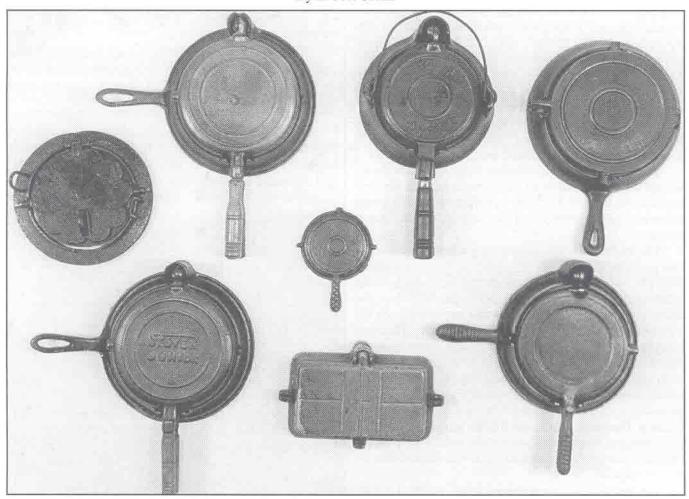


NOW IN ITS 8TH YEAR OF PUBLICATION

Toy Waffle Irons - Identification and Documentation

By L. Joel Schiff



PREFACE

This is being written as a somewhat extended response to the article on Toy Waffles in the July issue of the Griswold & Cast Iron Cookware Collectors newsletter

The Pan Handler (vol. 3, #3). As It turns out, in the interim, I believe we were extremely lucky to get the updated information on the Freidag toy waffle presented in the September Pan Handler (vol. 3, #4), which had (Continued on Page 43)

From The Editor

Summer is coming to a close. Actually I am glad about it. This past one has been very hectic, with constantly changing priorities. The drought gave some relief - I didn't have to mow the lawn as frequently. In contrast to the drought, our last show at Brimfield, a couple of weeks ago, was quite an experience thanks to the tail of the hurricane. We had five and a half inches of rain one day, with high winds. I had to buy more rope and borrow stakes to stabilize our booth tent. For example: two ladies were browsing our booth when the wind intensified. Our tent started shaking as my wife held one of the poles in an attempt to keep it stabilized. The tent was shaking and the pans were rattling and clanging together on the peg boards. The ladies' eyes widened in terror as they fled the tent. That is when I bought more rope and tent stakes. I had every corner roped down and ropes to the center poles. A nice sawbuck table, mirrors, etc. took off in the gale winds, landing in the booth next to ours. Now this was the day after the worst day! That day we didn't even open our booth. Instead, we joined thousands of other nuts, shopping the Mays Field in the pouring rain. So much for LL Bean and Eddie Bauer and their rain coats. I also was reminded why I hadn't worn that Poncho in the past years. We ended up in our Airstream soaked to the bone! The Airstream, by the way, took a hit from a dead limb during the storm, smashing one of the roof top vents -Our grand Finale of shows for this year!

We attended the KOOKS (Kollectors Of Old Kitchen Stuff) convention this July in Columbus, Ohio. There were about 150 KOOKS attending from across the country.

The first day was registration and room sales. Some set-ups were quite elaborate and some just spread out their items across the bed. The hallways were just bustling with collectors going from room to room in search of that treasure.

The highlight of this convention which is held every two years are the displays which are set up from 9 AM to 3:30 PM the second day. There is nothing for sale in the exhibit hall, therefore the collectors display their best and rarest pieces. It is truly a wonderful experience. At the convention two years ago, I displayed Broilers. This year I displayed muffin pans, only a few which were Griswold. There is a world beyond Griswold! Although there was a fair amount of interest in my muffin pans, most KOOKS prefer mechanical items such as egg beaters, or apple parers. I must admit, apple parers are quite intriguing. During the day while an apple parer was being demonstrated by its proud owner, you would see an apple core projecting across the hall, as it was kicked lose by the contraption.

The auction was a success as usual. Auction entries were limited to three items per member - they had a total of about seventy pieces. Unlike the G&CICA, there were no entries of twenty to thirty pieces by a few just to get the numbers up. I have to add here that I requested at the annual meeting at the end of the G&CICA convention a

break-down of how many people entered how many items in the auction: for example, twelve entered 3, twenty entered 2, etc. I was told that information wasn't available yet. Subsequently I wrote the Auction committee for those figures but was not even afforded the courtesy of a reply. Those figures were not in the final report, as well. Hmm. The KOOKS auctioneer was again President Bob Grossman who efficiently moved the auction along and maintained a "party" atmosphere. Bob was quite entertaining and made the auction fun. The auction earned the KOOKS between six and seven hundred dollars for the organization. The G&CICA auction on the other hand, grossed \$3065 from consignment fees. However the auctioneers expenses were \$3763.98 creating a \$699.06 deficit (loss). Let me make something very clear: The Simmons Auction Service is an excellent organization, and Bob and Rilla Simmons are very nice people. I have absolutely no quibble with them. But why would the association pay the expenses (air fare for 4, hotel, meals & travel) to travel from Missouri to Rochester, New York, rather than hire a local auction service? The report raises another question: It was noted that the deficit of \$699.06 was resolved by [some] consignors contributing additional funds to cover the deficit. Why? Think about it!

