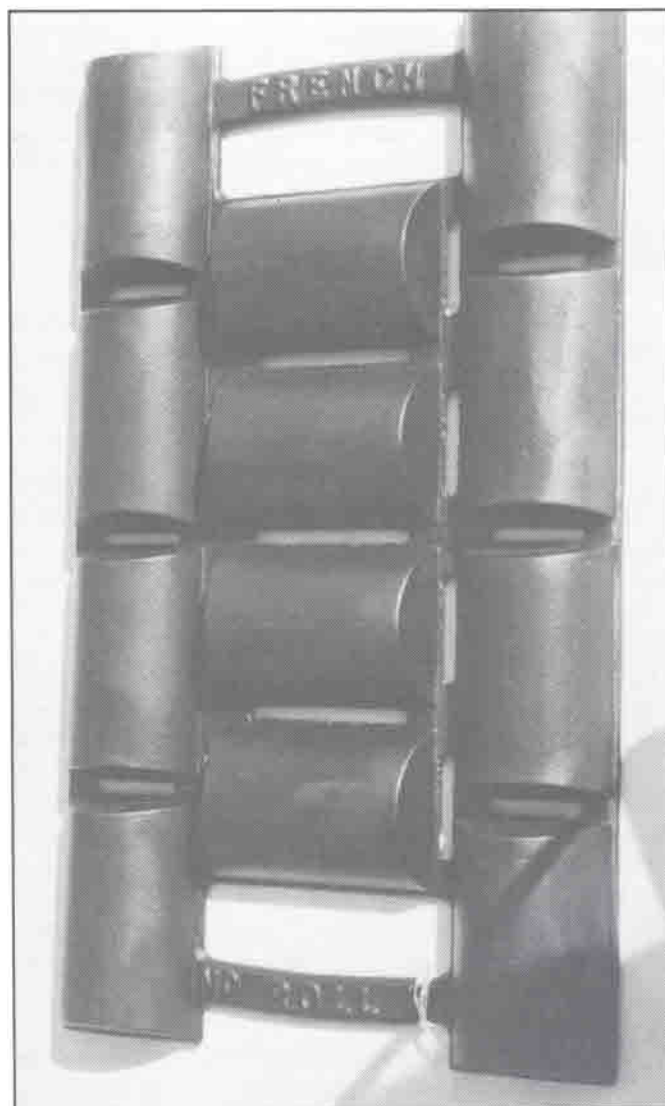
Volume 1 or Volume 2 \$13
Volumes 3, 4, or 5 \$20

Kettles 'n Cookware

Drawer B, Perrysburg, NY 14129



Number 11 French Roll Pan-I can't find anything close to it.



Page 249 of The Book has the same markings and size but has MWA instead of RWA. – James

James: 1) The Bundt Pan has the correct dimensions and
(Continued on Page 4)

The Melting Pot

(Continued from Page 41)

looks for a Wagner Style 'B'. Wagner didn't mark some of their pieces so it could very well be theirs. 2) The golfball is the typical style of the Waterman and R&E Mfg. Co. I have no idea who made it. 3) This French Roll pan has caused a dilemma for years and has been queried in past issues. There is another variation of this style pan also. Both are very good quality. – ed.

Dave: Bypass surgery is almost like cleaning a skillet with fifty years of buildup on it... see you in Erie. Dick & Diana

Dick & Diana: Thanks for your wisdom. I hadn't thought of it quite that way. – ed.

Dear Dave: ...Re: "Laura's" question in the current issue (Vol. 5, #5) - I've had two of the "18 cup" golfball pans - the current or possibly former owner of both is Joel Schiff. To my recollection, there were no marks on either. The castings weren't real rough or real smooth, overall fair/good. Incidentally, I once saw a 27 cup pan at an antique show but I "dithered" and needless to say when I came back to buy it, the dealer was just packing it up for another buyer. Needless, or possibly needing to say: If you like it and you can afford it, buy it - 'cause it ain't going to be there when you get back! - Larry

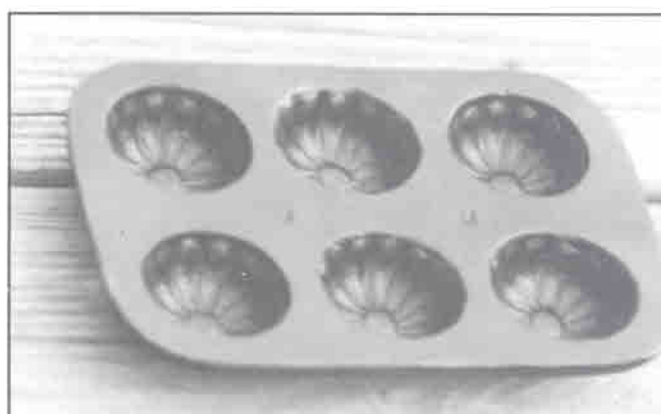
Larry: Thanks for your feedback. I have two variations of the 18 hole golfball pans. One is a very heavy casting. I have never seen or heard of the 27 cup piece. I sure would like to add that one to my collection! – ed.

