

KETTLES

'n

COOKWARE®

NOW IN ITS 8TH YEAR OF PUBLICATION

Master Baking Pot or a Brake Drum?



For years I have asked what is this Potato Baker which looks like a brake drum from an automobile?

How does it function? It was only a couple of years ago that I discovered the background of what appeared to be strangest piece of cookware on the market. It seems even more strange until you find one which is complete with all its parts. By itself, it appears crude. But with its aluminum accessories and its cover, which comes nickeled or a variety of porcelain colors, it appears very modern. I recently spoke with an antiques dealer who removes the aluminum inserts because without them, it looks more primitive, thus sells better (sic). The Master Bake Pot was patented Sept. 3rd, 1918, and produced by the Cadmus Products Company of Bayonne, New Jersey. The following is an excerpt from their promotional materials for the "Master Bake Pot."

The "Master Bake Pot" was conceived by an inventor who bears the reputation of mechanical engineer. It was

while he was sick, his physician prescribed for him one baked potato for breakfast, one for dinner, and one for supper - so three times a day, the gas oven was lighted, and each time there was placed one lonely potato to be baked. These daily operations jumped the gas bill from an average of \$3.50 a month to \$12.50 a month, and all due to those three potatoes he must have baked, one, three times a day.

The inventor thereupon decided that such costly baking of potatoes was an extravagance beyond reason, that there was too much waste of gas, that there must be another way of baking a potato for less cost in fuel. His ingenious brain pondered many weeks, and, finally, it conceived a nucleus of solution—an idea was born, and much experimenting led to the construction of a crude model of the "Master Bake Pot." He placed his model on the gas range over the open flame, and lo and behold, it did the trick. It baked his potatoes three times a day for

(Continued on Page 34)

From The Editor

Well, the Trailer from Hell is finally history. Last month I received a call from a dealer in Piqua, Ohio that he had just received a 1988 Airstream on trade - and it was immaculate. Three days later we were on our way, dragging the Trailer From Hell to Ohio. The trailer was everything the salesman stated it was. Whoever had this trailer must have stored it inside - it looks like new. Needless to say, we are very happy to be back in an Airstream. Once you tow an Airstream, you are spoiled. Nothing tows like an Airstream! Of course, nothing costs like an Airstream either. We traded in a 1997 32 foot Gulfstream for a 1988 29 ft. Airstream and had to pay five thousand dollars difference. Consequently, I am offering a few of my better muffin pans for sale. Priorities change, you know.

We attended the Onondaga Antique Fest in Liverpool, NY (near Syracuse) last week. It is one of our favorite shows. It is held in a county park, which is quite wooded. It is a great setting. Sales were down for most dealers, us included. This seems to be the trend, at least in the northeast. The crowd was there but they were not buying. Our sales were down about forty percent. Other dealers said their sales have been down about thirty percent for most shows. I believe one reason is that there are too many shows. It used to be there was one show a month within a region. Now buyers have several each weekend to choose from. Another symptom is Antique Malls or Co-ops. They are springing up all over - and some are hurting already. I think the market is saturated. There are also many more dealers, consequently good merchandise is much more difficult to find. And then there is ebay, but that is a whole other story.

It is also interesting that most of my sales from my web page, www.panman.com, are to the west, California, Arizona, Colorado, Washington, etc. It is understandable - they just don't find the iron out there. Most of the foundries were in the east. I was talking with a dealer who had an interesting perspective about this. We are sending so much of our stuff west, that it won't be long before easterners will be going out west to buy, and bringing it back east. I guess that is what you call recycling, evolution, or something.

Happy hunting!

-Dave



Wanted

As *The Book of Griswold & Wagner -2* enters its final stages of development, we are soliciting any pattern number(s) you may know of which are not currently listed in *The Book of Griswold & Wagner*.

Please send them in. Your contributions will be appreciated!! Send to David G. Smith, P.O. Box 247, Perrysburg, NY 14129.

Master Bake Pot

(Continued from Front)

just three quarters less in fuel than his ordinary gas oven, and last by not least, it baked a potato thoroughly and dryly, such as he had never eaten before. His second experiment proved that a low flame baked his potato to further perfection.

