

KETTLES



COOKWARE[®]

ENDORSED BY THE GRISWOLD & CAST IRON COOKWARE ASSOCIATION

Favorite Lids and/or Covers

by Dave Schultz

Unmarked hollow ware lids or covers raise questions for most collectors, particularly if style indicates age and the casting is too nice to walk away from. Dave's excellent article in the Nov./Dec. issue of *Kettles 'n Cookware* did a lot toward solving the problem. My primary area of interest is FAVORITE PIQUA WARE. Most of their lids are unsigned. Hopefully, the following discussion will help identify their products.

As mentioned in Dave's article, and can be seen in the pictures, the one thing all Favorite covers have in common is the tear drop outline where the handle attaches to the top of the lid.

Figures 1 and 2 show the early Dutch Oven lid; very flat, smooth with no drip rings on the inside. They are marked only for size. They were made in sizes 8, 9, and 10 only. This would be the proper lid for Dutch Ovens made before 1916. I have never seen a skillet cover in this style, but some may exist. The Dutch Ovens are marked FAVORITE PIQUA WARE in block letters and would have a very sharp bottom edge, instead of a rounded edge at the base, where the side and bottom meet. I have never seen a skillet cover in this style, but some may exist.

Figures 3 and 4 depict the doughnut cover, or spare tire cover. These were made in four sizes. After 1916, Favorite made a French Bowl. Unique to Favorite, they were basically a Dutch Oven with a more tapered side. They came in four sizes marked 2, 3, 4, and 5 while the

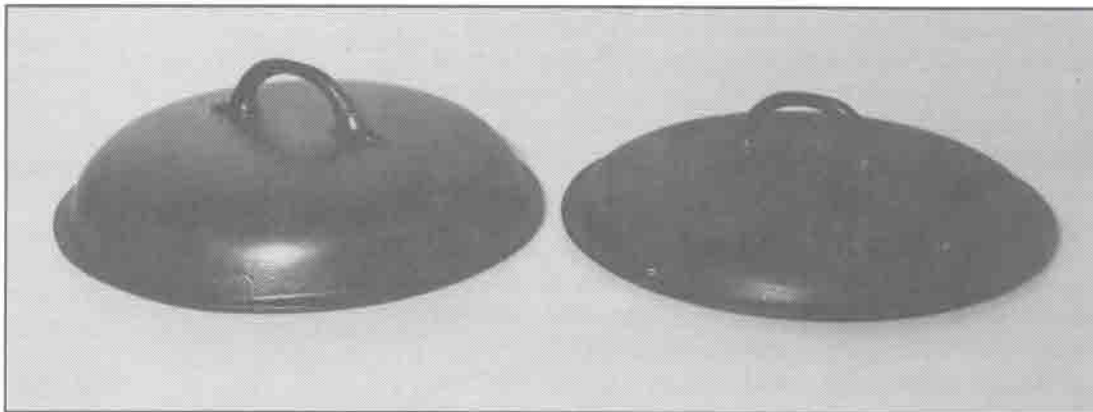


Figure 6

Dutch Ovens were marked 7, 8, 9 and 10. The lids were interchangeable; the lid on a No. 2 French Bowl would fit a No. 7 Dutch Oven etc. The lid in Fig. 4 is marked 3F8D and fits a No. 3 French Bowl or a No. 8 Dutch Oven. The doughnut lids normally are marked this way. Favorite also made this style for skillets, sizes 7, 8, 9 and 10. Other sizes? Maybe. Skillet lids in this style are signed - see fig. 4. When placed on a skillet the handle of the lid is parallel with the skillet handle.

Fig. 6 shows the remaining two types: Low and high domed lids. In chronological order, the low dome was made with three variations. The first is the plain or smooth underside and marked for both the French Bowl and Dutch Oven. In this case 4F9D in Fig. 7. Figure 8 shows the same style with solid drip rings and size 3F8D. Figure 9 shows the segmented rings which were used on both the high and low dome lids. Fig. 10 is the only style domed skillet cover I have found; low dome, segmented drip rings with the lid handle perpendicular to the skillet handle when placed properly on the skillet. Domed skillet lids are not signed. They were made in the same four sizes as the doughnut skillet covers. The No. 9 skillet cover was also marked 8 1/2. This was used on the Chicken Fryer

(Continued on Page 17)

From The Editor

First, I want to thank Dave Shultz for his feature article this issue. He did a fine article. I also want to thank Paul Vanderstreek, Dave Lange, and Mike Allen for submitting interesting reference articles which they found in other periodicals. These are helpful for future reference.

I have to say, I am amazed at the lack of response to my offer to publish your business cards in this issue. I know there are dozens of really creative cards out there. Those submitted are on Page 22.

Enclosed in this issue is a map which I recently received from the convention chairman to the G&CICA Convention. He had submitted it to the G&CICA newsletter but apparently there wasn't room to publish it. Something about priorities? In an effort to get this issue of KnC in the mail for the map to arrive on time, this issue is a bit of a hodgepodge, at least it seems like it to me. Maybe just because of the rush.

Griswold items seem to be going crazy (or should I say Griswold buyers) at auctions. A No. 1 skillet went at auction for \$4,500 and the check bounced. I understand from the auctioneer that issue was resolved in favor of the buyer. A No. 13 Dutch oven was sold on the ebay auction for \$1,870+. Reportedly, the bidder, a doctor who bid anonymously (so he thinks) wanted the trivet. At another Midwest auction, a No. 50 Hearts Star gavelled down at \$5,200, according to my source. It has also been reported however, that No. 4 back heat ring skillet was picked up at a flea market for \$10, and a No. 15 oval skillet with the cover was purchased for \$35.