Dear Dave: ...We have collected a pot or kettle identical to the one on page 58, Vol. 4, No. 6 with the bottom pattern number of 1300 and the top number of 1301. Have you been able to find out any information about this item? - Dutch

Dutch: This piece, like the No. 11 French Roll, has caused much debate. I refer you to the following letters in KnC: Vol. 3, pg. 19; Vol. 4, pg. 58; Vol. 5, pg. 2 & pg. 13. I have much respect for Steve Stephens - his research and his knowledge - who states in Vol. 5, pg. 2 that he feels the piece is definitely not Griswold. Herschel Mack on page 13 gives an excellent argument of why he believes it is not Griswold and why he thinks it is probably Wagner. I agree with him. I think his logic is right on the money! Other than that, I haven't been able to come up with anything definite. – ed.

Dave: We liked the article on Filley in the last newsletter. We have 16 pans. Here are pictures of a couple of miniature muffin pans that we picked up on the same day at two different antique malls. The harvest pan is kind of grainy and has no markings. It is 3 3/4" x 8" overall, and 9/16" deep. The Turk head pan is a nice casting, 4 1/8" x 6" and 7/8" deep. It has 2 w's (or M's) on the top, and a

'1' on the bottom. Do you know anything about them? - Gerald & Barbara



Gerald & Barbara: I have never seen the miniature Harvest Pan. To me, it appears to be modern. I base this on the texture of the casting. The Turks Head is another of those pieces where the debate goes on. It is interesting that you consider the letters to possibly be 'M'. I had never thought of them that way. I guess we get programed to thinking Wagner Ware with w's. I am sure that this piece is not Wagner. Other than that, I don't know. I have this piece in my collection also. – ed.

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Wapak: c.1912, 55 Pages	\$15
Wagner: No. 58, c.1938, 24 Pages	\$20

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More About Filley

As the last issue of *Kettles 'n Cookware* went to print, subscriber Don Mitchel submitted these photos:



Figure 1: Although the toy tea kettle is the only piece marked G.F. Filley, the pieces of this 'O' size Toy Set fit a Filley toy stove.



Figure 2: A skillet marked G.F.F., St LOUIS
(with a Brighton Toy Waffle Iron)



Figure 3: G.F. Filley Cover



Figure 4: A G.F. Filley Stove
(Continued on Page 12)



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: #9 Round Griddle, lg. block \$35; #954F Corn Bread Pan \$40; #262 Cornstick \$95; #11 Tite Top Baster, full writing cover, pitted inside \$125; #0 Sq. Waffle Iron \$650. **WAGNER:** #7 Oval Roaster, full writing cover \$325; #7 Round Griddle \$35; #8 Wardway Griddle (Wagner) \$15; #9 Round Griddle \$35; #9 Waffle Iron, low base \$55; #8 Waffle Iron, high base \$50. **Misc.:** #8 Wapak flat Btm. Kettle \$45; Griddle, circa 1934, Manitowac, Wis. "Chef Aid" \$10. Gene Corral, P.O. Box 1374, Roseville, CA 95678.

GRISWOLD FOR SALE: #6 Erie Skillet w/OHR, p/n 700, slight upward warp \$75; #12 Erie Skillet w/OHR, p/n 719 \$80; #9 Golfball Pan mkd. 9, 957 (var. 5) \$70; #10 USN Popover \$65; #7 slant/Erie Handled Griddle \$45; #10 Erie Dutch Oven \$115; #1602 Classic Sad Iron Trivet \$80. **WAGNER:** EE Breadstick \$50; !2 Stylized logo smooth btm. Skillet \$50; #7 "4 ring" Dutch Oven \$50; #11 "4 Ring" Dutch Oven lid only \$45. All pieces are black iron. Shipping extra. Patrick Bedwell (408) 280-5487.

FOR SALE: Reprint of Griswold Catalogue—s, which is a 20 page catalogue, dated November 1, 1895. It contains information regarding the origin of many items in the Griswold line and illustrations of several products we have not seen in catalogues previously known. In addition, information is revealed which specifically dates the "Worlds Fair" griddle. Copies are available from Grant & Pat Windsor, P.O. Box 3613, Richmond, VA 23235-7613, (804) 320-0386. The price of each copy is \$11.50 which includes shipping and handling. (ATTN: DEALERS: For orders of 10 or more, you pay only \$7.50 each, postpaid)

GRISWOLD FOR SALE OR TRADE: #8 Wide Band Muffin w/946, (var. 4) \$75; #8 Gem w/logo 946 (var. 7) \$195; #10 popover, Best Made #1253 (var. 1) \$75; #16

