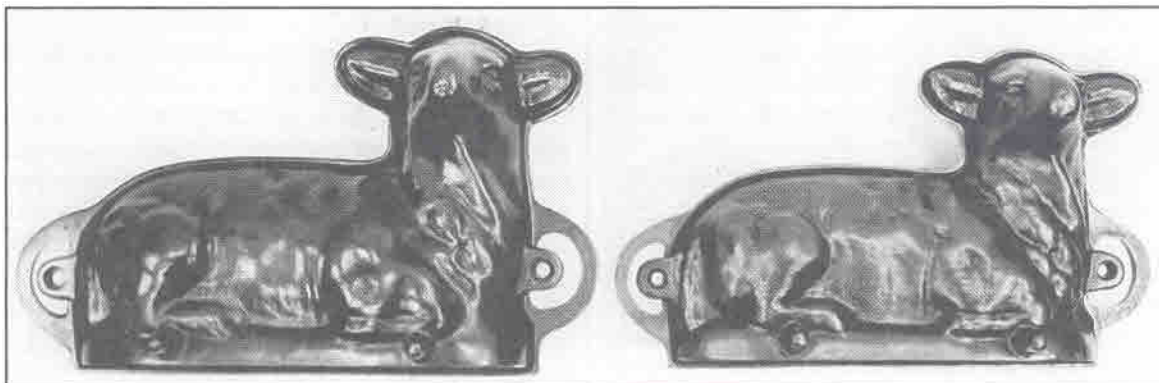


# KETTLES



# COOKWARE®

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*The Wagner Lamb (left) is larger than the Lodge Lamb (right)*

## Lamb Molds

By D. G. Smith

Most collectors can recognize a Griswold lamb cake mold when they see it. They are also illustrated in *The Book of Griswold & Wagner*. Consequently, they will not be illustrated in this article, although reference may be made to them.

It is the purpose of this article to clarify and identify lamb cake molds by the two other major producers of cast iron cookware, Wagner Ware and the Lodge Mfg. Co. Although neither had the variety of lambs that Griswold did, each company did produce one style.

I have occasionally seen lamb molds other than Griswold but couldn't positively identify them. I had always felt that I could recognize a Wagner lamb but they were never marked, so I couldn't confirm the identity. Finally I found a lamb with the recipe card attached (fig.2). This confirmed what I had believed all along. Subsequently I found another slightly smaller lamb mold which I had suspected was Lodge.

The Wagner lamb has a very fine, smooth finish, one of the finest pieces Wagner has done. It measures 13 7/8" long by 8 1/4" high, making it slightly larger than the more common Griswold lamb mold. One pronounced identifying characteristic of the Wagner lamb is the de-

tail of the nose (fig.3) showing two dots for the nostrils and a line for the mouth. A second identifying characteristic, very different from the Griswold, are the cylindrical supports (fig.4) which protrude from the back of the head and the front of the base. The Griswold supports are rectangular and tapered.

The Lodge lamb mold has similar cylindrical supports (fig.5); that is the only similarity to the Wagner lamb. Although not as smoothly finished as the Wagner, the Lodge has more body detail (fig.6). The features are much more defined. In contrast however, it has no detailed facial features. The Lodge lamb is also smaller, 13" long by 7 3/4" high, closer in size to the Griswold lambs. Lodge lamb molds are illustrated in at least two Lodge catalogs.

There has also been confusion about the earlier "legs forward" lamb molds like the early Griswold mold with the pattern numbers of 947 and 948 (ref. pg. 132 of *The Book*). That mold is the largest of the Griswold lambs, being 14 1/2 inches long. Also notice the face detail. The question is frequently asked by collectors, "If it doesn't have the pattern numbers, is it Griswold?" It is true that many early Griswold pieces didn't have pattern numbers...but read on.

(Continued on Page 13)

# From The Editor

*The Book* is progressing very well, but slower than I had hoped. Two weeks ago, I spent three days in Sidney, Ohio photographing. One of these days I was at the Wagner Ware plant. Wagner had notified their employees and had also put an advertisement in the local newspaper that I would be at the plant, photographing for the book. They invited anyone who had a piece they thought was unusual, to bring it in. People responded with over a hundred pieces. Of course, most were either common or pieces I have previously photographed, but there were several great and unusual pieces. There was one super piece for which I would have made the trip!

