

# KETTLES



# COOKWARE®

ENDORSED BY THE GRISWOLD & CAST IRON COOKWARE ASSOCIATION

## Dutch Oven Cookoffs



Peach cobbler (maybe stew?!) in Dutch oven. Note grill made of welded 2" pipes.

*By David G. Smith*

Dutch ovens as we know them today originated in the mid-1700s.

"As the practical use and design of the Dutch oven advanced, the shape changed. Ovens became shallower, thereby allowing the cook to more easily place pans of food therein. Ovens also became wider, accommodating wider pans.

"From the mid-eighteenth century, Dutch ovens have been widely used. These ovens were used on open hearths during the eighteenth century and carried by settlers on

pack animals or wagons on through the nineteenth century.

"The Dutch oven was often called a 'bake kettle' or 'bake oven.' In recent manufacturing it has often been called Camp Dutch Oven; this probably to distinguish it from a kitchen oven that has no legs and no rimmed lid."

The Griswold Manufacturing Company called theirs a Chuck Wagon Dutch Oven. Probably the largest manufacturer of cast iron Dutch ovens today is the Lodge Mfg.

(Continued on Page 55)



## From The Editor

The past two months have certainly been busy for me. I suppose hectic would be a more descriptive word. Hectic but enjoyable.

I was invited by the Shelby County historian, and the new owners of the Wagner Ware Corporation to attend and participate in the Sidney, Ohio Arts & Industries Festival held August 7th and 8th. Of course I couldn't pass up this opportunity, so off my wife and I went. We were treated like royalty by the new owners of the Wagner Ware Corp.! We had a tour of the Wagner foundry, and attended a ceremony for the unveiling of a plaque at the Wagner plant. We met the Slyman family (the new owners) and were also surprised to meet several members of the Wagner family, grandchildren and great-grandchildren of the founder, Mathias Wagner. We had the opportunity to chat with them prior to the ceremony and also after the day's activities at a party hosted by Wagner Corp.

Following the ceremony at the Wagner plant, I presented a program at a local Sidney theater about the history of Wagner. There were also several unusual pieces of Wagner Ware on display by local collectors. I was fortunate to make several contacts for material for our upcoming book (target date, fall 1998).

Two days after being in Sidney, we were attending the KOOKS convention in Central New York. As usual, it was a fun event. Upon arrival, we received our convention packet which included a canvas paperboy's bag sporting the KOOKS logo for each of us, a T-shirt for each, a large note pad with the KOOKS logo and a free video of the convention to be mailed later. After a half hour, we were manning the KOOKS booth. Volunteers were assigned half-hour stints at either the KOOKS table, registration table, or the auction table where items for the auction were registered. That way, no one was stuck at a table for a longer period. It also made it easy to recruit volunteers. Room sales were the first evening with exhibits set up the following day. Although I had originally planned to set up a display of muffin pans, I opted to display cast iron broilers. I displayed 20 broilers on two eight-foot tables. I love the displays at the KOOKS convention! You see prize pieces from various collections, pieces that would never be seen if all items were for sale. At this all-day display, nothing is for sale! During the exhibits, presentations were made at intervals in the display room.

The second evening, an auction was held and run by the auction committee. It was low key and was a great social event with friendly competition and just plain fun. The public is not permitted at any of the convention activities. The benefits are for KOOKS members only! The KOOKS convention was a laid-back, friendly atmosphere – a true pleasure to experience.

From there, we were off to the Madison Bouckville Show for the remainder of the week. Buying was slim but sales were good.

We were home a week before heading out West on a



five-week trip. The trip had its ups and downs (I never realized there were so many mountains) both geographical and event-wise. The second day out we almost wrecked, and the fourth day we lost the rear axle on our new thirty-two-foot travel trailer, leaving us stranded for two days (things are pretty sparse in South Dakota and Wyoming, especially on Labor Day weekend).

We arrived in Springfield, Oregon on the 5th of September, just in time for the G&CICA Northwest Chapter get-together. We met people we have talked with over the phone for years and made new friends. Chuck and Rita Wafford were great hosts for the event. We remained in Oregon for nearly a week, photographing collections for our upcoming book.

Leaving Oregon, we traveled to Southern California, sight-seeing on the way. We spent a week in San Diego visiting our youngest son.

Finally, heading East, we stopped in Albuquerque. (Continued on Page 49)



**GRISWOLD &  
CAST IRON  
COOKWARE  
ASSOCIATION**

**Membership Renewals:** It is nearly time to renew memberships. You will be receiving your renewal packet around December 1st. **Please renew using the renewal card received in the packet.** Thanks for your cooperation. It makes a difficult project easier.

**From the Club Store...** Official Griswold & CICA collector and gift items are available from the Club Store: Tee Shirts, Sweatshirts, Caps, Key Chains, Lapel Pins, and Jacket Patches. Contact: Joannie Baldini, 3007 Plum St., Erie, PA, (814) 459-2503, 10 a.m. to 5 p.m. Eastern







## The Melting Pot

Dave: I am writing in response to JVB's letter in the July-Aug. *KnC*. JVB is wrong. I did extensive research. My book is only about Griswold cast iron muffin pans. There are no pattern numbers in the 1890 Griswold catalog (pgs. 37-45). There are no pattern numbers in Griswold Catalog No. 40, Bulletin E (pgs. 45-48). There are no pattern numbers in Griswold Catalog No. 45 (pgs. 51-54). There are no pattern numbers in Catalog No. 447, Bulletin E-5 (pgs. 19-22). There are no pattern numbers in Griswold Cooking Utensil Catalog (about 1940) on pages 16-18. That catalog does contain the pattern numbers for the two hammered pans and the milled bottom Plett pan.

The markings on Griswold muffin pans evolved. It was not until the mid to late teens that the pans were fully marked. These markings were for the customers for the purpose of generating sales through word-of-mouth advertising. There were not many wagon trains in the 1920s and 1930s. I would suggest that JVB do his research before he criticizes the efforts of others. I stand by my statements in my book. – Jon B. Haussler

Jon: I do not agree that pattern numbers were for the customers for the purpose of generating sales through word-of-mouth. It makes very little sense to me that a housewife would say, "You should try the new 941; it is much nicer for gems than the 948," versus, "You should

### From The Editor

(Continued from Page 48)

New Mexico to visit Mary Anne Stien, a frequent contributor to *The Melting Pot*, and a cookware enthusiast. We spend a very enjoyable evening chatting with her over dinner in an excellent Mexican restaurant – thanks, Mary Anne!