Finally: After much postponing and delays, the deadline for the new book is December first to be delivered to the publisher. That should bring the book out in May or June.

Also, I have been told by the publisher, the supply of *The Book* has been exhausted. But don't despair. While working on the new book, we have completed an updated and expanded version of the current *The Book*. It will be available the first week of December (just in time for Christmas)

— Dave



Next Issue

KnC will again run a feature of **How Do You Display Your Collection.**

Send in your photos of your collection. Actually, small groups of pieces show up better. Just make sure your photos are sharp and clear.

Deadline for submission is Nov. 10th



(Continued from Front Cover)

been found in its apparently original box.

Even more to the point, however, I think it was very principled of its editor to note this as an amendation (to that waffle's earlier association in the July issue with Hubley). And in the same spirit, this article should not in any sense be considered as an attack on anyone, but rather as a general suggestion as to how we might best develop information regarding our cast iron cookware.

I also apologize for the time it has taken to put this together, but I wanted to take some of my own advice, in

presenting as much backup as I could. -Joel

Also I would like to thank Joe Noto for including a summary of this article in the last (March-April V. 4, #2) *The Pan Handler*, and for making contact with Kathy Tatro for it to appear in the G&CICA web site, and the Library Committee for future reference.

At the same time I can also appreciate that authors and editors may have a different feeling about how much re-editing needs to be done for members to find something readable and interesting.

There were two reasons for my wanting to see this in print, essentially in its entirety.

1) A major concern of the article was to show how we should critically question and develop information—that all our 'expert opinion' (including my own) be demonstrated rather than declared. The problem is prematurely definitive answers. These may give apparent closure, or 'expert' status, but settle issues before we actually have a good answer—there being nothing whatever wrong with 'giving our best shot,' and otherwise 'leaving things up in the air,' if we don't seem to know 'for sure.'

While I, again, appreciate that Joe found my documentation "compelling, thorough and well reasoned...", as an abbreviated summary, a bit after the fact of the earlier newsletters, I was afraid that if people did go back to amend the earlier results, they would be doing it essentially on my and Joe's assertion, rather than the reasons in my article (which they might or might not agree with).

2) While I look forward to the article appearing on the G&CICA website, a fair number of the people in the association are not on the Internet. In addition, both *The Pan Handler*, and *Kettles 'n Cookware* have an overlapping, but different readership.

I am therefore grateful that a serialized form of the full article could be published in what I regard as the current 'newsletter of record'—Dave Smith's Kettles 'n Cookware. Hopefully the serialization may somewhat address the issue of 'brevity.' Wherever 'unclear' I have only myself to blame, and I would truly welcome a continuing constructive criticism and development!

The question is—when and how are we to identify something—say that something is of a certain character, country, time period or company etc. (leaving aside any considerations of price)?

While we strongly want to promote a free and interactive exchange of ideas to both elicit participation, and develop a general consensus about 'where' an object fits in the scheme of things, I believe we should also be very conservative in specifying a piece's defining features and identity.

The problem is, once something appears in print as "this is definitely 'x', or has been identified as 'X,' well intentioned mishaps become generally taken as the stable 'base'—able to be accepted without question. And when reprinted elsewhere, this becomes very difficult to correct.

So how is one to decide? There are basically 3 or, with modern technology, 4 'feet' we can stand on-each with its own critical tests.

The first, and most straightforward is where the identifying features, marks, letters, numbers, company designation etc. appears cast in the piece itself. Even here, however, we have to ask-is the casting legit? Or is it the result an early rip-off, a late fake, or a 'marriage' of distinct parts (eg. a lid or waffle plate, & a bottom)? We also have to consider whether the identified 'primary' company is itself the producer, or if the product was made for the eg. inventor, or under specific commission by another company, and who is most likely responsible for the design.

The second source is the paper/informational context—what we get from tags, containers, ads, catalogs, etc. What we have to ask here is how much of the ad/catalog etc. information can we comfortably apply to a specific item? And also, is a specific piece of info (eg. a clock face) legit, or correctly applied (eg. an unmarked corncob in a Griswold packaging 'sleeve').

