The Book Of Wagner & Griswold: Martin, Lodge, Vollrath, Excelsior (Schiffer Book For Collectors)
Cast iron cookware is an increasingly hot item in the antique marketplace. Collectors are scouring antique shops, shows, and flea markets searching for treasures to add to their collections; and hunting for more information about the products history and manufacturers. In response to this growing demand, David Smith and Chuck Wafford have created another authoritative guide to collectible cast iron. This book continues where The Book of Griswold & Wagner left off illustrating hundreds of items not included in the previous book. With over 845 photographs of cast iron pieces from the Wagner, Griswold, Lodge, Vollrath, Excelsior, and Martin manufacturing companies, this book delves into the histories and products produced by these manufacturers. Complete with pattern numbers, catalog list numbers, price guide, index, and much more; this book is a must-have for all cast iron cookware collectors.

**Synopsis**

I suppose I’m being a little unfair to write a three-star review of this volume, seeing as I only collect Griswold and only purchased this book for that section alone. A person shouldn’t berate a screwdriver, for instance, because it makes a poor hammer, and when you get right down to it, the red book is primarily a Wagner price guide, not a Griswold one. But still, in their zeal to write a second guide with a low percentage of repeats from the first, the authors have presented a Griswold section that feels more like a collection of leftover snippets from the blue book than like an...
independant guide of its own. One of its most serious flaws in my opinion is its lack of complete price lists for referenced series. The authors show a picture of an unlabeled p/n 755 size 8 skillet, for instance (and then incorrectly attribute it to the Iron Mountain series in the caption,) but they neglect to give any pricing information for the size 9 and size 7 skillets in the same series. In the blue book, whenever they showed one size, they were pretty consistent with listing pricing for all sizes of that type. Here, they mostly just price exactly what is pictured. Being partial to the non-Griswold logo products, I'm glad that they included more pictures of Best Made, or Merit, or Good Health products, but I wish that they had included more price ranges on those products, rather than only pricing the size that they show in that particular picture. For instance, a picture of a #10 Merit skillet is shown without giving any pricing for #s 3-9 of the same series. (Ironically enough on that note, even though Merit and Puritan skillets have the same p/n and are essentially identical skillets, his price for the Merit #10 is only about 60% of his blue book price for the same Puritan skillet. 

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