However, his invention came too late, he had recovered from his sickness and was off his diet when he perfected his idea. But the idea did not come too late for evolution in baking and radiation of heat. His further experimenting resulted in the United States Government and other countries granting him a patent on his wonderful invention, and it is by reason of this patent that the world shall have the benefit of the "Master Bake Pot."

The inventor went farther than just baked potatoes. He discovered that by placing metal dishes in the Master Bake Pot he could bake cakes, biscuits, pies, omelets, filled peppers, tomatoes, onions, macaroni, spaghetti, potted meat-pie, bread pudding, tapioca pudding, rice pudding, custards, baked apples, baked beans, muffins, fish, oysters, and almost every other kind of food where baking is desired. Any of the above named foods can be baked in less time than any ordinary oven now in use could bake them, and with results that are beyond comparison, to say nothing of saving seventy five percent in gas.

The Master Bake Pot is made of high grade cast-iron and cold rolled steel. It is nine inches in diameter (also made up to 12 inches in diameter), the bottom is indented leading to a large hole or passageway in the center of the pot and which passes up through the pot. The pot can be placed directly over any kind of heat such as is produced by gas alcohol, oil, electricity, etc. The heat is collected by the indented bottom, and passes up through the hole or passageway where it strikes the cover of the pot. It is then deflected downward through and around the food contained in the pot. Thus the food is always in constant and terrific heat. The used or exhausted heat, together with any moisture that may emit itself from the food, is pushed out through the small outlets in the side of the pot at the bottom. This method insures perfect radiation of heat, proper outlet of moisture, thorough baking, and great economy of fuel.

You can bake more than one kind of food at the same time and without the odor or flavor of one food passing or inflicting itself into the other. If you bake potatoes at the same time you bake biscuits or cake, the odor or flavor of the potatoes will not inflict itself into the biscuits or cake, because the rising heat going into the pot keeps pushing such odors of flavors downward and out through the sidewall outlets at the bottom of the pot.

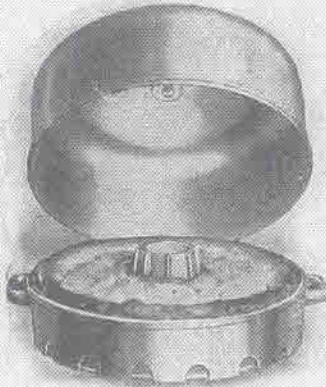
This is quite a cooking device. After reading the promotional material, I guess we will try the "Master Bake Pot" before selling the one that I have. It would be a terrific implement for camping!

(See original advertisement - next page!)

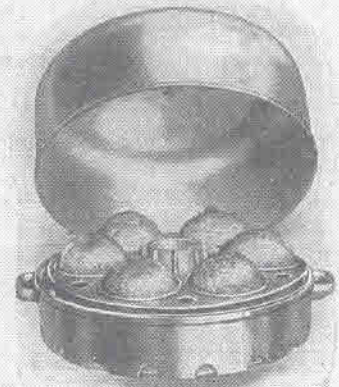


THE MASTER BAKE POT

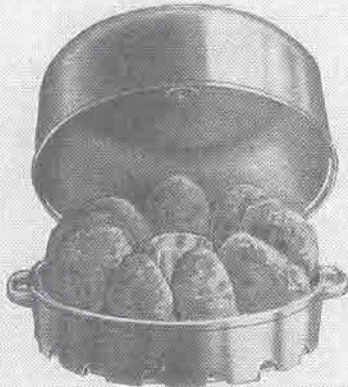
is an accomplishment and production of careful study of household economy, cooking technic, and nutrition. It is a marvel of mechanical ingenuity, practical usefulness, and scientific accurateness. As the "MASTER BAKE POT" appears today on the market it represents the most advanced means for successful baking.