I also photographed two private collections which yielded several of the better pieces. For example, did you know there are at least three variations of the child's ABC Plate? One plate is a real find, but three? It still amazes me how collectors will let me invade their homes and rearrange their furniture so I can set up my photo stand and lights. Without fine people like them, *The Book* would not have become a reality, nor would its sequel. My heartfelt "Thank You" goes out to these fine folks.

We are still struggling with the cover of the book but it will soon come together, I am sure. In fact, I think it will be outstanding! Some of you have inquired about the content. As it goes now: Wagner, Griswold, Martin Stove & Range, Lodge, Volrath, and Waterman will have chapters. The heart of the book will be Wagner and Griswold, of course. Also, there will be no more than five or ten percent duplication of *The Book*. It will all be new material. A minimal amount of duplication will be necessary to make it work. As to a time frame - it looks like mid to late summer is a realistic goal.

On another note - prices are still all over the place. I attended a local auction a few weeks ago which featured about two hundred and fifty pieces of Griswold and Wagner. A No.2 Griswold (rectangular) waffle iron, with both hinges welded, went for \$500. A five tier Dutch oven stand in deplorable condition sold for \$1,200 and, according to the buyer, later resold at a Georgia auction for \$2,900. On the other side of the coin, however, a No.18 Hearts Star waffle iron went for \$50, and a No. 24 (24 qt.) aluminum Maslin Style Preserving kettle sold for \$45. You never know.

I guess one of the reasons that some pieces are going for outlandish prices is that potential buyers are being brainwashed. Here is the classical example: When I was traveling in Florida last fall, I noticed a book on Beanie Babies; you know, those socks with eyes. This book, the Beanie Baby Handbook, devoted a page to each of these little creatures. It listed price new, current value, then projected value for year 2008. For example, "Righty," Issue Price \$5.00 (a fair price for a production of 250,000), 1998 value \$150, Year 2008 \$1,500. How arrogant! And I didn't pick the highest prediction; some are \$4,000 and \$5,000. How can anyone predict a value ten years ahead? Talk about brainwashing!



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I want to thank Rilla Simmons for sending the couple of Warnings which you will find in the next pages, and to Bill Roberts of Ohio for the information about the Griswold's Egg Separator. It is the exchange of information by readers that makes *KnC* work!

See you at the Convention!!

- Dave ☺



## Lamb Molds

(Continued from Front Cover)



*fig. 2 Wagner lamb with recipe card*



*fig. 5 Cylindrical leveling support of Lodge*



*fig. 3 Note detail of Wagner nose & mouth*



*fig. 6 Note no detail of nose and mouth of Lodge lamb*



*fig. 4 Cylindrical leveling support of Wagner*



*fig. 7 Compare this lamb to Griswold lamb with legs forward*

A few years ago I purchased an early lamb mold (fig.7) with legs forward. It is 14 5/8 inches long (1/8" longer than the Griswold lamb). Notice the face detail (fig.8), and compare it to the Griswold lamb on pg. 132

of *The Book*. They are very similar. There are two distinguishing points which exclude this piece as Griswold. One is the locking mechanism (fig.9) which hold the two halves together. What a clever and practical

(Continued on Page 14)

## Lamb Molds

(Continued from Page 13)