Moral of the story - it's tough to compete with the affluent at auctions but bargains are still out there if you look. Which leads to another point. It has been advertised that there are some "killer pieces" at the upcoming G&CICA auction in St. Louis. Isn't it a shame that these pieces won't be presented at the swap meet where all have an equal opportunity of the find.

See you in St. Louis!

- Dave



GRISWOLD & CAST IRON COOKWARE ASSOCIATION

For those of you who ordered name tags, they will be available at the convention. For those who are not attending, name tags will be mailed.

Please see enclosed map in this issue to direct you to the convention center. See you in St. Louis!

The KnC Iron Net

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

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The Melting Pot

Dave: I was wondering about a No. 11 N.E.S. Gem Pan I saw. It had N.E.S. No. 11 on it, but there was not a pattern number 850 on the backside. Could it have been a Griswold or not? I also noticed on pg.... 25 of "The Book" in the net prices list, a #4 Iron Mountain fry pan is not listed. Did they make a #4? -JH

JH: 1) The Gem Pan marked only N.E.S. No. 11 could have been a Griswold. We know they made unmarked pieces early on, and the N.E.S. was one of them. However, other companies manufactured N.E.S. No. 11 marked pans also. The N.E.S., by the way, is New England Style. 2) The Skillett net price list in The Book is for the regular unmarked line. They did make an Iron Mountain No. 4. See the reproduction of the catalog page on Page 23 in this issue. -ed.

Dave: While seasoning my iron frying pan I accidentally spilled honey instead of olive oil in it. One corner got the honey. I tried everything I could, but the honey stays. How can I remedy this and re-season the frying pan? - GH

GH: You definitely have a problem. I would apply oven cleaner to the piece and let it work. The oven cleaner should dissolve the honey. Then re-season it. I prefer solid Crisco to oils. -Dave

I hope you don't mind the question, but with your experience, I thought you might have some ideas about this. I recently purchased a chrome cowboy hat ashtray. The underside is almost perfect, but it has definitely been used as an ashtray. It has the ground-in nicotine and cigarette stains on the top. I have tried some fine steel wool to date and that has taken some of it off. I was wondering if you knew of any chemicals (i.e. oven cleaner, vinegar, or whatever) I could use to get this clean without damage. I'm hesitant to experiment as I don't know chrome very well and don't want to take any chances as it was not cheap. I would appreciate your insights or if there are other resources you could recommend. -LG

LG: I treat chrome pieces as I would black cast iron with the exception of buffing. Buffing with a wire brush of the matte finish chrome usually results in an undesirable finish, leaving it dark and uneven. I would use oven cleaner, followed by a cleaning solvent such as 409. Scrubbing with a fine brass brush (available at hardware stores) or even a tooth brush while using the cleaning solvent should do the job. -ed.

Dear Dave: As you can see, this pan does not reflect the

"Piqua Ware" that is seen on most of the Favorite. You mention in the chronology of Favorite that the company ceased to exist after 1935. Is it possible that the name was sold to Chicago Hardware Company, or might they have priced it up, out of the "Blue"? -LR



LR: Although I have found no documentation that the Chicago Hardware Foundry Co. purchased the rights to Favorite, the time period of production is right. We also know that Favorite did sell parts of their business. This mark Dutch oven is fairly common and so are skillets. -ed.

I am checking on a pan: it looks like the pan in your ad on page 34 of Vol. 3, No. 3 August 1994 KnC. Also a picture of this pan on front page of KnC Vol. 6, No. 3 June 1997, Gem Pan in lower left hand corner. I have one like it and all it has on it is a raised numeral 4. The gate marks are on the bottom and it looks like the one on page 34. -JR

JR: Aren't back issues of KnC great references? I use them frequently. The Gem Pan you refer to is a Waterman Style No. 4 with elliptical cups. Nathaniel Waterman patented a series of gem pans in 1859. These were ultimately accepted by the industry as standard designs. The earlier pieces such as yours were most commonly marked N. Waterman, Boston or R&E Mfg. Co. Some had only the number on a raised square on one handle, and some had just a raised number. There was another set marked Waterman which had very narrow handles and the lettering was inset rather than raised. There will be a chapter of Waterman style pans in the next book we are now working on. -ed.

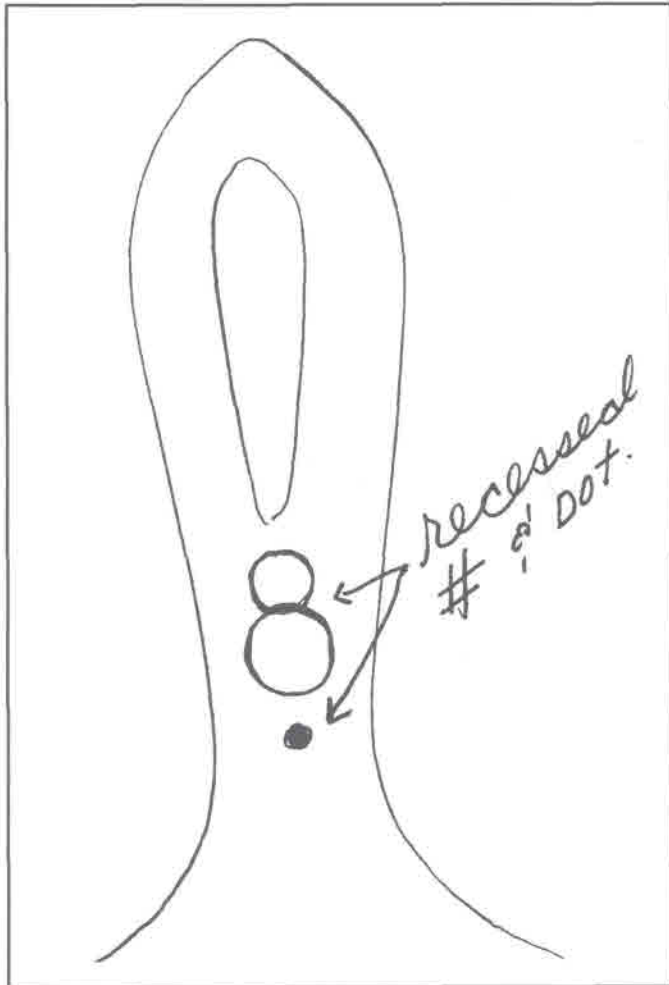
Dear David: I have enclosed a tracing of the handle portion of two unusual skillets, one is a #7 and the other

