

KETTLES

'n

COOKWARE®

ENDORSED BY THE GRISWOLD & CAST IRON COOKWARE ASSOCIATION

The Axford Broiler

by David G.
Smith

Griswold and Wagner collectors are familiar with the Angus Broiler, the heavy size 9 skillet with ribs in the bottom. This is basically a stove top broiler. Cooking instructions call to get the skillet very hot, then place a piece of meat in the pan and do not cover. The ribs sear the meat as if it were on a broiler and the fat flows to the bottom of the pan, thus the steak or pork chop does not cook in its own

fat. The American Heart Association, in the 1930s or 40s, commended this utensil for its healthy cooking. Today's health consciousness, it is reported, has also boosted sales of these pieces. I have been told by more than one person that there is no other way to cook a pork chop than in one of these pans.

As I have stated, many times in the past, I collect cast iron broilers. The Angus Broiler never interested me

Dec. 22, 1931.

A. C. AXFORD

Des. 85,804

COOKING UTENSIL

Filed July 14, 1931

2 Sheets-Sheet 2

FIG.2.

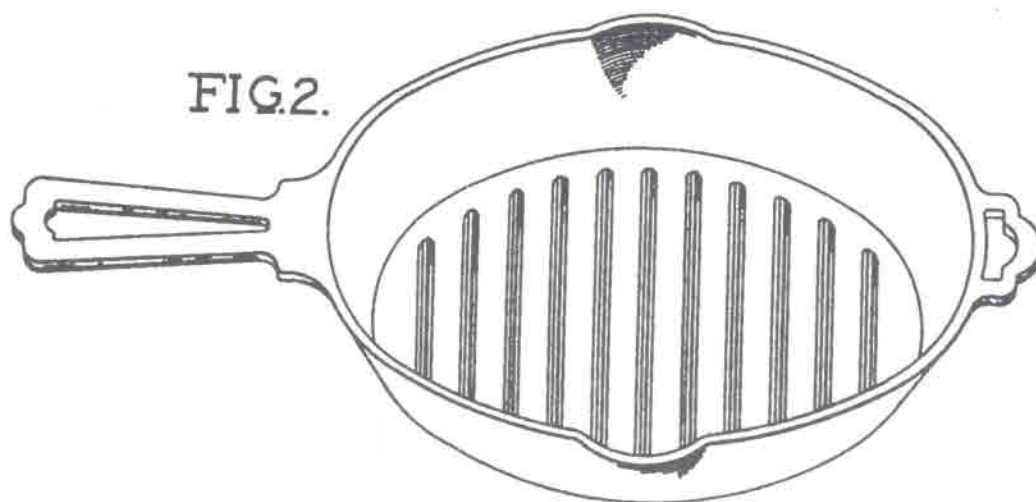
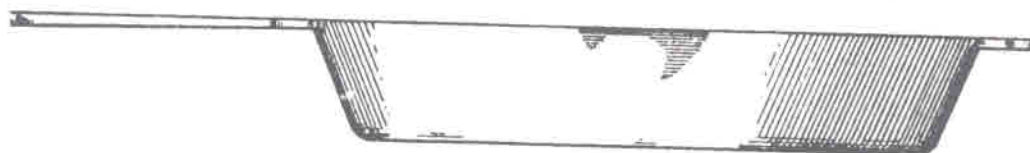


FIG.3.



much because it is too modern and doesn't, to me at least, have interesting design. Its history, however, is quite interesting although its production history is somewhat obscure.

Allan C. Axford of San Francisco, California patented his Axford Broiler on December 22, 1931. The patent didn't refer to any cooking benefits or process, only "a

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From The Editor

Here we go again - off and running in a new year: As I was browsing through past issues of *Kettles 'n Cookware*, I had a feeling that I have been experiencing reinforced-I am receiving very little feedback on unanswered questions asked in the "Melting Pot." I really wish you would provide more feedback and answers to questions asked in the "Melting Pot." I enjoy tackling your questions and I give my best shot at answering the. I know, however, that some of you have the answers to those I don't. Send them to me; I'll publish them in the following issue. Share your knowledge! Now, I realize that some of you pay your money and expect something in return. I accept that. However, the intent of *Kettles 'n Cookware* from its inception has been to share information. Some of you have done that far beyond my expectations. We have had some great articles written by readers; articles that obviously entailed much research and significant effort. Others were less extensive but were informative and interesting. How about some of the rest of you? I can't pay for them but I sure will give you credit and instant fame!

The average life of a privately published newsletter is three years. *KnC* is now entering into its seventh year! Your ideas and input made that happen and will keep it going!

I sure got feedback on my comment about the Griswold Hollow Handle 'O' Skillet! I must have had a lapse of memory, or a cerebral short circuit. The hollow handle 'O' isn't that uncommon. You pointed out to me that the porcelain pieces are hollow handled. Check out "Casting Call" this issue.

I am planning an issue to include subscribers' business cards. If you would like to have your business card published (free) in this special issue of *KnC*, send them in immediately.



I also want to revive the "Oddest Thing You Have Seen Griswold (or other cast iron) Pieces Used For." Send them in.

Happy hunting!
- Dave



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

Volume 1 or 2\$15
Volume 3, 4, 5, or 6\$20

Kettles 'n Cookware
Drawer B, Perrysburg, NY 14129



GRISWOLD & CAST IRON COOKWARE ASSOCIATION

Membership for 1997 ended with 958 members and renewals have been flooding in. The Secretary is up to his eyeballs in green renewal cards.

Name Tags: are available this year for members who haven't received one. The tags include your name and state. Send your request to the Secretary - indicate the name exactly as you want in on the tag and have it in by March 1st. For those of you who have lost yours and need a replacement, tags are available for \$16.00. Make the check payable to G&CICA.

1998 Convention: is April 17-19 at the Henry The VIII Hotel in St. Louis, MO. You can make room reservations by calling 800-325-1588. If you haven't registered for the G&CICA Convention, do it now! Registration forms are included in this issue of *KnC*. Don't put it off, time is running out. Note: There is an auction at the hotel the evening before the convention.