We reached another goal of our trip in South Pittsburg, Tennessee with our visit to the Lodge Mfg. Co. As we entered the offices, we had a chuckle seeing the welcome sign. Lodge President Bob Kellerman has a great sense of humor! Bob and his staff were very friendly and gave us a tour. What a modern facility! Lodge now produces 140 different items.

After our pleasant stop at Lodge, we finally headed north to arrive home on October 1st after our trip of 8,400 miles. Then we had to face literally stacks of mail which I still haven't completed, 64 E-mail messages to answer, G&CICA memberships to process, and of course, *KnC* to publish. In addition, when I left, I was running unopposed for the Town Justice position. When I returned, I found I now have two competitors. Now I have a political campaign to conduct!

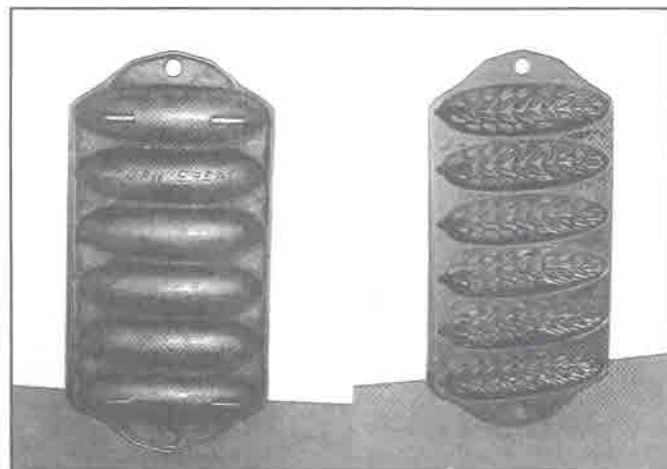
Keep the faith!! – Dave



try the shallow No. 2 Gem pan..." (which was discontinued in 1900, not the 1920s or 30s). It makes more sense that these were used for inventory tracking and filling orders at the factory than for consumer use. This of course can be debated. However, I believe your position is opinion rather than fact and should be stated as such. – ed.

To JVB: Whoever you should happen to be, I have and have used for what they are worth a Red Book by Bill & Denise Harned, and a Pink Book and a Volume 2 by L&W Books. I also have a Blue Book by Smith & Wafford, a loose-leaf first and revised copy of variations of Griswold Muffin Pans, also a new book on Griswold muffin pans with values. I will say none of the above-mentioned volumes are perfect or entirely correct. I give credit to everyone who has tried to make collecting of cast iron a little more enjoyable. And I say to you, sir, before you cast any stones, publish a book of your own. – Larry from Illinois

Dave: This corn bread pan looks like the Wagner corn bread pan on page 263 of your book, but the only lettering is the "Corn bread" on the back. I'd be interested in anything you might know about it and what value you think it might have. – LG



LG: I am sure this pan was made by Wagner also. This one just doesn't have all the markings of the one in *The Book*. I would value this one less than the fully marked one because collectors tend to prefer more markings. – ed.

Dave: This piece is from the L.H. & F Co, New York, USA, No. 14. The gold color of the metal looks like brass or bronze. I'd be interested in anything you might know about it and what value you think it might have.

(Continued on Page 50)

**MOVING?**

Send Your Change of Address to:

**Kettles 'n Cookware**

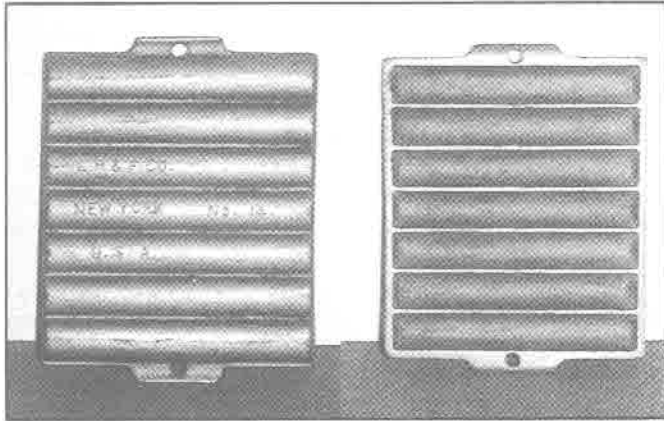
Drawer B, Perrysburg, NY 14129

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



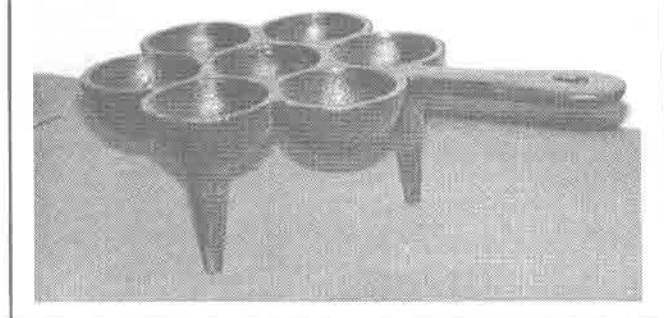
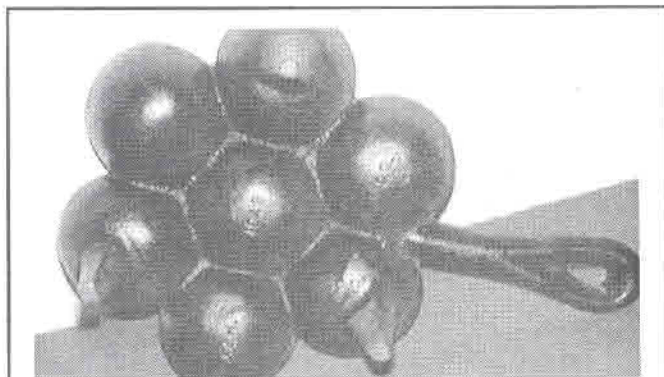
## The Melting Pot

(Continued from Page 49)