(Continued on Page 16)

The Melting Pot

(Continued from Page 15)

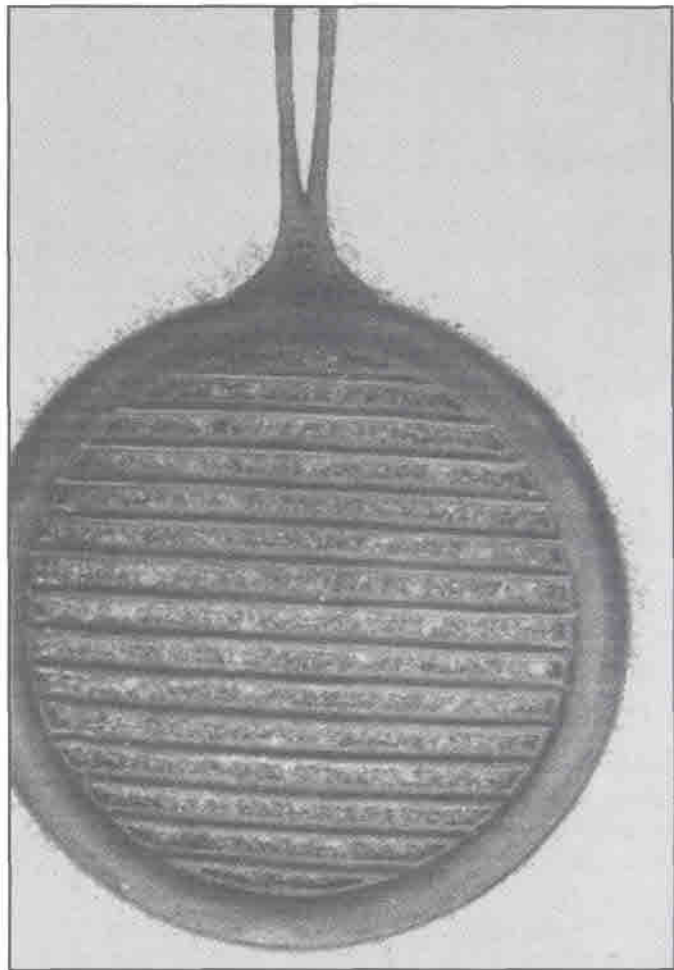
is #8, both large recessed number with an oversized dot directly under the number. You will be quick to observe that the handles flare-out at the midsection. The skillets are of quality casting, the cooking surface is smooth to touch. The skillet are what I would call light weight, and the sides taper out somewhat like an early Wagner or Erie. Would appreciate your help in identification. -JA



JA: I have seen this configuration but I do not know who manufactured it. This is an early manufactured piece. Perhaps one of our readers can help with identification. -ed.

David: *Kettles 'n Cookware* invites us to send things in. Well, for what it might be worth, attached you have a photo of one of my favorites. Would you call it a bacon grill? At any rate, it is a large one; 23 1/2 inches to the top of the handle, and 15 1/2 inches in diameter. Not the smooth fine casting of Griswold but apparently an older, more primitive iron. It's size and design do make an impressive presentation. There are no brand markings, but a large "6" or is it a "9" at the base of the handle. Any observations appreciated. -WR

See you in St. Louis!



WR: What you have is a Broiler. Broilers are what I collect. Based on the dimensions you provided, I would think it is a "9". This type of cooking utensil was frequently manufactured by stove companies. It is probably a mid 1800s piece. -ed.

Dave: I have a pan with flaking chrome and a lot of ware in spots. Is there anyway the chrome can be removed? If so, can the piece still be safely used? -LB

LB: I have buffed them with a wire brush and have scraped them with a putty knife to get loose flakes of chrome off. That never quite seems to do the trick however. Chrome can be removed by reverse electrolysis. A chrome plating business could probably do it. Once the chrome is removed you are left with a very fine black iron skillet. -ed.

Dave: Did Lodge make the hammered toy skillets or did the maker of hammered toy skillets make the "Lodge Skillet" for the Lodge Company? -R&K
(Continued on Page 17)

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

Kettles 'n Cookware
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The Melting Pot

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R&K: Lodge made the hammered toy skillets. Thanks for the photos! -ed.