The *KnC* Iron Net

E-Mail Addresses

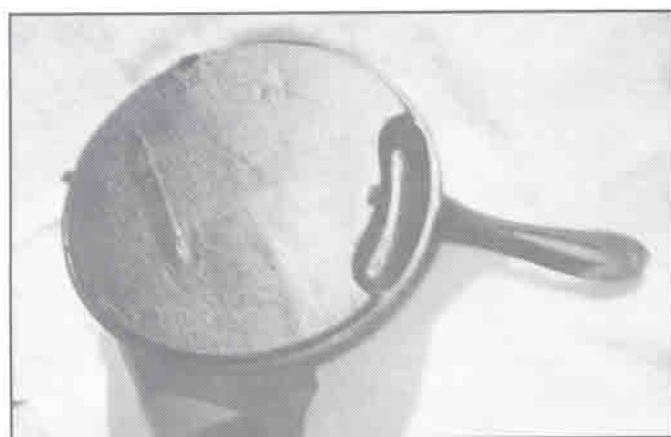
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If you would like your name and e-mail address listed, send it to *KnC*!



The Melting Pot

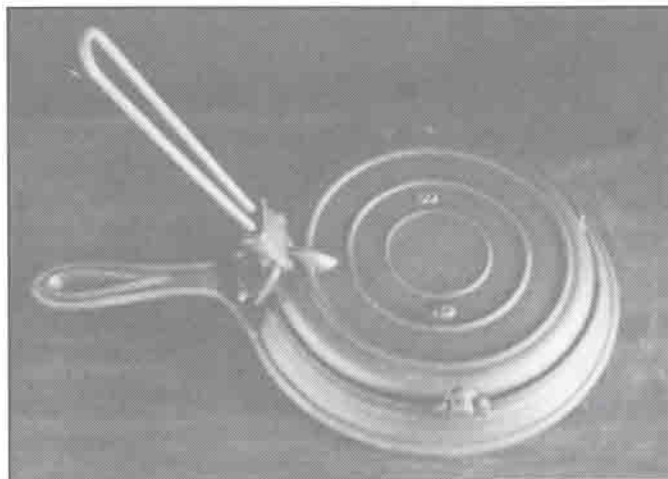
Dave: These are photos of the cast iron item I found at the Kane County Flea Market in St. Charles, IL. The item was all rust (top and bottom-inside and outside) when I purchased it. It is marked "THE MAGIC SKILLET" and it does have a date on it, March 26 1861. – AC



AC: Thanks for sending these in. This is a strange one. The gate mark sure is a crude one. It appears to be some type of an odorless skillet. If you use the top skillet (?) with the recess down it appears that you would block the

vent and it would become a regular skillet. Using the top skillet with indentation up, the bottom could vent and become an odorless skillet. I will add the patent date to my list to research. Hopefully I can get to the state library in the spring. – ed.

Mr. Smith: Could you help me with any information made, value or anything else about this waffle iron? The only marks are the raised letters 6 & 8 only on one side. The handle is hinged to turn iron over with another hook on other side to open frame. I like what you are doing with the newsletters. I look forward to each and every one - I could enjoy one every week. Thank you. – EH



EH: Thanks for your kind words. As much as I might like to, I couldn't do a KnC every month, let alone every week. It is rewarding that it is so well received though. Now to the business at hand. I wish your photo of the interior pattern had been clearer so I could have published it. I am not familiar with this piece. It sure has a unique handle arrangement. Maybe one of our readers can offer some information (how about it Joel?) – ed.

Hey Dave: Say this old cowboy cooker (c.w/D.O.). Would it be by chance a "Martin"? I'm guessing by the cover handle. There is no other clue for me. It's three inches deep. I would call it a Chuck Wagon Dutch Oven Biscuit Pan. – DP



DP: Volume 3, No. 3 of KnC, featured an article by (Continued on Page 4)

The Melting Pot

(Continued from Page 3)

Thomas Todsen about Martin Stove & Range. In that article, Tom identified this handle as used on Martin country ovens and country skillets. – ed.

Dave: What do you know about the S & P Co. Foundry in Philadelphia? – DR

DR: Nothing. I don't mean to be blunt, but that about sums it up. Perhaps one of our readers can help. I hope KnC subscribers read my editorial! – ed.

Dear David: As we talked over the phone, here's the scoop on this skillet: A deep #8 copy of Griswold Chicken Fryer marked "The Foster Line," Ironton, Ohio U.S.A. You can see a faint marking of "CAST IRON CHICKEN..." on the area above the Foster logo. It is a good quality casting with the number "8" on the handle. Ironton, Ohio is in the southern part of the state on the Ohio River across from Kentucky. Hope this helps. – MA



MA: It is fairly obvious from what you describe that a Griswold pattern of some type was used for this skillet. I say some type because a Griswold skillet could have been used as a pattern by some other foundry. This may be the case here. The question is if Griswold manufactured it. I talked with a few collectors but they were not familiar with this piece. Although the quality is good (as good as Griswold?), Griswold usually marked even their custom pieces with a pattern number. Of course, the only thing

that was consistent with Griswold was their inconsistency. The mystery goes on. – ed.

Dear Dave: A couple of items have come to my attention. 1) A fellow I know who collects Wagner only, told me that he had a #36 fry pan. A hand-hold on each side and he thinks it was used out west over open fires. He traveled the U.S. as a salesman and left his card everywhere and one day an auctioneer from out west called him that one was on his sale bill. He bought it and brought it to Iowa but someone found that he had it and bought it before I saw it. I wanted a picture to send to you. Would it have been a hotel piece? I don't have any catalogs on hotel. He said it was well marked. 2) I have a well kept Favorite Piqua #14 Skillet I bought a few years ago because I couldn't find a #14 Griswold in good shape. I notice in "The Book" that you only went to #12 on Piqua Skillets. – RV

RV: 1) It should like this salesman was also a fisherman. I have never heard of, nor found any reference to a Wagner #36 Hotel Skillet. 2) When we laid out The Book, we included only information we could document. At that time, I could find no reference to a Favorite #14 skillet. Since then, thanks to contributors like you, we now know of a #13 and a #14 Favorite skillet. When The Book is reprinted, these will be added. Thanks! – ed.