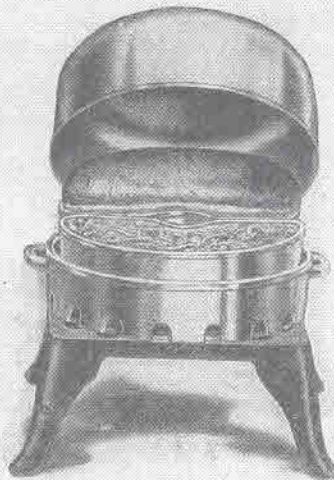
Apple Pie baked in 30 minutes



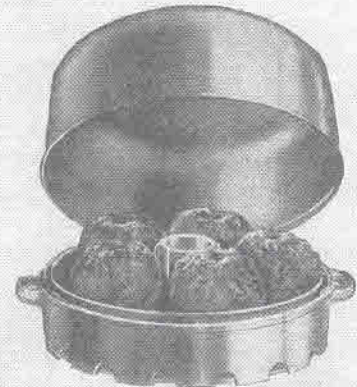
Biscuits baked in 10 minutes, using gas, Electric, Oil, Alcohol or canned fuel.



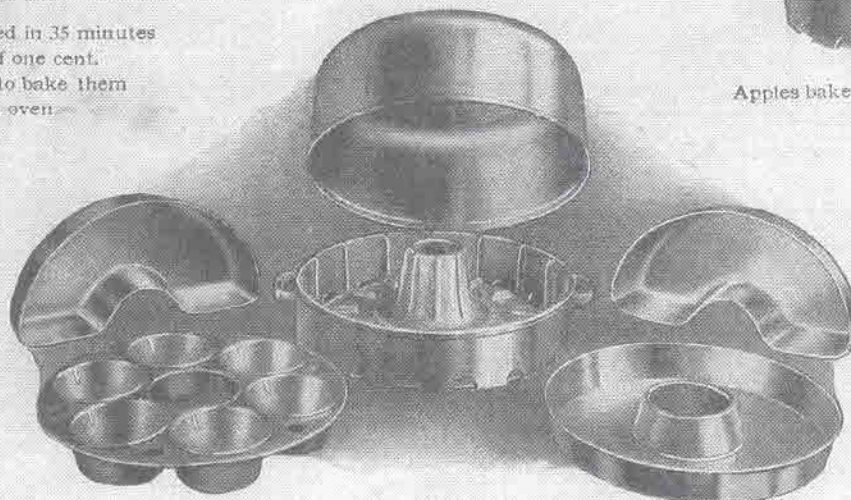
4 1/2 lbs. Potatoes baked in 35 minutes at a cost of 1/4 of one cent. It costs 3 1/4 cents to bake them in your gas oven.



A loaf of Bread and a dish of Macaroni baked at the same time on top of a one burner gas plate.



Apples baked to perfection in 10 minutes



Here is a "MASTER BAKE POT" complete with Four Aluminum Dishes
PRICE \$10.00

BUY A MASTER BAKE POT—IT PAYS FOR ITSELF.

Special Introductory Price, \$4.95



The Melting Pot

Mr. Smith: I've been collecting cast iron for several years and really enjoy your *Kettles 'n Cookware* newsletter. I grew up in Sheldon, Iowa and belong to Sheldon Historical Society. I recently received their newsletter with an interesting article along with the ad selling Vollrath products. I thought you might enjoy it. I recently picked up a #6 skillet, the top side is identical to the #699 p/n skillet; the bottom has a marking like the #8 you show on page 22 of your book with a p/n 729. The bottom has the extra thickness but is not inset in three rings like the #8 you show. Am wondering about the degree of rarity of this skillet or the value. -ES

ES: Thank you for sending the newsletter. Because it is a copy, the Vollrath ad will not produce well enough for KnC. However, a chapter on Vollrath will be included in the new book we are now completing. The milled bottom skillet featured on page 22 of *The Book* is extremely unusual being it has the three grooves. Book-2 will include the milled bottom skillets without the grooved bottoms, which are more common. KnC volume 4, no. 6 featured a catalog page of the the milled bottom pieces produced, including skillets, griddles, Plett pan and Dutch oven. -ed.