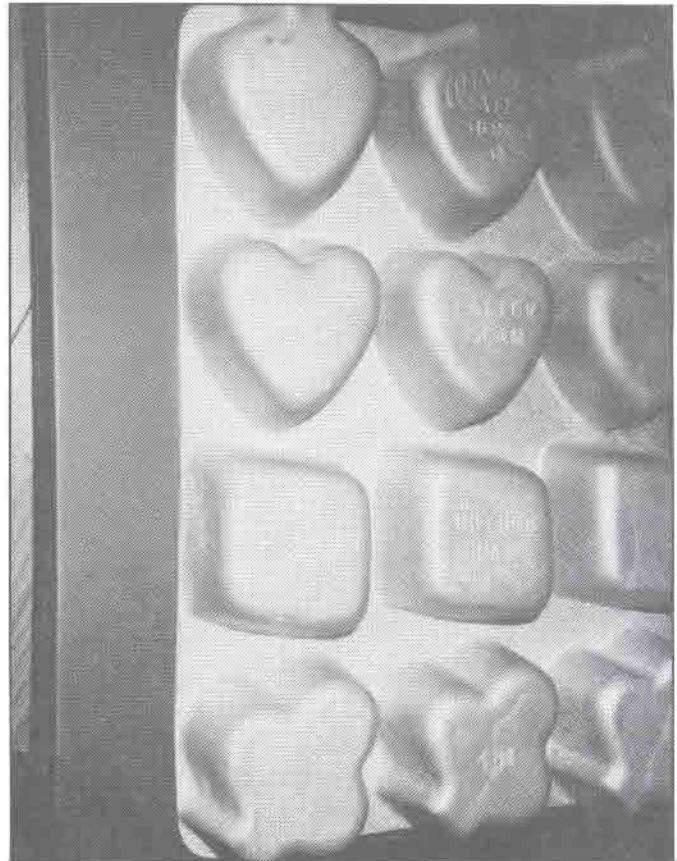
LG: I am not familiar with this company. This piece appears to have been made from a Griswold piece. Brass is easier to use than iron because it melts at a lower temperature. Somehow I doubt it is brass. – ed.

Dave: this piece is from the L.Z.H. Company (the ones that make all the trivets).. I'd be interested in anything your know about it and what value you thing it might have. – LG



LG: The old and original of this style would have a gate mark on the bottom. This is obviously a much more recent piece. I would value it from \$25 to \$45. – ed.

Dave: The pattern number on this Little Slam Pan is 421 which is for a Jelly Mold. Must be a duplicate number. The pan is heavy aluminum and marked Wagner Ware Little Slam Bridge Pan 421. Value please. – LC



LC: I looked at your photo with a magnifying glass – your pan is clearly marked 481 which would put it in the muffin pan numbering series. This piece looks to be in excellent condition for aluminum. You state it is heavy cast aluminum. Could it be chromed iron? If it is aluminum, I would value it at about 3/4 the value of an iron one. Aluminum pieces are popular with Wagner collectors. – ed.

Dave: Oval Roaster, hammered, 3266 on lid & bottom. It is not in The Book. Value please. – JC



(Continued on Page 51)



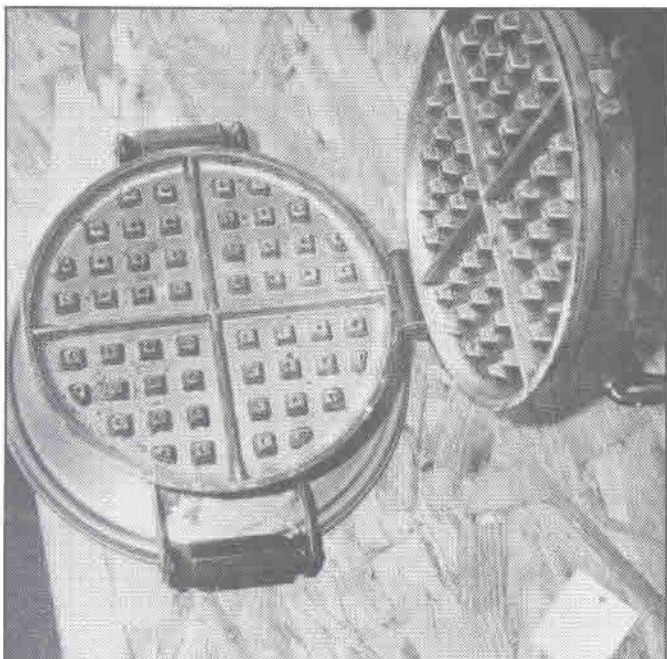
## The Melting Pot

(Continued from Page 50)



JC: This Oval Roaster appears to be aluminum, and I would guess a No. 5 even though you don't state such. I would value it from \$125 to \$150. – ed.

Dave: Electric waffle Iron marked on the bottom Wagner Waffle Iron, Watts 580, Volts 110, The Wagner Mfg. Co., Sidney, Ohio, Made in USA. Value please. – JC



JC: I have not seen Wagner electric pieces referenced anywhere. I have heard of an electric coffee percolator and an electric hot plate marked Wagner. I would value this piece at about \$150. – ed.

Dave: I picked up this 14 with Lg. Emb. and late handle. This piece is brand new with the paper emblem still in the bottom of the skillet. Do you have any information? Would like a price if possible. I don't know if I've got something unusual, rare or what. – DR



DR: You have a nice piece. I wouldn't call it rare, but it is unusual. I would value it at about \$175. – ed.

Dave: I recently started collecting cast iron and have several items I cannot find in The Book or the L-W books. Could you or another member of the KnC help me out? – GL

1) #5 Iron Skillet, fair casting, marked "Keystone Food Chopper, Boyertown PA."

Ans. I have this skillet but I do not know who made it. Maybe a reader can help.

2) Rosette Irons (Patty Irons) in original box, one heart and one round, deep molds. Box is marked "Alfred Andresen & Co. Minneapolis, Minnesota."

Ans. Alfred Andresen was the president of the Western Importing Company. Griswold made some of their products. Griswold probably made these.

3) Skillet Ash Tray, 2 7/8" diameter, fair casting, poor hammer finish, marked "Brown Stove Works Inc, Cleveland Tenn."

(Continued on Page 54)





# 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 CHROME WANTED:** #10 Dutch Oven Bottom, block EPU & bail; Square Skillet p/n 129; Colonial Breakfast Skillet p/n 666; #5 Skillet Lid, any type; IF YOU WANT TO UNLOAD ANY CHROME - SEND ME A LIST! **BLACK IRON WANTED:** #9 Dutch Oven Bottoms, EPU & bail; #10 Chuck wagon lid; #9 Flat Bottom Kettle p/n 811 w/matching raised letter lid; Colonial Breakfast Skillet p/n 666. **LIGHT BLUE WANTED:** #8 Dutch Oven Bottom, EPU & Bail. **RED WANTED:** Miami #9 Skillet. **WHITE ON WHITE WANTED:** #9 EPU Skillet; #9 Raised letter skillet lid; Dutch Ovens any size. **ALUMINUM WANTED:** Aristocraft Tea Kettle p/n A1534 (perfect only). R.D. de Carle, P.O. Box 8, Ponte Vedra Beach, FL 32004 (904) 270-0550 home, (904) 246-0700 business.

