

KETTLES 'n COOKWARE®

NOW IN ITS 9TH YEAR OF PUBLICATION



Vollrath Celebrates 125 Years

Last year, 1999, The Vollrath Company celebrated their 125th year in production. They certainly have a heritage to be proud of.

In America in the 1830s, Wisconsin was still a territory, not a state. In Germany, half a world away, Jacob J. Vollrath, age 19, was finishing his apprenticeship as an iron molder. Jacob Vollrath was born in Dorrebach, Germany in 1824. His father died when he was two years old and his mother married Johann Meyer in 1828.

In the spring of 1844, after finishing his apprenticeship, Jacob Vollrath crossed the border into Belgium and secured passage aboard a British sailing vessel. He arrived in Albany, New York where he settled near his aunt and uncle, Susanna and Philip Weimer who had preceded him there. In 1846 he was followed by his

mother, stepfather, and their three children. Plans were already in progress to move to Wisconsin via the Erie Canal, which had just opened to travel.

The two families settled in Rockfield, about 30 miles northwest of Milwaukee; however, Jacob returned to Milwaukee to find employment. There he met Elisabetha Fuchs, who had immigrated from Germany with her father in 1843. On May 2, 1847 they were married. In the spring of 1853, after starting several industrial partnerships, Jacob and his wife and their three children moved to Sheboygan, Wisconsin.

More partnerships led Jacob to starting a business of manufacturing plows and cast iron kitchen ranges in 1861. Ten years later, John Michael Kohler married Jacob Presi-

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From The Editor

My announcement in the last issue that I intend to run for President of the Griswold & Cast Iron Cookware Association certainly stirred things up, generating mixed reactions - questions and accusations were flying - what is my intent? He quit as Secretary, now he wants to be President?

When I resigned as secretary, which wasn't sudden (I gave three months notice), I was still recovering from a heart operation, was writing a sequel to *The Book of Griswold & Wagner*, publishing *KnC*, and had just been elected in my community to the position of Town Justice, which required a great deal of studying, learning, and acclimation. Now the book has gone to the publisher, and I am settled in with the Justice position. I never lost the interest in an office in the G&CICA, I just had to switch priorities for a time.

What are my qualifications? I guess my experience is the major factor. I was a member of a thousand member labor organization, serving as Secretary, Vice President, and President for three consecutive terms. While president, I was presented with the Governor's pen which was used for signing legislation I had written on behalf of the group I represented, and which was passed by the State Legislature. I was also Vice President of its twenty three thousand-member parent organization. During my tenure with these organizations I was a member of the negotiating team for the parent organization, and leader of the negotiating team of the thousand-member team. As a result of my efforts, I was honored by receiving the first Annual Leadership Award of the large parent organization.

In 1979, after the prolonged state corrections officer strike, I was appointed to a special projects committee of the Governor's Office of Employee Relations. The goal of this committee was to improve the relationship between the members of the State Security Unit Employees and the State Government. I served on that committee for four years as a field specialist, eventually being appointed as Committee Director. Our annual budget for projects was well over one million dollars.

I am also the holder of Woodbadge, an adult leadership accomplishment highly regarded in the Boy Scouts of America. Additionally, I was president of our local fire department.

My service with the G&CICA began before the G&CICA was born. I attended the founding meeting in Swanson's kitchen, with the Foxxs and Baldinis. I have attended every convention, providing one and usually two workshops at every one. I have been honored with the G&CICA Member of the Year Award, and last year received the award for most new member recruitment; this year, I am near the top again. I am a member of the Reproduction Committee, Library Committee, and the Historical & Archives Committee. I wrote the original G&CICA Constitution and was also one of three members on the Constitution and Bylaws Committee when the

current Constitution was written. I have devoted hundreds of hours to the association and have a deep personal investment in it. I have helped it grow, and now watch it polarize which will eventually destroy this fine group.

As the result of requests from many members, and after much soul searching and many discussions with my wife, Catherine, I have decided to step up to the challenge; and it is a big challenge! My goals are:

1) At the membership meeting in Portland, I am going to present a motion to amend the Constitution, providing for mail ballots. Admittedly, I opposed this a few years ago; however, recent feedback from the membership calls for a mail ballot, and I agree.