Hi Dave: I am a new subscriber to your *Kettles 'n Cookware* and I really enjoy it. I have never seen mention of a #7 ERIE Dutch oven in your book or any other. Last weekend at a flea market I purchased a Dutch oven marked ERIE 2603, 7. The cover was shaped like the #6 Dutch oven cover pictured on page 64 of your book with a number inside of 2603-C. I am wondering if this is an unusual piece of cast iron. Thanks -LL

LL: Thanks for input. The #7 Dutch oven will be included in updated and expanded version of *The Book*. Also, the pattern number of 2603 is in the pattern number chart of *The Book*. The pattern number for the #6 Dutch oven cover is 2606. -ed.

Dave: Several years ago I purchased an unnamed but unusual oval kettle at the local monthly Colorado Collectors show. It was very rusty but seemed salvageable. Its walls and bottom are roughly 1.8" thick. The heavy bail handle is 1/4" diameter. I estimate the weight with lid to be about 20 pounds - it is very robust! The inside measurements are: 13"L x 10 5/8"W x 7 1/2"D. It holds just over 13 quarts of water. The lid handle is six sided as it meets the top of the lid and is the same exact size, and identical to, later model high-domed Griswold skillet and Dutch oven lid handles. Also, the baster rings on the inside of the lid are identical to those of Griswold's manufacture.

The pattern number on the outside bottom of the kettle is 1300B. The pattern number on the inside of the lid is 1301. These numbers are not in my Griswold or Wagner books. Are they some sort of "missing link"? -AJD



AJD: Your questions have been raised several times, beginning in 1994 in KnC Vol. 3 #2. To date there still seems to be no definitive answer. However in KnC Vol. 5 #2 there was an answer with some logic. It is as follows: "In response to the first letter in the Melting Pot-Vol. 5, No. 1 April/May 1996, I think the suggestion that the oval roaster pictured in Vol. 3 pg.19 and Vol. 4 pg. 58 might have been made by Lodge is without any merit. We have
(Continued on Page 37)

The Melting Pot

(Continued from Page 36)

done some detective work, and think we have a better answer. REASONS WHY NOT MADE BY LODGE: 1) Lid handle doesn't resemble in any way any we have seen on any Lodge skillet or Dutch oven lids (in fact, it very much looks like a Griswold Dutch oven or skillet handle). 2) Basting rings don't resemble in any way any we have seen on any Lodge skillet or Dutch oven lids. (In fact, they very much look like a Griswold Dutch oven or skillet basting rings). 3) Bail attachment doesn't look like what we have seen on Lodge products (in fact, contrary to what Steve S. said, the bail attachment is almost exactly the same as found on Griswold Patty Bowls!) 4) The lid and roaster contain four digit pattern numbers not seen as far as we know on Lodge products (in fact, numbers 1300 or 1300A for the roaster, and 1310 or 1301A for the lid fall in short gap in the known Griswold pattern number list, and both Griswold and rival Wagner used four digit pattern numbers, often accompanied by letters). SO LODGE AS THE MAKER SEEMS VERY UNLIKELY! But Steve S. is correct in saying that the type style and size for the pattern numbers "are different from any used by Griswold through 1957." (At least so far as we now know—Griswold used some different looking pattern numbers on items made for other companies or unnamed or other marked items which are known from pattern numbers to have been made by Griswold).

What type style do the numbers resemble? They are very similar to the ones used by Wagner! One way to check this is to compare two "Griswold" items—like a Griswold Square-Fry Skillet (p/n 2108 marked as made in Erie) and an almost identical "Griswold" Square-Fry Skillet (p/n 28, but with a different looking logo and not marked as made in Erie) which was almost certainly made in Sidney, Ohio by Wagner. You will find that the numbers (and letters as some have "A") on the oval roaster bottom and lid are very similar in style to "Post-1957 Griswold" numbers and letters.