The third and most difficult are the decisions that we have to base on 'expertise'—our cumulative experience from both objects and information.

Because we have each devoted different amounts of time to different areas of interest, along with what we happen to have come across/been exposed to, we will all be more familiar and 'expert' in some areas than others.

But for 'new' (vs. commonly accepted) knowledge, and especially what we put in print, we should not just accept even an 'expert' opinion that something 'is an X from Y company.' Instead, the reasons or justification for why something is or is likely to be 'an X from Y' should be given. We can then discuss the 'pros & cons' of different ideas without this becoming simply a contest of personalities and status.

The last, 'high-tech' option (eg. of mass spectroscopy, induced luminescence etc.) is not yet enough 'on track' to have generated a database useful for this discussion (perhaps within the next 10 years).

In line with the above, what follows (unless otherwise noted) will refer to the Toy Waffle workup in the July issue of *The Pan Handler*. Without contest, it was delightful to get a summary of the histories of the Hubley, and Arcade toy companies. In order to 'walk in a

(Continued on Page 44)

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straight line' it is always good to get a sense of the 'surrounding terrain' – of the way in which different agents were associated with our subject. What I am concerned about is some of the attribution, primarily with respect to Hubley, but also some of the others.

1) The permanently hinged flipping waffle⁴ [fig.1] should probably be listed as a "Brighton" instead of being



Figure 1

associated with Hubley. This waffle is part of a toy set which may appear either very faintly inscribed [see fig. #1] or blank (unmarked). I have also seen a similar adult (regular #8) size Brighton waffle, but do not have more information about the company.

2) The 'people' wafer iron *2 [fig.2] was attributed to



Figure 2

Hubley or Grey Iron Co. (which, as was noted, inherited some of its molds). While the 'people' wafer iron appears to be in the 'practice' (plates of~3" diameter) size, the only pieces I have seen associated with the Grey Iron Co. have been in the 'doll/pretend' size (plates of ~21/2" diameter, or less).

What is more problematic is—it is not clear that Hubley ever produced any toy cast iron cookware/holloware (to cook in, or eat or drink out of, vs. eg. toy stoves) in the 'practice' size, or any waffle/wafer irons at all. While I have not myself looked at any Hubley or Grey Iron catalogs, I have spoken with a number of people who are well acquainted with Hubley and those catalogs presently known; specifically:

Bob Brady-20+ years in Hubley and other cast iron toys

Dick Ford-14+ years of experience in Hubley and other cast iron toys

Lillian Gottschalk-Ex-president of the Antique Toy Collectors of America (ATCA), author of American MotorToys, and co-curator at the Heritage Center Museum of Lancaster County's 1987 exhibit: Push, Pull,

(Continued on Page 45)

^{*1} Pan Handler, pages 6 and 8, upper left

²Pan Handler, page 5, upper right

(Continued from Page 44)

or Listen-It's A Hubley Toy

Gus & Joan Majeun, of Toys In The Attic-20+ years of dealing primarily in kitchen toys, including Hubley

Ron Rittenhouse-(I believe) Ex-Hubley employee, and participant in the 1987 Heritage Center Museum Hubley exhibit

Ralph Schleglemilch-20+ years in Hubley and other cast iron toys

Julian Thomas-35+ years in Hubley and other cast iron toys

John West-Many year collector of Hubley and other cast iron toys

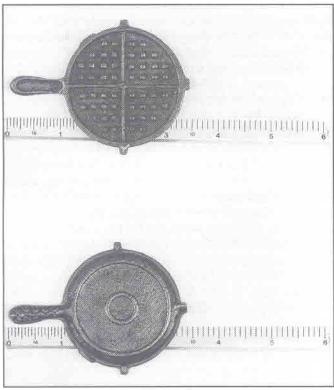


Figure 3

All were unanimous in stating that, to their knowledge, Hubley never produced a 'practice' size (3" diameter) piece of cast iron toy holloware/cookware, or any waffle/wafer irons of any size. In addition, from at least the 1920's on (and possibly quite a bit before), Hubley toys generally had a 3-4 digit pattern number, often with "Made in USA" cast into the metal.

While all this may change if we can find a bona-fide marked piece, or some countervailing paper information, at present I believe Hubley's role in our kind of stuff appears negligible. If or when such evidence does surface, some 'hard data' (eg. catalog year, number, pages etc.) should be presented so we can check it with what else is 'out there,' and not just have free-floating claims (no matter where they come from).

3) One thing worth noting is that the 'practice' size 'people' wafer is one of the few presently known irons besides the 'doll/pretend' size Freidag waffle' [fig. 3] that has 'skillet' style handles (vs. eg. the 'tab' handles in the rectangular 'Arcade' toy waffle) cast in one piece along with the plates.

