



GRISWOLD & CAST IRON QUARTERLY

Volume 29, Numbers 2&3

SPRING AND SUMMER

April, May, July, August, September, 2024

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PRESIDENT'S REPORT

Hello everyone, as I am writing this I am thinking about next year's convention and about the new and old friends that will be there. Not to mention the fine cast iron and aluminum that will be there! Brian and Jo Wheeler and their committee are already hard at work to put on another great convention. Registration materials are included with this newsletter so if you have not already registered, please do so.

This can be a bit of a slow time of the year for club activities since the Chapter meets are over and the convention is not until next April. That makes it a good time for me to clean some of that iron I have waiting in the garage and round up 4 or 5 nice pieces for the club auction.

Speaking of the Chapter meets, Terri and I were able to attend two very fine and fun events this year. We made it to the Northeast Chapter meet in Owego, New York and to the Heartland Chapter meet in North Platte, Nebraska. Both were outstanding events and many thanks to all who made them happen, especially to the hosts: Doug and Kathy Wenz in North Platte, and Andrew Kost and Jon McNamara.

We are very sad about the cancellation of the Dixie Chapter meeting and our hearts go out to all those affected by the hurricane there. Hopefully we can reconvene there next year and help the area out with our patronage.

As a reminder, our website at GCICA.net is up and running. For those who have not yet signed up on the member section please consider doing so soon. We are working to improve our website and making progress in including new information of interest to our members. Finally stay safe and good hunting and looking forward to seei you at one of our club meets soon!

Art Chatfield

Email me at artchatfield@gmail.com or phone at 513-673-1875.

DUES REMINDER

2024 yearly memberships end on December 31st. Please renew your memberships for 2025 before Dec. 31st. Dues should be sent to the secretary, Malinda Fontenot. Her contact information is at the back of the newsletter. Checks and payment should be made out to G&CICA, not to Malinda. Dues can also be paid online, at the G&CICA web page (gcica.net). Individual membership for 2025 is \$30, and family membership is \$40. The student rate is \$10.

EDITOR'S NOTE: This Quarterly is a combination of the Spring and Summer editions. Accept my apologies for there not being a separate Summer edition. There was not enough material available or submitted during the quiet period that followed the Erie convention, and through summer, to create a newsletter of substance or to justify the expense of printing and mailing one. The next Quarterly will be for October, November, December, 2024. Please submit any content for it by early January, 2025 to; bogwalker49@gmail.com.

Contritely, Joseph Zawadowski, Quarterly editor.

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WEST COAST CHAPTER MEETING

Members of the West Coast Chapter met on Friday 9/13/24 at the home of Rick and Chris Hoxmeier in Ridgefield Washington. Activities included viewing Rick's collection of iron along with dinner and the first annual chapter skillet toss. Dinner consisted of BBQ ribs and chicken, baked beans, coleslaw and desert. The ladys' skillet toss was won by Carin O'Toole at 61'11" with 2nd and 3rd going to Mary Ousnamer 59'8" and Julie Blilie 52'2 . It was a fun contest enjoyed by both contestants and spectators. Carin's name will be engraved on the ""skillet toss chapter skillet" created by Neil Ousnamer. It was a fun day with conversation going well into the evening.

On Saturday morning, members gathered at the LaCenter Community Center for a breakfast of waffles and sausage. Waffles were prepared on a #8 and a #9 High Base Griswold Heart & Star, a Griswold 911 NO.'O' Square Iron and a #8 Favorite High Base . Levi Hill and Mitch Myers combined for the cooking. I don't know who enjoyed it more; those eating the waffles or those doing the cooking. Breakfast was followed by our business meeting. Chuck Foster was elected our new President, Levi Hill, Vice President and Tina Ramirez our new Secretary. Congratulations to our new officers. Gary Nelson and Larry O'Neil conducted the ' Show and Tell' with many interesting items. Our chapter auction, which was the most successful yet, was conducted by Steve Lindley. A big thank you to those who donated items. After a hearty lunch of clam chowder, chili and cornbread, our members set up for their table sales. Many interesting items were up for sale and provided a great ending to the weekend event.

The 2025 West Coast Chapter meeting will be held on September 12th & 13th. Please mark your Calander and plain on attending another weekend of cast iron fun.