Hi Dave: Hope all is well out your way. Things are great in southern Oregon. We just love the *KnC* - couldn't live without it. RE: Vol. 7, No. 1 Jan/Feb '98 Page 3 - Picture of Waffle Iron. We found one of the same model in Roseville, Ca. during a recent vacation, the difference being ours has only 8&9 on one side. Have no history of such, but will take a good set of pictures and send them to you for your files. -DP

*DP: Thanks for your compliments about *KnC* and for your feedback re the waffle iron. I'll look forward to seeing the photos. -ed.*

Favorite Lids

(Continued from Front Cover)

which was also marked 8 1/2. The two lids are identical except their marks.

High dome lids have only the segmented ring pattern and are marked only for the Dutch Ovens, although they are still interchangeable with the French Bowl with one exception. Figure 11 shows the exception to the rule. I came on a French Bowl where both the lid and the French bowl have very heavy gate marks, with the Favorite logo on the French Bowl. The cover has segmented rings.

The doughnut high and low domed lids were made in black iron, nickel and porcelain finish. Flat lids were made in black iron only as indicated by a 1901 price list. There may be some nickel ones around.

A word about trivets: See fig 12, left to right: The first trivet is not signed but is marked 8D. It fits a No. 8 Dutch Oven. The center trivet is signed FAVORITE PIQUA WARE 2, and fits a No. 2 French bowl. The right
(Continued on Page 20)

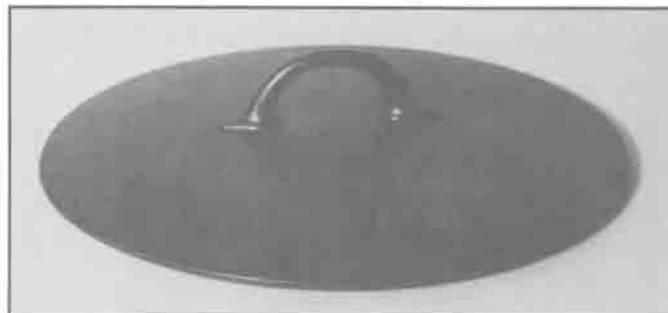


Figure 1

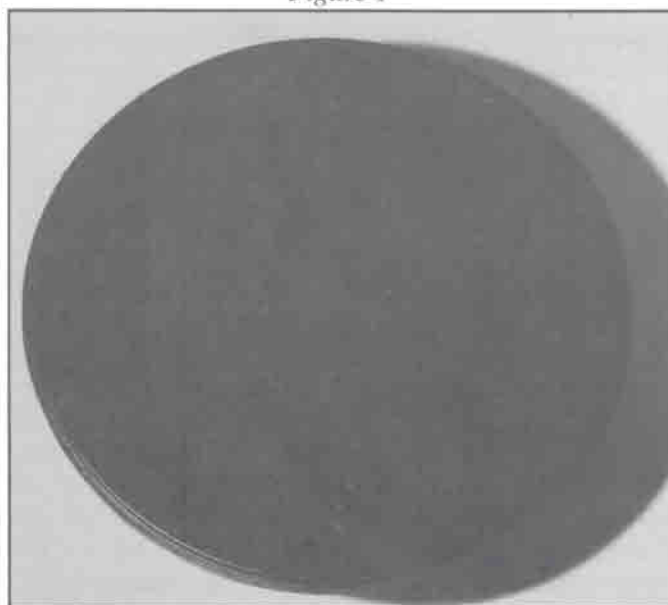


Figure 2



Figure 3



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

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 Skillets; #4 Skillet Lid. Arlo Chapman, P.O. Box 506, St. Charles, IL 60174-0506. (630) 377-8948 CST.

FAVORITE WANTED: #10 Dutch Oven, logo only; #5 French Bowl (Dutch Oven); Skillet and Dutch oven Lids and Trivets, any size, any finish, signed or unsigned; Waffle Iron or base only, blue porcelain. If base only it will say, FAV under the ball socket; Skillets #1 & 2, nickel or porcelain; Handle Griddles w/logo, #8 & #9, Block letters #7; Combination Griddles #10 and #16; Oval Griddle or Sad Iron Heater #7 & #9; Flat bottom Kettles, Scotch Bowls, Yankee Bowls, etc, any with porcelain finish; Any gas, electric, wood or coal heating or cook stoves. Dave Schultz, 3508 Allston St., Anderson, SC 29624. (864) 296-3747.

GRISWOLD FOR SALE: #2700 wheat & Caron Stick Pan \$375; #12 Skillet, block logo, p/n 719 \$100. **NATIONAL FOR SALE:** #9 Skillet \$35. Call Rod or Pam at (505) 982-9491 MDT buyer pays UPS.

GRISWOLD FOR SALE: #1 Gem Pan (marked No. 1 & 940) \$150; #21 Bread Stick Pan \$150; #22 Bread Stick Pan \$35; #262 Corn Stick Pan \$65; #272 Corn/Wheat Pan w/feet \$200; #877 Loaf Pan \$425; #1270 Puritan Wheat Pan \$100; #3 Skillet - Slant/EPU \$30; #4 Skillet - Block smooth btm \$60; #7 Skillet - Victor w/full writing \$45; #7 Wood Handle Skillet - Slant/Erie (stripped) \$90; #8 wood Handle Skillet - Slant/Erie \$100; #8 Skillet - Late Erie \$40; #10 Skillet - Block TM w/heat ring \$50; #11 Skillet - Late Erie \$150; #8 High Top Logo Skillet Cover \$40; Small Eagle & Wreath Decorative Trivet \$40; #1 Classic Fruit & Lard Press \$100. **WAGNER FOR SALE:** #0 Skillet marked "WAGNER" \$75; #8 Wood