2) If elected, each member will receive a survey form, requesting feedback - what do you want - what are your complaints. A summary of the replies will be furnished to all members. My goal is to make the G&CICA member-friendly.

3) Minutes of the General Membership Meeting and the Executive Board meeting will be supplied, either through the newsletter or a separate mailing.

4) Each member will receive a detailed annual financial accounting. It's the members' right to know.

5) I want to investigate all options for reducing the member's personal expenses to attend the convention, particularly room rates. I believe there may be creative ways to reduce these expenses.

6) I believe in giving recognition to those who contribute to the organization; for example, to Paul Baker who initiated and designed the new G&CICA belt buckle.

7) I will listen to your ideas.

If elected, I will work with existing committees. The fear, and for some, the wish, that "a new broom sweeps clean" is not in my program. We have a lot of talent and dedication in this organization. I believe in cultivating these resources. I also believe we can bridge our rifts, differences, and private agendas to move this association forward toward the goals that were intended. I am asking you to give me the opportunity to do just that.

Thank you for your support, and...I'll see you in Portland.

- Dave

G&CICA Members:

March 17, 2000

Hello, my name is Judy Kuhn. My husband Bill and I have been members of G&CICA for the past six years. As acting Treasurer for the past two years, I have really enjoyed working with everyone in the Club. So much so, that I informed the nominating committee of my intention of running for this office. By some misfortune however, my name did not appear on our Newsletter as a candidate. This letter is to inform you that I would still like to be considered for the office of Treasurer. I believe that being in the same city with the Secretary has its advantages. If we have any questions, we can easily call each other (no long distance phone calls), and also the money mailed to her can than be given to me rather than sending it (saving postage costs).

Thank You for your support~ Judy Kuhn, Treasurer



The Melting Pot

Well I guess I goofed regarding the REV-O-NOC in the last issue. Some of you called me on it that I said that REV-O-NOC spelled backward was Convair. So much for Spell Check. I guess I hit the replace button instead of the Skip button. REV-O-NOC spelled backward is "Conover." Sorry for the mistake. However, Jim & Donna Gaylord sent in this picture of an enamelized steel roaster marked REV-O-NOC. Interesting. -ed.



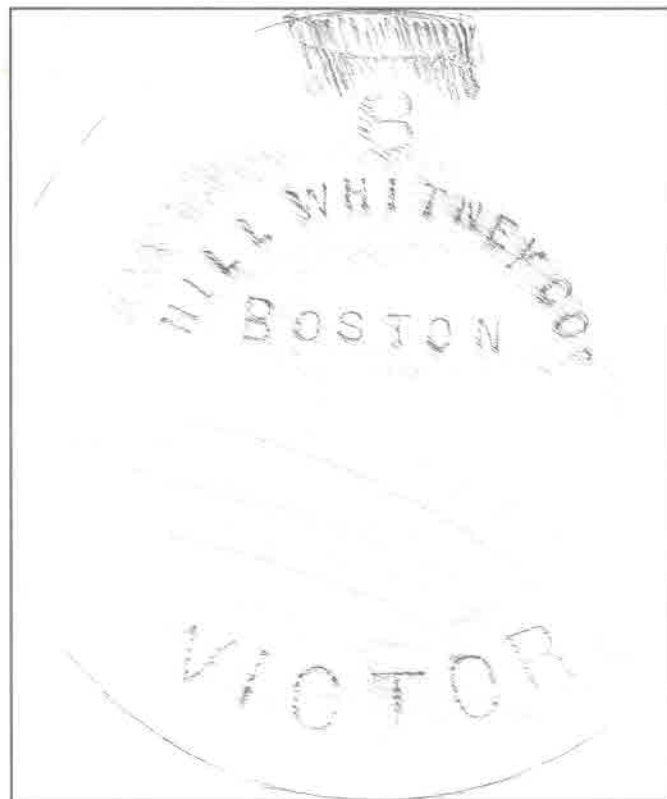
Dear Dave: In your opinion, which #2 Griswold Gem Pan is older and perhaps more rare, the pan with the flat cross bars or the one with the rounded edges where the No. 2 appears)? Thanks for your help. -DB

DB: In my opinion, the rounded handles are the earlier ones, although I have no documentation to verify that. It seems to me that it would have been consistent that they would start with the flat handles, then to rounded and then revert back to flat. It would make more sense to me that they started with the rounded handles then progressed to the flat handle. Also, the pans with the rounded handles seem to be heavier, and not as fine a casting, indicating to me it is earlier. -ed.