Rick Hoxmeier, Past President

PHOTOS OF THE WEST COAST ACTIVITIES DESCRIBED IN THE MEETING REPORT





Samsung Galaxy A03s



Samsung Galaxy A03s



Samsung Galaxy A03s



Samsung Galaxy A03s



Samsung Galaxy A03s



Samsung Galaxy A03s



Samsung Galaxy A03s



Samsung Galaxy A03s

Heartland Chapter Meet, September 27-28, 2024 as reported by Mary Theisen

Doug and Kathy Wenz hosted the Heartland chapter meet for G&CICA in North Platte, Nebraska on September 27-28, 2024. About 25 cast iron enthusiasts were in attendance.

On Friday afternoon, Doug and Kathy took around 15 early arrivals on a tour of the Lincoln County Historical Museum, where Kathy volunteers in the archives. The tour was reported to be both interesting and educational.

The meetup started with dinner at a local restaurant. After dinner, Doug and Kathy welcomed all attendees to their beautiful home, where Kathy had prepared various desserts.

The Wenz iron collection is displayed in the house and Doug's adjacent workshop. Doug is the primary iron collector, although Kathy is also strongly interested in the pieces, especially for cooking.

Doug's focus is on Griswold. The Wenz collection includes beautiful Griswold Flamingo Red enameled pieces, skillets, muffin and gem pans, Dutch ovens, and much more. Doug and Kathy estimate that they have about 500 pieces in their collection.

On Saturday morning, the group gathered at the North Platte American Legion. Kathy again treated us to a delicious spread of food, including sweet treats, biscuits and gravy, egg casserole, and fruit.

"Show and Tell" followed breakfast. Highlights included Tom Moran's Mohawk salesman's display of toy-sized tin cookware, Art Chatfield's "The Favorite" kettle with raised lettering, and Larry and Marg O'Neil's two Grateful Dead "Steal Your Face" skillets. Brian Wheeler showcased several interesting pieces, including a mop wringer, window sash puller, and part of a Stuart Peterson gas cake griddle. Russ Howser closed out Show and Tell with several items, including a Wear-ever waiter's tray, a round griddle with a honeycomb bottom, and a ceramic "Honey Baked Ham Company" carving stand. The group then had a short Q&A session followed by a swap meet.

After the swap meet, there was a business meeting followed by brisket sandwiches, coleslaw, and potato salad – again, all prepared by Kathy Wenz!

The formal meetup concluded with a lively skillet toss competition at Doug and Kathy's house. Brenda Bernstein made cute skillet awards for the competition. Deanna Harrison took first place, Linda Lamb second, and Lydia Rutt third. Shirley Willard took home the "Good Sport" award.

Many thanks to Doug and Kathy for hosting the fun, tasty, and educational meetup. It was great to spend time with cast iron friends!



L to R: Jo Wheeler, Art Chatfield, Terri Chatfield,

Russ Howser, Marg O'Neil, and Larry O'Neil at dinner



Zach Hebert, Bev Moran, Tom Moran, Paul Bumsted, Shirley Willard, Deanna Harrison at Friday night's dinner.

Gravy for biscuits and gravy, egg casserole. Terri Cooked the weekend's food in collectible cookware.

THE SKILLET TOSS IS A NEW EVENT G&CICA HOPES TO FEATURE AT EVERY OFFICIAL GATHERING



L to R: Eric McAllister (smiling!), 1st place winner Deanna Harrison, 2nd place winner Linda Lamb, 3rd Place winner Lydia Rutt, Good Sport award winner Shirley Willard, Brian Wheeler.



L to R: Brenda Lewis, Terri Chatfield, Linda Lamb, Brenda Bernstein, Beverly Moran, Deanna Harrison, Lydia Rutt, Jo Wheeler, Shirley Willard, Freda McAllister, Kathy Wenz.



Saturday's lunch at the American Legion.



Rich Wyman, Kenny Bailey and Russ Howser Outside of the American Legion.



Russ Howser and Larry O'Neil at "Show and Tell".

Tom Moran and Tim Mohawk Salesman's Sample display.

Brian Wheeler showing a unique Mop wringer.



Some of the muffin pans on display in the Wenz home



Pans in the Wenz kitchen



Display in the Wenz dining room.