Handle Skillet - Stylized TM \$75; #9 Wood Handle Skillet - Stylized TM (plated) \$75; #8 Wood Handle Griddle - Stylized TM (plated) \$85; #7 Handle Griddle - Stylized TM \$35; "R" Popover Pan w/solid frame \$50; "R" Popover Pan w/open frame \$50. **GRISWOLD WANTED:** #2 Wood Handle Skillet; #0 Side handle waffle iron base; #10 Late Erie Skillet; #11 GRISWOLD'S ERIE Skillet; #9 ERIE Extra Deep Skillet; #8, #9 & #10 Early Slant/ERIE Extra Deep Skillets; #8 Late Slant/ERIE Extra Deep Skillet; #0 Skillet - buttercup & dove gray (MINT); #3 & #9 Hinged Smooth Skillet Covers; #3 & #4 High Trademark Skillet Covers; #13 Low Smooth Skillet Cover; #7 Gem Pan w/P# 945; #14 Gem Pan w/P# 952; Miniature pieces in both black iron and aluminum. **WAGNER WANTED:** #0 Skillet marked Wagner Mfg Co Sidney O; #0 handle Griddle (aluminum & black iron); #5#7 & #10 Wood Handle Skillets. **FAVORITE WANTED:** #1 Toys pieces: #5, #6, #7, #10 & #12 Wood Handle Skillets.

WE ARE ALWAYS INTERESTED IN IRON WOOD HANDLE SKILLETS AND GRIDDLES BY ANY MAJOR MANUFACTURER.

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GRISWOLD FOR SALE: '0' Toy Set containing Waffle Iron, Dutch Oven w/Trivet, Tea Kettle, Handle Griddle, and Skillet, All in mint condition \$7000; #13 slant EPU Skillet \$1275; #2 LE, smooth, Block Skillet \$425; #1270 Merit Wheat Stick Pan \$100; Rabbit Mold \$275; #72 Patty bowl; #0 Skillet, early handle \$85; #7 Oval Roaster Trivet, alum \$50. UPS extra. Chris Giles pie, RR 1, Box 670, Brownfield, ME 04010 (207) 935-4357.

GRISWOLD FOR SALE: #53 Square Egg Skillet \$25, #129 Square Egg Skillet \$40, both for \$60; #12 block HR Skillet \$90; #4 small emb smooth btm Skillet \$28. **GRISWOLD WANTED:** #5 block w/HR Skillet; '0' Dutch Oven w/loop handle Lid & Trivet; '0' Handle Griddle; '0' Tea Kettle. Scott Lamb. (814)237-3303.

GRISWOLD FOR TRADE: #13 Dutch Oven Trivet for Griswold #12 Dutch Oven w/trivett plus cash. **GRISWOLD WANTED:** Decorative Trivets - lg 1729 Grape, sm 1908 Eagle, sm 1909 Grape; Skillets - #2 block SR; Victor #5 & #6 var 4; Good Health #14; Iron Mountain #4 & #14; Dutch Oven, "ERIE" w/EFTC 6,7

(Continued on Page 21)

IRON MOUNTAIN Cooking Utensils

**Griswold Ad
from
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IRON MOUNTAIN SKILLET



No.	Diameter Top Inches	Depth Inches	Packed in Carton	Weight Carton Pounds	Covers Net Weight Dozen Pounds
3	6½	1¼	12	20	
4	7	1½	12	24	
5	8	1¾	12	31	
6	9¼	1¾	12	35	30
7	9¾	2	12	43	36
8	10½	2	12	50	39
9	11¾	2	12	61	42
10	11¾	2¼	12	65	48
12	13¾	2¼	In Bulk	* 7½ Net Ea.	
14	15¼	2¼	In Bulk	* 10 Net Ea.	

*In bulk. Can furnish self-basting covers for Nos. 6, 7, 8, 9, 10, Iron Mountain Skillets. Covers packed in bulk.

IRON MOUNTAIN SKILLET SETS

Set—One Each	Packed 12 Each Size in Separate Cartons Same as Skillet Packing Above	Weight Pounds (24 Sets)
Nos. 3, 5, 7	24 Sets	188
Nos. 3, 5, 8	24 Sets	202

IRON MOUNTAIN HANDLE GRIDDLE

No.	Diameter Top Inches	Net Weight Each Pounds
8	9¼	4½
9	10½	5½

Packed in bulk

IRON MOUNTAIN LONG GRIDDLE—NOT POLISHED

No.	Length Inches	Width Inches	Net Weight Each Pounds
7	16½	7¼	7¾
8	19	8½	9¼
9	21	9¾	11¾
10	23½	11¾	17¼
11	25¼	13¾	21

Packed in bulk

IRON MOUNTAIN DUTCH OVEN With Self-Basting Cover

No.	Diam. Top Inches	Depth Inches	Capacity Quarts	Meat Capacity Pounds	Packed	Weight Pounds
7	9¼	3¾	3½	3 to 5	Bulk	Net 8½
8	10¾	4	4½	5 to 7	6"	58
9	11¾	4¼	6	7 to 9	Bulk	Net 11½
10	12¼	4¾	8	9 to 12	Bulk	Net 15

*In Carton.

NOTE—The trivet is not furnished regularly with these dutch ovens, it is supplied at small additional cost.