David: Do you have any information on cast iron cookware marked with the word CAHILL, which is enclosed by a horizontal diamond shape? I have a 12 cup Turks head pan with this on the bottom of one of the upper right hand cups and the number 1510 on the bottom of the upper left hand cup. The pan has an open framework and handles similar to Lodge handles. I appreciate any information you can give me. Thanks. -JN

JN: I have a cornstick pan (9 six section with square ends) marked CAHILL, identical to the 1930s piece made by Lodge. To my knowledge, Lodge is the only one who made this style. Lodge also made the No.20 Turks Head pan. Combining my corn pan and your large Turks head pan, reinforces my belief that Lodge made CAHILL marked pieces. The thing that raises question is the four digit number on our pan. That is not characteristic of Lodge. I have found nothing in my research about Cahill. Maybe one of our readers will provide some additional information. -ed.

Hi Dave: Here is next year's tuition for KnC. Now onto the hen scratching I'm enclosing. I'm sure it isn't the only one in captivity but it is new and unknown to me. I found it in an antique store in the Dakotas a couple of months ago, and would appreciate any light you could shed on it. I just got started officially collecting cast the middle of '99, but have been using some Griswold & Wagner all my life. When I was a kid at home, we cooked and heated on wood stoves. Now I'm not that old but in the sticks of MT, that wasn't unusual in the 50s-60's. I really enjoy KnC and consider each issue a learning experience hence I consider the \$20 tuition. - JH



(Continued on Page 16)

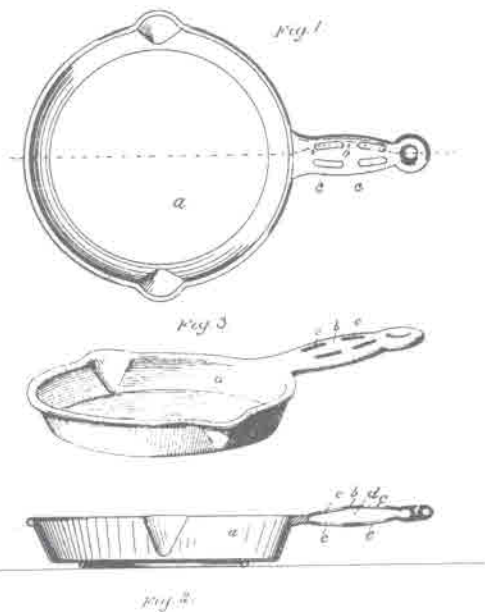
The Melting Pot

(Continued from Page 15)

J. M. READ.
Spider.

No. 216,346.

Patented June 10, 1879.



researching, consequently I learn. Your skillet is definitely not the only one in captivity. You have an odorless skillet manufactured by some stove company, and combines two different patent features. The Victor name was used by several different stove manufacturers. The idea of the vent or chimney as you call it, was when the stove lid was removed and the skillet set on the opening, the chimney or vent would draft the smoke and odors down into the fire box and be consumed by the fire. The skillet had to be covered of course, to make this possible. The hollow handle was designed to stay cool. This skillet or similar ones are fairly common in the Northeast. -ed.

Dave: Enclosed are photos of a Wagner Drip Drop roaster I obtained from a party that had obtained it from his elderly family member after WWII. The previous owner stated that no one in his family had the ability or need to modify this lid. The lid has a 2" extension ring, the unusual thing is that the extension ring doesn't raise the lid (cover) over the pot. The increase is noted over the top of the lid. I believe that this is a factory application because the extension ring fits snugly and everything seems to look like a professional application. Last week I came across a 10, #1270 drip drop oven with the same lid attachment or modification which is on my unit. This oven was priced at \$500 firm and listed as rare. I would like to get an opinion. -JA