Doug Wenz showing a piece to Paul Bumsted, Kenny Bailey, Doyle Pregler and Larry O'Neil in the iron Workshop.



Kathy Wenz and just a few of the many delicacies she prepared for us over the weekend.

RECIPES FROM THE HEARTLAND MEETING: By Kathy Wenz

Pumpkin Spice Cake

Heat oven to 350 degrees. Grease and flour 9 x 13 pan.

2 cups flour
2 tsp baking powder
1 tsp baking soda
1 tsp salt
1 ½ tsp cinnamon
2 tsp pumpkin pie spice Mix dry ingredients in a bowl.

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1 cup oil
4 large eggs
1 cup brown sugar
½ cup sugar
1 15 oz can of pumpkin
1 ½ tsp vanilla Mix wet ingredients.

Pour wet ingredients into dry and whisk until combined. Spread batter into pan and bake for 30 to 35 minutes, until toothpick comes out clean. Cool cake on wire rack and refrigerate once cool.

Cream Cheese Frosting

8 oz Cream Cheese, softened to room temperature
½ cup butter, softened to room temperature
3 cups powdered sugar
1 tsp vanilla extract
1/8 tsp salt.

Frost cooled cake and cover with a tight lid. Store the cake in the refrigerator. It will keep for 5 days, or you can freeze it for up to 3 months.

If you can't find pumpkin spice mix, use ½ tsp of each: ground allspice, ground ginger, ground nutmeg and ground cloves. This is addition to the 1 ½ tsp of cinnamon.

This cake was a big hit at the Heartland Chapter meet.

Breakfast Casserole

Bake at 350

Melt ½ stick of butter in the bottom of a cast iron skillet
Layer hashbrown potatoes, or any potato shape of your choice, to about ½" thick
Beat 8 to 12 Eggs and pour over potatoes.
Season eggs with salt and pepper.
Add ham, bacon or sausage layer over eggs.
Top meat layer with shredded sharp cheddar cheese, or any cheese of your choice.

Bake at 350 until eggs are set, about 30 to 45 minutes.
Let set for 10 minutes before serving.

Sausage Gravy

1 lb. Jimmy Dean regular sausage

1 small onion, chopped

Brown sausage and onion in a cast iron skillet.

Drain the excess grease.

Season with salt and pepper to taste.

Add 2 cups whole milk, or half and half creamer.

Thicken with corn starch.

I also like to add canned green chilies to the gravy. Serve over your favorite biscuits.

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Like most of you, I don't often measure my ingredients when I cook, so these are approximate measurements. Also, I used way bigger pans for the Heartland meet.

These are pretty basic recipes. Use your favorite seasonings to spice it up. One of my favorite seasonings is "Janes Mixed-Up Crazy Salt. I did use it at the Heartland meet. You can order it on Amazon.

Dixie Chapter Meeting Canceled

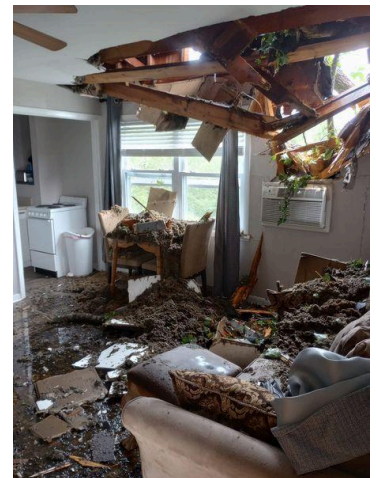
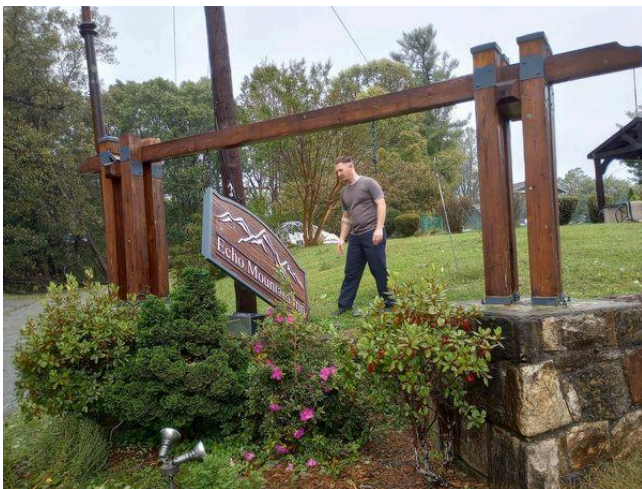
The unfortunate news is that the Dixie Regional Chapter meeting had to be canceled due to the destruction caused by hurricane Helene throughout western North Carolina, eastern Tennessee and elsewhere along its path.