IRON MOUNTAIN CHICKEN FRYER With Self-Basting Cover

No.	Diameter Top Inches	Depth Inches	Packed in Carton	Weight Carton Pounds
8	10¼	3	6	58

THE GRISWOLD MANUFACTURING CO., ERIE, PENNSYLVANIA

Favorite Lids

(Continued from Page 17)

trivet is signed the same but the size is 7 3 D F and fits the 7 Dutch Oven and the 3 French Bowl. Not the same as the lids. The French Bowl tapers in at the bottom, so it is the next size up.

There are 7 different size round trivets, signed or unsigned in two different finishes, black iron and nickel. That comes out to 28 different trivets.

Now that everyone can identify Favorite French Bowls, lids and trivets, I will reveal my real motive - I am looking for a No. 2 for my collection!

Many thanks to Dave Schultz for this very good article. If anyone else would like to do an article for *KnC*, the editor will work with you. Here is your opportunity to become famous.(More Photos-Page 21)



Fig. 7

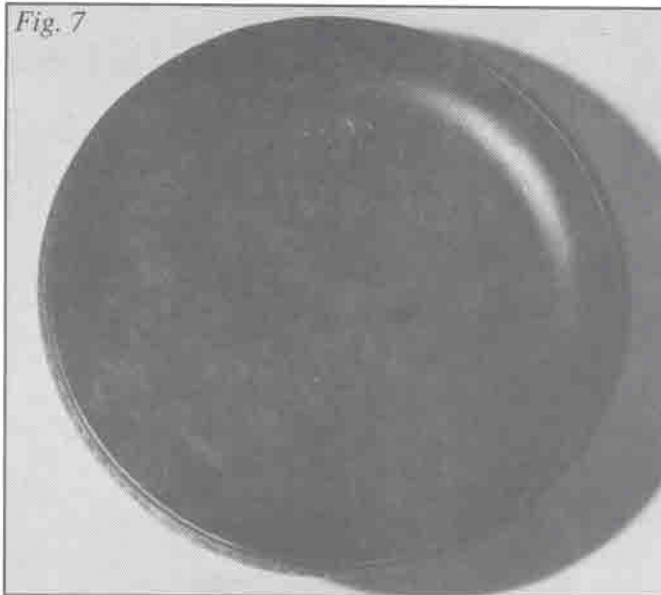


Fig. 8

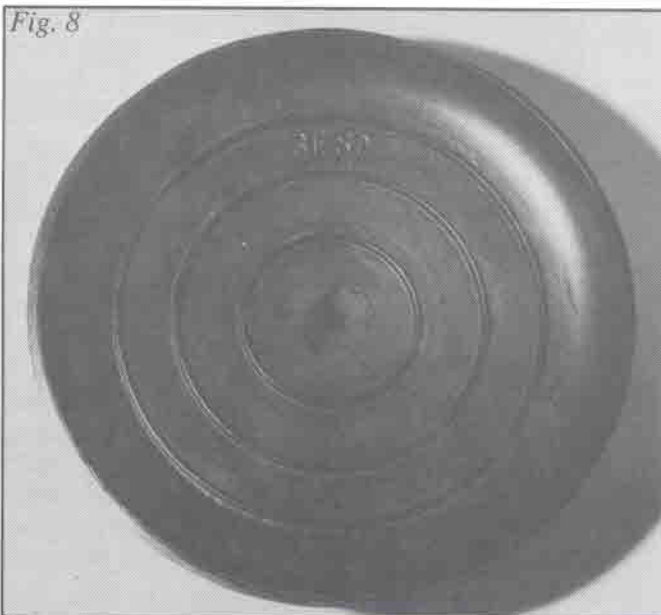


Fig. 9

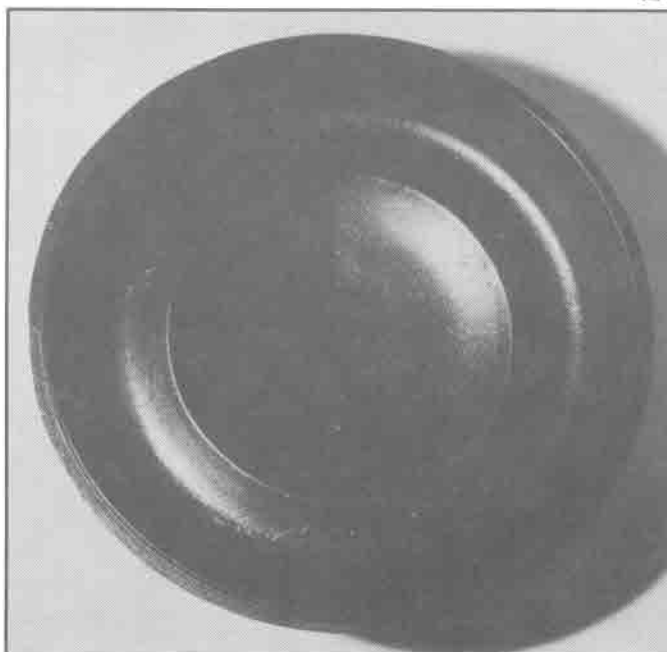
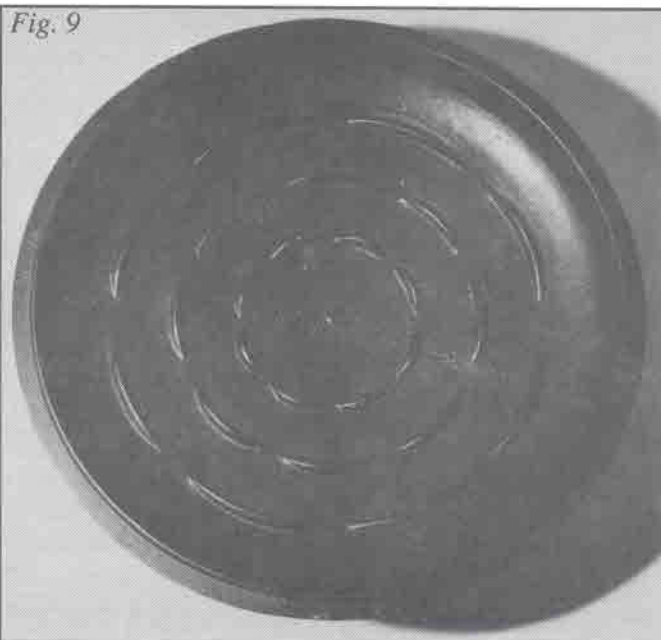