Hi Dave: I'm sending you three items. Maybe you can help us with them. Hope to see you all in April in St. Louis. – K & M

1) Looks like a Good Health Double Skillet. The only marking is on the edge; it's this 970022-1554300. It is a very nice, smooth item.



(Continued on Page 5)



**Reach more than 400
collectors with KnC
Classifieds!**

The Melting Pot

(Continued from Page 4)



Ans: This piece is an unmarked Wagner. I have had the bottom with an unmarked Wagner cover.

2) We've found this Lamb cake mold. This is a very nice mold. No marking other than "Mount City Foundry, St. Louis." It's 13 3/4" long, 8" top of head to bottom, and 5" back to bottom. No one we've shown it to can tell us who made it. How about you?



Ans: The dimensions are very close to a Wagner Lamb. Also similar is the round support on the back of the head. From your photo, the quality looks Wagner. My guess is it was made by Wagner or possibly by the Mount City Foundry using a Wagner pattern. Lodge also made a Lamb but it was smaller.

3) We believe we only have half of this broiler skillet. There should be a lid, high dome. The only marking is on the small disc in center that's "Q.M. Broiler Pat. 7.19.87." What do you think?



Ans: Your Broiler was patented July 19, 1887 by William C. North of Cleveland, Ohio. The handle is usually marked North's Broiler. The purpose of the raised disc was to create an opening to allow the heated air to pass through and under the cooking surfaces of the broiler. Although it may not have come with a cover, domed tin covers were sometimes used. — ed.

I have a Dutch oven with peg feet, marked "14" and "MADE IN USA," and the lid is marked "14IN" with a flat cast iron piece in the middle of the lid extruding up with a hole in it. The cover is complete with cast handles and metal swing handle. Is there anyway that I can identify this piece as far as maker and date?

Your Dutch oven was made by the Atlantica Stove Works, noted for their Century Cookware line. The "Made In USA" was used by many manufacturers post 1960s. The Atlantica Stove Works went out of business in the late 1980s. — ed.

Dear Dave: Along the way we have collected several pieces of chromed Griswold. Do you have any suggestions on how to clean it? We are little afraid to put them in the "lye bath." Also, what is the difference between a "handled" griddle and a "regular" griddle? — B & B

B & B: Put your chrome pieces in the lye just like you do the black iron. The difference between a handled griddle and a regular griddle is only the time period in which it was named by the manufacturer; they are the same thing. — ed.

**YOUR
CARD CAN GO
HERE - FREE!**

ATTENTION *KnC* SUBSCRIBERS!

The March-April issue of *Kettles 'n Cookware* will be a special one... our subscribers' business cards will be published. To have your business card included in this issue, free of charge, simply send it to *KnC* no later than March 6th!



The Swap Shop

KEY:

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

GRISWOLD FOR SALE: #10 Skillet, lg. block, smooth btm. \$40; #7 Skillet, slant/ERIE w/SR \$60; #12 lg. block w/SR \$75; #6 ERIE Skillet \$75; #4 Skillet, sm. emb. w/ grooved handle \$30 -same but red & cream porc. \$40; Dutch Oven Lid, #11 ERIE Flat Top \$70; #11 Waffle, high base, raised emb.. \$100; #768 Sq. Fry Skillet \$35; #108 Skillet Griddle, lg. block, smooth btm. \$40; Colonial Breakfast Skillet \$30; ERIE #8 Muffin, Alum. \$40; Skillet Grill #299 \$85; #17 Muffin, var. 2 \$135; #20 Hotel Skillet, sq. block EPU \$550; #140 Turk Muffin Pan \$145; 5 in 1 Breakfast Skillet \$140; #15 Oval Fish Skillet w/prototype Lid, both excellent \$1100; #21 Bread Stick \$125; #34 Plett Pan \$35; SR&Co 1270 Wheat Stick Pan \$85; Odorless Skillet, Pat. Oct 17, 1898; #18 Muffin Pan \$45; #3 Muffin Pan w/No.3, p/n & logo \$330. **WAGNER FOR SALE:** #8 Alum Oval Roaster w/Trivet \$55; #7 Alum Oval Roaster w/Trivet \$48; W.W. #6 Handle Griddle \$100; Wagner #10 Flat Top Dutch Oven \$80; Deep Fat Fryer w/Lid \$110; W.W. #1340 Little Slam Bridge Pan, black iron \$125; W.W. 'U' Pan, p/n 1339, solid frame \$135; WW Toy 3 Leg Kettle, stylized logo, \$40; Wagner #3 Oval Roaster \$130; Wagner EE Divided Bread Stick Pan \$60; WW 'O' Pan (unmarked, original) \$100; WW Letter E Corn Stick (wheat stick) pan \$50; Hot Pots w/Lids 1365, 1368 \$70 each; **MISC. FOR SALE:** 1870 Pat. Reid's Pan \$160; Wapak Sad Irons #7 or #8 \$30; 18 Hole Golf Ball Pan, solid frame \$80; #11 French Roll, 12 cup 'H' pattern w/cutouts between cups \$65; Favorite Piqua Ware No.1 Toy Skillet \$80; #8 Wapak Indian Head Skillet \$80. **WANTED:** Griswold #14 Skillet Lid, raised letter; Favorite 4 cup Vienna Roll Pan; Detroit Stove 2 Cup Vienna roll Pan; WC Davis Muffin Pans; Barstow Stove Bread Pan; Wagner Bread Pan, Marked Wagner (NOT marked Made in USA); Favorite 2 Loaf Bread Pan; Any unmarked 4 Cup Vienna Roll Pan; Fireplace Tea Kettles w/tilter lever; Atlantic Bread Pans; Sheppard Hardware Muffin Pans; Barstow Stove Co. Muffin Pans

except French Roll Pan; Ace Donut Mold 3 and 6 Cup; Griswold Safety Kettle w/off center Logo. UPS Additional. Robert Karle, 344 Rt. 147, Middlefield, CT 06455 (860) 349-1212; best time 6-9 PM Eastern.