This is the announcement from our Board of Directors regarding the cancelation:

We deeply regret to inform you that the GCICA Dixie Chapter Meet scheduled for October 17 through October 19, 2024, has been canceled due to the impact of the hurricane. We will do our best to reschedule the event for next year, and we will provide more information as plans are made.

Thank you for your understanding, and we look forward to seeing you at future events.

PHOTOS OF THE SOME OF THE DAMAGE TO THE MEETING LOCATION, ECHO MOUNTAIN INN



The Board, and members of G&CICA wish those who were isolated, damaged and otherwise adversely effected by this unprecedented natural disaster a speedy and complete recovery.

A SAGA OF BUNDT PANS, AND MY INCREASING INTEREST IN THEM By: John Briggs

For several years, I've been collecting American cast iron, primarily Griswold large block and Wapak Indian Head pans. Previously, I had gone to culinary school at Le Cordon Bleu, and had been a sous chef. Later, during the COVID pandemic, I launched a food blog called the "Cast Iron Chef", in which I posted many of my favorite recipes that I had adapted to cooking with my vintage cast iron pans.

Eventually, after publishing over 100 culinary recipes for cast iron in my blog, I turned to baking. Baking opened new opportunities to explore everything from biscuits, coffee cake, and scones for breakfast, as well as recipes such as dinner rolls, focaccia and corn bread for sides with lunch and dinner. After publishing those recipes, I turned to deserts. I had already acquired a Griswold loaf pan and five or six Waterman gem pans, which enabled me to post recipes for various loaf breads and gems. What remained for me was cakes. This led me to acquire my first cast iron Bundt pan. It was a smaller pan, shaped somewhat like a crown, with an unfamiliar mark on it, and the number "22". My first attempt to bake a cake



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with this pan was a disaster. I tried to make the infamous "Tunnel of Fudge" cake, which is easily the most famous Bundt cake recipe in the US. When the cake came out of the oven, it crumbled to pieces when I tried to remove it from the pan. I quickly realized that, like many of my other culinary recipes, baking recipes would also have to be adapted for cast iron. I quickly found the solution by researching the cast iron cooking groups online and connecting with Rhonda Owen, known as "the Bundt Gal". Now my baking recipes are as good as my culinary ones!

Bundt cakes baked in Germany are called "gugelhupf" cakes. In German, a gugelhupf is a yeast-based cake, traditionally baked in a "gugelhupf" cake pan. The unique hole in the center allows cakes to bake evenly, and the ornate "forms" of the pans allow for elegant and elaborate designs, compared to the flat cakes most baked in the US. Gugelhupf cakes are popular in a wide region of Central Europe, particularly in the Alsace region of France, Germany, and the Czech Republic. They are also popular in Austria, Switzerland, Croatia, Hungary, Bosnia, Serbia, Slovakia, Slovenia, and Poland.

The earliest known gugelhupf recipe was found in Marx Rupolt's 1581 cookbook, "Ein new Kochbuch" ("A New Cookbook"), which contained more than 2,000 recipes and was the first textbook for professional chefs-in-training. The recipe describes a "Hat Cake" resembling the shape of a medieval hat.

The gugelhupf was also popular in the Austro-Hungarian Empire, eventually becoming standardized in Viennese cookbooks as a refined, rich, cake flavored with rosewater and almonds. The cake was popularized by both Emperor Franz Joseph of Austria and earlier by his aunt, Marie-Antoinette in France. Prior to her beheading during the French revolution, Marie-Antoinette reportedly said, "Let them eat cake," upon being told that the peasants had no bread. Perhaps she was referring to gugelhupf cakes!

Many of the collectible cast iron gugelhupf pans originate in Germany. But many territories of what we now call "France" were also once considered parts of Germany, particularly the Alsace region. Because of this, many collectible gugelhupf pans we believe to be German were cast in what we now consider parts of France.