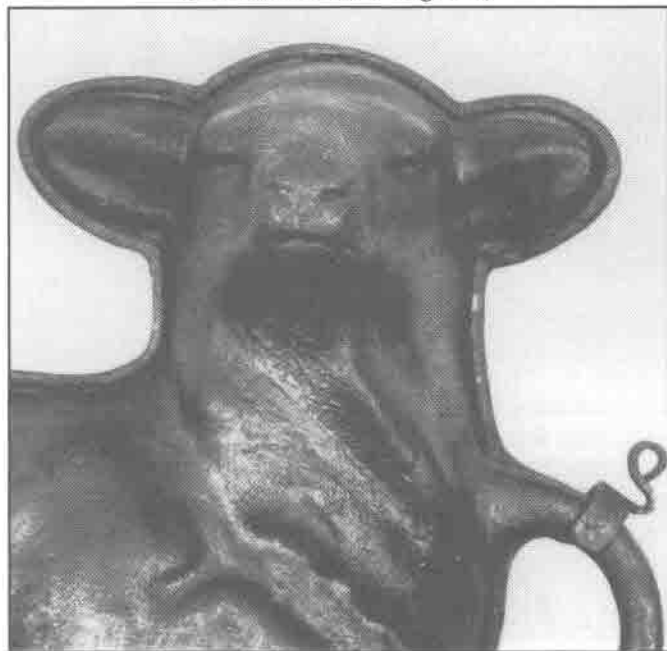


fig. 8 Compare face detail to Griswold lamb



fig.9 Locking mechanism of French lamb



fig. 10 French lamb is porcelain lined

idea. You have to wonder why others didn't have something similar. The second factor is the mold is porcelain lined (fig.10). This is typical of European pieces. Its provenance is also confirmed by the fact that the dealer brought it from France. Now if you find a lamb cake mold with the legs forward but without pattern numbers, are you confident the piece is Griswold? Be careful. The French example also leads us to an interesting question: Being that the Griswold lamb and the French lamb are nearly identical in form and size - who copied who?



## The Melting Pot

In response to the feature article "Griswold Safety Kettles" in KnC Vol. 7, #6, reader Joel Schiff submitted the following rubbing of an Odorless Skillet, also marked Skinner. In the feature article, reference was made to a Safety Kettle marked Skinner, and with a Griswold sticker on it. It is the feeling that this pretty well proves that the Griswold Mfg. Co. made the Safety Kettles marked Skinner Safety Kettle Co. It has always been felt by most collectors that the Odorless Skillet with the 869 pattern number was also made by Griswold. It is Griswold quality, and because some of them (not all) were marked with a pattern number, that they must have been made by Griswold. However, there has been nothing to establish that as fact; no mention in catalogs, advertising, noth-

(Continued on Page 15)

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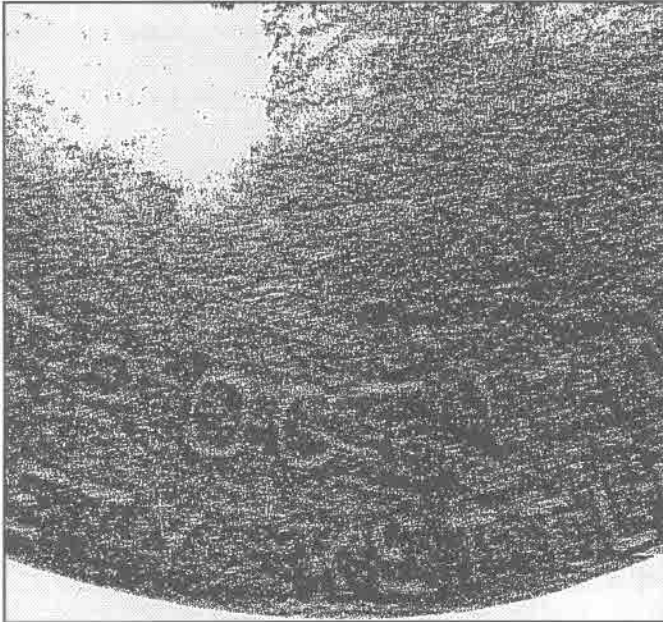
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## The Melting Pot

(Continued from Page 14)

ing! Now Joel raises the issue, if Griswold made Safety Kettles marked Skinner Safety Kettle Co., then they probably made the Odorless Skillets marked Skinner Safety Kettle Co., Erie and with the 869 pattern number. If Griswold made the marked ones, then they of course, manufactured the unmarked ones which are identical. That is a very strong point! Comments? - ed.