**GRISWOLD FOR SALE:** 954F Cornbread Pan \$30; #9 Gem Pan p/n 947 \$50; #32 Egg Poacher \$10; Covers- #7 High chrome \$45, #9 high sm. logo \$38, #8 low writing top \$45; #3 Sq Fry Skillet \$150. **WAGNER:** #7 Oval Roaster w/full writing cover \$275; #7 Rd Griddle \$30; #9 Rd Griddle \$25; #8 Wardway Griddle \$12; #9 Cover \$15; #1318 Senior Cornstick \$50; \$8 Waffle Iron, Low base \$50; #9 Waffle Iron, high base \$50; Cheese Slicer, cat. No. 300 \$150. Gene Corral, P.O. Box 1374, Roseville, CA 95678 (916) 782-6351, after 4:30 best.

**GRISWOLD FOR SALE:** #15 Oval Fish Skillet w/Prototype Lid, both excellent \$1200; 3 Griswold marked Stove Damper Shipping Boxes 14", 16", 18" \$65 for all 3; 14: Stove Pipe Damper \$115; 7" Coffee Pot Trivet, excellent \$110; #13 Oval Skillet, plated \$315; Deep Skillet #9, slant ERIE \$135; "Odorless" Skillet, p/n 869, Pat Oct 17, 1893 \$85; #5 Hinged & hammered Skillet & Lid \$125; #9 Deep Skillet, lg block, smooth btm \$110; #9 Wood handle Skillet, lg block, smooth btm \$75; #18 Griswold's Erie 6 cup Popover Pan \$80; #140 Muffin Pan \$155; #16 Muffin \$340; #15 Muffin Pan, var 2 \$225;

#6 Vienna Roll Pan w/writing in cups \$150; #11 Waffle, high base, raised emb \$135; Gris. Double Broiler w/grill, p/n 876,875 \$200; 4 Qt Fruit & Lard Press, w/lg block emb on tin \$80; 2 Qt. Fruit & Lard Press \$110; #6 Skillet Lid, high dome, smooth top \$70; #8 Raised Emb Dutch Oven Lid \$20; Rabbit Cake Mold \$250; #7 Skillet Lid, raised letter, high dome \$95; Oval roaster Trivets, Aluminum - #3 \$70, #5 \$45; #2601 #6 Sq Skillet \$90; Santa Cake Mold, front half only \$250 #9 Hammered Handle Griddle \$100; #6 Skillet, lock/SR \$60; No.8 Muffin Pan, alum w/Erie & p/n \$55. **WAGNER:** Deep Fat Fryer w/ Lid \$165; Wood Handle Rd Broiler \$60; #14 Skillet w/ inset HR, stylized logo & 4-digit p/n \$165; WW Letter 'U' Pan 6 cup Turk, solid frame, fully mkd \$195; Original Letter "O" Pan, unmarked \$160; W.W. Bacon Skillet \$40; WW Hot Pot, smallest size p/n 1364 \$120. **MISC. FOR SALE:** Wapak #7 Sad Iron \$35; Wapak Sad Iron Trivet \$35; Ried's Pan 1879 date \$160. **FOR SALE OR TRADE:** #11 Dutch Oven, bottom only, Tite Top Baster, #11 Tite Top Dutch Oven w/Lid; #8 Spider Logo Tea Kettle; #20 Hotel Skillet, lg block EPU; Favorite Twin Waffle Iron. **WANTED:** Martin Stove Heart Pans; #1 & #2 Filley Muffin Pans; Favorite 4 Cup Vienna; Detroit Stove 2 cup Vienna; Bread Pans Wanted- Barstow Stove Co., Atlantic Brad Pans, Wagner Bread Pan, Favorite Corn Bread Pan; W.C. Davis Muffin Pans. Most items for sale are in excellent condition. UPS extra. Robert Karle, 344 Rt. 147, Middlefield, CT 06455 (860) 349-1212; best time 8-9 p.m. Eastern.

**WANTED:** Griswold Skillets #s 4, 5, 6 Block Logo with HR. (814) 237-3303.

**FOR SALE:** Griswold "Erie" #11 Skillet, early var \$110; Wagner 5- piece Miniature Set- child's teapot, 3-legged kettle, bailed griddle, 'O' skillet, hot pot w/lid \$365; Wagner Bundt Pan, great shape \$165; Wapak #12 Skillet w/SR \$65; #9 Wapak Skillet W/SR \$30; Enterprise circa 1870, Coffee Grinder w/eagle top \$165 plus shipping. Carl Rauch, 2765 Jack Rd., Chambersburg, PA 17201 (717) 267-0909.

**YOUR CLASSIFIED HERE-\$2 PER 100 WORDS including numbers. (Non-subscribers \$5.00)**

**GRISWOLD:** #10 low dome Skillet Lid \$75; #8 Handled Griddle, 'X' reinforcement, slant logo \$45; 5 12 lb Sad Iron (no handle) \$80; #965 Frank Hay & Sons Bundt Pan \$425; #9 low dome top writing Skillet Lid \$65; Unusual #6 small logo Skillet w/label inside and high dome smooth

(Continued on Page 53)



## The Swap Shop

(Continued from Page 52)

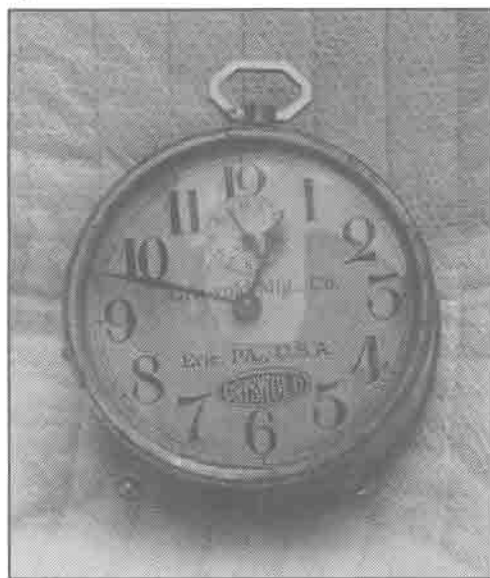
Lid \$110 set. **WAGNER:** 1915 Catalogue No.20 reprint, 112 pages \$25 postpaid; #1368 Hot Pot (no lid) \$50; Alum #9 DO Trivet \$17.50; #11 (1061) SR Skillet \$100; 'T' 6 cup Vienna Roll, faint 'H' \$60. Iron has been cleaned and seasoned. Other pieces available. UPS/Insurance extra. Gary Franzen, 3243 S.E. Hathaway Dr., Corvallis, OR 97333 (541) 757-7673.

