

KETTLES 'n COOKWARE®

ENDORSED BY THE GRISWOLD & CAST IRON COOKWARE ASSOCIATION

Is this Skillet Griswold?

By David G. Smith

A recent e-bay auction posting listed a Puritan skillet made by Griswold. The listing was accompanied by a photo of that piece. At least one potential bidder notified the seller that the item was not Griswold. This issue raises the need for clarification.

Puritan was a name brand for the Sears, Roebuck & Company. Sears contracted out for items to be produced with Sears known brands, as they continue to do today. Sears contracted the Griswold Manufacturing Company of Erie, Pennsylvania to make cast iron items including skillets, muffin and corn stick pans, Dutch ovens, griddles, etc. Although the Puritan brand continued to belong to Sears, it was not an exclusive contract for the Griswold Mfg. Co. During one period, Sears apparently contracted with the Favorite Stove & Range Company of Piqua, Ohio, manufacturers of Favorite Piqua cookware, to supply them with Puritan marked skillets.

How do you tell the difference? There are at least four distinct differences:

1) The Griswold skillet is marked with a four digit pattern number. The Favorite skillet is marked with the size number and letter suffix, in this example "A" (Fig. No. 1, Pg. 37);

2) The word Puritan is engraved into the surface of the Griswold skillet. On the Favorite example, you can see, if you look closely, that the Puritan appears to be engraved into a plate which was then added to the pattern. The bottom left is particularly evident;

3) The Heat Ring of the Griswold skillet is inset. The Heat Ring of the Favorite is at the edge of the curve where the side meets the bottom;

4) The most distinctive difference between the Griswold and Favorite is the shape of the handle. The Griswold skillet has a distinct shape, not the more common shape of the Favorite, or Griswold for that matter. The handle really tells the story. This handle style was also used on the Handle griddle. Now you can answer the question, is the cover picture Griswold? The answer of course is "no."



(See Fig. 1-3 on Page 37)

From The Editor

Response to my plea for feedback, particularly to "The Melting Pot" has been excellent. As I have stated many times before, sharing information is what *Kettles n Cookware* is all about.

I would like to apologize for the reversed captions on the pictures of Ken & Mary Burris, and Rosalie & Ray Lovelace and Sally Swanson. I know these folks but the print shop doesn't. Due to the caption mixups in the last two issues, I am trying a new proof system. Things can get mixed up from me to the tech who does my layout, and then the print shop.

Two of our *KnC* readers sent me a copy of the *Wall Street Journal* article (June 4, 1998) about the new popularity of cooking in Dutch ovens in Japan. There is even a branch of the Dutch Oven Society formed there. In 1992, Hitoshi Kikuchi visited a ranch in Nevada. A camp cook nicknamed Blackktop introduced him to the Dutch oven. Hitoshi was so impressed with the food cooked in the Dutch oven, he lugged one back to Japan. He started a new company, Buckaroo Design, Inc. (great name for a Japanese business) and is the representative in Japan for the Lodge Mfg Co. It is a great article!

In Volume 6, No.5 of *KnC* I mentioned our trip out west with our new 32 foot travel trailer and the problems we had. The saga continues. Since returning last October, problems continued. In addition to numerous minor problems, the trailer doesn't tow properly - it is very unstable. We finally hired an attorney to negotiate with Gulf Steam, the manufacturer. After many months, in June, a professional hauler picked up the "Trailer from Hell" and hauled it back to the factory in Indiana. About two hours after he left, he called on his cell phone to tell us that the trailer doesn't tow right. No kidding!! Because of the problems we have had with this top-of-the-line (?) unit, I expected priority treatment. Right! That was six weeks ago - we haven't heard a word except they are working on it. As I said, the saga continues...

Please note the new mailing address for *KnC*: P.O. Box 247.

- Dave ☺

The *KnC* Iron Net

(e-mail addresses)

New listings are in bold.