SO GIVEN THREE POSSIBILITIES: a) MADE BY GRISWOLD—still possible but as yet unproven. b) MADE BY WAGNER for GRISWOLD marketing—not yet proven, but seems like a good possibility. c) MADE BY LODGE (or any other company using so many features very similar to Griswold)—not fully disproven, but unlikely. As conjecture only, I would add that the roaster in question could be the kind of item which Griswold had contracted to make as a specialty item for some other company—but at the point where Griswold ceased operation, that contract would have been transferred to Wagner for production. So, the roaster would have been Griswold in design origin, and Wagner in terms of ultimate production. Maybe that is why it's so darned heavy! So much for adding to the speculation on this item! -HLM

Ans: You make some very good arguments based on good logic that the piece could very well be Wagner. Thank you for your excellent letter. -ed.

David: Can you tell me what the most environmentally safe way to clean cast iron would be? Does sand blasting do any good, and how can I clean years of neglect from enameled cast iron (outside crud) without damaging the bright color of the enamel? Thanks! -JE

JE: DON'T SAND BLAST! Sand blasting destroys the finish and patina of the iron. To clean the crud you can spray with oven cleaner and put the piece in a plastic bag for a couple of days. The plastic bag keeps the oven cleaner from drying out thus it keeps working. Some collectors use lye - one can of lye to 2 1/2 gallons of water. Put it in a plastic can and soak your pieces in that. DO NOT use the lye or oven cleaner for aluminum or porcelainized pieces. The lye will eat aluminum! Years ago I put an aluminum Dutch oven trivet in the lye soak. When I took it out it looked like a spider web. The lye and oven cleaner will also dull the finish of porcelain pieces. I have heard of people who have tried soaking the pieces in ammonia - I don't know what the results were. I know of one experienced collector who cleans aluminum by bathing it in boiling Spic & Span. I don't know if that would work on porcelain or not. Perhaps some of our readers can offer suggestions. How about it? -ed.

Hi Dave: I am a fairly new member of the club and your newsletter. yesterday I purchased a Danish Cake Pan at a local flea market. By the book, it appears to be a #11 Danish Cake pan, except all it has is a number 963 on the bottom of one cup in incised writing. Can you tell me if it is a Griswold, what time period and approximately what value. -KL

KL: The #963 identifies your piece as a Griswold Danish Cake Pan. Some pieces in that series were only marked with a pattern number. That pattern number is also listed in The Book of Griswold & Wagner. You really should get a copy if you don't have one! -ed.



After a day of unsuccessful hinting, CJ decided to remind Ski of their Cast Iron Anniversary in a more direct manner.



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

KnC Classified Ads up to 150 Words, including numbers, ARE FREE!! Over 150 words will be \$2 for each fifty words or fraction thereof, or your ad will be edited down.

GRISWOLD FOR SALE OR TRADE: SKILLETS: block EPU H.R. #7 \$55; block EPU #3 \$20; & #9 \$30; Medium logo #3 Grooved handle \$25; #55 Sq. Skillet \$30; ALUMINUM: #A2185C Hammered Oval Dutch oven Lid only \$20. **GRISWOLD FOR TRADE:** #9 Chuck Wagon Lid; SKILLETS SETS: Small Logo Early Handle all 8 skillets, Small Logo Late handle all 8 skillets & Small Logo Grooved handle #3-#9 plus Medium Logo #3 all 8 skillets. **GRISWOLD WANTED:** SKILLET LIDS: #3 hammered/hinged; #3 & #5 hammered; #4, 5, 6 & 7 High w/Logo; #3, 6, & 7 hinged smooth. MISC: #8 Chuck Wagon Lid; Fixed Handle Flutter Base; #6 Diamond Logo Handle Griddle; #6 Dutch Oven & Lid Erie or Slant Erie; #6 Dutch oven Trivet; #5 Victor Skillet; #5 Erie Skillet; #2 & #4 Block EPU HR Skillets; 3, 5 1/2, & 8 inch Oval Dampers. **WANTED:** 1-Burner Hot Plates any size or make, some look like fancy Bunsen Burners. **WAGNER FOR SALE OR TRADE:** Skillets; #4 w/w Top Mark 4-digit HR \$40; #9 National W/W 4-digit HR \$45; #3 Skillet w/wrong 1056 c/n \$30; Misc: Tea Size Corn Stick Pan \$45; E-Bread Stick Pan (nickel) \$25; E-Wheat Stick Pan \$75. Aluminum: #8 Dutch Oven #248 w/raised letter Lid \$45; #7 Dutch Oven raised letter Lid only \$15; #9 Drip Drop Baster Lid only \$15; Al Carder #334 Steak Platter \$25; hammered #3342 Steak Platter \$40; Lard Ladle \$15; #902 Scoop, \$25; #912 Scoop \$25. **WAGNER FOR TRADE:** #14 Chicken Fryer w/matching Lid, nickel plated;; #8 Chuck Wagon btm. **WAGNER WANTED:** #s 8, 10, 11 Chuck Wagon Lids; #9 Chuck Wagon Bottom, #2 Skillet 4-digit c/n; #6 Dutch Oven Lid Only (camel knob). **FAVORITE WANTED:** #6 Dutch oven & Lid. Don Starkey, 11500 E. San Ramon,