In this regard, I have recently received a picture of a toy waffle that was essentially the same as the small Freidag iron, but in the larger, 'practice' size. Instead of the 'cross-hatch' design on the handles of the plates and frame, however, the handles are decorated with horizontal lines, as in the 'people' wafer. In addition, on the top of the plate, cast into the metal is "Freidag Mfg. Co., Freeport, Ill." [see fig. #4].

This would seem to indicate that the 'people' wafer iron is most likely also a Freidag toy, and it might even be possible to scare up some Freidag paper, or a marked piece.

(Continued on Page 48)

³ Pan Handler, page 6, middle; pg. 7 bottom right; page 8, top right

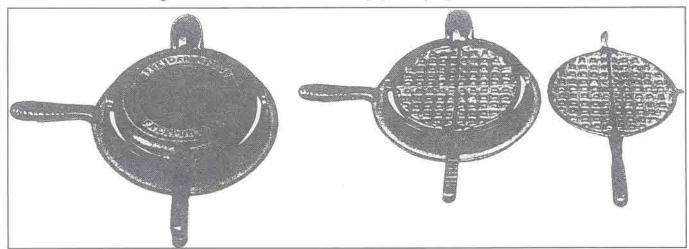


Figure 4: Left, new picture of practice size (~3" D. plates) Freidag toy waffle "Freidag" cast in raised letters at the top. As with the other Freidag irons, the 'skillet' handles (with horizontal decorative lines) cast as an integral part of the plates and base.



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

GOING OUT OF BUSINESS SALE

Selling my entire collection of Griswold and Wagner Ware Cast Iron Cookware. 100 Pieces of collectible mostly cleaned and seasoned Muffin, Pop-Over, and Corn Stick pans; Skillets; Dutch Ovens or Roasters; Covers; Griddles; Ash Trays; Toy and regular Kettles; Trivets, and Books. The collection ranges from common and easy to find to uncommon and hard to find pieces. Book value of \$15 for small common skillets, \$100 for Griswold '0' with heat ring and \$120 for large Griswold 12 block logo with heat ring. E-mail me for complete list at graph@calicom.net or mail me at E. Campbell, P.O. Box 328, Nice, CA 95464, or call me at (707) 274-9549. I will be happy to answer any questions. To be sold as a unit. Individual pieces will not be sold at this time.

\$ GRISWOLD FOR SALE: #10 Chuckwagon Dutch Oven \$200; #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

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GRISWOLD FOR SALE: Patty Molds in boxes, #1 \$30; Erie Popover #10, pn 948 \$60; No.10 949C \$30; #18 6-cup 6141 \$100; No.32 Apple Cake Pan \$40; No.00 Ashtray \$30; No.273 Crispy Corn Stick Pan, 930 \$35; No.8 Deep Skillet & cover 777A \$120; No.8 Waffle Iron pn 1614, (no holder) \$40; Skillets w/ Smooth bottoms - #3 sm emb #15; lg emb \$20; No.4 lg emb \$60; sm emb \$40; No.5 sm emb w/hinge \$55; sm emb 2505 \$20; No.9 lg emb 710F \$40; Deep Patty Bowl #72 \$60; Griswold Tote Grill in box, unused \$45. WAGNER WARE: Popover #1323 \$30; No.2 Skillet \$120; C10 glass Cover 11" Diameter, marked Wagner Ware \$25; Single Loaf French Bread Pan; FAVORITE PIQUA WARE: No.3 Skillet \$20. Sophie Dryden, 4265 Asher St. #51, San Diego, CA 92110 (619) 275-1715. Call before 12 noon.

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GRISWOLD FOR SALE: Frank Hay Bundt Pan \$375; No.7 Handle Griddle, slant/Erie \$35; Erie Fluter w/Detachable Handle with Base \$265; Santa Mold \$550; Rabbit Mold, black iron or nickel plated \$255; S.R.& Co. Best Made handle Griddle No.10 \$65; Reverse Lamb Mold, plated \$100; No.12 Bailed Griddle, slant Erie w/X rib, Aluminum, excellent condition \$35; No.17 French Roll, var.5 \$145; No.140 Turk Pan \$170; Erie No.8 handle Griddle \$30; No.15 Oval Skillet w/cover \$985. WAGNER FOR SALE: Lamb Mold, black iron or nickel plated \$125; 'L' Pan, 6 Cup Golf Ball, fully marked, alum. \$190; WW Jucer 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. WANTED: Ace Donut Mold, 6 cups; Atlantic Bread pan; Fire Place or Hearth Tilter Tea Kettles; Waffle Irons 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 not include shipping. Robert Karle, 344 Rt. 147, Middlefield, CT 06455 Phone (860) 349-1212 best time 7 to 9PM eastern, email - bkarle@prodigy.net ******