WAGNER WANTED: "Skillet Roaster" w/matching Lid, #8 or #9; "Chicken Fryer" w/matching Lid, #8 or #9; #8 "Skillet Oven" #1275-1 & 1275-2 w/Base; "Pie Logo" Skillet; #4 Skillet Lid. Arlo J. Chapman, P.O. Box 506, St. Charles, IL 60174-0506; call (630) 377-8948 CST.

FOR SALE: GRISWOLD #2700
Wheat & Cornstick Stick Pan \$400;
GRISWOLD #12 Skillet, block logo,
p/n #719 \$100; **NATIONAL #9 Skillet**
\$35. Call Rod or Pam at (505) 982-
9491 MDT. Buyer pays UPS.

FOR SALE: WAGNER Bundt Pan, exc. shape \$160; 1 Qt. Pot \$20; Chef Skillet, p/n 1286D \$20; Bailed 2 qt. Pot, p/n 1265 \$20 - Previous three pieces for \$50; Square & Round "zero" commemorative 1891 skillets, 2 for \$45; **GRISWOLD:** "Erie" #11 Skillet w/SR, early var. \$105; Erie #12, p/n 3112, alum Bailed Griddle \$25; Zero nickel Skillet, p/n 562 \$60. **OTHER:** Wapak #12 Skillet w/SR \$55; Wapak #9 Skillet w/SR \$25; Enterprise Circa 1870 Coffee Grinder w/eagle top \$160. Shipping Extra. Carl Rauch, 2765 Jack Rd., Chambersburg, PA 17201 (717) 267-0909, evenings best.

FOR SALE: Misc. Iron: Cleveland Foundry Sad Iron Trivet \$45; Smart-Brockville Sad Iron Trivet \$35; Cleveland Superior 3 Legged Kettle 'O' size \$55; James Madison - Spider type Skillet, Miniature \$35; Unmarked Miniature Sad Iron Trivet \$25; Wooden Aristocraft Replacement Handles \$5 each; Wagner 'D' fully marked Gem Pan \$40; "Blue Pup" \$50; Wagner #7 Skillet Cover \$95; Wagner 1/2 size Picknicker, p/n 1102, in Original Box \$125; NMS Chicago Coal Shovel, 13" long, (little rough) \$40. **GRISWOLD:** #6 Low Lettered Lid \$250; #6 Logo Top Lid \$175; #91 Oval Casserole Lid \$75; #5 Smooth Top Lid \$75; #10 Low Lettered Lid #110; #850 Service Plate \$90; #283 Cornstick \$135; #272 Wheat & Corn \$125; 5-in-1 Skillet \$140; #2 Deep Patty Irons in box \$35; Piper Hirdsirc Tobacco Cutter, Griswold on btm.. \$125; 8 & 9 button Hinge Waffle Iron \$75; Adams Co Sundial \$350; Erie Flop Griddle \$350; #6 Victor Skillet \$350; 'O' Skillet, black iron \$95; 'O' Skillet, red & cream,

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The Swap Shop

(Continued from Page 6)

mint, \$125; 'O' Skillet, nickel \$110; Best Made Corn \$85; Puritan Corn \$85; Merit Corn \$135; #14 Gem w/cutouts, excellent \$600; #2700 Wheat & Corn \$400; #7 Oval Roaster Trivet \$135; Best Made Breakfast Skillet \$60; #6 Dutch Oven w/ Trivet, lettered lid \$425; Sm. Decorative Trivets \$40 each; #103 Alum Coffee Pot, stamped logo \$85; 2 qt. & 3 qt. Hammered Alum Saucepots w/ Lids 2 for \$95; 866 Lamb Mold \$100; Griswold Pup \$300; #2 smooth btm. Skillet \$400; 'O' Colonial T- Kettle \$550; Use Erie Best T-Kettle, nickel \$475; #2 size Minny Scotch bowl, nickel \$450; '000' Service Kettle w/Lid \$225; #2 Slant EPU s/r \$475; #3 Alum Oval Trivet, unmarked, guaranteed Griswold \$125; #3 - #9 small logo Grooved Handled Skillet Set \$125. Call Dave @ (814) 899-7926.

**YOUR CLASSIFIED HERE - \$2.00
per 100 words, including numbers**

FOR SALE: #9 Griswold acorn hinge Waffle Iron Paddles (p/n 979 & 980) \$45; #10 ERIE Handled Griddle, p/n 740 \$40; ERIE Skillets #7 p/n 702 \$45, #7 p/n 703 \$45, #9 fancy lettering p/n 710 \$45. **WANTED:** #7 & #9 early Victor Skillets w/gatemark; Unmarked Griswold Skillets with p/n 754, 755, & 756. Jon B. Haussler, 1806 Brownstone Ave. SW, Decatur, AL 35603 (205) 351-8567.

GRISWOLD FOR SALE: #11 Skillet, Med. block logo w/HR \$160; #11 Skillet LE, HR, block \$145; #7 Oval Roaster Trivet, fully marked \$140; Full writing Covers for Tite Top Basters -#7 \$40, #10 \$75; #7 fully marked Victor Skillet \$30; #69 Hex Vegetable Dish, red & cream, in original box \$150; #8 Deep Skillet, large logo \$65; #8 Deep Dutch Oven w/fully marked Cover \$175; #72 Patty Bowl \$45; Paddle for 'O' Waffle Iron, p/n 406. UPS Extra. Chris Gillespie, RR 1, Box 670, Brownfield, ME 04010 (207) 935-4357.

WANTED: Wagner Pie Logo Skillets #2, #11, and #12 - have a nice #4 Pie Logo for trade. Also need a Griswold #10 Flat Btm. Kettle or just the Raised Letter Lid. Please write only, due to travel schedule, to A. Stone, Box 500, Honeoye, NY 14471. Thank you!