Clovis, CA 93611. (559) 299-2918. e-mail lilpigs@msn.com

- WANTED -

Sidney Hollow Ware '0' Skillet

David G. Smith (716) 532-5154

email panman@utec.net

web page: www.panman.com

GRISWOLD FOR SALE: No.5 sm. emb, grooved handle \$60; Best Made SR&Co No.8, p/n 1238 \$75; N.E.S. No.11 Muffin Pan, no other marks \$42.50; Ray-O-Noc Waffle Iron \$45; No.7 block w/HR \$85; No.8 sm. emb, porc. \$42.50; No.9 Skillet Lid, Low Dome on Block/HR Skillet \$105; No.12 Skillet Lid, smooth \$190. **WAGNER FOR SALE:** "Wagner" (arc) Sidney o. No.6, nickel \$55; National No.7, some pitting \$35; WW No.6, sm. btm \$35; "wagner" (in line) No.7 \$90; WW No.820; WW No.10 sm. btm \$60; WW Sidney O No.9 w/HR \$90; WW Magnalite Dutch oven, nice \$35; Sidney (in line) No. 9 w/HR \$85. **OTHER:** Winchester Food Chopper (missing one piece) \$150. Doug Brown, 852 McDougal St., Thornton, CO 80229 303-288-5910

Deadline for next issue - Sept. 15th

GRISWOLD FOR SALE: Frank Hay Bundt Pan \$375; No.6 Tite Top Dutch oven, raised letter Lid, no trivet \$270; No.7 Handle Griddle, slant/Erie \$35; Erie flutter w/Detachable Handle (no base) \$110; Lamb Mold 866 \$85; Santa Mold \$565; Rabbit Mold, black iron or nickel plated \$255; Erie Safety Kettle *with* pour spout...see KnC Nov. '98..does not have tinware \$135; No.12 Bailed Griddle, slant Erie w/X rib, Aluminum, excellent condition \$35; No.5 Oval Roaster w/raised letter Lid and trivet \$395; Loaf Pan w/Lid, chrome plated, fairly nice \$700; No.8 Skillet Lid, high dome/raised letter \$35; No.8 Muffin Pan var.6, slant EPU \$165. **WAGNER FOR SALE:** Lamb Mold, black iron or nickel plated (see KnC last issue) \$125; No.7 Muffin Pan mkd 7G \$85; WW 1 Vienna Roll Pan, solid frame, fully mkd excellent+ \$125; WW Juicer aluminum \$25; WW No.1400 Sq. Chicken Pan w/Lid \$135. **OTHER FOR SALE:** Lodge Lamb Mold \$65; 18 cup Golf Ball Pan, Open frame, good condition \$60; Favorite 9 cup Popover Pan, solid frame \$275, Filley Toy Tea Kettle \$320. **WANTED:** Ace Donut Mold, 6 cups; Atlantic Bread pan; Fire Place or Hearth Tilter Tea Kettles; Waffle Iron w/unusual patterns; Barstow Stove Co. Muffin or Bread pans (not French roll); Cast Iron Coffee Bean Roasters; Three Cup Waterman Muffin Pans. Prices do

(Continued on Page 39)