\*\*\*\*\*  
**GRISWOLD FOR SALE:** #13 Slant EPU Skillet \$1300; Porcelain Skillets SE, grooved handles, Red & Cream #3, 4, 6, 7, 8 \$60 each or \$275 for all; also #3 large logo \$60; these skillets were never used. #69 hex Vegetable Dish w/cover, Red & Cream, mint, in original box \$175; #8 Gem Pan p/n 946, var 3 \$100; #9 10 cup Golf Ball Pan p/n 947, var 1 \$250; #15 French Roll Pan, p/n 6138, var 3 \$225; #12 Tite Top Baster w/fully marked Cover \$575; #6 Tite Top Dutch Oven w/fully marked cover \$350. UPS extra. Chris Gillespie, R.R. 1, Box 670, Brownfield, ME 04010 (207) 935-4357.

\*\*\*\*\*  
**GRISWOLD FOR SALE:** #14 Bail Handle Skillet \$1400; #6 Dutch Oven w/trivet \$450; #17 Muffin Pan \$150; #1 Muffin Pan w/logo \$150; Deep Dutch Oven (slight crack at ear) \$125; Selden Griswold Waffle Iron w/web pattern \$350; Larry & Sue Foxx, 400 Creek Rd., Carlisle, PA 17073 (717) 243-9231.

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**Deadline for next issue: November 15th** ☺  
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## Repro Alert!



Last month, *KnC* reported on a FAKE Griswold alarm clock seen at the spring Burton, Ohio Antique Market. *KnC* now has this photo of this fake. ☺

## More On 'Griswold Muffin Pans'

**Editor's Note:** I agreed to let Jon Haussler submit a response to my evaluation of his book, *Griswold Muffin Pans*, published in the last issue of *KnC*. Publishing his response does not in any way indicate agreement with his response.

The book, *Griswold Muffin Pans* is based on the outstanding original research done by Steve Stephens. In *Cast Iron Cookware News* (vol. 1, no. 4) dated June 1988, Steve defined variations and printed a table on Griswold muffin pans that included pan name, trade number, pattern number, number of variations, rarity, etc. I merely "fleshed out" this table and added the knowledge that the collecting community has learned over the past nine years and presented it in a clear and concise form. Steve referred to the 10-cup golfball pan as a No. 9 and he listed the rarity of the No. 28 bread pan as a 10. I didn't invent or make up anything.

Reproductions are the worst nightmare of any collector. On the positive side, the makers of reproductions cannot duplicate the high quality of Griswold muffin pans. However, the reproductions that our out there are getting better. The collector should be very cautious in buying high value pans that have not been cleaned. Some pans have been intentionally "cruded up" to hide the inferior reproduction. It is hoped that the pictures in this book will help collectors identify those that are reproductions. Reproductions are terrible and unfortunate. At the present time, there are reproductions know of less than 3% of the 227 variations defined in *Griswold Muffin Pans*. Reproductions are an even greater problem in other collectible areas.

I expected considerable flak on the pricing in my book. I have received comments that some are too high, some are too low, and some are about right. The prices in this book were the result of considerable consultation with several collectors and for the most part represent transactions that have taken place in the past two or three years. Books don't ultimately determine prices – supply and demand does. I totally agree with David Smith that if an item is priced too high, it will just sit and not sell. The first book on Griswold cast iron published in 1985 by the Harned's listed the value of the No. 273 corn stick pan as \$110. This didn't ruin the hobby. Books (and price guides) don't ruin the hobby, people do.

Finally, I am not an elitist. My only source of income is from a government pension. I consider myself an average collector. The book, *Griswold Muffin Pans* was an effort by an average collector to help the collecting community. I apologize for any confusion and controversy I have brought to the collector community.

– Jon B. Haussler ☺



Happy Halloween



## The Melting Pot

(Continued from Page 51)

*It was not unusual for stove companies to make this type of piece as advertisers. Your piece was probably made by that foundry.*

4) Skillet Ash Tray, 3 1/2 diameter, fair casting, "Modern Maid" cast inside skillet.

*Ans. Lodge Mfg Company had probably done more custom work than any other foundry. They may have done this one.*

5) Toy Skillet, 3" diameter, very good finish and hammer marks, marked "T" or "I" on bottom.

*Ans. Again, this sounds like a Lodge piece; however, there were a couple of other foundries that cast toy pieces of good quality.*

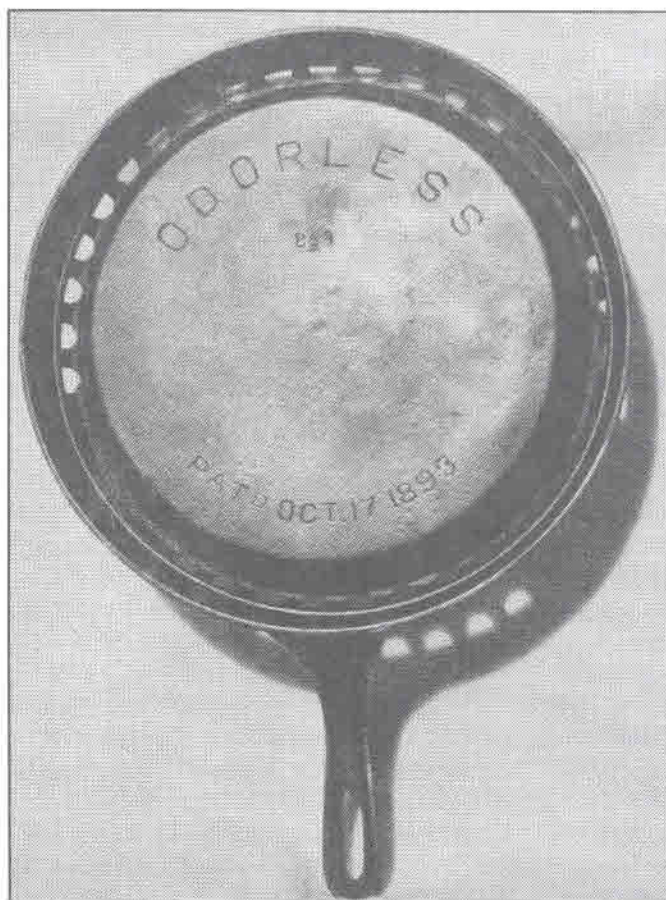
6) Toy Skillet, 3 7/8 diameter, very good casting and hammer finish marked "O," "X," and "VH" on bottom.