David: I was in an antique store looking. I came across a frying pan with Wagner and Griswold Markings on the bottom. Is this possible? It had the usual Wagner markings and the Griswold logo in the center and usual markings also. Thank you for any help you can give me on this. -RF

RF: Double marked pieces were produced in 1972 for a one year period by the General Housewares Corp. who owned both the Wagner and Griswold trademarks. These pieces were cast in the Wagner foundry. The purpose of the double mark, according to a past employee, was to phase out the Griswold logo. There were seven pieces that were marked this way including: Angus Broiler (two sizes), Dutch oven, Bean pot, Corn Stick pan, Chef Skillet, and a Cornbread Skillet. - Dave

Dear Dave: I was hoping to be snowed in so I could read Vol. 1-6 without feeling guilty for not enjoying the great outdoors. No snow, so I had to alternate one volume with one long hike. I have really enjoyed all of the back issues so much! Did you have an index available? Two comments: 1) Vol. 3 No. 5, Hank G.s DFC 2232 - looks like it could be an old communion wafer pan used with a stove lid lifter of some sort. Whatever it really is, it would look good on the wall! 2) Vol. 4, No. 1 "Glue Pot w/swastika or whirling logs: When my dad saw mine, he said they were used for holding cosmoline in WW II; there was still residue in mine. I cleaned it out; guess I should have

had it tested - it was like a thick grease. I would love to have a lid for it.

Question: JOBA - Bulge Pot with stovepipe top on tall triangular legs and a large casting sprue (1" dia.) under the bulge bottom, a heavy bail handle, the handle on the lid is of the same type as the bail, no marks inside the lid. A fire pot?



Ans: This is a style of 17th and early 18th century pieces. However, the kettle's ears are not typical and appear to me to be much later. I am also not familiar with the cover

(Continued on Page 17)





# 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

**WANT TO TRADE:** I have a very nice mellow #13 Oval skillet with a nickel finish which is about 70%, and a No.20 Turk head pan p/n 953, as shown on pg. 113 of The Book; Also a No.1 Filley Gem pan. **SEEKING:** fully marked, raised letter lids, Griswold Tite- Top Dutch ovens with trivets in black iron in sizes 6,10,11, and 13. Contact Kay or Lee at (505) 661-6203 6PM - 10PM. Mail PO Box 790, Los Alamos, NM 87544.

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**ITE PIQUE WARE:** No.7 sm. btm \$40; No.12 w/HR, slight warp \$35. Doug Brown, 8520 McDougal, Thornton, CO 80229. (303) 288-5910

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**GRISWOLD FOR SALE:** Patty Molds in boxes #1 \$30; Erie popover #10, 948 \$60; Popover #10 949C \$30; 318 6-cup 6141 \$100; no.32 Apple Cake pan \$40; No.00 Ash-tray \$30; No.273 Crispy Corn Stick pan 930 \$35; No.8 Deep Skillet and Cover 777A, \$110; No.7 Oval roaster 2631 \$220 (no cover) No.8 Waffle iron #1614 (no holder) \$40; Skillets with smooth bottoms: #3 sm. emb 709L \$15; Lg. emb \$20; No.4 lg. emb. 702A \$60; sm. emb 702C \$40; No.5 sm. emb w/hinge \$55; sm. emb 2505 \$20; No.9 lg. emb 710F \$40. Deep Patty Bowl No.72 \$60; Tote Grill in box (unused) \$45. **WAGNER WARE:** popover #1323 \$30, No.2 Skillet \$120. **FAVORITE PIQUA WARE:** No.3 Skillet \$20. **OTHER:** Turks Head Gem Pan, unmarked like Style 'U' Wagner Ware on pg. 259 of Smith book \$50. Sophie Dryden, 4265 Asher St. #51, San Diego, CA 92110; (619) 275-1715 (before noon)

**Deadline for next issue is May 15th**

## Reproduction Alert!

It has been reported that a Griswold, Jockey Lawn ornament is on the market. Presently, KnC is trying to get details on how it is marked. At this point, it appears to be marked only "GRISWOLD," typical of other counterfeits on the market.