The Swap Shop

(Continued from Page 38)

not include shipping. Robert Karle, 344 Rt. 147, Middlefield, CT 06455 Phone (860) 349-1212 best time 7 to 9 PM eastern. email - bkarle@prodigy.net

GRISWOLD FOR SALE: #0 Waffle Iron-exc \$2950; #0 handled Griddle \$900; #50 Hearts Star gem pan \$2000; #4 High smooth Skillet Lid \$625; Washington Bicentennial Lid, black \$800; Erie Fixed Handle Fluter \$750; Hammered Corn Stick #2073 \$375; #1008 All-In-One Skillet \$375; #8 Slant Erie 3-hole Shallow Skillet \$135; Cliff Cornell Breakfast Skillet w/original label \$195; #6 Low TW Skillet cover \$180; Aluminum Deer Platter \$50; Aluminum Tree Platter \$50; #1604 Sad Iron Trivet \$50; Double Broiler-perfect \$275; Classic Ice Shave #1 \$95; #1270 S&R Corn & Wheat Pan \$85; 12" Round Glass Logo Lid \$45; #00 Chrome Service Casserole w/lid- like new \$195; #299 Skillet Grill \$95; #90,91,93 Chrome Oval Casserole set w/Lids exc \$900; #9 block SR Skillet \$30.
WAGNER: * U' Turk's Pan w/logo \$150. **WANTED:** #14 Gem Pan w/cutouts & 952; #8 New England Griddle; #7 Slant Erie 3-hold Shallow Skillet; #560 Ashtray; #2 Vienna Roll w/958; # 2-5 & 7-12 Filley Gem Pans. Tom Sheley, 5400 Riverside Dr., Columbus, OH 43220 (614) 793-9682 wbuwvohio@aol.com

GRISWOLD FOR SALE: #140 Turks Head Gem Pan \$145; #14 Turks Head Gem Pan \$750; #50 Hearts Star Gem Pan \$1,950; #100 Hearts Star Gem Pan \$750; 'H' Pattern French Roll Pan var. 2 \$950; #10 Bail Griddle, block/EPU \$85; #262 Cornstick \$85; Odorless Skillet \$85; #12 Skillet block/EPU \$75; #33 Munk pan \$350; Rabbit Cake Mold \$295; #9 Skillet slant/EPU w/HR \$39; #3 Gem Pan w/logo plus Erie PA USA (Rare) \$950; #27 Wheat Stick Pan \$225; #30 Pup \$250; #6 Dutch Oven block EPU, Plain lined Cover \$245, Cliff Cornell Breakfast Skillet \$195; Triplicet Set handle \$65. **WAGNER:** #3 Oval Roaster mkd WAGNER SIDNEY O., gate mark under cover \$250; Bacon & Egg Skillet #1110 \$25; Krusty Korn Kob tea size \$45; Krusty Korn Kob Senior \$45; #11 Skillet stylized logo, plated \$75. **OTHER:** Puritan by Favorite, #8 Skillet w/cover \$65; Volrath #8 Handle Griddle \$20; Mi-Pet #3 Skillet \$45; Wapak #9 Skillet w/cover \$65. Dave Smith, PO Box 247, Perrysburg, NY 14129 (716) 532-5154 email panman@utec.net web page www.panman.com

Notice

KnC is again going to do a feature on, **How Do You Display Your Cast Iron.**

Show our readers how you do your display. It is a great way to share ideas!

Send in your photos today! Mail to *Kettles 'n Cookware*, P.O. Box 247, Perrysburg, NY 14129.