GRISWOLD FOR SALE: Skillets: "ERIE #6 \$200, #7 \$75, #9 \$40, #11 \$200, #12 \$150; Griswold's ERIE #6 \$75, #12 \$200; Slant/ERIE #12 \$150; Slant EPU w/ smooth btm. #5 \$50, #8 \$50, #9 \$75; Block EPU w/HR #6 \$100, #7 \$45, #9 \$40, #11 \$200, #12 \$100, #14 \$180; Block EPU smooth btm. #4 \$75; Victor (fully mkd.) #8 \$60, #9 \$60; Oval Skillet #15 \$300. **Skillet Lids:** High Dome Plain #6 \$70, #7 \$60; High Dome raised Letters #8 \$45, #9 \$45, #10 \$70; Low Dome Raised Letters #8 \$50, #9 \$50; "OVAL ROASTER" lid #7 \$125. **Waffle Irons:** Hammered Finished #8 \$220; Heart & Star #18 low base \$175; Heart & Star #18 high base \$175; #1 Square \$650; #12 Hotel (2608, 2609, 990) \$600; The

American #7&8 \$110. **Griddles:** #7 long Diamond \$85; #7 Long slant/ERIE \$75; #8 Long Diamond \$75 #10 Long Block \$85; Shallow Long Pan #8 ERIE \$160; #6 Round ERIE \$45; #6 Round ERIE \$45; #6 Round Block \$60; #8 Round slant/ERIE \$50; #10 Round diamond \$140; Gas/Vapor Griddle #12 \$325; Double Broiler #875 \$350; Double Broiler #878 \$375. **Other Griswold:** Crispy Corn Stick #283 \$200; Classic Ice Shaver #1 \$150; #2 Fruit & Lard Press block \$120; #10 Fruit & Lard Press \$170; Santa Mold \$650; Table Service Dutch Oven \$125; Tobacco Cutter #2494 \$175; Food chopper #0 \$50; Round Sad Iron Heater \$180; Sad Irons w/handle #1,2,&3 \$300; Sun Dial Iron /guild paint finish \$525; Deer Platter w/ Wood base \$125; Kwik Bake Electric Stove #3E w/box, mint \$250; #6 Vienna Bread Pan w/raised letters \$230; #18 Pop-Over Pan \$75; Western Importing Co. Munk Pan \$100; tite-top Baster #11 \$275; Dutch Oven #6 slant/ERIE \$200. **WAGNER FOR SALE:** #2 Skillet, smooth btm., stylized logo \$120; Skillet w/smooth btm., stylized logo, w/size no. #4 \$50, #9 \$30; Skillet, HR, stylized logo w/4 digits #7 \$25, #8 \$25, #9 \$25; Pie Logo #14 \$500; National #7 \$50; #2 Cake Griddle \$300; Warm Over Pan \$100; Oval Roaster #7 \$220; 'R' Gem Pan \$50; 'Q' Gem Pan \$50. All pieces are in excellent condition. Contact Virgil Fahnestock, 64-45 Booth St. #406, Rego Park, NY 11374 (718) 459-1648.

GRISWOLD WANTED - (Nickel/Chrome Plated only): #5 Skillet, ERIE w/SR; #2,3,4,5, or #20 Skillet, Block TM w/SR; #4,6,7,or 8 Skillet, hammered w/smooth btm.; #4,5,11,12 or #13 Skillet Lids - High Dome w/ Cross on outside; Nickel or Chrome plated Sundial. Roy G. Meadows, 43 Poverty Hollow Rd., Newtown, CT 06470 (203) 426-0430 (home).

GRISWOLD: #283 Large Cornstick \$185; #1003 Deep Fat Fryer w/basket \$65; #6 (699) SR Skillet, block \$95; #10 (839) Flat DO Lid \$50; #272 Corn or wheat \$175; #5 (943) Gem Pan (some pitting) \$225; #3 p/n 942 Gem Pan \$300; Dec 1926 Good Housekeeping Ad of Griswold Safety Fill Tea Kettle \$15; #8 Gem Pan, var. 3, \$95. **WAGNER:** 1915 Catalog #20 reprint, 112 pages \$25 pp; #11 SR Skillet p/n 1061 \$100; #7, #9 raised letter Skillet Lids \$85, \$55. **OTHER:** 3-legged Round Bottom Skillet with gate mark and raised "6" on bottom \$55; Set of 3 hammered Toy Skillets \$50. Iron has been cleaned and seasoned, UPS extra. Other pieces available. Gary Franzen, 3243 SE Hathaway Dr., Corvallis, OR 97333 (541) 757-7673.

GRISWOLD FOR SALE: No. 10 Chuckwagon Tite-Top Dutch Oven, p/n 180. (New), Label in btm. marked Griswold Mfg. Co. Sidney O. \$350; No. 9 Skillet, lg. block, smooth btm., chrome (nice) \$55; No.7 Dutch Oven \$85; No.14 Skillet w/HR (like new) \$140; No.4 Square Skillet, p/n 2103 \$150; No.9 Skillet w/HR & Low Dome Lid \$110; No.7 Skillet, lg. block, smooth btm. \$30.

(Continued on Page 11)

The Axford Broiler

(Continued from Front Cover)

new, original and ornamental 'Design for a Cooking Utensil'. As illustrated by the patent drawing, the design was somewhat ornamental. Too bad production didn't include the artistic appearance.

Allan C. Axford was an owner of The Mission Foundry & Stove Works which was located on Treat Avenue in San Francisco. They manufactured Globe Stoves & Ranges. Allan Axford also owned the Sabastopol Foundry which made hose bibs.

It is possible the original Axford Broilers could have been made in San Francisco; however, nothing I have found supports that. It is a fact that the largest producer of the Axford Broiler was (and is) the Lodge Mfg. Company of South Pittsburg, Tenn. For you who are fanatics about variations, there are at least four significant ones!

The first variation is marked "AXFORD" on the bottom of the skillet [figs. 1a, 1b, 1c]. Also notice the ghost mark "LODGE" under "AXFORD." It appears that a Lodge regular skillet was modified for the pattern. In this era, old markings were filled in by a plaster-like material, then sanded smooth to the surface. The fill shrunk slightly, leaving a ghost mark on the cast piece. Also notice there is no tab handle opposite the regular handle. The absence of the tab handle indicates an earlier production. This is supported by the marking of "Pat Pend" (patent pending).