## The Melting Pot

(Continued from Page 15)

marking. It appears to me to be a foreign imported piece of fairly modern manufacture.

Question: # 8 Dutch oven is marked PAT PENDING in an arc around the center 'ring.' The bottom has an inset smoke ring, smooth casting but not extra polished; lid is very smooth and more polished.



Ans: This piece has been questioned before. The quality is typical of the Western Foundry although no one, to my knowledge, has been able to definitely establish that.

Question: Smoker? About a size 8 across and twice as deep; heat ring and sprue mark on bottom. The tube connects with the gas to allow smoke/air flow. Would dearly love to correct lid which should have a tube as well, and be able to cut off air flow if desired. This also has a trivet which fits down inside with space cut out for tube to allow food to sit off the bottom. No markings. Anybody have the lid?



Ans: I hope your photo shows up. Your photo has a pink cast - anything in the red tones do not reproduce very well. This piece is an Odorless Kettle. The vent allows fumes and smoke to pass down through the tube and into the fire pit of the stove which then burns up the fumes. It should have a tin, domed cover. - ed.

Dave: I recently purchased a muffin pan (a half cylinder type, 12 cups) from a local antique-flea market. In the middle of the pan it says "Barstow Stove Co. Prov. R.I." Is there anything you can tell me about it? - LK

LK: The Barstow Stove Company of Providence, Rhode Island was founded in 1836. I don't know the closing date but it was still in business at the turn of the century. They manufactured stoves and furnaces. Typical of stove companies, they also made hollow ware or stove furniture as it was called then, as accessories for their stoves. I have seen muffin pans and bread pans. - ed.

Hi Dave: I've been interested in an 8 cup fruit and vegetable pan like the one I see in your article (CIBP H) appearing in *300 Years of Kitchen Collectibles, 3rd Edition*. I'm having a hard time judging its age and authenticity because it doesn't look like all the other repros I've seen. Beyond what you have written, I'd like to know if any markings appear on the pan? The pan I've seen has handles that are kind of grooved or hollowed out underneath. Does your pan have this feature? It is cast very well, has no gate marks but worn points on the bottom of each corner cup. Are there similar features on yours? Whatever you say about this pan is greatly appreciated. - JM

JM: The Harvest Pan has been produced and reproduced many times. I guess there are 3 clues to age and authenticity: 1) The quality of the casting is not grainy, it is

(Continued on Page 18)



## The Melting Pot

(Continued from Page 17)

smooth. 2) The points where the pan rests on the bottom are usually polished from wear. 3) If the pan feels heavy for its size, it is a reproduction. The original is very nice, and light for its size. Yes, the bottom of the handles are slightly hollowed. The original is not marked. I have had one that had gate marks, but the one I kept, and photographed for the Franklin book, does not. The updated 300 Years of Kitchen Collectibles, 4th Edition is now available. - ed.

Dave: I am enclosing pictures of a recent acquisition alongside a Griswold #7 Griddle. The acquisition is marked 7 on the handle. The back has a small logo and 8 inch griddle, with an A as shown. The acquisition is 8 inches across the base, 7.5 across the top, while my #7 is 8.75 inches across the base and 8.0 across the top. Casting quality is similar to the #7. The stain is actually etched into the surface and I have not attempted to remove it. I have concluded "A Fake" but interesting. Appreciate any comments. - WK



WK: Your acquisition is a #7 Griswold skillet produced by the General Housewares Corp. who owned both the Griswold and Wagner trademarks. This piece was cast in the Wagner Foundry in the 1960s. It is not a fake, just not an Erie, PA piece. Also, early pieces, such as your slant logo/ERIE griddle, were commonly a little larger than later production pieces. - ed.