Roll Pan (var. 2) \$475; #31 Danish 963 (var. 3) \$175; #2700 Wheat Stick 632 \$495; 2 Qt. Mortar (no pestle) scalloped style \$275; 4 Qt. Mortar/Pestle, goblet style \$395; #18 Heart & Star Waffle iron 919/920 big star, low base \$150; #8 Hibbard w/low base \$75; #8 Best Made w/low base \$70; #8 Good Health w/low base \$65; #8 Andresen Wafer Iron w/low base \$69. **Other Makes:** #8 Hollands, Erie PA w/low base (uncommon) \$295; #8 Brilliant w/low base \$45; #9 McClary w/low base \$60; #8 Low Dome Skillet Lid w/raised letters outside, blue porcelain \$59; #3 "Best on Earth" Mrs Potts Sad Iron (nice) w/handle \$49. **GRISWOLD WANTED:** #9 10 cup Golfball w/10 cups (var. 2) Wood Handled Skillets: Hotel Waffle Iron paddles (rectangle) #391,392,891,892; #19 Heart & Star alum waffle iron. Alan Stone, P.O. Box 500, 5170 C.R. 33, Honeoye, NY 14471 (716) 229-2700.

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GRISWOLD FOR SALE: 1301/1300 Deep Oval Roaster w/heavy bail, pictured in Vol. 3 pg. 19 and Vol. 4 pg. 58, \$495 or swap for #9 or #10 Dutch Ovens of comp. value. Prefer lids marked "Tite Top: or fancy Wagner emblem with "Drip Drop" mark. Also want Wag/Magnalite #1738. Rich Weingarten, 211 Duxbury Av., Pt. Charlotte, FL 33952 (941) 743-7183 eve., (941) 574-3674 days.

GRISWOLD WANTED: #2 slant EPU smooth btm.; #12, #13 tite Top Dutch Oven w/writing on top; Trivets for 0,11,12, and 13 Dutch Ovens; #s 2,4,5,13 block S/R; #s 6,9,10,11,12 Erie Skillets with inside smoke ring. **WAGNER WANTED:** #10 and 14 smooth bottom with 4 digit no.; any 2 and 3 with S/R. Someone let me know if they have ever seen a 2 or 3 Wagner with S/R. **TRADE:** 744 Gas Vapor Griddle on above pieces. Griddle is in great shape. Bill Dishman, 5502 Chisolm Tr., Indianapolis, IN 46237-2045, (317) 782-3232.

FOR SALE: Over 1000 pieces of Griswold, such as to name a few, Mixing Bowl Set, Set of Victor Skillets, Set of Oval roasters, Wall Hanging Coffee Grinders (2 different), Thimble, Watch, Burglar Alarm, Stoves, Squeezers, Grinders with Stand, plus many others. All mint, no junk, 100% guaranteed, nothing the same, all different. All items will be sold. I also have complete sets of Waffle Irons. Col. Richard Miller (717) 485-3412.

WAGNER FOR SALE: #2 Skillet \$125; #1403 5 Star

(Continued on Page 7)

The Swap Shop

(Continued from Page 6)

Skillet Set \$125; #1508 Baking Pan \$250; Alum Casse-
role Pan p/n 331 \$75; Magnalite Bake & Roast Pan p/n
4007 \$35. **GRISWOLD FOR SALE:** #4 lg. blk., smooth
Skillet \$45; #9 Deep Smooth p/n 779 \$100; #10 Deep
slant/EPU, SR, p/n 734 \$150; #71 Patty Bowl \$60; #1602
Classic Trivet \$75; 4# & 6# Griswold's Erie Sad Irons, 2
for \$160; #5 Alum Oval Roaster Trivet \$50; #7 & #10
Alum Skillet Covers, 2 for \$75; #7 Dutch Oven w/logo
lid \$75; #4 Post Box, fully marked \$75; #21 Breadstick
\$135; #10 USN \$90; #8 Gem Pan, fully marked \$200;
697 Alum Maslin Kettle Lid, very nice \$100; 4 Red &
Cream #67 Casseroles w/lids and Wire Rack \$325; Double
Broiler \$275. Call Dave at (814) 899-7926.

WANTED: Griswold cast aluminum #13 Dutch Oven
bottom; Wagner #1390 Chef Skillet. Dave Smith (716)
532-5154.

GRISWOLD FOR SALE: #16 Wideband Roll Pan
\$2400 or B.O., #10 lg block Skillet w/SR \$50; #5 Scotch
Bowl, mkd. only 5 & p/n 783 \$50; 33 Mailbox, pg. 181
The Book 440; #32 Danish Cake Pan w/original, nicely
marked box "Sidney O" \$35; #10 Erie Popover \$30; #18
6 cup Popover \$50; #3 cast alum Oval Roaster Trivet \$70;
#770 Sq. Ashtray \$25; #7 Erie alum Tea kettle, mkd. on
bottom "Cast by Griswold Mfg. Co" \$100; #10 Erie
Handled Griddle \$40. **OTHER:** 8 cup Harvest Pan w/
gate marks \$185; Wagner #4 Scotch Bowl \$30.
WANTED: Bread Pans marked Atlantic Bread Pan, or
Barstow Stove Co. Robert Karle, 344 Rt. 147, Middlefield,
CT 06455 (860) 349-1212. Best time 8-9 PM Eastern.