Figure 4

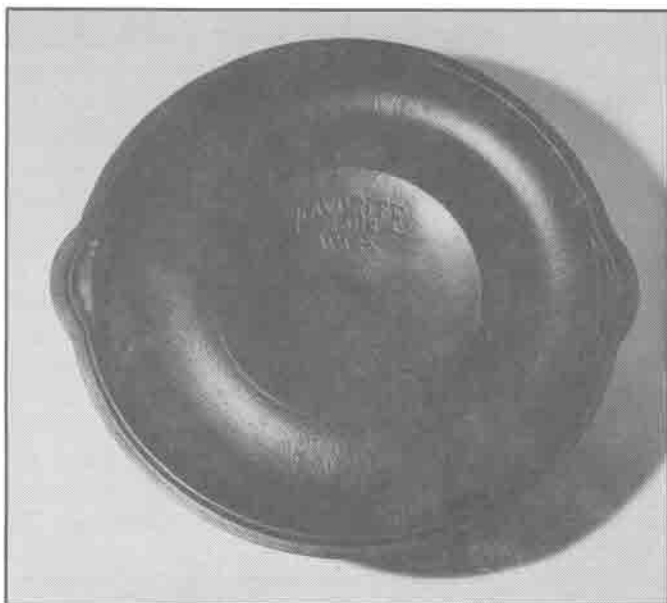


Figure 5

The Swap Shop (Continued from Page 18)

& 10; Slant ERIE w/LDSC #6. FAVORITE SKILLETS WANTED: FPW logo, #1,2,4,& 13; #9 FPW logo w/ Miami. Glenn Pehle, 4853 Hwy VV, Berger, MO 63014. (573) 237- 2276.

Deadline for Next Issue of KnC is MAY 5 

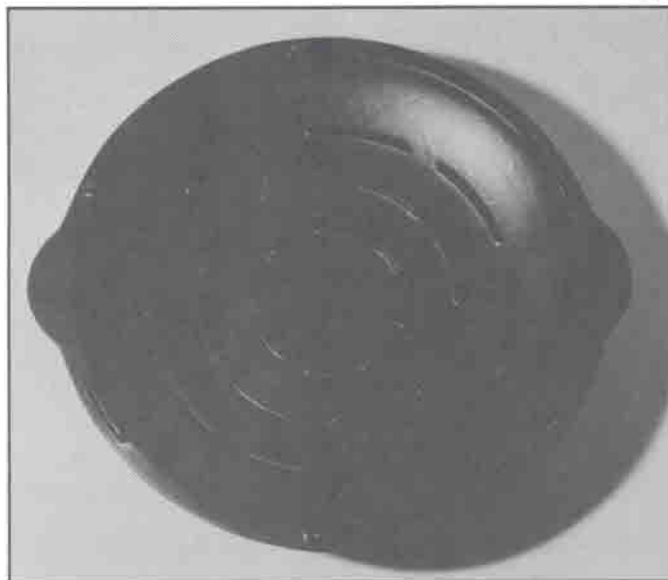


Figure 10



Fig. 11

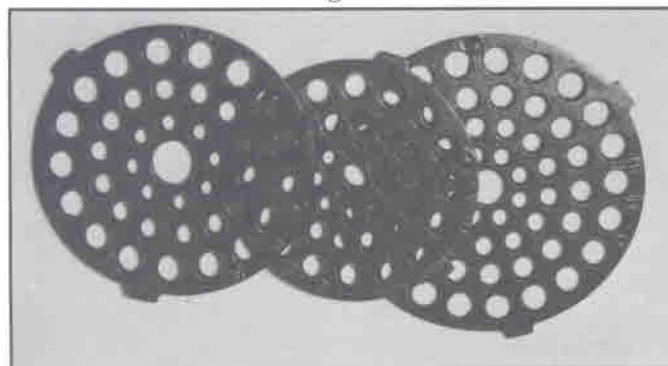


Fig. 12

The Griswold Burl

By Dutch Pratt

Introduction: This poem, "The Griswold Burl," was written for an old friend down in California that turned me on to Griswold some years back. He's quite a wood-working guy. We sometimes bum around the western states. He looks for wood burls - I look for Iron.

The year was '97,
we only had three big ones left
before we make the turn
and old KO's book of knowledge
wasn't finished yet;
and we still had plenty yet to learn.

He was holed up at Spike's Flat,
up Woodchuck Canyon above the draw;
I was laying low,
both hide'n from the law.

We really didn't have a problem
and old Twenty had told us so;
We had borrowed that great big burl
semi-truck and trailer,
and we borrowed them in Idaho.

Now the game was,
and it wasn't easy,
just to bring the darn thing back;
It was going to be real tricky
up this canyon-cross the flat
and drop at the shack.