Casting Call

FAVORITE

COOK

WARE

FAVORITE

PIQUA

WARE

FAVORITE

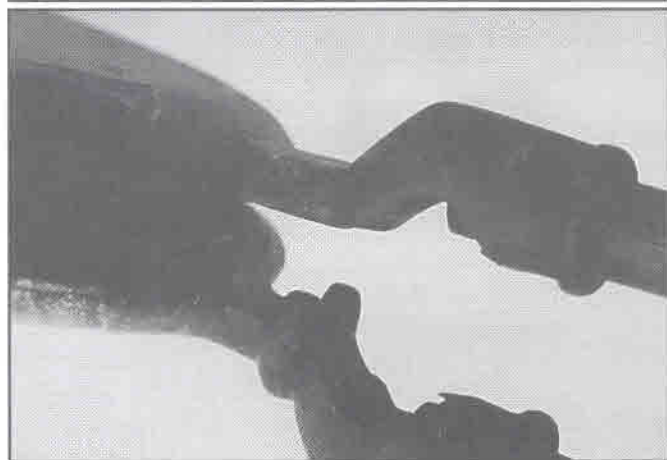
Chuck Wafford submitted these rubbings of the different markings of the Favorite Stove Works corn or bread Stick Pans. The "FAVORITE COOK WARE" is very unusual.

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*.





Heavy Metal News



About a month ago, a very controversial auction occurred on ebay over a Finger Hinge Waffle Iron listed as "Rarest of Griswold Waffle Irons-Wow!"

The waffle iron was a number 8 & 9 Finger Hinge. What was most unusual about this one was that it had only the 1880 patent date. Most Finger Hinge waffle irons have both the 1880 and the 1883 patent dates. Although the seller really hyped this piece, he was very straight forward. The confusion came when, in his description, he referred to the toy finger hinge waffle iron on page 140 of *The Book*. He went on to state, however, "This is the full size version of that waffle iron!" He did not have photos posted but made photos available via email by request. Three days later he posted several photos on the listing.

Some buyers jumped on the piece with significant monies, apparently assuming they were bidding on the toy. As a result of the confusion, the item was withdrawn by the seller.

There are a couple of factors worth discussion:

1.) Although there was no intent by the seller to mislead, he did hype the piece. He had some words in the

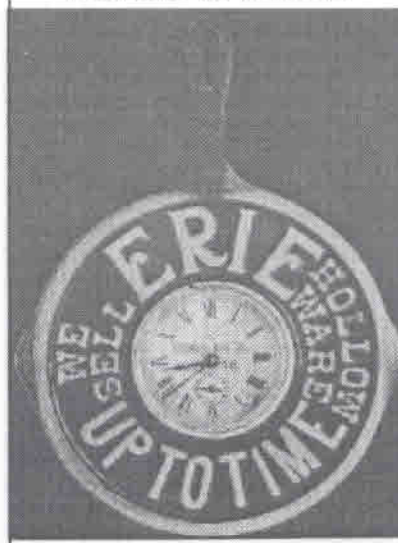
description in capital letters such as FINGER HINGE, EXCELLENT condition and, for the SERIOUS collector. In retrospect, he probably should have put "This is the FULL SIZE [caps added] of that waffle iron" in bold. It is the responsibility of the buyer however, to thoroughly read the description.

2) This finger hinge waffle iron is indeed very unusual. The 1880 patent was for the rivet or button hinge, and the handle configuration (see photo). The 1883 patent date, commonly on the finger hinge waffle iron, was for the finger hinge and the same handle configuration as on the button hinge. It is probable that the Finger Hinge Waffle iron was put in production before the patent was issued (patent pending) therefore exhibited only the 1880 patent for the handle. Due to its scarcity, it was most likely a limited production before the 1883 patent date was included. This makes it a very nice and significant variation for collectors.

KnC appreciates the seller's cooperation for providing photos for this publication.

This is the book that started it all! Although outdated as a price guide, this book contains information not found in any other publication. Included are logos, patent dates, recipes, dozens of illustrations, and other information. This out of print book is only available through

GRISWOLD CAST COLLECTIBLES HISTORY & VALUES



BILL & DENISE HARNED

The Pan Man ~ Price is \$12.50 including postage. Order now:

P.O. Box 247, Perrysburg, NY 14129

Kettles 'n Cookware is published bimonthly, six issues per volume.

COPYRIGHT 1999-All Rights Reserved. No part of this work may be reproduced without written permission from the publisher.

Subscription: \$20 per volume, including all prior issues of the volume, regardless of when you subscribe.

Checks payable to: Kettles 'n Cookware

Mail all correspondence to:

David G. Smith, Publisher

P.O. Box 247

Perrysburg, N.Y. 14129