*Ans. Lodge seems like an easy answer, but I really don't know.*

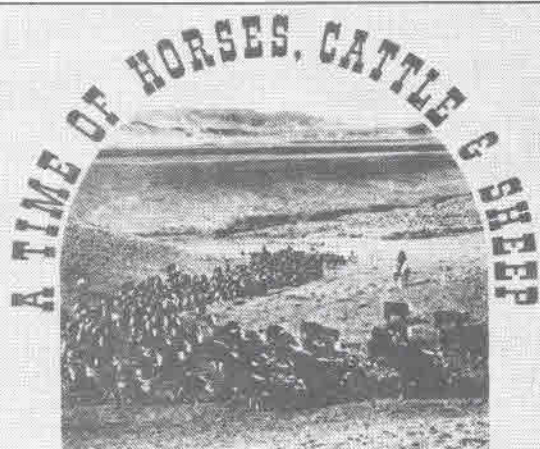
7) Griswold two-burner Gas Stove marked 202 on brass plate.

*Ans. A stove like yours is shown on page 171 (top) of The Book except the one illustrated is on a stand. The 202 was the most common and made in several styles. — ed.*

Dear Dave: I hope you can tell me about the background and value of my "Odorless" pan. the pattern number is 869 which I noticed was not used in your Griswold index of pattern numbers. Could it be possible that Griswold cast this piece for some other firm? Thanks for your help. — BF



*BF: The Odorless Skillet or Culinary Vessel as it was called in the patent, was patented by William Hailes of Albany, New York. It is registered as U.S. Patent No. 506, 849. Although it is believed to be Griswold by many collectors, I have found no written reference anywhere that indicates that it is Griswold. Some believe that because it has a three-digit pattern number that it must be Griswold. The underlined center digit is more characteristic of Volrath. Also, Wagner used three-digit numbers on some pieces. I am not suggesting that Volrath or Wagner made this piece but it is possible. This piece is valued at about \$95. To answer your question, could Griswold have made it for someone else, I guess the answer is: it is possible. — ed.*



A Collection of Recipes  
from  
Ranches and Camps  
including  
Dutch Oven and Sourdough  
Recipes

BY DON JORDAN

109 pages of Dutch Oven Cooking with history and stories of life on ranches in Oregon...you'll read this cookbook!

Price: \$15  
(including shipping)

The Pan Man, Drawer B  
Perryburg, NY 14129





## Dutch Ovens

(Continued from Front)  
Co. of South Pittsburg, Tn. Another maker is MACA who manufactures from a 13-inch to a 22-inch Dutch oven which weighs 150 pounds (empty). A MACA 22-inch Dutch oven will roast a 50-pound turkey.

Have you ever wondered where those scarce Griswold and Wagner campfire or Chuck Wagon Dutch Ovens have gone? Check the West where Dutch oven cooking is growing in popularity and champion Dutch oven cooks are born.

When the pioneers were forging west and settling in the western part of the country in the late 1800s, these settlers carried their belongings in their covered wagons. Among their possessions were Dutch ovens. Dutch ovens were used in cattle

ranch chuck wagons, by miners, and by mountain men for making stews, steaming meats and baking corn bread and biscuits. The Dutch oven continues to be the primary cooking vessel on cattle ranch chuck wagons today.

Dutch ovens have also been used by those who camp or hunt in more inaccessible outdoor areas. The greatest popularity, however, centers in the West. It is only logical therefore that Dutch oven and chuck wagon cookoffs are held there. The International Dutch Oven Society, in their 1997 summer issue of *Dutch Oven News*, listed seventy-six cookoffs. To get another idea of how popular Dutch oven cooking is in the West – the state of Utah has designated the Dutch oven as the Utah State Cooking Pot.

Dutch oven and chuck wagon cookoffs are a big thing, attracting thousands of spectators. One of the largest cookoffs is the Chuck Wagon Cookoff held in October in Ruidios, N.M. A chuck wagon is required to enter. Of the 30-plus chuck wagons entering, many are operating chuck wagons from the large ranches in the Texas panhandle. There are no amateur cooks here!

A knowledgeable Dutch oven cook can make anything in a Dutch oven that can be done in a conventional oven, from pineapple upside-down cake to pies, roasts,

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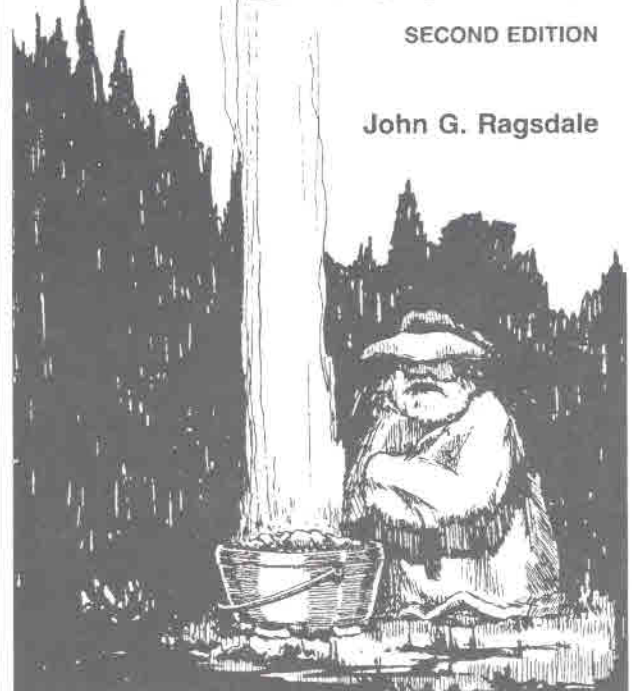


*View of pots, Dutch ovens, etc. in use on grills set up to be portable and storable in wagons. Note coals on Dutch ovens and a flat-bottomed one hanging. Nearly all are used—all new are Lodges as no one can find or afford Griswolds in the West.*

## DUTCH OVEN COOKING

SECOND EDITION

John G. Ragsdale



A great little book for beginner or expert,  
packed with dozens of simple recipes.

**\$5.95 includes shipping**

The Pan Man, Drawer B, Perrysburg, NY 14129



## Dutch Ovens

(Continued from  
Page 55)

scalloped potatoes, chicken and pizza. And... it's a lot more fun. All you need is a seasoned Dutch oven and a basic camp fire cook book. There are several on the market.

The photos in this article were taken by Mary Anne Stien at a Dutch oven cookoff held south of Albuquerque, New Mexico. Although a collector, Mary Anne receives the most pleasure by cooking in her cast iron pieces. She is a *KnC* subscriber and a member of the *G&CICA*.