David G. Smith	panman@utec.net or DGSpanman@aol.com
Dick Barnes	rbarnes@endor.com
Patrick Bedwell	mrpotatohead@earthlink.net
Dave Bollinger	PSEQ54B@prodigy.com
Gene Corral	gcorral@jps.net
Josh Delp	jdelp@aol.com
Ron Ewing	rewing@pacificrim.net
Dean Fitzwater	Ftzh20@aol.com
Gary Franzen	gdfranz@juno.com
Robert Grossman	RGross1831@aol.com
Jon Haussler	Jhaus23985
James Kushlan	james.kushlan@med.ge.com
Darvin King	cicowboy@camalott.com
Leonard Lange	ClassColl@aol.com
Diana Lynn	livinpst@norwich.net
Scott Lamb	SLAMB@keyfin.com
Rosalie Lovelace	Rlovelace@usa.net
Herschel Mack	hlm2@axe.humboldt.edu
Tom Moran	TJMjunkman@aol.com
Joe Noto	DrJoNo@aol.com
Ski & CJ Pratt	cidutch@wave.net
David Pierce	davidp@mt-vernon.com
Walter Rittenhouse	walter@rittenhouse.net
Mike Rossignol	Mikesantiques@juno.com
Steven R. Russell	Canexpl@aol.com
Marvin Scattergood	VEDG33B@prodigy.com
Suzanne Schwarting	sschwart@cce.cornell.edu
Lamar Smith	pblamar@link.net
Greg Stahl	gstahl@zeus.bwh.harvard.edu
Bernie VerHey	GRISLI@aol.com
Eric Wehmeyere	wehmeye@ix.netcom.com
Lou & Nancy Wright	ecoacres@msn.com
Patricia Young	GRISANA@aol.com

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

In Memory of Gary Franzen

The staff and readers of Kettles 'n Cookware would like to express our deepest sympathy to the family of Gary Franzen who passed away August 1st after a long battle with leukemia. Gary had a bone marrow transplant just a few days after attending the G & CICA convention in St. Louis where he ran for election as a Director.

Gary was an avid Wagner collector and a member of the G & CICA since 1994. Gary was a very special person, and will be greatly missed by his fellow collectors.

Griswold Skillet?
(Continued from Front Cover)



Fig. 1: Favorite - left; Griswold - right



Fig. 2: Puritan Skillet by Griswold



Fig. 3: Puritan Skillet by Favorite



The Melting Pot

In the last issue of *KnC*, a reader inquired if there was a computer inventory program to organize their collection that other collectors might have used. Our readers came through once again. Bernie Verhey responded: I use a database program called Lotus Approach. You can create as many fields as you want. For example: **Inv. No., Size, PN, Category, Mfgr., Material, Cost, Date Bought, Date Sold, Value, Comments**, etc. For each field you can have a drop down list. For **Mfgr.** you might have **BLK EPU, SLT EPU, Erie, Sm. Tm., Wag Blk, Wag Pie, Wag Sty, Lodge**, etc. When you make a new entry, it is not necessary to type all the info in, just click it in with the mouse. The inventory number is automatically advanced by one each time. The real beauty of this program is the search function. Type in 8 under **Size** and every piece in your collection that is a size 8 will come up. Click on **Dutch Oven** and every Dutch oven will appear. Type in 8 under **Size** and click **Skillet** under **Cat** and click **BLK EPU** under **Mfgr.** and only those pieces will come up. The search can be as broad or as detailed as you desire. Once you do a search, each item can be viewed on a single page at a time or on a list of all the searched items. I hope you can print this in *KnC* for TT and any other reader who might be interested. - Bernie

Donna & Jim Gaylord from Missouri called me to elaborate on File Maker Pro 4.0 for Macintosh. In fact they walked me through the process on my computer! The features are basically the same as described by Bernie, but in addition, Donna and Jim Gaylord scan in photos

of their items as shown below. When they bring up the item, not only do they have the data, they also have a picture of the item. Many thanks to you both!! I am sure you have helped many of us. -ed.

(See illustration on the bottom of this page)

Dave: Enclosed is a picture of a recent find of mine. It is 4 1/4" in diameter, 1 7/8" total height with legs. It is completely identical to "000" 575 Casserole. I don't really know which one is older circulation, but I would think it would be the 68. My reasoning being that it is another case of p/n duplication. The late 68 p/n is for the Red & Cream Large Casserole that is used with the four #67 individual servers. The only difference between the #68 I just found and the #75 Casserole is that the 68 is Nickel and the marking on the bottom. Please print in *KnC* as I would like to know if anyone else has ever seen this piece. Enclosed are a couple of pictures. - DL



(Continued on Page 39)