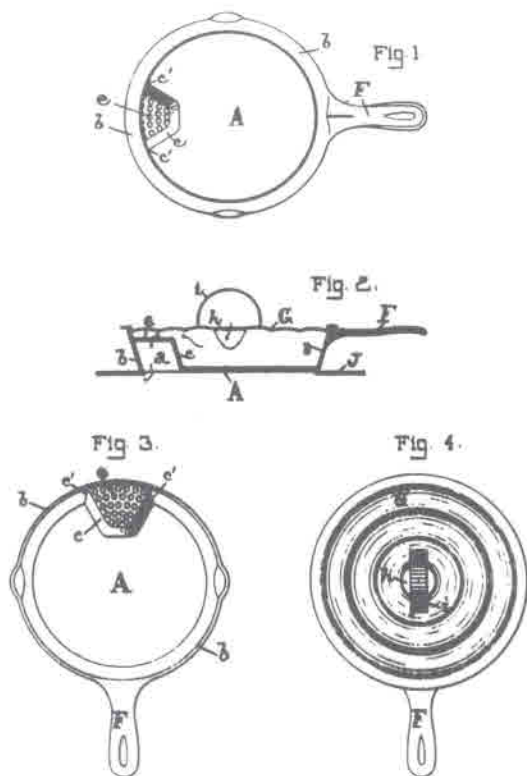
JA: Although the extension, apparently added to convert the regular top to be able to hold hot coals thus making it function as a campfire or country Dutch oven, appears to be expertly done, I doubt however, the addition is a factory one. The ring appears to me to be made of steel welded where it connects, which seems inconsistent with a Wagner product. It is also interesting that you found two in the same general region. This in itself would lead me to suspect some very good craftsman may have done both. Although this raised ring adds curiosity and interest, I don't believe it is factory done and therefore increases the value any significant amount. I hope we get some reader feedback on this one. -ed.

(No Model.)

H. S. BREWINGTON.
FRYING PAN.

No. 433,231.

Patented July 29, 1890.



JH: Well, I consider each issue a learning experience also. I learn from readers, and their questions keep me

David: Can you tell me why my grandmother's old tea
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Vollrath Anniversary

(Continued from Cover)

Vollrath's oldest daughter Lillie, and went to work for Jacob at his Union Steel & Foundry Factory. In 1873 Jacob Vollrath, with another task in mind, sold the well established Union Steel & Foundry factory to his son-in-law John Michael Kohler.

In those days in Germany, porcelain enamel pots, pans, pitchers, etc. being coated in cast iron shapes with a fired-on ceramic glaze was common. In the United States, however, such utensils were hard to come by. Jacob Vollrath was determined to bring the porcelain enamel process to the United States. His plan was simple. His 23-year-old eldest son, Andrew, a knowledgeable foundry man, fluent in German was to be dispatched to Europe. Andrew's mission was to make himself an expert in porcelain enamel and to bring its secrets back to Sheboygan. By 1874 Jacob had constructed the new plant and set it up as the Sheboygan Cast Steel Company, an all purpose foundry for doing general foundry work business while the porcelain enamel operation was being developed.

Andrew returned from Germany in 1874, and father and son tested the secret formula. They repeated the testing time after time without success and finally concluded that some vital part of the process had been overlooked. There was nothing to do but send Andrew back to Germany. When Andrew returned in 1876 for the second time, the process was theirs. The samples they produced were of excellent quality.

After making a few enameled cast iron utensils, Jacob went from one community to another selling his limited stock. Then he would make another supply and sell it. At the beginning, he operated what was practically a one-man business. The enamel ware business flourished.

Because Vollrath enamel ware became so much in demand, it became evident that new facilities and greater production capacity was needed. In 1884, the company was reorganized and Jacob incorporated under the name of Jacob J. Vollrath Manufacturing Company with himself as President, son Andrew as Vice President, son Carl A. W. as Superintendent, and son-in-law John Riess as Secretary/Treasurer. By the turn of the century, enamel ware formed of either cast iron or stamped steel made by Vollrath spread throughout the country, and the factory had expanded to cover a whole city block. They introduced two lines of enamel ware: one named "X ware" which was black iron outside with a gray or pure white porcelain interior (fig.1). This line included sizes 6 through 9, spiders (skillets), regular kettles and pots, tea kettles, long griddles, and handled griddles. This line also included Maslin kettles, sizes 2 through 24, Yankee bowls sizes 1 through 6, ham boilers sizes 7 through 9, bailed griddles sizes 10 through 16, basting pans sizes 1 through 6, and baking pans, sizes 1 and 2 which were gray porcelain inside and out (XX ware). They also introduced another line named "Imperial" Stove Hollow Ware which had a white porcelain interior and either blue or chocolate exterior. The exterior pattern was rippled, and very



Fig. 1 This 24-quart Maslin kettle is called Style 'X' with a white porcelain interior.