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GRISWOLD/ERIE black iron: #240 Turks head \$450;
#7 low dome lid (writing outside), crack \$25; #5 small
logo skillet 6 inch w/original advertisement \$50; #12
block SR skillet \$95; #4 block w/SR \$725; #6 block w/
SR, very minor pitting \$50; #8 Dutch Oven Trivet \$35;
p/n 2528 High Skillet w/hinge Lid (lid black porcelain)
\$40; p/n 2552 #9 Tite Top Dutch Oven (light pitting \$19;
ERIE #8 Rectangular Griddle \$45; #8 Skillet Cover p/n
1035B \$35; Cupless Co. Tobacco Plug Cutter, p/n 2500
& others made by Griswold \$50; #11 N.E.S. Muffin Pan
\$22; #8 Victor fully marked Skillet \$55; #6 ERIE Handled
Griddle \$175; **GRISWOLD aluminum:** 6 cup Muffin
8018 \$85; 35 Oval Roaster p/n 485 \$69. You pay postage
& insurance. Payment n advance. Five day return privi-
lege. Dennis Hart, 3211 Stonesthrow Dr., Newton, NC
28658 (704) 466-3338.

WAGNER (black iron): #10 Skillet lid, nickel \$69; Oval
roaster p/n 285 \$149; E Bread Stick Pan WW \$29; #7
Oval Griddle 'Wagner' \$75; 8 cup 'R' Muffin \$69; #12
'Wagner' Skillet \$89; #4 Skillet 1054 \$75; Corn Bread
Skillet USA \$25; 'F' Muffin 12 cup \$69; #7 Skillet

"Wagner" \$29; 'D' Gem Pan \$59; #2 Skillet \$135; #5
Skillet 1055 \$19; 1910 high base Square Waffle Iron \$85;
#2 Scotch Bowl "Wagner" \$39; #9 Oval Roaster \$275;
12 cup Turks Head Muffin \$250; 6 cup Turks \$275.
WAGNER Aluminum: Lemon Reamer #453 \$59; 4265
Magnelite Oval Roaster w/trivet \$59; Sauce Pot w/lid,
wood handle (worn) \$19. Postage & insurance additional.
Payment in advance. 15 day return privilege. Dennis Hart,
3211 Stonesthrow Dr., Newton, NC 28658 (704) 466-3338.

VOLLRATH: #5 Skillet w/original Sticker (mint) \$60;
#6 Tight Top Dutch Oven \$135. **SIDNEY:** Toy Skillet,
chrome \$35; #8 Skillet \$29. **UNKNOWN:** black iron
Spittoon \$165; Aluminum 6 cup Turks Head Muffin Pan,
P&H Alum Co. M 6 \$199. **MI-PET:** #8 Tight Top Dutch
Oven w/trivet \$59. **FAVORITE:** #2 Muffin Pan \$99; #5
Skillet \$29; #7 Skillet \$19; high base Square Waffle Iron
w/wood handles \$99; #8 Waffle Iron, crossed wood
handles \$79. **MARTIN:** #5 Skillet \$19; #8 Skillet \$19.
Dennis Hart, 3211 Stonesthrow Dr., Newton, NC 28658
(704) 466-3338.

GRISWOLD: Muffin Pans: #13 Turks \$1750; #6 p/n
644 \$225; #130 Turks \$800; #270 Corn Stick \$525; #3
fully marked, grainy appearance \$125; #240 Turks \$425;
#140 Turks \$175; #1 p/n 940 \$99; #17 6 cup \$140; #28
Whole Wheat \$250; #28 Wheat & Corn \$275; #272 Wheat
\$130; #283 p/n 931 \$140; #23 divided \$70; #6 Vienna
inside \$160. **ALUMINUM:** 10" Spoon, Griswold Em-
blem \$110; 13" Spoon, Griswold Emblem \$175; Wind
Proof Ashtray w/insert \$100; Bundt Pan p/n 965 \$999;
Hayes Bundt Pan \$375; #12 rectangular Waffle Iron \$595;
#9 Tite Top trivet \$45; #11 tite Top Trivet, one small 1"
crack \$199; **SKILLET LIDS:** #3 p/n 1093 High Dome,
writing inside \$249; #6 High Dome, writing on top,
chrome \$295; #5 High Dome, writing on inside \$100; #20
Aluminum Lid (fits #20 hotel Skillet) \$1100; #9 High
Dome, writing on top \$60; #6 High Dome writing on in-
side \$75; #7 High Dome, writing inside \$45; #9 Button
Emblem p/n 1099 \$75; #10 high Dome, writing on in-
side, p/n 1100 small emblem \$60; #10 high Dome, large
emblem inside, p/n 1100 \$75; Low Dome, writing on top
- #7 \$110, #8 \$35, #9 \$65, #10 \$95. **WAGNER Skillet
Lids:** #5 writing on top, chrome \$125, black iron \$195;
#7 p/n 1067 \$125; #9 p/n 1069 \$50; #10 p/n 1070 \$75.
#13 Pie Logo Skillet \$795; #13 nickel Skillet w/match-
ing trivet it sits on \$495; #9 Oval Roaster, 5 rings on lid,
p/n 1289 \$275; #6 H & I Wagner \$70; #6 Drip Drop
roaster, nickel p/n 1266 \$99; Picnicker (alum) w/insert
\$199. Dennis Hart, 3211 Stonesthrow Dr., Newton, NC
28658 (704) 466-3338 evenings or weekends.