SAD IRON	1	GRISWOLD SADIRON SET WITH HANDLE	1997
Item Type	Item ID	Item	Year
United States	GOOD		
Country of Origin	Grade	Denomination	
SAD IRONS WITH HANDLE P/N NONE MARKINGS: GRISWOLDS ERIE. CIRCA: 1900 SIZES 4lb., 5 1/2lb., & 6lb.			
Notes			
	Date	Who (acquired from, appraised by, or sold to)	Amount
Acquisition:	6/15/97	WENTZVILLE FLEA MARKET (SET)	\$70.00
Latest Appraisal:	\$75 - \$100	PER SAD IRON	
Sale:			

The Melting Pot

(Continued from Page 38)

DL: Thanks for submitting the photo. I hope someone can add some insight to this issue. New discoveries of Griswold items just add to the intrigue of this company. - ed.

I recently received my newsletter and my membership packet to the G&CICA. Thank you very much. I do have a question. I've read that mineral oil may be used to treat pans after cleaning, but I am not sure whether to heat the pan or not. Can you advise? - MH

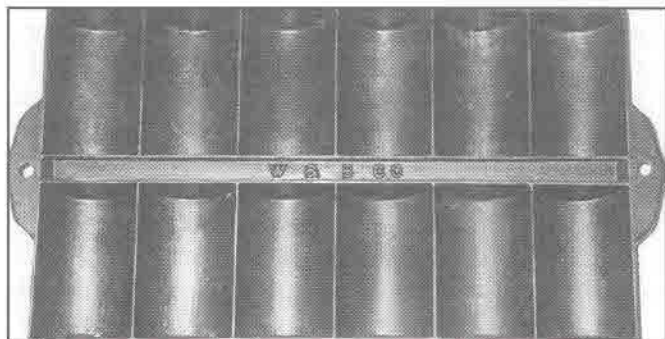
MH: Actually you do not have to heat the pan to apply the mineral oil. If you do heat the pan, however, the oil is absorbed faster and more completely. I would recommend you heat the pan to about 180 degrees. -ed.

Dear Dave: Enclosed is a photo of a Brinkmeyer & Co. iron Tea Kettle No. 6, dated June 23, 1863. I also have a pot with lid by Brinkmeyer. I have observed the quality workmanship that has gone into these two pieces. I shall be grateful for information on this firm. - CT



CT: I appreciate your continued support of KnC. I am not familiar with this maker. Perhaps one of our readers can help. - ed.

Dave: Some photos of some iron and one of something different, but still labeled Griswold. I own the iron but the sled - I declined the offer as it doesn't fit on the wall with the skillets and doesn't fit in at the tractor show. Maybe next show will be up north and winter time and someone can rig up a dog team and run up and down the road next to the show area. - LS

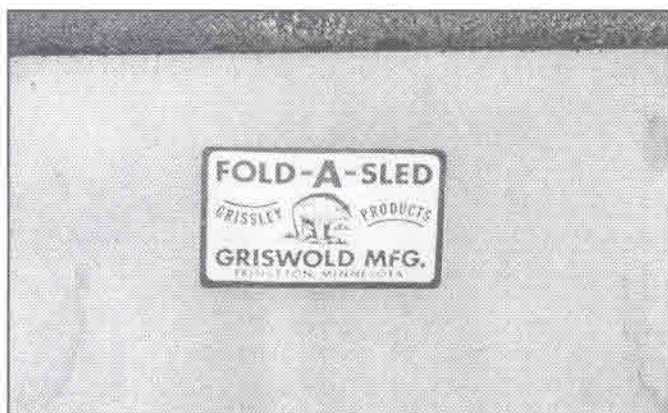
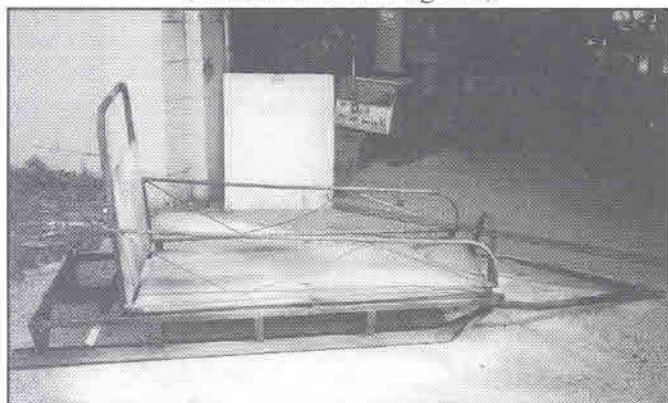


LS: You folks are handing me some dandies this issue! I checked a couple of old stove manufacturer directories but couldn't come up with a name for E&F Co. The closest to it was the Eagle Stove & Foundry Co. The patent date of June 10, 1879 refers to the handle. I checked the same directories for the W & B Co. but with the same negative results. Many of the cookware pieces were produced by stove companies of which there were hundreds. Can any one help identify these pieces?