Fig. 2 The finish of this regular kettle is called Imperial Ware. Note the rippled finish.

attractive (fig.2). The items available in this finish included spiders, pots, regular kettles, lipped preserving kettles, and tea kettles, all sized 6 through 9. Vollrath also introduced an iron cuspidor with a white interior and a speckled exterior, a striped cuspidor with white porcelain interior and brightly painted exterior, and an octagon cuspidor with similar finish.

Jacob J. Vollrath died on May 15, 1898, naming his wife Elizabeth as sole heir. Andrew Vollrath became

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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

SELL OR TRADE: GRISWOLD: No. 1 Gem Pan, var 1 \$150; Erie No. 8 Gem Pan, var 4 p/n 946 \$130; Griswold's Erie 6 cup Popover No. 18, p/n 6141, var 1 \$185; N.E.S. No. 11, var 3 \$110; Breadstick Pan No. 22, variation 15 p/n 954 \$40; Cornstick Pan No. 273 p/n 930 \$35; Unique Griswold ashtray, round with match holder p/n 570, EPU, patent #s, chrome \$95. **DIFFERENT MAKERS:** Unmarked & smooth! 8 oval cup gem pan with sprue marks \$55; 12 cup rounded-rectangular cups similar frame to pg. 312 in Kitchen Collectibles, southern foundry \$60.00; 6 cup Turks head, open frame "6C" and "P" raised letters and gate marks \$60.00. **I SEEK:** #11 AND #13 Griswold tite-top Dutch ovens with raised letter lids and large block TMs and their trivets; #6 DO trivet; Griswold or Wagner chuck wagon Dutch ovens with coal-bearing lids in sizes 8 and up; Griswold's Erie rectangular griddles, slant TM. **STILL NEED:** Lid for the #7 Slant/Erie Dutch oven. Contact D. Kay Axley at (505) 661-6203 (voice mail) or dkaxley@hotmail.com. I check messages several times per week at the library. I am agreeable to TRADES; if you seek an item, call: I do have other items in my inventory that I will sell or trade.

GRISWOLD FOR SALE: Santa Mold, nickel plated \$495; Rabbit Mold \$250; 773 Smokers Kettle \$45; #2 Slant/EPU, HR Skillet \$525; #9 Wood Handled Griddle \$125; #8 Button Logo Lid \$45; #5 Victor Skillet \$675; #2 Block, smooth btm Skillet \$375; All-In-one Dinner Skillet \$375; 3 section Flop Griddle w/logo & p/n 2606 & 2608 \$450; #2 Alum Wood Handle Skillet \$1,475. **WAGNER:** Bundt Cake Pan \$250; 'O' Tea Kettle \$150; 'C' Turks Head \$195; #2 Skillet & c/n 1052 \$175; #2 Skillet & stylized logo & 2 \$100; #7 Lid, nickel plated \$45; Cheese Slicer c/n 300 \$75. **FAVORITE:** #2 Skillet \$150. Call Dave at 814-899-7926

KnC Classified Ads are Free up to 100 words

GRISWOLD FOR SALE OR TRADE: #280 Corn/Wheat Stick PN \$950; #272 Corn/Wheat Stick Pan, var. 2 \$200; #270 Corn/Wheat Stick Pan \$450; Erie Fluter with removable handle \$325. **TRADE ONLY:** #9 Hinged Smooth Lid & Skillet. **WAGNER FOR SALE OR TRADE:** #1400 Square Chicken Fryer w/matching lid \$150; #8 Chuck Wagon btm \$100. **G.F. FILLEY FOR SALE OR TRADE:** #10 Gem Pan \$95; #11 Gem Pan \$175; #12 Gem Pan \$175. **GRISWOLD WANTED:** SKILLET LIDS: #3 hammered.hinged; #3 & #5 hammered; #s 3, 5, 6, 13, 7 14 Low Raised Letter; #s 3, 4, 10, & 11 Low Smooth; #s 3, 4, 5, 6 & 7 High w/logo: #3 & #7 hinged smooth; **MISC.:** #8 Chuck Wagon Lid; Fixed Handle Fluter 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 Skillets except block Smooth. **TOYS:** Handle Griddle, Colonial Tea Kettle; Waffle Iron. **WAGNER WANTED:** #s 8,10, & 11 Chuck Wagon Lids; #9 Chuck Wagon btm; #2 Skillet 4-digit c/n; #6 Dutch oven Lid (camel knob). **TOYS:** Skillet Cover & Handle Griddle. **G.F. FILLEY WANTED:** Toy Tea Kettle. **MISC. WANTED:** 1-Burner Hot Plates/Stoves, any size or make, some look like fancy Bunsen Burners. **SATISFACTION GUARANTEED.** Contact Don Starkey, 11500 E. San Ramon, Clovis, CA 93611, or call 559-299-2818. email: lilpigs@msn.com