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including numbers (non-subscribers \$5.00)**

GRISWOLD FOR SALE: #2 Skillet, block w/smooth
btm. \$350; #6 Dutch Oven \$250; Frank Haye bunt Pan

(Continued on Page 11)

Erie Skillets Follow-Up...

(Continued from Front Cover)



Fig. 2

3. The Hour Glass symbol shown should be a Champagne Glass (page 17, The Book).
4. The Target is also referred to as a Bull's Eye (page 18, The Book).

David makes a good point and his reasoning is very logical: the Symbol mark is that of the Pattern Maker, as distinguished from that of the casting pourer.

VARIATIONS

1. Pat Bedwell, San Jose, California advised me he has a #10, "Erie" first series with a smaller handle and with no wrap or lip. [Would this be a first series skillet or in fact, a second series skillet without a pattern number? – ed.]
2. He also has #9 "ERIE" deep skillet, with the same characteristic as the First Series Skillets.

Again, please note the fine finish of the First Series "Erie" Skillets.

THE SPIDER SKILLET

I did not classify the Spider "Erie" skillet (fig. 3) as an Erie Series. No question about it, this is one of most coveted skillet pieces, and it is a perfect example of the Erie Skillet era of production excellence, precision casting, and perfection with exceptional appeal.

I classify the Spider "Erie" Skillet as a special, maybe a commemorative skillet that was designed and provided to commemorate the "Spider," which was the then life long cast iron cookware cooking vessel.

The No. 8 was the only skillet made with the Spider logo. It has the Outside Smoke Ring (OSR), the rib handle, with the lip and wrap double thickness just the same as the First Series Erie Skillets. The circa would be around 1885, somewhere between the First and Second Series production (Page 15, The Book).

THE SECOND SERIES - OSR, Rib or Modified handle, no number on the handle, pattern number, generally no wrap or lip, Circa 1885/90.



Fig. 3

Most collectors and readers will be surprised to learn, as I did, and as Jon Haussler (Decatur, AL) so aptly pointed out to me, that the Second Series "Erie" skillets were distinctive in that:

(a) They were the first Griswold Manufacturing Co. Skillets to have a pattern number; and

(b) The pattern numbers designated were not selected by size number. The chart below shows the several pattern numbers used:

- No. 6 skillet used pattern Nos. 699, 700;
- No. 7 skillet used pattern No. 701, 702, 703;
- No. 8 skillet used pattern Nos. 704, 705, 706, 707, 708, 709;
- No. 9 skillet used pattern Nos. 710, 711, 712, 713, 714(?);
- No. 10 skillet used pattern Nos., 715, 716;
- No. 11 skillet used pattern Nos. 717, 718;
- No. 12 skillet used pattern Nos. 719, 720(?).

Please note my question marks for patterns 714, and 720. The reason for this is that to my knowledge, after talking to many collectors and dealers, I have no confirmation that either of these two pattern numbers were used, even though it is logical.

In any event, it is most interesting that the first pattern numbers used a different number for the same sized skillet. We know that subsequent pattern number use was a single pattern number per size of skillet. It would probably be safe to date such a change to around 1880-85. Most likely the production management of Griswold Manufacturing Co. came to a realization that they could not issue a different pattern number for the same size skillet, because

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Erie Skillets Follow-Up...

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such practice would soon deplete their 3 digit pattern numbers, particularly in light of their then increasing product line of muffin pans, griddles, Dutch ovens, kettles, and etc.

Everyone please, check your "Erie" Second Series Skillets and let us know if you have, or have record of seeing, any of the pattern numbers I have identified above with a question mark (?).

THE THIRD SERIES (artistic), with large artistic block letter quote "ERIE," either an OSR or ISR, with the "No." preceding the size number (fig 4).

This is a most interesting series. In the Feb./March Article, I referred only to then found number 5 and 9 skillets. Today, we still have no knowledge of any other size. Although, please note, the No. 5 shown in The Book, page 16 has a four digit pattern No. 3348, whereas all those I have seen are pattern No. 724.

I only know of the one piece with the four digit number, above stated. I have discussed this with many collectors, and my most often response to why?—is unknown.

THE FOURTH SERIES (later), Circa 1890-1895

Large block letter quote "ERIE", ISR, rounded handle, three digit pattern number.

I have received no response or further information as to this series, other than that of further confirmation of our stated characteristic. I have in my collection the numbers 7, 8, 9, 10 and 11.

I was advised of a late series ERIE with a gate mark. I would enjoy seeing a picture.