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The Melting Pot

(Continued from Page 39)



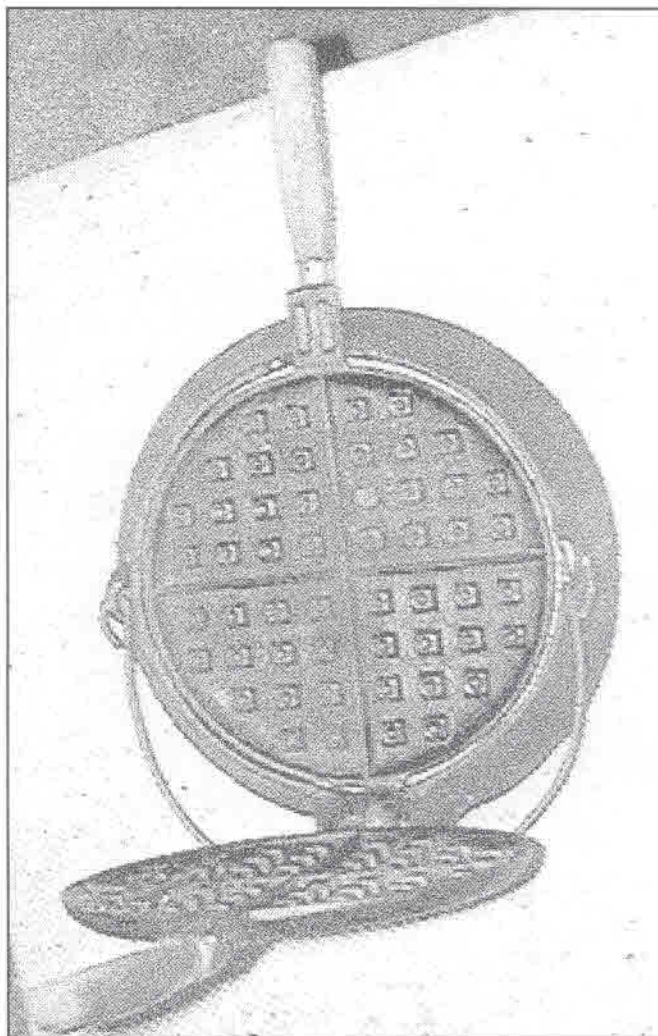
The sled is great! Thanks for sharing it with us! Maybe we could film the sled in action then edit the film with the Griswold Film Splicer! -ed.

Dave: I went to an auction a couple of weeks ago and bid on a muffin pan I believed might have been a Griswold, but it was so thick with grease, I could only make out a number 9 on it. The casting looked clean, but as I said it was laden with grease. The pan is a 12 cup golf ball pan and when I got it cleaned I found out it was not a Griswold. In very faint, deteriorating letters I can barely make out Waterman, Boston on both top ends of the pan. When I was reading the latest G&CICA Newsletter, Joe Noto mentioned a 3 cup Waterman. What is the story behind this company and do you have any idea what this pan might be worth? Any information would be appreciated. - JF

JF: I did a feature about the Waterman 3-cup Gem Pans in KnC Vol.3 No.4. Back issues of KnC are a great reference! Since that article I found a rectangular shape cup 3 section which seems to be the most rare. Nathaniel Waterman was an inventor and a jobber. In 1858 he patented a series of Gem Pans with distinct shapes. The original patterns were 3-cup. In 1859 he modified his patent to an "improved" design which "allowed air to pass between the cups" for more even baking. The results of this patent were a set of shapes which became the standard of the industry. The numbers ran from No.1 to

#11, the #9 being the Golf ball. Waterman pans are quite common in the Northeast. Value of your No.9 Waterman is about \$45. The 3-section pans are very scarce and range from about \$250 to \$500. -ed.