GRISWOLD FOR SALE: One Set of Finger Hinge French Waffle Paddles w/Wood Handles, no pattern numbers \$125; #3 Low Smooth Skillet Cover (depleted) on small TM late handle Skillet \$395; Brown Wood Skillet Display Rack \$395; #8 Aluminum Wood Handle Griddle, block TM \$15. **WAGNER FOR SALE:** #0 Skillet marked "WAGNER" \$55; #0 Bailed Griddle, stylized logo \$100; #4342 Large Magnalite Sizzling Platter w/ Original Oak Handles \$25; #1386 9" Chef Skillet \$15; **SUPER MAID FOR SALE:** #0 Aluminum Waffle Iron \$160. **MISC. FOR SALE:** #1 Ober Toy Flat Iron \$150. **WE ARE ALWAYS INTERESTED IN IRON, WOOD HANDLE SKILLETS AND GRIDDLES BY ANY MAJOR MANUFACTURER.** All "for sale" pieces are of black iron unless otherwise noted. Buyer pays postage and insurance. **SATISFACTION GUARANTEED.** Contact Pat & Grant Windsor, P.O. Box 72606, Richmond, VA 23235-2606, (804) 320-0386

GRISWOLD FOR SALE: No. 300 Heat regulator, smooth one side, \$190. Skinner odorless skillet, PN 769, \$210; No. 3 Muffin with PN 942, \$160; No. 15 Muffin pan, \$175; Red and cream No. 81 baking pan, \$75; No. 1

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The Swap Shop

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Classic ice shave, \$85. **OTHER FOR SALE:** Filley No. 11 Muffin Pan, \$140; Filley No. 10 Muffin pan, \$115. Wagner "A" muffin, \$55. Postage and insurance paid by the buyer. **WANTED:** Ace donut mold, 6 cups; also Ace Cloverleaf waffle iron, Atlantic bread pans, waffle irons with unusual patterns, Barstow Stove Co. muffin or bread pans (not French roll pan); Cast iron coffee bean roasters, W.C. Davis muffin pans; 3 cup Waterman muffin pans. Robert Karle, 344 Rt. 147, Middlefield, CT 06455. Phone (860) 349-1212, best time 7-9 PM Eastern time; email bkarle@prodigy.net

WANTED: Anything marked SPERRY, skillets, Dutch ovens, etc. **ALSO WANTED:** Any Wagner Toy Skillets marked Sidney Hollow Ware, or World's Fair or Exhibits. Chuck Wafford, 541-746-9456.

WANTED: '0' Toy Skillet marked "SIDNEY"; Griswold '0' chromed skillet in excellent condition; SIDNEY HOLLOW WARE '0' Toy Skillet. Dave Smith, 716-532-5154.

Deadline for next issue is May 15th

ELECT THIS G&CICA TEAM

DAVID G. SMITH

PRESIDENT

- An experienced, responsible leader
- Member of the Year Award ~ 1997
- Membership Recruitment Award ~ 1999

BILL CHAMPION

VICE PRESIDENT

- Member since 1992
- Chairman, with wife Barbara, of the outstanding 1996 Convention, Charlotte, NC
- Well liked by all, mild-mannered but not hesitant to speak his mind

JUDY KUHN

TREASURER

- Our current Treasurer who seeks election
- School teacher of special education
- Her tenacity makes her a strong advocate for our members

JOANNIE BALDINI

SECRETARY

- A founding member who is a tireless worker for the membership

Vollrath Anniversary

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dent. Elizabetha Vollrath died in 1906. Because of the terms of Jacob's will, the business was divided into six equal parts, one to each of his children, and one to the children of his deceased daughter Lillie who died when she was 35. Exercising their rights of Jacob's will, the heirs bought out then President, Andrew Vollrath. Carl A.W. Vollrath replaced Andrew as President. Andrew, now out of the company, established his own business in direct competition, called the Porcelain Enameling Association of America. The company name was changed to Polar Ware in 1923. This company remains a competitor today.