THE FIFTH SERIES (Last) Circa 1895

1. Large type block letter, ERIE, with no quotes.
2. ISR
3. Handle underneath is rounded.
4. Three digit pattern number.
5. Enlarged number, some with double lines. I still do not have other than a number 8, although I have been told by others that they have seen it in other numbers.

Please check your collections again and respond.

OTHER CONSIDERATIONS

1. Several collectors have contacted me asking why there are no covers for the "ERIE" Skillets. The only answer we have is that covers, along with many other production items, did not really begin until around 1890. The first covers were made for the Dutch ovens and pots to make them a complete cookware vessel. The history and background on covers would be an interesting separate subject.

Also, note that the first skillet covers do not fit the ERIE skillets. The reason being that the Erie Skillets were made with more of a sloping side, than those of later castings.

2. Let me restate here the comments of David Smith on the Erie Skillet February/March article, as he ably set forth in his editorial notes (April/May). Most definitely,

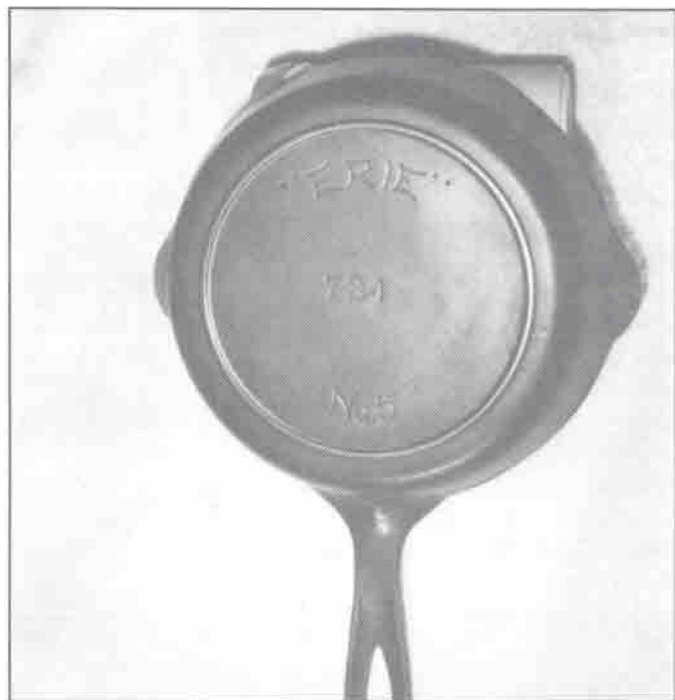


Fig. 4

(1) the symbol termed as an arrow, is the tamper or "podder" tool, used to pack the sand in the mold; (2) the symbols were the mark of the pattern maker.

3. I have also not mentioned previously the wood handled "ERIE" Skillets in these articles. Why, is a good question. We know that there were ERIE wood handled skillets, as well as Slant Erie, ERIE EPU and Block Emblem wood handle. The whole subject of wood handled skillets is intriguing and would be a good future article. I have been asked when were the nickel plated and aluminum skillets first made. Again, we know of ERIE nickel plated and aluminum skillets. Good subject for a future article. Thanks to Reverend David G. Bollinger of Oswego, New York; and John Madole of Novato, California for their letters.

4. An interesting study is that of the ERIE skillets and the VICTOR skillets. Note, the gate mark skillet discussed above in connection to the gate mark VICTOR skillet in *KnC*, Vol. 3, No. 5, December 1994. There appears to be only a number 8 VICTOR gate mark identified to date, per Jon Haussler, who wrote the two VICTOR articles.

David Smith and I have different thoughts as to whether the proper term or nomenclature is "SMOKE ring" or "HEAT ring". No doubt, you have been involved in such a discussion. Each of us are in good standing, and backed up by knowledgeable cast iron cookware collector. I would like to believe that the "ring" whether around the outside wall or inside of the skillet, or other utensil was so placed to allow cooking over a wood stove with the stove plate removed, for more direct heat, and to keep the smoke from escaping out around the skillet or vessel. This would be somewhat similar to the bulged lipped kettles that set within the stove plate hole, therefore the term

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Erie Skillets Follow-Up...

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"Smoke Ring."

In saying smoke ring, one must also accept that the ringed area would be closer exposed to the stove heat, and would certainly just by nature of the thickness and direct contact with the heat, provide an overall even heat; therefore, the term "HEAT RING."

With these thoughts in mind, it would seem reasonable to use either term, although the smoke ring objective certainly was first in consideration. I have corrected and added to the chart of Erie Skillets characteristics. I hope you will find the chart of value.

Many thanks to all you enthusiastic readers for your comments and thoughts. I would hope this follow-up "Erie" Article would elicit as much or more interest. No one has all the answers; We all have thoughts and perceptions. Let us all share.