I was very curious as to the foundry marks on my Bundt pan. All my other cast iron pans had clear marks from foundries like "Griswold" and "Wapak", but the mark on my Bundt pan was a mystery to me. I quickly found out that my pan was part of one of the biggest mysteries among cast iron collectors, especially those of cast iron Bundt pans. All that was known about my pan was that it was of German origin, known as a "gugelhupf" pan, and that the "22" represented the diameter of the pan in centimeters.

It turns out that my pan was one of ten different examples with the same mark. These 10 gugelhupf pans represented some of the most popular Bundt pans in the collector community, yet no one knew what foundry had cast the pans. This is not an uncommon problem with cast iron pans from Germany. Many of the cast iron foundries in Germany were converted to support the German military during WWI and WWII. Unfortunately for these foundries, this made them prime military targets. The result was many of the foundries were destroyed, along with all their records, catalogs, patterns, and molds. Some foundries in eastern Germany disappeared completely when they were disassembled and relocated to Russia as part of their war reparations

against Germany. The result was that little information was left behind for collectors to research and catalog the foundry marks on many of the collectible pans cast in Germany.

Fortunately for me, just about the time I acquired my mystery German Bundt pan, an important discovery was made. An unused cast iron roaster, with the same foundry mark as on my Bundt pan, was located with the original paper logo still attached. This identified all pans with this mark as made by the Carl Gottbill sel Erben foundry in Mariahütte, Germany.

Many European cast iron Bundt pans have other unknown foundry marks on them. There is a small, dedicated group of enthusiasts, who are involved in the search to discover the foundries associated with these pans. As a newly retired tech executive with idle hands, I enthusiastically joined in the search. As part of my research, I began acquiring European gugelhupf pans that evolved into more of a research archive than a collection.

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After years of research, and with over 100 cast iron gugelhupf pans now in my “archive”, I have been able to identify three additional foundries accounting for 14 previously unidentified gugelhupf pans. More than 50 popular gugelhupf pans remain unidentified, so the search continues.

To share what I’ve learned during my research, I have written a collector’s guide to cast iron and gugelhupf pans. While my name is on the cover, this collector’s guide was definitely a group effort, with significant contributions coming from Marc Wissen, Ej Bogusch, Rhonda Owen and Chris Kendall among others.

The book contains everything I have learned to date, and includes everything from buying tips, information on marks, foundry histories to data and detailed photographs of more than 100 cast iron Bundt and gugelhupf pans from the US, Germany, France, the Czech Republic, and even Poland.

The book is titled “Collectible Cast Iron: Bundt Pans and Gugelhupf Cake Forms” and is being published by Schiffer Publishing in June of 2025. The book is available for preorder at all major online booksellers, including Amazon.

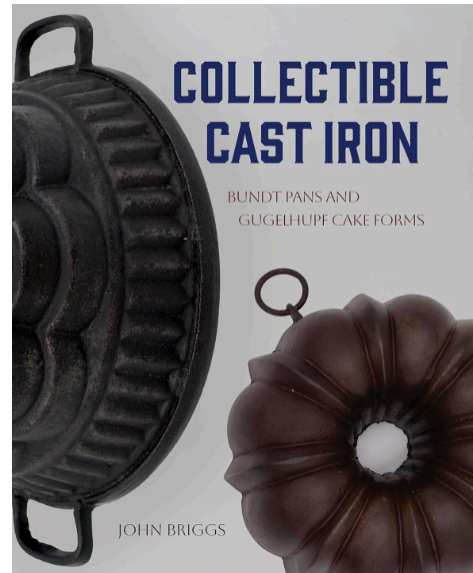
About the Author

Being the Cast Iron Chef enables John to indulge in two of his greatest passions in life, cooking, and collecting cast iron cookware. His passion for cooking eventually led him to take a year off from his hi-tech job in Silicon Valley and earn his "Diplôme de Cuisine" through the Le Cordon Bleu program in San Francisco. Since retiring from hi-tech in 2020, John has launched the popular “Cast Iron Chef” food blog on Facebook. His recipes and cast iron tips can also be found on his castironchef.com website.

John is married with five daughters and recently relocated with his wife to Spain, where he continues to collect cast iron, immerse himself in Spanish cuisine and is a volunteer chef at José Andrés’ World Central Kitchen in Madrid.