By 1912 the Jacob J. Vollrath Manufacturing Company name had been changed to the Vollrath Company, and had moved to a new plant. In addition to the familiar steel enamel ware of white trimmed in red or black and bisque trimmed with green, vibrant colors of apple green, tangerine, bisque and blue, blue and pink, yellow, and mandarin red were added to the Vollrath line. In 1932 a decorated child's set consisting of a cup, plate, and bowl, in bisque with a choice of green, red or yellow trim was made. Decorations included an elephant ("Green Jumbo"), rabbit ("Red Bunny") and duck ("Yellow Duckling"). Their cast iron porcelainized line had been modified and a "New Idea" line was added. These pieces were white inside and a grayish blue outside. These pieces were produced in seven sizes of kettles, (fig.3 & 4) and three



Fig. 3 These Maslin kettles are white porcelain interior and light blue exterior.

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The Melting Pot

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kettle had a large marble in it. She is long since gone and it is making me very curious. -SC

SC: For the answer to your question I went to my 82-year-old mother-in-law. She in turn talked with her friends. The consensus is that the marble helped keep mineral deposits from forming on the bottom of the tea kettle. There was another opinion that it may have been used as a signal (rattling noise) when the water was boiling. Any other ideas? -ed.

Vollrath Anniversary

(Continued from Page 19)

sizes of Dutch ovens. Ever planning for the future, stainless steel items were being introduced into the product line.

Also during the 1930s and 1940s, a considerable line of ground-polished cast iron cookware was being produced. It consisted of skillets sizes 3-12 (minus No. 11), Dutch ovens sizes 7-9 (fig. 5), round griddles, long griddles, and a chicken fryer (fig. 6). Although the bottom was unmarked, the inside of the cover was marked with a bold protruding VOLLRATH which was apparently designed to act as basting points. The polished line also included a deep fat fryer, double skillet, waffle iron,



Fig. 4 Although the kettle is porcelainized, the bottom is not. Note the gate mark.



Fig. 5a Note bail handle attachment



Fig. 5b



Fig. 6 Although the bottom is unmarked, it can be identified by the underside of the handle which is recessed in typical Vollrath tradition.

and corn stick pans. The Vollrath marking was unique from other makers in that the marking was done from the side, rather than from the handle (fig. 7). Some of the pieces were marked with only a number but the same characteristic held true. The number, usually underlined, was from the side (fig. 8). Vollrath skillets can also be identified by the underside of the handles which are recessed with a distinct reinforcement ridge down the center.

When World War II arrived, Vollrath joined the war effort, converting production to the military. The company turned out immense quantities of mess-hall gear and hospital equipment, and more than 12 million G.I. canteens.

During the 1950s enamel was phased out, being replaced with stainless steel. The remaining cast iron production was phased out in the 1960s.

Vollrath's customer makeup has changed dramatically since Jacob Vollrath traveled from one community to another selling his enameled cookware. Vollrath still sells cookware and food service products today, but now sells its products globally. The firm now markets primarily to commercial customers, such as restaurants, hotels, schools, nursing homes and hospitals. Even in this modern

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Vollrath Anniversary

(Continued from Page 20)



Fig. 7 Note marking is from the side. Also note handle style.



Fig. 8 Note the number is from the side. Also note handle design.

era of technology, the Vollrath history remains alive, as collectors are now seeking the early goods of Jacob J. Vollrath.