Figure 1A



Figure 1B

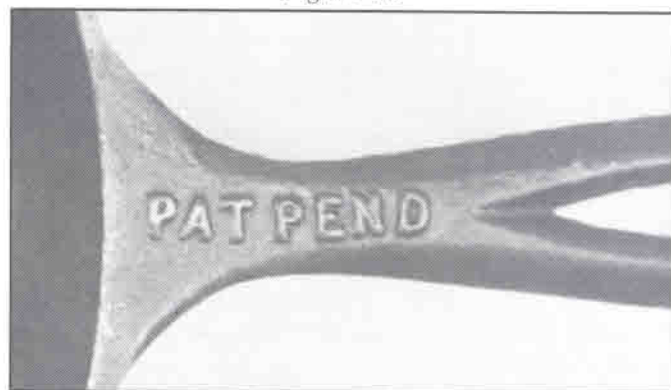


Figure 1C

The second variation (Figs 2a,2b,2c) is marked "AXFORD BROILER" on the bottom of the skillet and still has the ghost mark "LODGE" (not visible in this photo). It is also marked "PAT PEND" on top of the handle. This one has a tab handle opposite the regular handle. It also has a break in the heat ring. This was a later modification of the heat ring. The earlier piece had no break. Also with this skillet is a shallow skillet used as a cover, and marked "Patent Pending." Does this mark "Patent Pending" refer to this cover or the skillet completing this combination? Could this be the first Double Skillet? Griswold Catalog #55 which is dated 1930 doesn't show a double skillet!

The third variation (figs 3a,3b,3c) is marked "AXFORD BROILER," has the ghost mark, single break in the heat ring but is marked "PAT 1931" on the handle. This one also came with the cover.

(Continued on Page 9)

The Axford Broiler
(Continued from Page 8)