Mary Anne recently took first place in two categories at a Dutch oven cookoff. She describes her wins as, "A first in meat (an Italian pork thing), and a first in breads (Mexican spoon bread). She is looking for a No. 13 chuck wagon



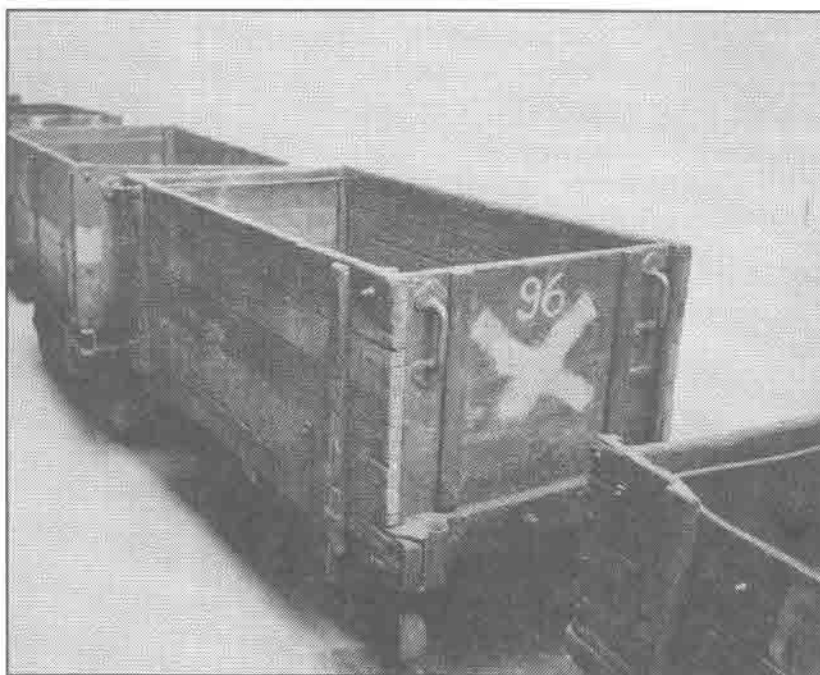
*Cooking trenches and pot hook are set up for different heats and types of coals for different dishes. The metal sides around the rear grill are for wind protection. Not the pipe/grills with welded horseshoe end handles for lifting out to cool and store in the chuck wagon.*

Dutch oven cover to fit her Griswold No. 13 oven which of course, she will use in competitions. This will undoubtedly make many die-hard collectors cringe.

(Continued on Page 57)

## Own a piece of Griswold history!

If you collect Griswold, this is something you won't want to miss. In August this year, they had the last auction in the Griswold plant (Cohen's Cost Plus) building. I bought all of the Griswold worker carts. I have several sizes for sale: 48"x32"x38" high for \$150; 60"x30"x39" high for \$120; & small maintenance carts, \$200. They are very heavy and I don't want to ship them.



**If you are interested, call (814) 459-2503 days  
or (814) 868-1316 evenings ~ Joe or Joannie Baldini**



## Dutch Ovens

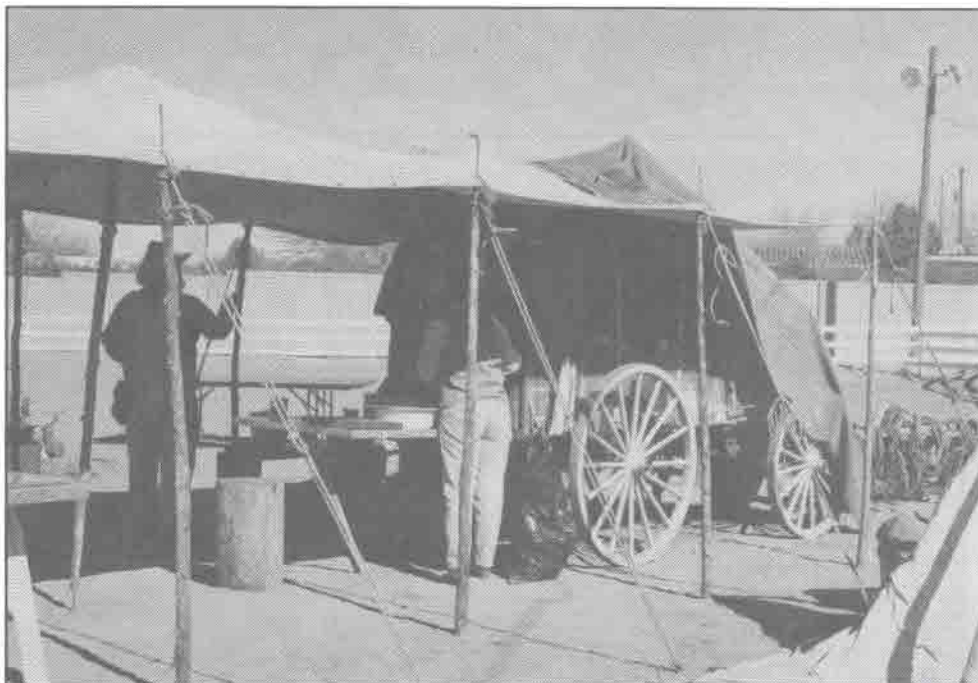
(Continued from Page 56)

We also have other noted Dutch oven cooks in our midst: Jim Nance of Kentucky and the well-known John Ragsdale, the highly acclaimed Dutch oven cooking expert, teacher and author. Mr. Ragsdale has authored *Dutch Ovens Chronicled - Their Use in the United States*, *Dutch Oven Cooking* (official Boy Scout cook book), and *Campers Guide to Outdoor Cooking*.