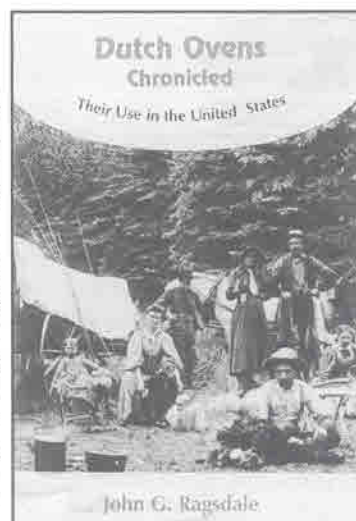


Fig. 9 Vollrath No. 8 Round Griddle

Dutch Ovens Chronicled by Ragsdale

9"x5 1/2"~105 pgs.
\$18.00

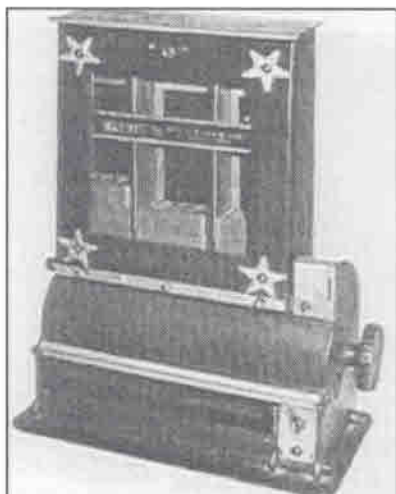
John Ragsdale is a leading expert on the development, care and use of Dutch ovens. This book offers a condensed history of these utensils~collectors and/or users of Dutch ovens will certainly enjoy this book. Illustrated with several photos and prints, this work also contains several recipes and tips for cooking.



The Pan Man

P.O. Box 247, Perrysburg, NY 14129

Griswold...But Not Griswold



RED STAR The Red Star match machine is an early 3-column match machine which was constructed out of sheet metal. This example was for sale by the Iowa Paper Co. which was only in business for one year, 1910. Griswold Mfg. Co., 1910.

This item was recently put on the ebay auction site as follows:

Here is the RAREST of rare for all you collectors; this is a gem for any collection. This is a real old Griswold Match Dispenser, penny coin operated. On the front says MATCHES, Griswold Mfg. Co. Rock Island, Illinois.

Is this a legitimate piece? Sure it is; but NOT from the Griswold

Mfg. Co. of Erie, PA. This is just another example of knowing what you are doing. We now have another Griswold company to add to our list.

Commemorative Jewelry

COWBOY HAT CHARM

A special piece of jewelry complimenting the Portland Convention has been designed and patterned after the

Griswold No. 31 Cowboy Hat Ash Tray.

14K Gold or Sterling Silver

Available at the G&CICA Convention

or contact:

Joannie Baldini	or	Judy Kuhn
3007 Plum St.		8695 Perry Hwy.
Erie Pa 16508		Erie, PA 16509
814-459-2505 (days)		814-866-6096
814-868-1316 evenings		

Prices are unknown at this time.



Heavy Metal News

Update On Wagner

The following is from the *Sidney Daily News*, Feb. 16, 2000:

A Cleveland-area man has proposed to purchase the closed Wagner Manufacturing building in Sidney, according to paperwork filed in Montgomery County Common Pleas Court in Dayton.

Peter A. Pike of Willoughby Hills, acting as American Culinary Corp., desires to purchase the assets of the long-time Sidney cookware manufacturer on Fair Road from Leonard Z. Eppel of Cincinnati, who is court-appointed receiver of the company. Provident Bank has filed a foreclosure lawsuit in Montgomery County against Wagner Ware Corp. which owns Wagner Manufacturing.

Pike has proposed to purchase the assets of Wagner of \$850,000. A loan for \$700,000 would be obtained from Provident Bank. A proposed purchase document indicates Pike will not be liable for money liens owed to Provident Bank involving Wagner.

Eppel filed a motion in Montgomery County outlining the possible sale and seeking authority from the court to complete the sale. He noted the proposal from American Culinary is the only purchase offer he has received. A hearing on the motion is scheduled for March 10.

In another update on March 15th, the *Sidney Daily News* reported: The judge wants an appraisal before giving an okay to the Wagner purchase. The Judge will approve an agreement authorizing the sale of the assets of Wagner Ware Corp. to Peter Pike of Willoughby Hills acting as American Culinary Corp. to buy the assets for \$850,000. They expect approval within a week.

(Thanks to Dick & Val Slonkosky for the updates.)

bware on ebay

A Lodge loaf pan with the egg in skillet logo recently sold on ebay for \$70.02.

This piece is not old and is in the current Lodge catalog for \$17.57.

It pays to be a knowledgeable buyer!

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