Dave: There is a Turk head pan a friend of mine wants to sell me that is similar to the Wagner style 'C' gem pan. It has a raised number 30 on one handle and a small incised number 2 underneath the opposite handle. The pan measures 6 5/8" by 9 11/16" and seems roughly cast on its top surface. Would call this an older Lodge pan? A Wagner? - JM

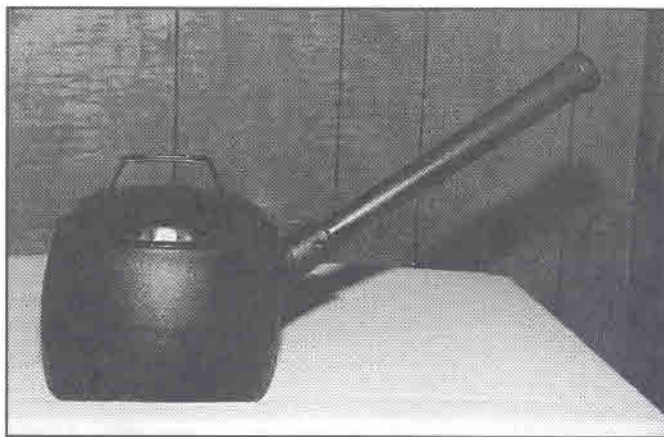
JM: The pan you describe is a Lodge pan, circa 1930s -ed.

Dear Pan Man: I have three, three-cornered pots with Club Aluminum Ware with Personal Service stamped on the bottom. They were my mother's and I can remember her calling them Club Aluminum, but I don't know if it was

the material they were made from, or the brand name. I know nothing more about them, other than they are different. I don't think I have ever seen a three-cornered pot other than these. Can you help me? - SW

SW: Club aluminum cookware was originally made by the Club Aluminum Utensil Company which was founded in 1923. Club Aluminum was marketed by house to house salesmen, rather than being available in stores. This seemed to be the trend in marketing "waterless" cookware. The company was eventually purchased by Jewel Tea. As of 1973 (the date of my reference) Club Aluminum was still being marketed. The triangular sauce pans were called Triplicet Sets by some manufacturers. The design allowed three separate pans to be heated on one burner. Triplicet sets were made by Griswold and Wagner Ware, among others. Club products is one that hasn't entered the collectibles field, for the most part. - ed.

Dave: The enclosed photos are of a small sauce pan. There is a brass label on the handle of the lid with the name SIDDONS. Also embossed under the handle is a '3,' which probably means 3 cups because 4 cups comes to the depression in the pan. The lid has holes in its lip so when lined up with the depression, the contents could be drained. Any information on this item would be appreciated. - AR



(Continued on Page 19)

## In Memory of Carol Seifert

Carol and her husband, Howard, have been long-time Griswold collectors, members of the G&CICA, and subscribers to *KnC*.

Carol passed away suddenly a few weeks ago in a car accident. Our sympathy goes out to Howard and the other members of Carol's family. She will be missed by all of us.



## The Melting Pot

(Continued from Page 18)



AR: I have never seen this piece, nor am I familiar with Siddons. Maybe one of our readers will help us out. It sure is an interesting item! - ed.

Dear Dave: Enclosed are some pictures which need your comments. -LC

No. 1 shows the bottom of a small Wagner Ware scoop, 1 1/2" by 1 3/8." What is the rarity of this scoop as I have not seen another one like it. What would you estimate the value to be?



Ans: Actually, this Wagner scoop is fairly common. I would value it at about \$15.

No. 2 shows a Wagner stick pan, marked on the first cavity, "Trade mark Krusty Korn Kobs." The fourth cavity has the stylized Wagner trade mark and the sixth cavity has pat. pending. It measures 15 1/16" by 7." Is this the standard size for this pan? How rare is this pan?



Ans: This is an interesting piece. It has the later style tab handles yet has the early markings with the letter "K" used for the words instead of the cobs forming the 'K' of the later pieces. This is the "Senior" size but it seems a bit larger than the other examples. This is not a common piece. - ed.

Mr. Smith: Do you know anything about a Food Grinder No. 1111? It is not listed in your book nor in the Harned book. On the side opposite No. 1111 is the Logo with Griswold underneath. At the bottom angle where it attaches to the table is the number 543. Any information would be appreciated. - SD

SD: The No. 1111 and well as the 1112 and 1113 are listed in Griswold Catalog No. 49, circa 1919. - ed.