Dave: I picked up a Sidney #7 Waffle iron with clows type hinge, set in a low iron base, and wooden handles. The only waffle iron you have in your book has a completely different hinge and marking. I am wondering what you could tell me about it and what it might be valued at. - LG



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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

P.O. Box 247, Perrysburg, NY 14129



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: "Chuckwagon" #10 p/n 180, label in btm: Griswold Sidney O \$175; Dutch Oven #7 p/n 2603, Lg Emb \$100; Ray- O-Noc Waffle Iron #8 \$50; #7 Skillet, Lg Emb HR \$55; #8 Sm emb, Red & Cream, grooved handle, nice \$75; Iron Mt. #3 Skillet \$30; #12 Skillet, small logo \$60; #12 Low Dome Lid, smooth, \$250; #9 Low Dome, raised writing Lid \$90; #9 Skillet, slant w/HR \$85; #6 Skillet, Slant w/HR \$60; #4 skillet sm EMB \$30. **WAGNER FOR SALE:** "Wagner" #6, Sidney O, nickel \$60; Wagner Ware alum Omelette Pan, p/n 820 \$42.50; Wagner Ware #6, c/n 1056 sm btm Skillet \$45; National #7 Skillet w/HR, some pitting \$47.50; Wagner Ware No.10 sm btm Skillet p/n 1060 \$80; Magnalite Roaster #8, like new w/trivet and book \$40; Wagner Ware 'O' Skillet \$70; "Wagner" #14 Bail handle Griddle \$115; "Wagner" (arc) #16 Bail Griddle \$135; "R" 8 cup Muffin Pan \$75; #9 Handle Griddle \$20. **MISC FOR SALE:** Waterman #6 Muffin Pan \$85. Favorite Piqua Ware: #7 Skillet, sm btm \$55; #9 Skillet w/lid \$135; #3 Skillet w/HR \$20. Martin Stove Works #8 Griddle \$110. Doug Brown, 8520 McDougal, Thornton, CO 80229 (303) 288-5910

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

WAGNER & MISC IRON FOR SALE: 1 qt, 2 qt or 3 pt Colonial Tea kettles - choice \$65; 3 pt Alum Coffee Pot, low percolator cp \$90; Alum Convex Pot & Lid \$75; alum T-size Cornstick \$55; Double Knobbed Spoon, c/n 718 only \$30; 453 Alum Reamer \$45; #7 Alum Skillet Cover, raised lettering \$45; 1364 Hot Pot & Lid \$150; 4 pc. Miniature Set: Waffle Iron, Tea Kettle, Skillet, Bailed Griddle \$650; Stover Jr Waffle Iron \$150; Hinged 5 Star

Skillet Set \$75; #5 Wagner Lettered Skillet Cover \$150; #9 Victor Odorless Skillet \$150. **GRISWOLD:** Alum. Berlin Pot & Lid 597 \$75; A-701 Double Boiler \$90; #10 Low Lettered Lid \$100; 5,6, & 8 Hi Dome Smooth Skillet covers - 3 for \$190; 772 & 773 Smokeless Kettles - 2 for \$125; 7" Lace Trivet \$100; Griswold Pup \$300; 'O' Colonial Tea Kettle \$475; Wax Ladle \$125; #2700 Wheatstick \$375; #7 D.O. Trivet \$50; 100 Heart Star \$975; #140 Turks Head \$200; Small Deco Trivets \$35 each; Lg Floral Trivet \$30; #5 Oval Roaster Trivet \$475; 270 Wheat & Corn \$550; #6 fully marked Gem Pan \$550; #13 block w/SR Skillet (hairline crack) \$825; #2 Slant Erie w/SR Skillet (hairline crack) \$200; #2 Slant EPU \$525; All-in-One Dinner Skillet \$475; 'O' Handle Griddle \$775; Erie fluter, removable handle \$350; #14 Turks Head \$975; 775 Toy Square Skillet \$175; Set of 6 Large Decorative Trivets \$200. Will trade any of the above for: #5 Griswold Gem Pan w/logo & EPU; #2 Wood Handle Skillet #2 Wagner Pie Logo Skillet; #2 3-cup marked Wagner Popover; 'O' Wagner Handled Griddle, black iron, or miniature pieces I may need. Call Dave @ 814-899-7926