Now I can't hear,
can barely see
but the doc says I'm alive,
and according to the all the stats, say
I can really drive.

This burl was forty ton,
no dirt-no rock
and just laying on the ground;
our job was to scoop it out and grab it fast
when no one was around.

The plan seemed plain
and very simple
as I think here looking back,
but in my mind there was a problem
it was bigger than the shack!

Spike said not to worry
I've got a plan you're gonna see:
We'll just shoot down the canyon
across the flat
and snatch it to a tree.

Well that all seemed plain and simple
and to him a piece of cake,
didn't want to have to tell him,
bust his bubble,
I didn't have a brake.

(Continued on Page 24)

Business Cards from KnC Subscribers

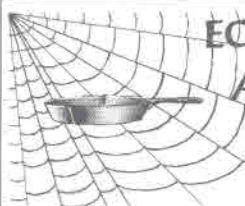


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*We're not old fashioned
but we thought "GE" meant GRISWOLD & ERIE*



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GOING - GOING - *Gone!*

AND when the auctioneer's hammer fell, nearly half a century ago in a little Vermont town, a Griswold cast iron skillet changed hands.

Its new owner carried it off to her kitchen and thereafter cooked in it every day those excellent country meals that have made "mother's cooking" a standard phrase.

To-day her daughter is using the same Griswold skillet! Here is her letter, which we certainly appreciated receiving and which we believe will interest you:

RALPH H. HARRIS

The Quality Store

Orleans, Vermont

August 30, 1922.

The Griswold Manufacturing Company,
Erie, Penna.

Dear Sirs:

The people who manufacture good products like to hear their praises. May I take a moment of your time for such a purpose?

I have been using every day a Griswold cast iron skillet that is about fifty years old, according to my mother's reckoning.

The skillet was purchased by her the year my oldest sister was born—my sister is now forty-six—and the skillet at that time was bought at an auction and was second hand.

I think that this is a mighty good record of service and one that perhaps you might be interested in.

Yours truly,

Mrs. DOROTHY S. HARRIS.

Griswold cast iron skillets are exactly as good to-day. When you buy one, you may be sure it will give you long years of service. Griswold skillets come in all sizes, from small ones, 6 inches across the top, to large ones, 15¼ inches in diameter. You should have several sizes in your kitchen.

THE GRISWOLD MFG. CO., Dept. S-1, Erie, Penna., U. S. A.

Makers of the Bolo Oven, Extra Finished Iron Kitchen Ware, Waffle Irons, Cast Aluminum Cooking Utensils, Food Choppers, Safety Fill Tea Kettles and Gas Hot Plates.



Trade Mark
Reg. U. S. Pat. Off.

GRISWOLD *Cast Iron Skillet*

From 1940 Griswold Catalogue

The Griswold Burl

(Continued from Page 21)

As we topped that White Oak Mountain,
diesel smoke poured from the stack;
I lined her up with the radiator cap
and we headed for the shack.

I quit look'n
at one hundred and twenty,
Spikes Flat was just a blur;
and old Spike was really smile'n
I could barely hear him say,
"Just miss the dog house - drop it on the spur."

Well we shot Spike's Flat
at an even two hundred
I'm sure I'm safe to say,
that burl came off
and we missed the dog house
but the shack got in the way.

Now you talk about
your woodchuck
and all the splinters he can make,
he couldn't hold a candle
and if he were a million
this mess he couldn't fake.

There was sawdust blown to heaven
and some splinters down to hell,
but ol' smile'n Spike
said we were really lucky,
by damn we missed the well.

The old Pete
had seen the very last
of many a heavy load,
and I'm here to tell you
it's ten miles from Woodchuck Canyon
and maybe forty from any road.

Now old Spike
is happier than owlshit,
he's out saw'n on the burl;
I'm headed back to Oregon,
somewhat dizzy,
and my head still in a whirl.

Now there's one thing
I didn't tell you,
keep it secret if you can;
but right there in the middle
of ol' Spike's burl
is a brand new Griswold Pan!

- Dutch

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Mail all correspondence to: David G. Smith, Publisher, Drawer B,
Perrysburg, N.Y. 14129

Reproduction Alert!

By Dave Lange

Recently I purchased about seven or eight No. 53
and No. 129 Square Egg Skillets. I was about ready to
clean them when I discovered that one of them was a
reproduction.

It was the No. 129 with the letter "E" in Square. It
was much grainier on the back side, heavily ground on
all four sides, and 1/2 pound heavier than normal. The
lettering was as good as any good one.

The authentic ones weigh 1 pound or so compared to
the 1 1/2 pounds of this one. Also, the good ones were
nested four to a mold, thus grinding heavily on one side,
seeing they were broken off of the mold in the middle
section.

Just thought I would warn the rest of the collector
community. And all this for a \$30 piece; give me a break!

1998 Convention Jewelry 14K Gold and Sterling Silver Tea Pot Charms

available at the
St. Louis Convention
• The price has not been set •

There are still a few of the
1996 Double Side Charms
available.

One side has the Spider logo, the opposite
the Griswold logo
14K Gold \$210 Sterling \$95
Sorry, the 1997 Charms are gone!

Contact:

Joannie Baldini
814-459-25503 days or
814-868-1316 evenings

or write:

Joannie Baldini
3007 Plum Street
Erie, Pa. 16508

CORRECTION

- *Pages 19 and 23 are reversed* •

Page 19 is the 1940 Griswold Catalog Page

Page 23 is the 1923 Griswold Auction Ad