## MOVING?

Don't miss your issue of *KnC* - the Post Office does not forward 3rd class mail. Send your change of address to:  
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## Redipped Graniteware a Major Fire Hazard

*This article is reprinted by permission of the author, Harry Rinker.*

### Harry Rinker, "Rinker on Collectibles"

{Author's Note: The following information is extremely important. I urge you to run it as a separate box or story.}

Tami Reel of Payson, AZ and Tommy and Pat Franks of Maryville, TN asked me to warn readers about the potential fire and health hazard associated with redipped graniteware.

Redipped graniteware, passed off as period pieces by unscrupulous dealers, has plagued the market for several years. Inexpensive pieces of white and/or damaged graniteware are dipped in epoxy to enhance their marketability. Many collectors have paid premium prices for these pieces only to find out later that they have been deceived. Many of these fraudulent pieces are entering the market in Arkansas and Missouri.

A quick testing method to determine if a piece of graniteware has been redipped is to rub a small portion of its surface with a cotton ball saturated with acetone, allow it to stand for a minute or two, and then see if the paint can be removed with a knife. If the answer is yes, the piece has been redipped. This test will not affect or harm period pieces.

The fact that redipped pieces of graniteware are flammable is of much greater concern.

The Franks placed a redipped piece on an outdoor grill. It took approximately 10 minutes for the piece to reach a flash point and burn. Once the paint started to burn, it burned until nothing was left. Further, the burning process produced noxious fumes.

As an advocate of using your antiques and collectibles, I am horrified that someone might place a redipped coffeepot or teapot on their kitchen stove only to have the end result be a destructive house fire and/or physical damage from inhaling fumes. I certainly would not want to be the seller forced to defend himself from a major lawsuit filed by the victim.

The bottom line is simple. First, ask any seller of graniteware to provide a money back, no questions asked guarantee that the piece he is selling has not been redipped. Second, do not buy a piece of graniteware from anyone without getting a receipt that provides the individual's full name, address and telephone number. If a problem does develop, you will know where to have the legal papers served following the filing of your lawsuit. (H.R.)

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## WARNING

*Rilla Simmons forwarded this message and Warning:*

Dave writes:

Rilla: I've recently had two experiences online where people were trying to solicit my password, home address, and credit card and billing information. They have both represented themselves to be security representatives of my online service (AOL).

The first one, I sent a scathing e-mail back to and explained how screwed up I thought they were, and why. The next day, I got a message back that stated in part, "I don't normally communicate with people who don't give me what I want but I commend you. You're right, I don't work for AOL, and your skepticism at my request for information was valid. By not giving me the information I asked for, you saved yourself a lot of money."

This makes me wonder how many of us are really getting ripped. Please feel free to pass this information on to the other club members so they can be on the lookout for this kind of scam.

As for my online "friend," he may have messed up. You can't send an e-mail without creating a permanent "fingerprint." My FBI friends are anxious to get a copy of the information.

*To ponder over morning coffee:*

- Why are a wise man and a wise guy opposites?
- Why do overlook and oversee mean opposite things?

## The Original Convention Jewelry

This year we have a No. 32 Egg Poacher, beautifully done in 14K or Sterling Silver.

We will have them at the convention in Rochester, if you are not going to the convention, let me know - we can mail it to you.

**Joannie Baldini**

**3007 Plum St.**

**Erie, PA 16508**

**814-459-2503 days**

**or**

**Judy Kuhn**

**8695 Perry Hwy.**

**Erie, PA 16509**

**814-866-6096**





## Heavy Metal News

Bill Roberts of McDonald, Ohio has provided the following information about the Griswold Company of Warren, Ohio and about their Egg Separator. This information should end, once and for all, the controversy about the Griswold's Egg Separator.

The Griswold Company Department Store was located, at the time of its 50th anniversary in 1939, at 144-150 South Park Avenue in Warren, Ohio. The store, started by W.T. Griswold of Ashtabula County, opened its doors at No. 5 Main Ct. under the name, "The Racket Store." The business grew and in 1891 expanded with the addition of a room at No. 7 Main St. In 1920, they outgrew that store and built the store they were in at the time of their Golden Anniversary. They are no longer in business.