Dean Fitzwater

28101 S.W. Petes Mtn. Road, West Linn, OR 97068

Phone (503) 655-1420 (evenings/weekends)

Office (503) 786-8191

Fax (503) 655-1420 (Home) 786-3785 (Office)

Dean Fitzwater has done a superb job with both Erie skillet articles! I must take editorial license however (with Dean's permission) to respond to Dean's position regarding the Smoke Ring rather than it being a Heat Ring. I believe the Heat Ring was created for two distinct purposes: 1) For even heat distribution. With the skillet sitting on the Heat Ring, the cooking surface did not touch the smooth surface of the wood or coal stove top, thus no hot spots. When heat rings were eliminated, the skillet bottoms were made thicker (and heavier) to accomplish the same end. 2) If and when a skillet bottom warped slightly from the heat, the skillet would still sit flat, on its Heat Ring, on the smooth stove top surface. Even with the introduction of the smooth bottom skillets which had thicker bottoms, Heat Rings were continued on the larger sizes (11-14). Why? Because the large bottoms were more prone to hot spots and warping. The Heat Ring was needed to keep the skillet sitting flat. Finally, in a Wagner Ware catalog, circa 1897, it is stated, "All of our skillets have rimmed raised bottoms, which allows the heat to circulate equally under all parts of the skillet." I rest my case!

— ed.



"ERIE" Chart of Characteristics

CHARACTERISTIC	Beginning 1877-1880	1st Series 1880-1885	2nd Series 1885-1890	3rd Series 1890	4th Series 1890-1895	5th Series 1895-
Block "ERIE" Quotes	X		X		X	
Artistic Quotes				X		
Block Erie-No Quotes						X
Outside Smoke Ring	X	X	X	X		
Inside Smoke Ring				X	X	
Symbol		X not all	X possible			
No Pattern Number	X	X				
Pattern Number			X	X	X	X
No. Before Skillet #				X		
Wrap Lip & Handle	X	X				
Rib Handle	X	X				
Modified Rib Handle			X			
Rounded Handle			X	X	X	X
Known Skillets Manufactured	7-10 possible 12	5-12	5-12	5 & 9	5-12	8

Swap Shop...

(Continued from Page 7)

\$395; #5 Skillet, block w/SR \$400; #11 Block \$150; #12 block \$100. **WAGNER:** bundt Pan Style 'B' mkd. Wagner \$250; #9 Oval Roaster \$295; #13 Skillet \$200. **LODGE:** Acorn Pan (old) \$400. **DETROIT:** # 8 Gem Pan \$125. Chuck Wafford (541) 746-9456.

WANTED: Wagner Style 'N' Muffin Pan. Willing to pay fair market value. Call Larry at (716) 373-3135.

GRISWOLD WANTED: Muffin Pans - #6 Gem Pan w/logo, p/n 944; #7 Gem Pan with p/n 945; #14 Gem Pan w/cutouts & p/n 952; #16 Wideband French Roll p/n 6139; **Skillets & Covers** - #2 slant/EPU, smooth btm. skillet; #2 Wood Handled Skillet; #13 Block S/R Skillet; #14 Slant/ERIE skillet; #3 skillet cover, high dome w/logo on top, black iron; #4 skillet cover, high dome, smooth, p/n 1094; #15 Oval Skillet in chrome; #3 Hammered hinged skillet & cover, P/Ns 2013, 2093. **Dutch Ovens & Oval Roasters** - #13 Tite-Top Dutch Oven trivet (with or without dutch oven); #0 Dutch Oven with loop handle on lid. **Miscellaneous** - Waffle Iron Rack; #90 Oval Casserole & Cover; Dome Sad Iron Trivet; #870 Junior Patty Bowl. Tom Sheley, 5400 Riverside Dr., Columbus, OH 43220 (614) 793-9682 H; (614) 766-2103 W.

GRISWOLD FOR SALE: Victor Skillet Set, 5-9 fully mkd. in mint cond. \$1,000; #6 Top Logo lid, black iron \$150; #9 Low top writing skillet lid, black \$75; High top writing skillet lid, black \$75; #299 Skillet Grill, mint, nickel \$135; #6 Block SR skillet \$95; #6 lg. block smooth btm. skillet \$15; #7 Lg. block smooth btm. skillet-chrome \$15; #1 Gem Pan (var. 3) \$85; #2 Vienna Roll Bread Pan (var. 3) \$600; #2 Gem Pan (var. 2) \$125; #5 Gem Pan (var. 3) \$225; #6 & #26 Vienna p/n 958 \$150; #6 Gem Pan p/n 944 \$165; #8 Gem Pan w/logo EPU \$225; #8 Gem Pan (var. 1,4,5) \$75; #9 Golfball Pan (var. 5,7) \$75; #9 Golfball Pan (var. 8) \$95; #10 popover (var. 6,9) \$25; #11 French Roll (var. 9,12,13) \$25; #14 Gem Pan (var. 2) \$295; #15 French Roll (var. 2) \$235; #17 French Roll (var. 2,4) \$175; #18 Popover (var. 2,6,7) \$75; #21 Corn Bread p/n 961 \$165; #22 Corn Bread (var. 3,4,15) \$40 ea.; #22 Corn Bread (var 9,10,11,12) \$25 ea.; #24 Corn Bread p/n 957, RARE, \$800; #31 rimless Danish Cake Pan (var. 3,4) \$195; #262 Corn Stick EPU (var. 1) \$65; #272 Corn/Wheat Pan (var. 1,2) \$150; #283 Corn Stick Pan \$175; #768 Sq. Fry Pan \$40; #18 heart/Star Waffle Iron w/low base \$150; #90 Double Skillet w/nickel finish \$125; #7 ERIE Skillet \$45; #10 ERIE Skillet \$60; #1602 Classic Sad Iron Trivet \$95; #848 Steak Platter \$60; #851 Steak Platter \$65 - or \$100 for the pair; Cliff Cornell Breakfast Skillet \$175. **WAGNER:** #14 Wagner Skillet w/PIE Logo \$600; #4 Wagner Skillet, script logo w/-0- & smoke ring \$65; Wagner 'B' Corn Bread Stick Pan \$50; #2 Wagner Scotch Bowl (mint) \$30. Tom Sheley, 5400 Riverside Dr., Columbus, OH 43220 (614) 793-9682 H; (614) 766-2103 W.