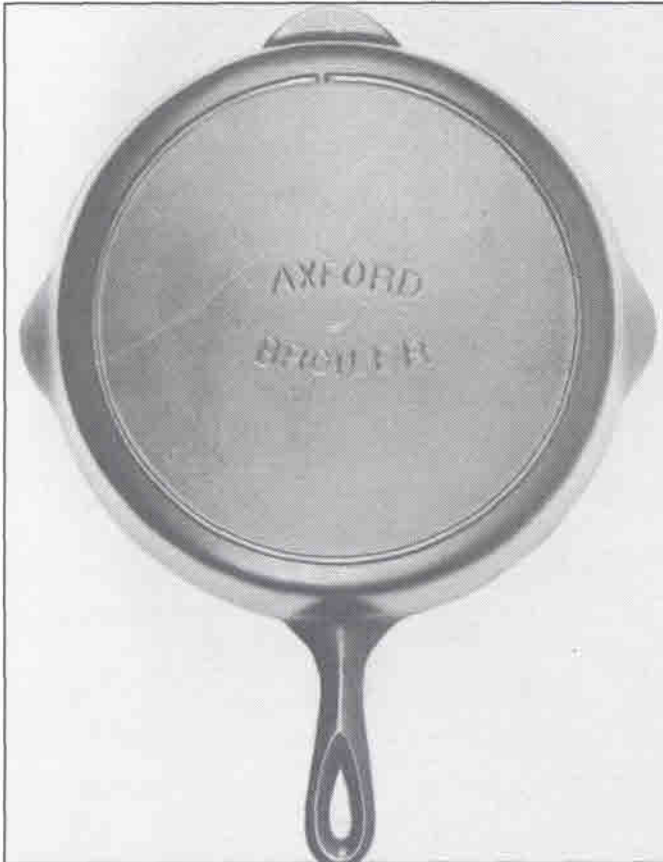


Figure 2A



Figure 2C

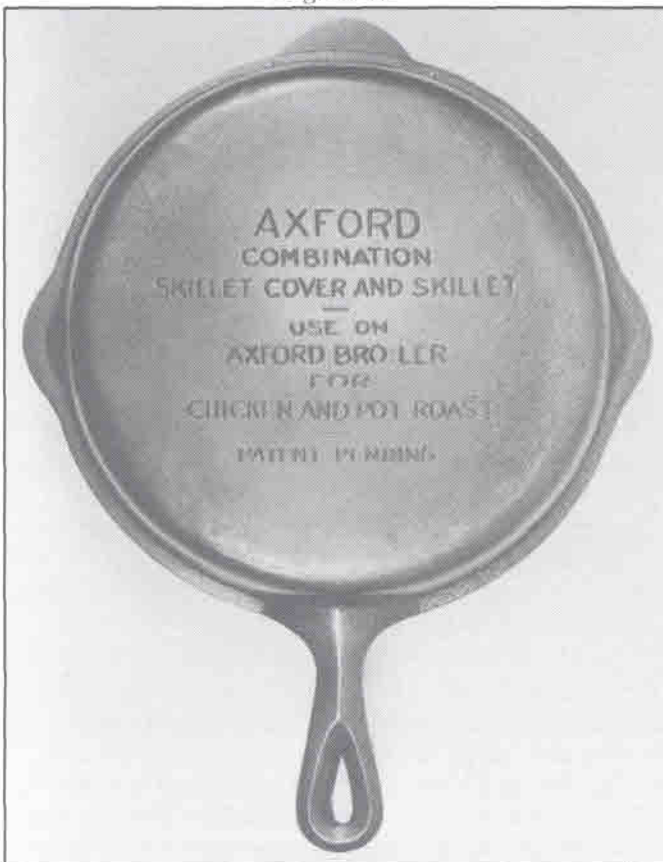


Figure 2B

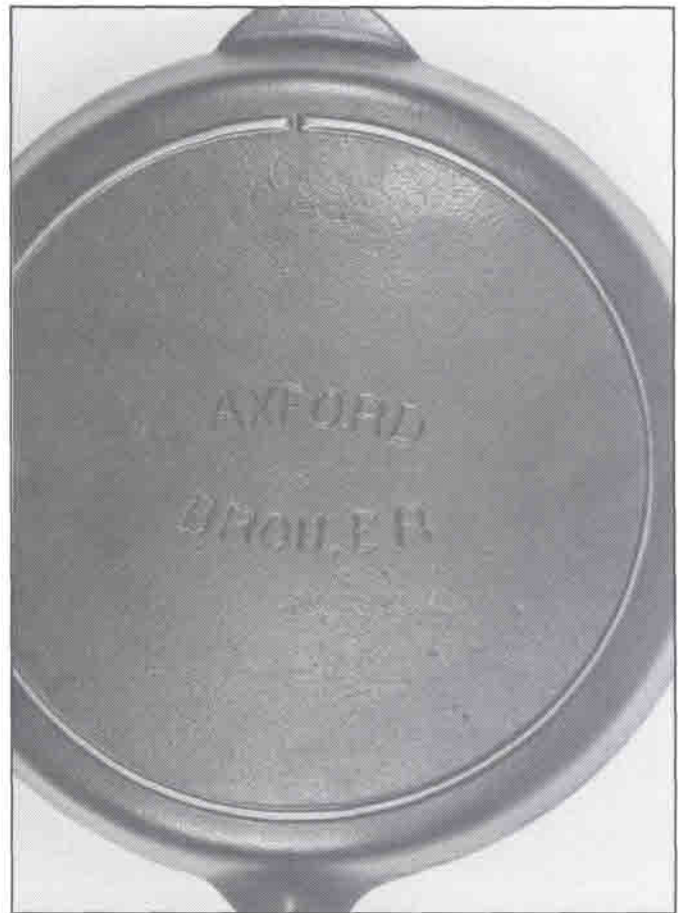


Figure 3A

(Continued on Page 10)

The Axford Broiler

(Continued from Page 9)



Figure 3B



Figure 3C

The first listing of the Axford Broiler that I could find in old Lodge Mfg. catalogs was a catalog with handwritten dates from 1932-1938. This catalog listed sizes No.s 8, 9, & 12. That No. 12 must have been a monster! A later Lodge catalog is undated but I put it in the late 1950s and 60s; it listed sizes No. 6 & 9.

The fourth variation (Figs 4a & 4b) is marked "BROIL-RITE, AXFORD BROILER" on the bottom, and "AXFORD" in raised letters on the top of the handle. Also notice that "BROIL RITE" appears above the "AXFORD BROILER" which is in the exact position as the Lodge piece. I originally believed that this was the older piece, probably produced in California. Three facts have dissuaded these thoughts: 1) The tab handle which is usually considered later production, 2) This skillet is typical Lodge quality, and 3) An undated advertisement



Figure 3D



Figure 4A

from the Mission Foundry & Stove Works, owned by Allan Axford, advertising the Axford Broiler in sizes 9 inch and 6 inch, and providing a zip code address. ZIP came into existence in the mid 1960s.

During the Randall period of Wagner and Griswold (1960s) both Wagner and Griswold marked Angus Broiler (name change) were marketed. The broiler marked with the Wagner stylized logo had the pattern number of 1129 (ref. pg. 234 of The Book). It was produced in sizes 6 & 9. I have seen the Angus Broiler marked with the small Griswold logo, but no pattern number. The Angus Broiler

(Continued on Page 11)

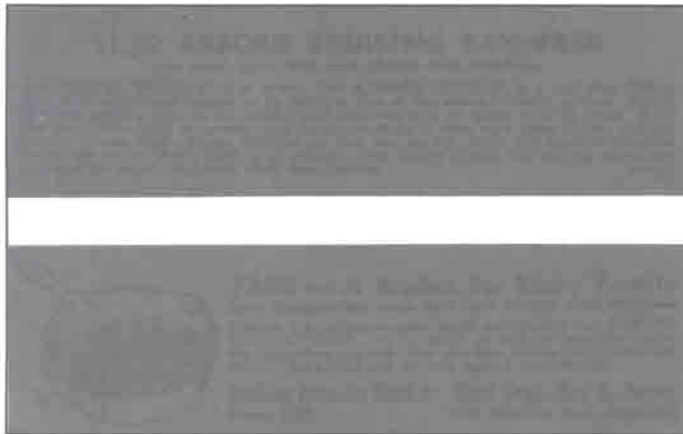
The Axford Broiler

(Continued from Page 10)

was also produced with the Double Mark (Wagner Stylized Logo and Griswold Logo) by General Housewares in the early 1970s. It was later marked only "Made in USA."

This dissertation may have raised more questions than answers. Many answers probably were lost when Allan Axford died in 1989. I would be happy for any feedback you, the reader, may have regarding these broiler skillets.

My thanks to Steve Stephens, Billie Hill and Bob Kellerman of Lodge Mfg Co., and to Chuck Wafford for their help with providing materials and references for this article.



This little coupon, shown front and back, advertises the Axford Broiler as a premium. One ticket is given for each 25¢ purchase. Return 150 tickets to the Harding Drive-In Market and receive an Axford Broiler free. Or, for \$1.50, you can purchase an Axford Broiler, and later you can return 150 tickets for your deposit refund. Tough to beat that deal!! Notice the four-digit phone number. That would date it about 1940s, wouldn't it?



The Swap Shop

(Continued from Page 7)

WAGNER FOR SALE: Wagner No.8 Skillet (center logo) \$50; "Sidney" No.11 Skillet w/HR \$120; Wagner Ware 9" Alum Pie Pan \$50; Wagner Ware No.8 Magnalite Roaster w/Trivet and Book \$35. **OTHER:** Volrath No.6 Dutch Oven \$220; Favorite No.12 Skillet w/HR (slight warp) \$50; No. 8 Martin Stove Works Griddle \$150. Doug Brown, 8520 McDougal, Thornton, CO 80229 (303) 288-5910.

GRISWOLD FOR SALE: #14 Turkhead Muffin Pan \$1050; #13 Slant EPU Skillet \$1275; (would be willing to trade above items on #5 block HR Skillet plus cash); #12 block HR Skillet \$90; #4 small emblem smooth Skillet \$30. **WANTED:** #5 block HR Skillet. UPS extra. Scott Lamb (814) 237-5195.