I have no way, that I know of, to establish any relationship between the families of the Erie Griswolds and W.T. Griswold, but his having come from Ashtabula County would lead me to believe there may be a connection.

As you can see from the enclosed advertisement, the Egg Separator is not the only high ticket item to fall by the wayside. The Spinning Coin is most likely the same coin now being touted as Erie's Griswold.

WE GIVE "G" CASH STAMPS  
AND REDEEM  
**THE GRISWOLD CO.**  
DEPT. STORE WARREN, O.

**GRISWOLD WITH SELF-SEALING**

**ALL FOR \$19.95**  
WATERLESS VALUE

**PAY FOR YOUR SET OUT OF FUEL AND FOOD SAVINGS!**

**Here's what you get!**

<b>LIFETIME GUARANTEE</b>	10" Skillet	\$1.75
	10" Skillet	1.75
	8" Dutch Oven with Teflon	1.75
	8" Dutch Oven with Teflon	1.75
	8" Dutch Oven with Teflon	1.75
	8" Dutch Oven with Teflon	1.75
	8" Dutch Oven with Teflon	1.75
	8" Dutch Oven with Teflon	1.75
	8" Dutch Oven with Teflon	1.75
	8" Dutch Oven with Teflon	1.75

**COOK THE WATERLESS WAY!**  
SAVE 38% GAS.

WARREN, OHIO, FRIDAY EVENING, MAY 5, 1939

WE GIVE "G" CASH STAMPS  
AND REDEEM  
**THE GRISWOLD CO.**  
DEPT. STORE WARREN, O.

**50<sup>th</sup> ANNIVERSARY SALE!**  
**Continues Tomorrow And All Next Week**  
**WITH MANY WORTH WHILE SAVINGS IN EACH DEPARTMENT**

**FREE SOUVENIRS**

**FOR MEN—**  
A Commemorative Spinning Coin for a Pocket Piece.

**FOR WOMEN—**  
An Egg Separator—to separate the White from the Yolk of an egg.

**FOR CHILDREN—**  
Charms and Books for suitable age.

**MERCHANDISE, OLD AND NEW**

On Monday we will display in our south large window various merchandise that was in vogue when Griswolds started—and in contrast the modern version of the same item. See this interesting display next week.

**REGISTRATION Of Former Employees**

We are anxious to know how many citizens of this community have been employed by Griswolds or The Racket Store. Come in and register.

**Old Employees Reunion Saturday**

**Rollins "Run Stop" SILK HOSIERY**

**Chenille BED SPREADS**

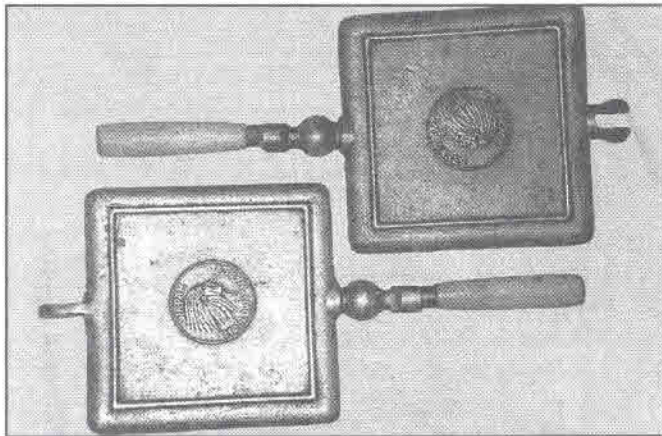
Bright floral effects developed in deep pile chenille—on—

**STORE HOURS TOMORROW**  
9 A. M. to 8 P. M.  
Other Days 9 to 5:30





## Casting Call



Robert Karle submitted these pictures of a square Wapak Indian medallion Waffle iron. This piece is certainly unusual. If you would like a special piece of yours featured in Casting Call simply submit a clear, sharp photo and a brief description to *KnC*.

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P.O. Box 247  
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## The *KnC* Iron Net

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Send your name and e-mail address to *KnC*!