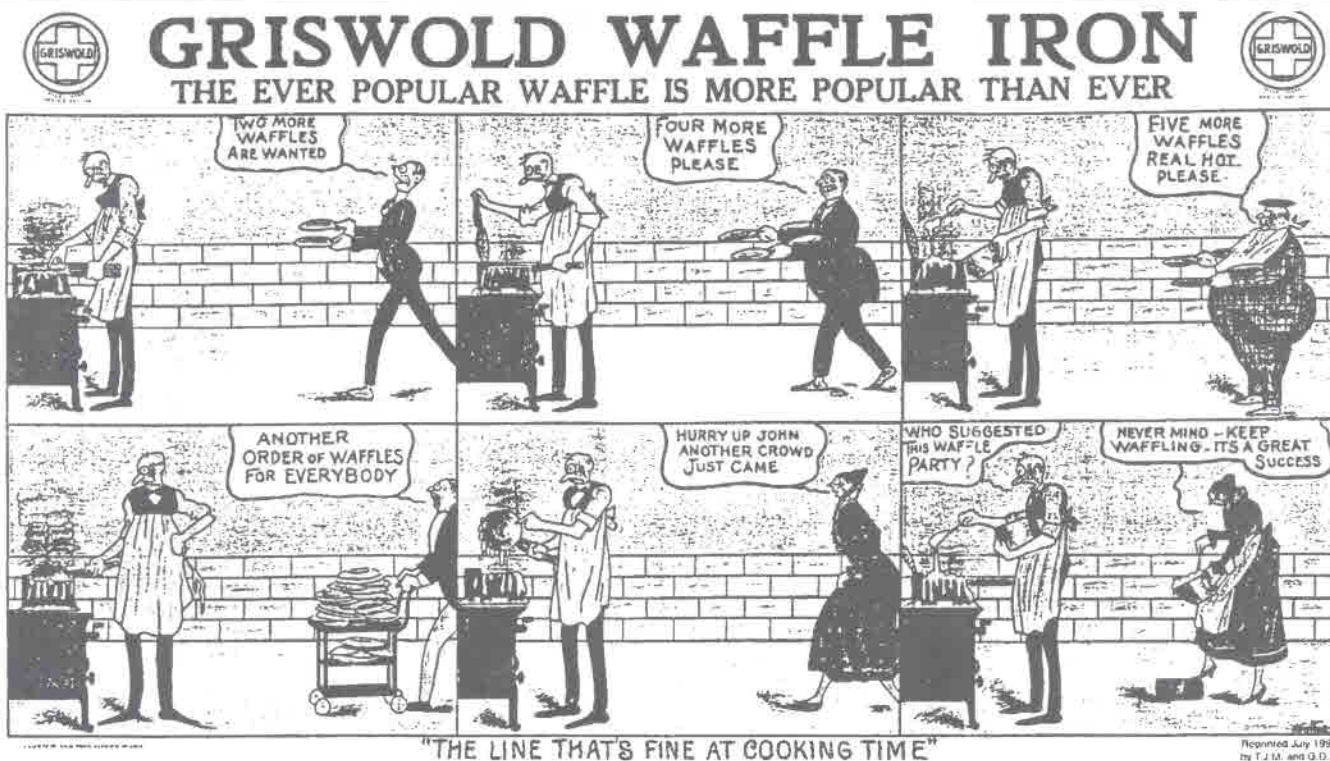
For additional information about Dutch oven cooking and Dutch oven cookoffs, contact the International Dutch Oven Society, 41 East 400 North No. 210, Logan, UT 84321, or visit their web site at <http://www.idos.com>.

Bon Appetite!

<sup>1</sup> Dutch Ovens Chronicled by John L. Ragsdale



A chuck wagon with tarp from the Ft. Worth area. There were four wagons at this event, from Bernalillo (just north of Albuquerque), Wyoming, and two from Texas. The fall cookoff in Ruigoso, N.M. has 35 wagons entered, many from working ranches.



### Griswold Comic Strip Ad Reprint For Sale

This high quality 11 1/2 x 22 full color (red, yellow and blue) reprint originally published by the New York Evening World depicts a man preparing waffles for a "waffle party." The comic strip advertises the Griswold Waffle Iron, "THE LINE THAT'S FINE AT COOKING TIME."

Available for \$14.50 each or \$12.50 for ten or more post paid

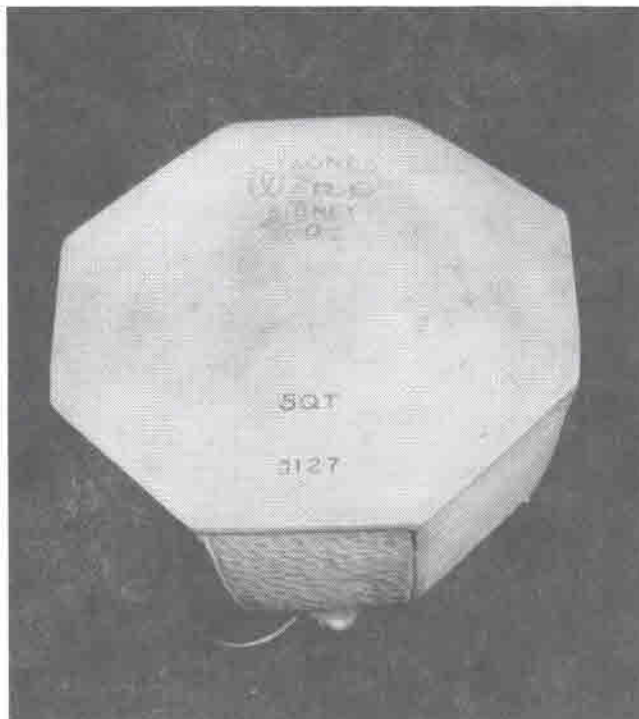
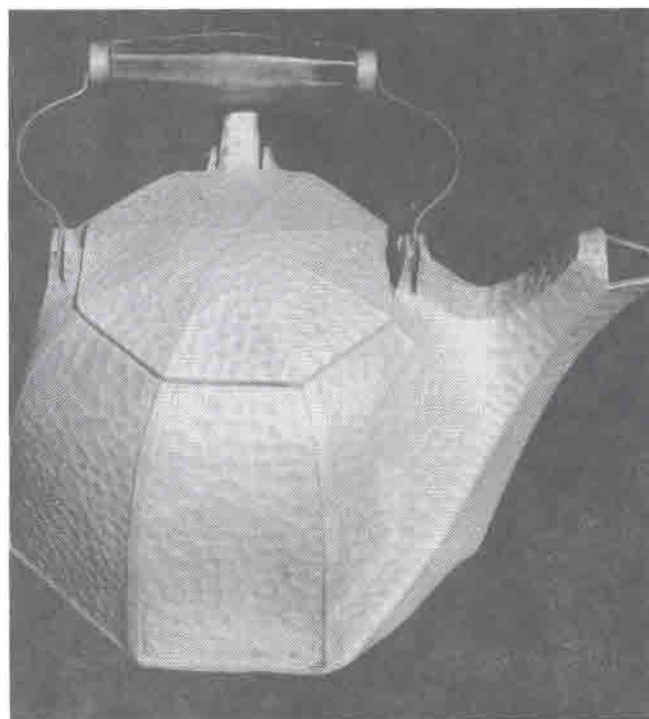
Tom Moran, 13906 Hummingbird Circle, Choctaw, OK 73020-7114





## Casting Call

*This Wagner Ware Aluminum tea kettle was recently acquired by collector Arlo Chapman. It is a Puritan style with a hammered surface.*



To have a special piece featured in Casting Call, send a clear photo with a brief description to *KnC*.

### ESTATE SALE!

Cast Iron Cookware Collectibles

Griswold-Wagner-Wapak-Piqua-Primitive

**ONE LOT ~ 446 PIECES  
CATALOGUED**

To be sold to the highest bidder via the  
Internet, direct mail, or phone

**Final date for bid: Dec. 1, 1997**

Terms by agreement

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

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