GRISWOLD FOR SALE: Square Fry Skillet Set, p/n's 2103, 22106, 2108 \$325; All ten Decorative Trivets, large and small \$375 for the set; #775 Sq Toy Skillet \$200; Wafer Iron \$375. All items in exc. condition. **GRISWOLD WANTED:** #8 Erie Spider; Cast iron and/or aluminum miniatures, #20 fully marked Hotel Skillet. Scott Lamb, (814) 237-3303 or e-mail slamb@keyfin.com

GRISWOLD SKILLETS FOR SALE: "ERIE" Nickel #7 \$35; "ERIE" #7 \$75; #9 \$40; #12 \$130; Griswold's ERIE #9 \$60; Slant/ERIE Nickel #7 \$35; Block/ERIE HR #6 \$100; #11 \$200; Fully marked Victor #7 \$45; Iron Mountain #5 \$25, #8 \$15. **OTHER GRISWOLD:** ERIE Toy Kettle #2 \$275; Tite top Dutch Oven Lid #9 \$40; Tite Top Baster Lid #10 \$70; The American Waffle Iron #7 \$100; Maslin Kettle #4 \$75; Flat Btm Kettle #8 811 w/o cover, slant/ERIE \$75; Odorless Skillet 869 \$150; 12-cup #9 golf ball Pan (var. 1) \$75; #22 Bread Pan ERIE \$50; Western Importing Co. Munk Pan \$100; Crispy Corn Stick #283 \$200; Bail Griddle, ERIE #14 \$85; Food Chopper #0 \$50; Sun Dial, Iron w/gold paint finish \$525; Deer Platter w/Wood Base \$125; #5 Roaster w/Smooth Lid (alum) \$55; Good Health top of Double Skillet \$20. **WAGNER FOR SALE:** Skillets: National #7 \$20; National & Wagner #7 \$45; Wagner 4-digits Nickel #4 \$45; Wagner w.HR & 4-digits: #4 \$50, #7 \$20, #8 \$15, #9 \$20. **OTHER WAGNER:** Drip Drop Skillet Cover

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The Swap Shop

(Continued from Page 41)

#9, aluminum \$35; Dutch Oven w/Knob: #8 \$40, #9 \$50; Bail Griddle #12 \$75. **MISC FOR SALE:** "Sidney" skillet #7 \$25; Favorite Skillets (stylized logo) #7 \$30, #10 \$75. All pieces are in excellent condition. Contact Virgil Fahnestock, 64-45 Booth St. #406, Rego Park, NY 11374 (718) 459-1648

WANTED: "Loner" Chuckwagon Dutch Oven Lids, any size from 8" to 16" or fractions thereof. Old, new, marked, unmarked, but must be **CHEAP**. Wanted to complete chuckwagon sets for scout troops. Also interested in chuckwagon bottoms that have lost their lids. Mary Anne Stein, 8401 Pan American NE, No.290, Albuquerque, NM 87113 (505) 823-2513

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

FOR SALE: Griswold Waffle Iron 7 Holder, American No.8, pattern number 151N 7 152, coiled handle, very good condition; #962 Apple Cake Pan. Call (219) 754-2442

GRISWOLD FOR SALE: #445 5-1 Round Breakfast Skillet \$145; #11 Wide Band French Roll Pan \$50; #9 Tite-top Dutch Oven w/self basting raised logo cover \$95; #8 Hinged Skillet \$ cover, small logo \$80. **OTHERS FOR SALE:** #8 Merrit Dutch Oven \$75; #8 Favorite Pique Ware Dutch Oven \$65; Mi-Pet #3 Skillet \$45. Lamar Smith, call: (318) 325-2224, e-mail: pblamar@linknet.net. web site: <http://www.pblamar.com>