FOR SALE OR TRADE: No.13 Griswold Oval Skillet, black iron & excellent cond.; Charter Oaks Advertising Skillet-cute; No.1 G.F. Filley Gem Pan; 12 cup Heart Pan attributed to Martin. SEEKING IN IRON: #7 Griswold slant/Erie p/n 2604 Dutch oven Lid (ref pg.64 of TheBook); Raised letter low dome Griswold skillet lids in sizes 3,4,5,6,11,13,14 (4 in any style); Dutch oven trivets, fully marked, #6 and up; Tite-Top Dutch ovens in #11 & 13, full mkd lids, and am considering another #6 as well. No aluminum please. If you really seek a piece and

(Continued on Page 47)

The Swap Shop

(Continued from Page 46)

I have something you want, call me and see if I have your item. Satisfaction guaranteed. Call Lee or Kay Axley (505) 661-6203 or e-mail is checked several times a week at dkaxley@hotmail.com.

FAVORITE FOR SALE: Bread Stick Pan marked "FAVORITE COOKWARE", as shown in "Casting Call" of the last issue of *Kettles 'n Cookware*, nice condition \$65. FAVORITE WANTED: No.5 French bowl; No.5 Scotch Bowl; No.5 Yankee Bowl, Black iron, nickel or any color porcelain. No.7 Round Bottom Kettle with block letters; No.7 Round bottom or flat bottom Rimmed Kettles; No.7 cross handle waffle iron; No.9 FAV waffle iron with handled base and no handle on the paddles; Any block letter skillets smaller than #7 or larger than #12; Doughnut skillet cover #8; Dutch Oven lid #9 in gray porcelain. Dave Schultz, 3508 Allston St., Anderson, SC 29624, (864) 296-3747 Email dschultz@carol.net

GRISWOLD FOR SALE: #15 Oval Fish Skillet \$275; Nickel plated Santa Mold \$550; Nickel Plated Rabbit Mold \$250; Skillet Rack \$275; #4 Post Box \$75; #2800 in aluminum \$375; #2513 Reflector Stove \$300; #10 High Dome Smooth Lid \$100; #3 Low Dome Smooth top Skillet Lid & Skillet, chrome \$350; #2 Slant/EPU \$550; #2 Slant/Erie \$550; #7 Dutch oven Trivet \$50; Alum Griswold Pup, fully mkd \$250; #112 Chrome Casserole Lid \$40; #5 Hammer Hingless Skillet \$80; #4 High dome Lid \$650. WAGNER: #2 Skillet, stylized logo & c/n 1052 \$200; 'C' fully marked Turks head Pan \$250; 'T' Turks head Wagner Ware & 'T' \$125; Bundt Pan \$225; #7 Wagner Lettered Lid \$75; #5 Wagner lettered Lid \$135; 'O' Bailed Griddle \$115; Unmarked 3-cup Popover Pan \$400; Stover Jr Waffle iron \$105; 'K' Turks Head, unmarked \$650. Call Dave at (814) 899-7626. Best time 8:30-9:30 PM eastern.

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GRISWOLD FOR SALE: #9 Skillet, Slant/Erie \$30; #9 VICTOR skillet, mkd VICTOR, 723, 9, with early rib reinforced handle \$45; #6 Dutch oven, plain cover w/black porcelain lining \$245; #3 patty Set (bowl, & #s 1 & 2 pattys), box fair cond, graphics good \$85; Cliff Cornell Breakfast Skillet \$185; #10 Bail Handle Griddle, block/ EPU \$85; #7 High dome, raised letter Skillet Cover \$65; '0' Grinder \$45; #3 Grinder with Sausage stuffer \$45; ERIE #5 Scotch Bowl, with early kettle ears \$65; #5 aluminum Oval Roaster, raised logo cover, w/trivet \$75; #5 Iron Mt. Skillet \$15; #3 Iron Mt. Skillet \$15; #28 Whole Wheat Stick Pan \$235; #8 Victor Skillet, full writing \$40: #8 Skillet, slant/EPU with no heat ring, condition is good but not excellent \$45; #262 Corn or Wheat Tea Size \$95; #53 Square Egg Skillet \$35; #15 Oval Skillet Cover \$850. WAGNER FOR SALE: #2 Skillet, stylized logo w/2A \$95; #7 Skillet mkd "WAGNER", 7, (and) A at three O'clock position \$35; Tea Size Krusty Korn Kob pan \$45; #1129 Angus Broiler \$45; #3 Oval Roaster w/strap cover handle, btm marked "WAGNER" SIDNEY, O. \$245; #1102 Fat Free Fryer \$35; #1102 Greasless Frying Skillet \$45; Krusty Korn Kob Senior \$65; #9 Drip Drop Roaster (D.O.) w/trivet \$65; #12 Skillet, stylized logo, 12 \$75; #9 Drip Drop Skillet cover pn 1069 \$65. FA-VORITE: #2 Skillet, Favorite Piqua \$125. Dave Smith P.O. Box 247, Perrysburg, NY 14129 (716) 532-5154 panman@utec.net