Deadline for Next Issue of *KnC*: March 10th

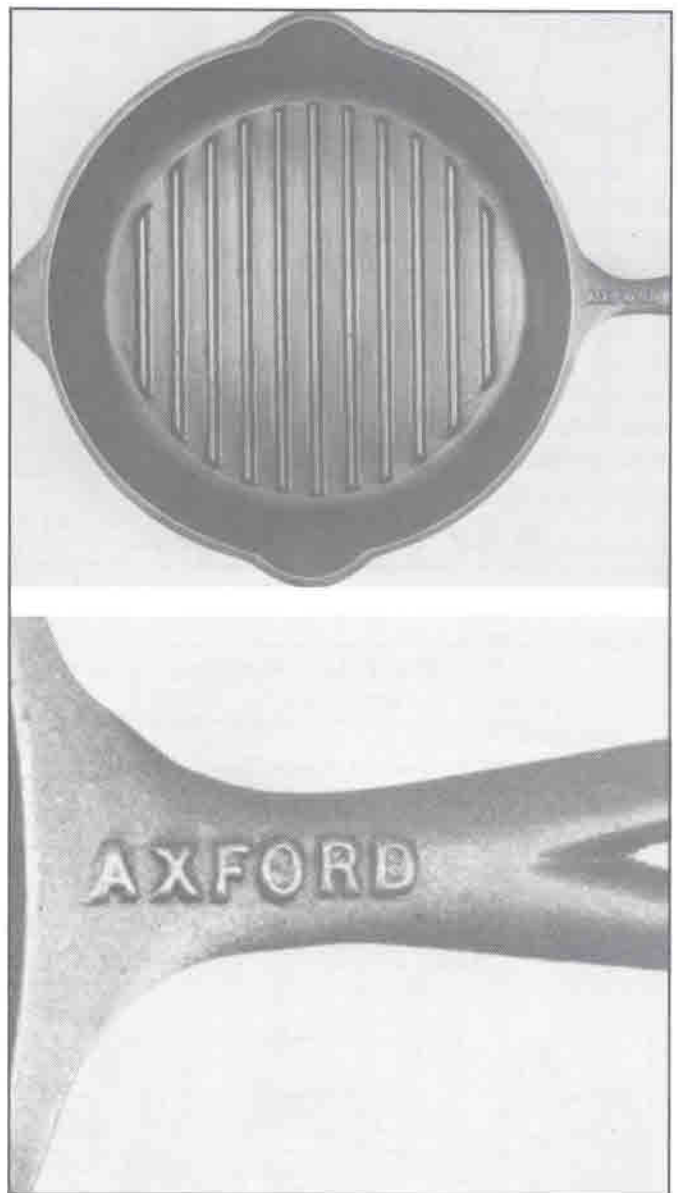


Figure 4B

KETTLES



COOKWARE

ADVERTISING

Rates are \$2.50 per column inch
(or fraction thereof)

Minimum \$5.00 (Column Width: 3.5")

Your Business Card or

2" Display Ad \$ 5.00

1/4 Page \$ 12.00

1/2 Page \$ 22.00

Ads with Photo \$ 6.00 extra

Rates are for Camera-Ready Copy
 Questions? Call KnC at (716) 532-5154



Casting Call

In response to a question in last issue's "Melting Pot," Chuck Wafford submitted this photo of the three handles common with the Griswold 'O' Skillet. The earliest is in the center; the latest on the right.

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



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Drawer B, Perrysburg, NY 14129

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

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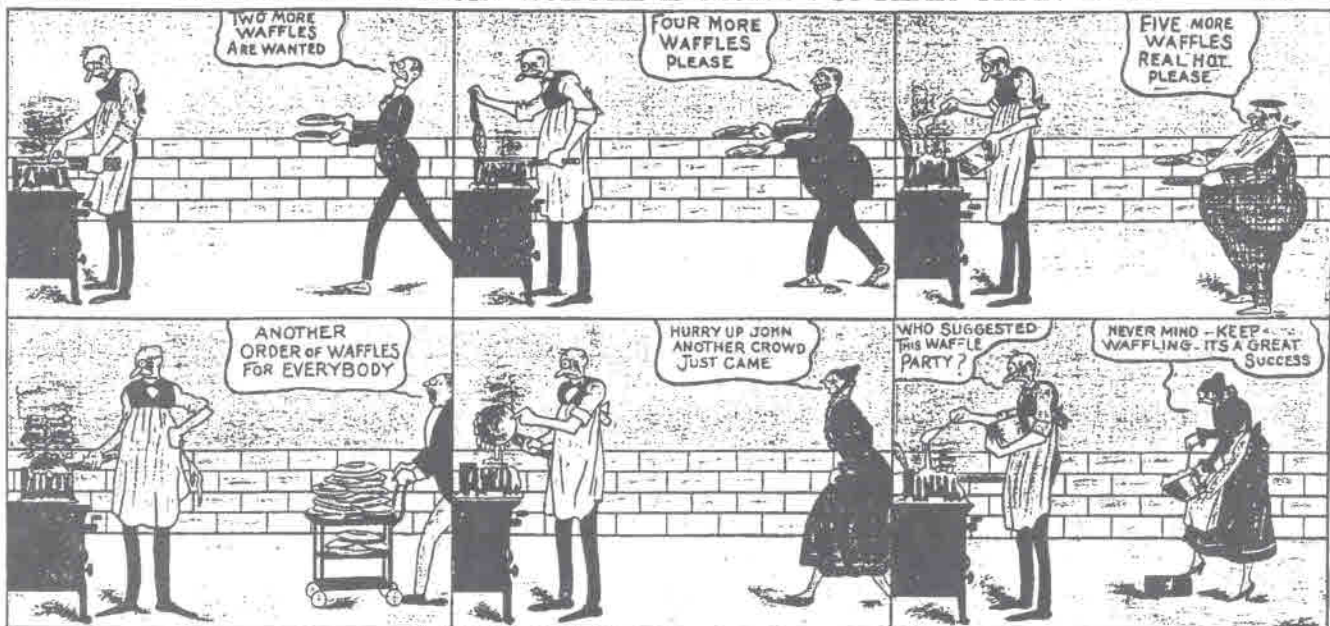
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