GRISWOLD FOR SALE: #8 Chicken Pan, Lg. Block Logo w.SR with Lid w/raised emb. \$65; Alfred Andresen Waffle Iron w/base excellent \$110; Griswold??? Leg Forward Lamb Cake Mold, excellent condition, no p/n \$210; #9 Skillet, lg block w/SR, excellent \$35; #17 French Roll Fully marked \$155; #15 Oval Skillet \$290; #9 Skillet, lg block w/SR, Wood Handle, bottom has slight warp, otherwise excellent \$55; #9 Victor Skillet, fully marked \$50; #7 Waffle Iron w/base, finger and slot hinge, will clean to excellent \$75; #80 Double Skillet, lg block emb, will clean to excellent \$75; **WAGNER:** Wagner Ware Double Skillet, will clean to excellent \$45; Wagner Ware #453 Juicer \$40; Wagner Ware #300 Cute-Rite Cheese Slicer \$100. UPS additional. **WANTED:** Vienna Roll Pans...Detroit Stove, Favorite; Bread Loaf Pans...Atlantic Bread Pans, Barstow Stove, Favorite 2 Loaf, Wagner single Loaf not marked Made in USA; Barstow Stove Co. Muffin Pans except French Roll. Robert Karle, 344 Rt. 147, Middlefield, CT 06455 Phone: (860) 349-1212 Best time 8-9 PM Eastern, e-mail: bkarle@prodigy.net

GRISWOLD FOR SALE: Patty molds in boxes - #1 \$30, #2 \$40; Erie Popover #10 p/n 948 \$60, #949C \$30;

#18 Popover 6-cup 6141 \$100; No.32 Apple Cake pan \$40; 00 Ashtray \$30; No.273 Crispy Corn Stick pan 930 \$35; No.8 Deep Skillet w/cover 777A \$110; No.7 Oval Roaster 2631 \$220; No.8 Waffle Iron, pat. #1614 (no holder) \$40; Skillets w/ smooth btms - No.3 sm emb 709L \$15, lg emb \$20, No.4 lg. emb 702A \$60; No.5 sm emb w/hinge \$55, sm emb 2505 \$20; No.9 lg emb 710F \$40; Tote Grill in box (unused) \$45. **WAGNER WARE:** Popover #1323 \$30; No.2 Skillet \$120. **FAVORITE:** Favorite Piqua Ware No.1 Skillet \$80. Shipping extra. Sophie Dryden, 4265 Asher St. #51, San Diego, CA 92110

GRISWOLD FOR SALE: #14 Block EPU Skillet \$145; #4 block, smooth btm chrome Skillet \$45; #8 Handle Griddle, chrome, block logo \$25; #72 Deep Patty Bowl \$45; Sad Iron w/Handle \$95; #4 Skillet, sm logo, grooved hndl \$25; #9 Oval Roaster, raised letter cover, plated, \$450; #10 Skillet, block EPU smooth btm \$35; #10 Popover, p/n 948 USN \$95; Square Egg #129 or #53 \$40; #57 Sq Skillet \$45, #768 Square Skillet \$45; #11 ERIE Skillet, minor pitting on btm \$110; Cliff Cornell Breakfast Skillet \$225; #3 Cliff Cornell Skillet \$325; #6 Skillet Cover, high dome, plain \$95; #9 Waffle iron w/finger hinge \$85; #8 handle Griddle, w/single handle hole \$65; Tree Platter #A1082 alum \$75; #16 French Roll Pan, fully mkd., \$275. **WAGNER:** #9 Skillet, stylized logo w/4 digit pn \$65; #9 Wood Handle Griddle, stylized logo \$65; #1129 Angus Broiler Skillet, stylized logo \$45; #11 Skillet, stylized logo, plated \$85; #5 Oval Roaster, raised letter cover, plated \$195. **OTHER:** Volrath Deep Skillet w/cover \$45 Puritan Skillet (by Favorite) #8 with cover \$65; Mi-Pet #3 Skillet \$45; David Smith (716) 532-5154

Deadline for the next issue is Sept. 20th!

WANTED Wagner Store Display Ad

for use on cover of The Book 2

Will purchase or pay to photograph.
Contact Dave Smith or Chuck Wafford.

The Melting Pot

(Continued from Page 40)



LG: The Clows Waffle Iron is a Griswold Waffle Iron with a Wagner type hinge. Why Griswold used that type hinge is anyone's guess. We also know that Wagner manufactured items marked only "Sidney" (probably made in the Sidney Hollow Ware Plant under the ownership of Wagner). In my opinion, yours is a Wagner, not Sidney Hollow Ware, Waffle Iron with a standard Wagner Hinge. - ed.

David: Somewhere in *Kettles n Cookware* or in your book, there is a breakdown on the versions of the No. 11 Muffin pan #950. Do you know where that is or how I can find out about the differences? - LS

LS: Although we show a couple of variations in *The Book*, the most complete reference on variations of Griswold Muffin Pans is Jon Haussler's book, *Griswold Muffin Pans*. He can be contacted at 1806 Brownstone, Decatur, AL 35603 or e-mail him; he is listed in the "KnC Net" in this issue. -ed.