DEADLINE FOR NEXT ISSUE IS NOV. 10TH



Heavy Metal News

Wagner Foundry Closed

According to sources in Sidney, Ohio, it appears the Wagner Ware foundry has closed its doors. After a summer shut down in July, the foundry has not reopened. Many of the Wagner employees have reportedly found new jobs.

The Wagner web site has disconnected its links to its other pages. A message on the home page informs that they are unable to accept product orders. Phone calls to the Wagner plant go unanswered. The Wagner Ware Corp. sign is down and leaning against the building. Repeated calls from the media go unanswered.

According to the editor of the Sidney Daily News, "It appears that the company has folded, but of course we never got that officially from anyone associated with the company." The Sidney Daily News ran a story last week reporting that the power has been cut off at Wagner and that nobody ever returned to work from the summer shutdown. The paper's editor reports, "We were unable to find any company officials to talk to."

It is also rumored that the General Housewares Corp. is trying to buy back the Wagner trademark rights so they can have Wagner Ware manufactured overseas. Wouldn't that be the ultimate degradation!



Rates are \$2.50 per column inch (or fraction thereof) Minimum \$5.00 (Column Width: 3.5")

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

(Continued from Page 45)

4) In addition to the above, there is at least one (and possibly 2) other toy wafer irons in the 'practice' size like the 'people' wafer, but slightly larger, and with wooden handles. One of these I believe I have heard referred to as the 'zodiac' pattern, due to the mythic/astrological signs inside the plates.

I seem to remember seeing this with aqua-marine handles, and the small round or oval 'Arcade' sticker that is sometimes on the Arcade toy waffle—but this should be verified. Even if verified as Arcade, however, it is not clear that Arcade made it, or that whoever made it also made the much much finer Arcade waffles. While delightful, I have, perhaps stupidly, only recently picked up any of these toy wafer irons, as the imprints of their designs seem often shallow, and 'muddied.'

5) At the lower left of pg. 5, of the G&CICA newsletter, there is again another 'practice' (3" d.) size toy waffle attributed to Hubley. In addition to the

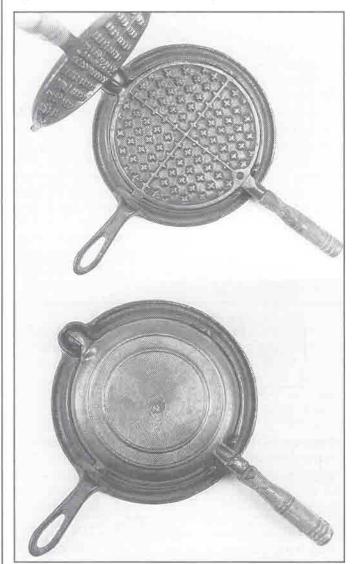


Figure 5: Note remnants of a sticker in the center of this waffle iron

previously mentioned concerns re: Hubley in general, another question is—what are the significant differences between this and the 'Arcade' waffle" [fig. 5]? If there are not significant differences, then are they different irons, by different companies?

6) While I have seen unmarked waffles like the two just mentioned, Arcade catalogs have the toy irons listed as available in red, yellow, green (aqua-marine) & blue (presumably for the handles & base), with nickeled plates as another option. Most of the 'for sure' Arcade items I have come across were painted aqua-marine, and occasionally still sported a small round or oval (~1" long) Arcade sticker on top [fig. 5]. The other colors, at present, seem much less frequent, and I have seen none of the round toy waffles with 'Arcade' cast into the metal.

The round 'Arcade' toy waffle is thus identifiable primarily because of its color, and/or company sticker. And the great likelihood is that it was actually made for Arcade by Stover (Stover Mfg. & Engine Co.). Both this, and the above listed as Hubley appear essentially like the "Stover Junior" [fig. 6] without the raised inscription etc. cast into the top of those waffle plates. Besides this inscription, the distinguishing characteristics of all of such 'Stovers' are:

- a) On the plates: an indentation in the 'handle neck' (between the top of the handle and the beginning of the plate per se) [visible in all 3 pictures of these irons].
- b) Below the above handle neck's indentation, on the base (collar or frame) holding the waffle: a raised triangular wedge that helps 'center and level' the 'handle neck' of the plates once they've been turned.
- c) On the base: a simple ~'flat' topped 'skillet' style handle.
- d) Inside the plates: the characteristic late Stover waffle pattern-square knobs on one plate, facing 'pluses'/ crosses on the opposite plate.
- e) Shaped wooden handles, with characteristic 'turned' decorative rings, but generally no metal cap (or ferrule) at the top of the handle, below the 'handle neck.'