GRISWOLD FOR SALE: 2 Piece Patty Mold Set w/ Recipe \$42; Dutch Oven #8 Aluminum Trivet A465T \$25; #8 Tite-Top Dutch Oven Btm., p/n 1278 \$20; #9 Tite-Top Baster Btm., p/n 834 \$25; No. 866 Lamb \$100; #7 Victor, fully mkd. Skillet \$55; "ERIE" #8, (Anchor Symbol) Skillet \$35; "ERIE" (Hand Tamper Symbol) Skillet \$35. **WAGNER:** Paul Revere Sauce Pan \$75; #3 Pie Logo Skillet \$18; #8 "WAGNER" Sidney O Handle griddle \$21; #8 "WAGNER" Handle Griddle \$15; #3 Scotch Bowl \$45; #7 National Skillet, p/n 1357 \$25. Leonard Lange, 11216 Tall Oak Run, Fort Wayne, IN 46845 (219) 471-4500.

GRISWOLD FOR SALE: #283 Lg. Cornstick \$200; #11 raised 11-950 Gem Pan \$75; #1 Shallow Patty Mold Set \$20; #2 Deep Patty Mold Set \$25; #14 bailed Round Griddle \$75; #965 Frank Haye & Sons Bundt \$425; **WAGNER:** 1915 Catalog No. 20 Reprint, 112 pages \$25; #9 Aluminum Dutch Oven Trivet \$17.50; 'D' French Roll, logo \$85; #s 4 - 12 SR Skillets, various logos, \$25 - \$100 ea.; 'I' faint 'H', 6 cup Vienna Roll \$125. **OTHER:** Biscola Straight Handle Patty Mold \$22.50. Hammered Toy Skillet 4 3/4" dia. \$29; Favorite #8 Skillet \$25. All iron has been cleaned, UPS/insurance extra. Lots of other pieces available. Gary Franzen, 3243 SE Hathaway Dr., Corvallis, OR 97333 (541) 757-7673.

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Casting Call

This Double Bread Pan was submitted by Craig Dinner. The pan is 8 7/8" handle to handle x 8 5/8" wide and 2 1/8" deep. It is a good quality casting. Gate marks indicate it is a fairly early casting, probably mid to late 19th century. Other than a number "1", the pan is unmarked.

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

More About Filley...

(Continued from Page 5)

Also - a note from Steve Stephens:

Dear Dave: Nice article on Filley. I have seen a gem pan identical to Filley but with another name on the pan (I don't remember the name). I thought the piece looked much newer - the iron was different p but I wonder if it might have been made sometime during the 20's-50's. I saw the pan in the mid 80's and have not seen one since so doubt it was a reproduction made in any great numbers. I have also had a No.5 pan which was not marked Filley (but only No.5) which was very old and smooth (from wear) on the bottom. It had the usual Filley gate mark. Think I also saw another unnumbered but a named Filley pan. Believe these unnamed pans to be the earliest Filley gem pans. I have a photo of a No.7 with bottom gate marks as opposed to the gating being on the side like the photo in KnC. The detail on the center 3 cups was obliterated by the large, crude gate marks on those center cups. I have found some definite variation in Filley quality among their gem pans. Of the two No.1's I've had, each was slightly different in size. Both were old originals.

The KnC IRON NET

(e-mail addresses)

David G. Smith	DGSpanman@aol.com
Joe Noto	DrJoNo@aol.com
Eric Wehmeyer	ewehmeye@ix.netcom.com
Lamar Smith	PBLamar@aol.com
Patrick Bedwell	mrpotatohead@earthlink.net
James Kushlan	Kushlan-jw@clavin.med.ge.com
Bernie VerHey	GRISLI@aol.com
Herschel Mack	hlm2@axe.humboldt.edu
David Pierce	DAVID@JYC.COM
Patricia Young	GRISANA@aol.com
Steven R. Russell	Canexpl@aol.com
Tom Moran	TJMjunkman@aol.com

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

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