A Look Back, In Their Own Words G&CICA the 1st 25 Years

As we go forward as a group, I want to take a look back in the rearview mirror. There was so much knowledge from those early years that continues to help us today. As I share these stories, I will not add, edit or change any wording. Please let me know what you think or if you have a specific write-up from the early years that you would like to see shared in future issues. My contact info is listed in the Griswold quarterly inside the back page....



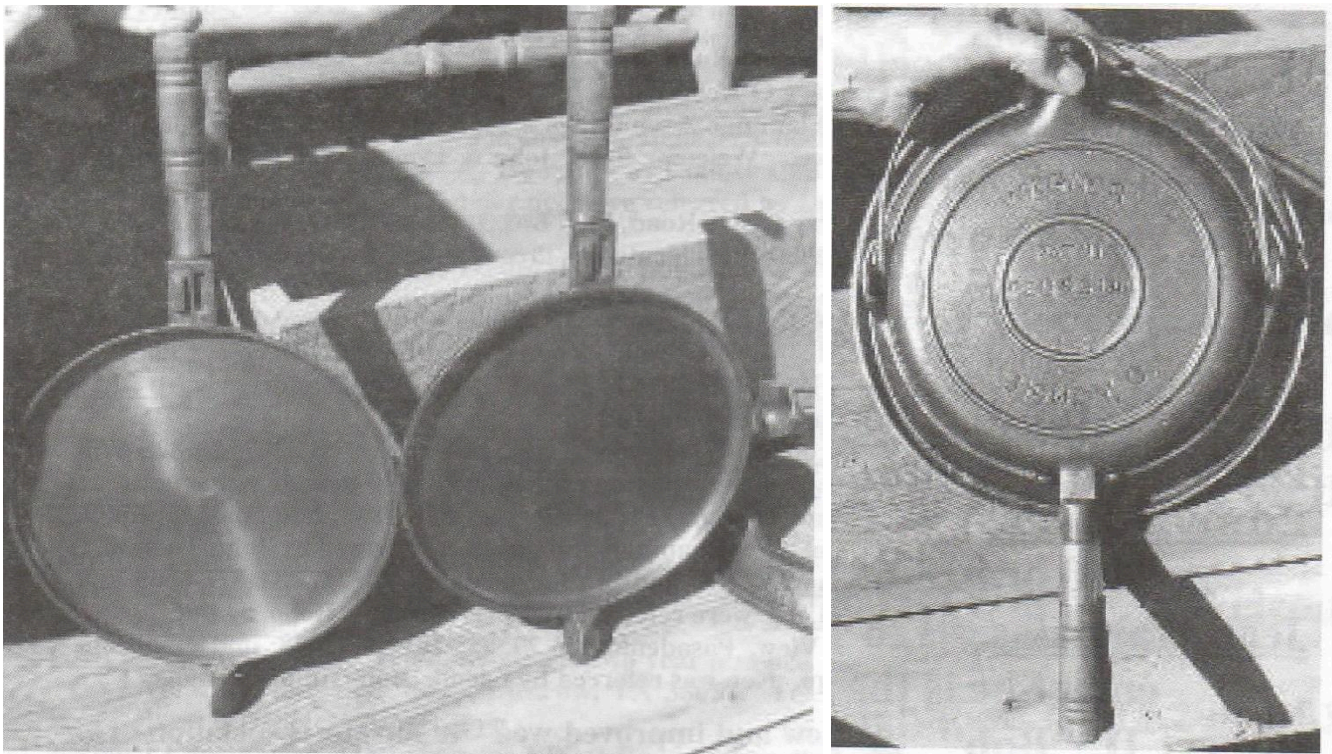
Eric McAllister

George Valentine Found a Scarce Wagner Item

I am a Wagner gatherer and always look for the odd Wagner piece along with completing other pieces of Wagner sets I now have. What caught my eye on the Omelette Baker was the odd patent date which I had never seen before. I also would be more than happy to correspond with other Wagner interested people Re: sharing information on Wagner iron. I was in Tacoma and contacted Larry O'Neil and told him about my pan. He looked it up in an old Wagner catalogue WAGNER WARE reprint (red & tan reprint by John Wright) & found one on page 42. It is referred to as an omelet baker and the reference also mentions it can be used for shallow cakes. Big O said he has never seen one nor does he know of anyone who has one. It would appear it may be quite a scarce item!~It cleaned up very nice and looks good. Cheerio~~George V