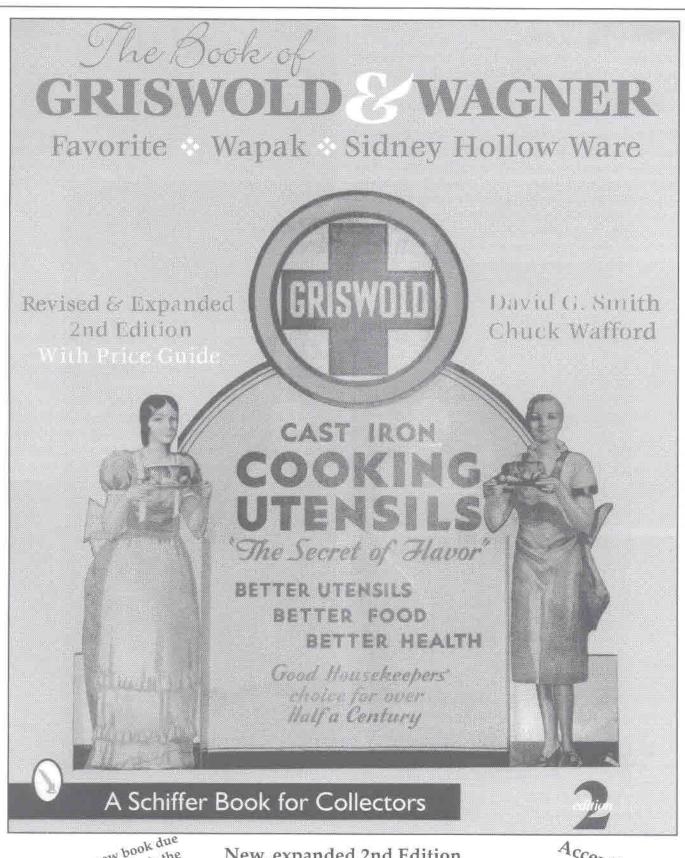
While it might be thought that perhaps Arcade made the Stover Junior for Stover, rather than vice versa, I think this is not likely because:

- i) The Stover plate patterns of 'squares,' opposite 'pluses'/crosses, appears not only in the toy size but in several large sizes, while I have never seen any large Arcade waffles.
- ii) This 'late' Stover pattern, in which the 'pluses'/
 crosses can be taken as an 'interrupted grid,' seems to
 come out of the 'early' Stover pattern which had a
 'complete' grid. While others (eg. the Selden & Griswold
 #9) had patterns something like this grid, no other
 companies seem to have ever had both a 'complete' and
 'interrupted' grid so it's a good bet that the 'pluses'/

(Continued on Page 52)

^{**}Pan Handler, page 6, top right

^{*5} Pan Handler, page 5, upper left



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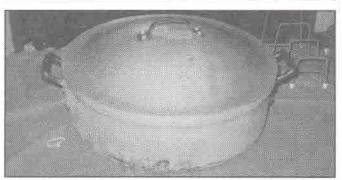
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Dear Mr. Pan Man: Last summer my Dad found this weird piece of Wagner Ware at a flea market and we want to know if you could tell us anything about it? We have all the books and we never have seen anything like it. It is 67 inches round and 7 inches deep. It has a big iron handle on the lid and inside the lid is marked 1804. The bottom says Wagner Ware Sidney -O-, 1855. It is made of cast aluminum I would appreciate any info on this piece. -SB





SB: The handles and size led me to believe your pan was from Wagner's Hotel or Commercial line. I checked a Wagner Hotel Ware catalog. It appears your piece is a Heavy Duty Brazier. I could not find the 1800 series but did find the 1900 series and the 2100 series, of similar articles. I would date your piece in the 1920s to 1930s. May be our readers will have some further input. -ed.

Dave: Here are the pictures of the 738 I e-mailed you about. Notice the lip inserts on the bottom of the rim like a locking device. -JH

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JH: The inserts which appear to you to be locking devices are actually reinforcements. They are very common on earlier griddles and particularly the large bail griddles. -ed.