Hi Panman: I just rescued a Griswold #704 8" fry pan from my neighbor's garbage. First time I have ever seen one with a silver finish. From looking over your items

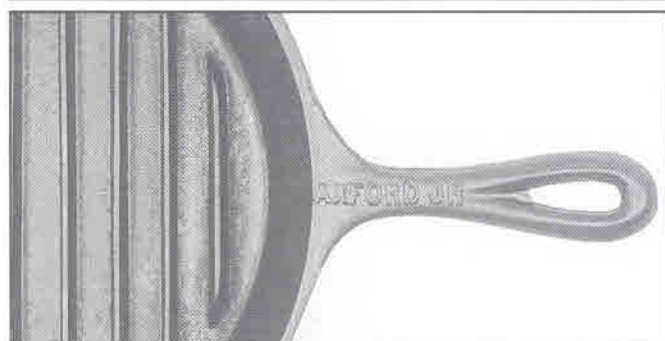
for sale, I concluded it would be either chrome or nickel. Right? Unfortunately, I scratched it up quite a bit whilst cleaning the muck from it with a chisel and blowtorch. Could you suggest any possible ways of polishing down the scratches somewhat. I'm so sorry I did this, but I really didn't have a clue as to how to clean off all the baked-on grease from the bottom and outside. I can't imagine what my neighbor's stove looked like. Thanks. - RG

This came to me over the internet to my web page at www.panman.com. I thought KnC readers would get a chuckle from it, as I did. -ed.



Casting Call

Shortly after the article about Axford Broilers in Vol. 7 #1, Ron Cote found this Axford Jr. which is a size 6 pan made by Lodge Mfg. Co. It is now in the editor's collection.



If you have a special piece you would like to share with our readers, send in a clear photo and a brief description.

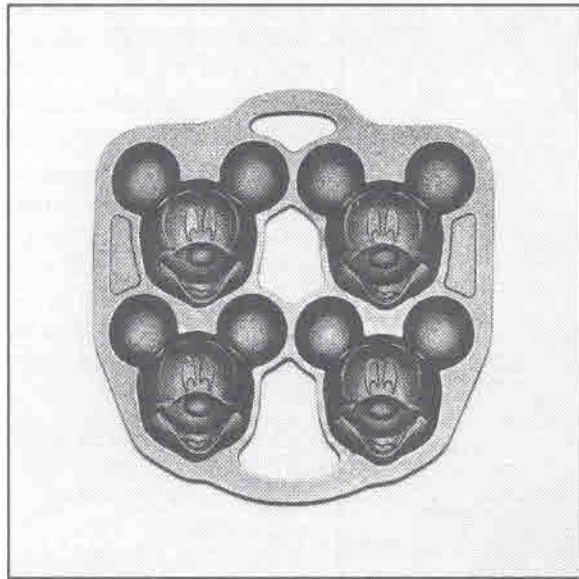
A Great Muffin Pan!

Lodge Manufacturing Company of South Pittsburg, Tennessee has come up with a dandy this time. This piece is a four section Mickey Mouse muffin pan measuring 9 1/2" by 9 3/4".

This fine addition to Lodge's decorative line of muffin and corn pans is not available through Lodge, however. This piece is available exclusively from Disney.

According to Lodge President Bob Kellerman, several design modifications were made during negotiations with Disney representatives to assure the mold form was exactly correct. In the picture below, you can see the progressions.

The top row are the original wood patterns. The top left was the first submitted to Disney; the shape wasn't quite correct, according to Disney representatives. The center was the second; the shape of the face was changed. The top right was the third. As final Disney approval



approached, the next pattern was done in resin. The center and bottom are a matched pair made of resin. The two fit together perfectly - so perfectly the suction between the two pieces makes the positive pattern (bottom) difficult to remove. The face has been modified again and the position of the ears changed.

A special recipe for a chocolate muffin is provided with the pan. The Mickey Muffin Pan can be ordered from Disney and is listed in their current catalog at \$24. Call 1-800-237-5751; catalog item No. 17210UU.

Most muffin collectors are not interested in modern pieces. This one is worth picking up because its production may be limited.



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