David: Here are the pictures of my No. 6 Dutch Oven Lid I said I was sending. It came on a Griswold bottom and is marked. Griswold and every other marking underneath. -BL



(Continued on Page 51)

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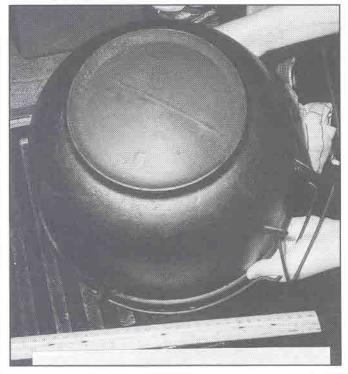
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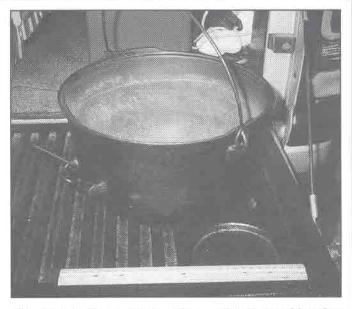
The Melting Pot (Continued from Page 50)



BL: Thanks for sending the pictures and sharing them with us. My first impression was that the lid was pirated, thus no Griswold on it. However, being on a marked bottom would sort of dispute that. Perhaps one of our readers will have an idea they will share with us. -ed.

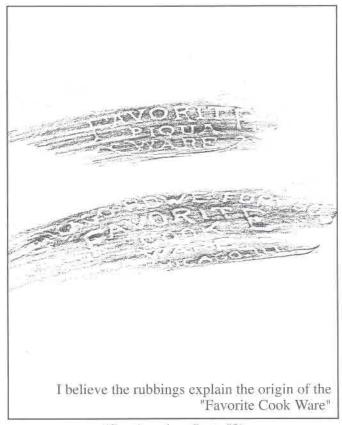
Dave: I thought you might help me identify a pot I bought last month at a flea market. The only marking I could find was a '5' on the bottom. It has a top handle and a side handle, I suppose for pouring but doesn't have a pour spout. It didn't have a lid with it but was designed for a lid. If you look carefully at the top, it has two "dogs" that appear to be designed to hold the lid tight since they are on a slight taper. -JB





JB: Your kettle is very similar to the Griswold Safety Kettle. A tin cover with a perforated area was used to pour liquid through, keeping the cooked food or solids in the kettle. I cannot identify the kettle by the '5.' Perhaps one of our readers can help. -ed.

Dear Dave: In the last issue of *KnC* you showed Chuck W's rubbing from a Favorite bread stick pan or pans. I believe enclosed rubbings indicates the origin of the two pans. I would have liked to clear the mystery of the bottom, FAVORITE only rubbing. I assume (don't like that word) it is a divided bread stick pan like a EE Wagner. but do not know the maker. -DS



(Continued on Page 52)

(Continued from Page 48)

crosses comes from Stover, not Arcade.

iii) The Stover pattern appears under the inscription of several (5->7) hardware, mill, etc. companies, who do not appear to have had any foundries of their own. The question is—while apparently well able to make such waffles for other companies, why should Stover (any more than Griswold or Wagner) give over just these toys to be made by another company?

iv) Stover, like Winchester, Shapleigh, Simmons/ Keen Kutter, Parker, etc. was evidently a fairly diversified company. And, in anecdotes that I have heard several times applied to all of these, whenever there was a temporary glut in the market, or winter had set in and there was not much demand for new Stover windmills, or there was a differential downturn in the economy, the companies looked to alternative production so they could still make money and keep all of their work force employed —hence toy waffles for the holidays, etc.

v) The toy Stover pattern is by far the most prevalent of all the toy designs, and appears much more often marked than unmarked. If Arcade were the developing company, it would seem that its pieces should be the ones that were both permanently marked, and more frequent. Moreover, the Stover Junior is also the most likely to be found in its orange or green and black box.

In light of the above, the aqua-marine, or otherwise tagged "Arcade" round toy waffles should, no doubt be considered Arcade, but almost surely made by Stover - in the same sense that the later Andresen waffle and wafer were made by Griswold.

To be completed in the next issue of Kettles 'n Cookware

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The Melting Pot

(Continued from Page 51)

DS: Thanks for your response and for the rubbings and for clearing up the "Favorite Cook Ware" mark -ed.

I get many letters from people inquiring about cast iron cookware. I just had to pass on a couple to you as I know most of you will get a chuckle out of them! -ed.

Letter #1: I have the following items: 1 6 1/2" cast iron skillet - Made in Korea #3; 1-8" cast iron skillet - Made in Korea #2; 1- Cast iron skillet - made in Korea #2; 1 - Cast iron skillet - Made in Taiwan #2. Condition of all 4 is very good. They were passed down from my mother, grandmother and my great-grandmother. They are 75 to 100 years old. Make me an offer, I want to sell them. -JC

Letter #2: Please direct me to collectors of Cast Iron Heating Radiators. Thanks.



Figure 6

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