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{editor's note: If you don't have that reprint, try the Franzen 1915 reprint, p. 86. It is described as high grade cast iron OMLET BAKER offered for the first time, "that makes Egg Omelet baking a simple and pleasant task." Patented Size 8 only will fit any size or style stove. They listed for \$16 per dozen back in 1915. "Pans are polished in side. Frames japanned. An Omelet Recipe Book attached to every Omelet Baker"-woops, George, you need that now!} Editor's note: Looks like any waffle iron on the outside, but what a surprise inside-you never know, so check out all those "waffle irons"!



"The paddles are marked patent Feb. 26, 1910, which is a date I have also not seen before," says George.

Member Spotlight: Doris Mosier

Written by Mary Theisen, as told by Doris Mosier

About Doris

Doris Mosier is a charter member of the Griswold & Cast Iron Cookware Association (G&CICA). Her contributions to the group are many, but one of the most significant was organizing, writing, publishing, and mailing the association's newsletter for 16 years.

Doris also maintained a website at griswoldcookware.com for over two decades, sharing the history of the Griswold Manufacturing Company and buying and selling cast iron cookware.

Doris and Bob's interest in vintage cast iron cookware Doris and her late husband Bob Mosier started collecting cast iron in the mid-1980s after Doris accidentally left her mother's skillet and grandmother's grinder in their first apartment when they moved out. Bob, a seasoned thrifter, suggested they pick up another skillet and



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grinder at a yard sale. Doris was skeptical. "Why would we want someone else's used stuff?" she wondered. But little did Doris know—this was to be the start of a new and grand adventure in their lives.

The following weekend, Doris and Bob went to a nearby auction and purchased a Griswold skillet. After that, they regularly went to yard, auction, and estate sales, looking for Griswold cast iron. Before you knew it, they were collectors. As Doris says, "After that first auction purchase, the race was ON!"

The Mosier's collecting experience

Doris and Bob's collection was almost exclusively Griswold cast iron, reflecting their understanding and appreciation of the company's cookware production lines from 1865 to 1957.

Doris and Bob traveled around the country buying cast-iron collections. Doris wrote articles about Griswold on her website, where she also bought and sold cast iron. They also advertised on local television seeking Griswold cast iron. They sold duplicate pieces to replenish funds and purchase more iron for their collection.

At the height of collecting, Doris estimates that she and Bob had about 750 pieces of Griswold. At the same time, they had about 400 more pieces set aside for sale or trade.

Doris and Bob's connection to G&CICA

Doris and Bob were two of the 105 people who attended the April 4, 1992, G&CICA organizational meeting and swap meet set up by collectors Joannie and Joe Baldini, Sally and Jim Swanson, and Larry and Sue Foxx.



In addition to handling the group's newsletter, Doris served as secretary for five years and participated in the historical and appraisal committees. Bob was vice president for four years and served on the finance and audit committees. They both also served on the site committee for G&CICA for many years, as they recognized the value of local chapters and having national conventions in different locations to broaden the association's reach and maintain interest beyond the Erie area.

Doris and Bob were also charter members of the West Coast, Northeast, and Dixie chapters and attended chapter meetings as often as possible. Together, they attended 27 national G&CICA conventions.

Doris is a treasure trove of historical information about G&CICA, vintage cast iron, and Griswold. Her knowledge and eagerness to share make her an invaluable resource for all members.

Doris's favorite vintage cast iron

Doris is particularly fond of Griswold Quaker Ware—black and white enameled pieces—and miniature pups. Bob liked tobacco cutters with advertising on them, especially if the advertising was local. He also enjoyed collecting skillets.

Doris loved finding bargains. Once, she bought a plant stand with Griswold markings for \$100 and was thrilled because she knew it was worth much more. She also found a sweet Griswold number 3 red enameled skillet with a lid for just \$25.

A story from Doris

Doris and Bob traveled from Pennsylvania to Oklahoma to purchase a man's collection of about 18 pups. She was primarily interested in the man's very hard-to-find Kaiser-Frazer pup.

However, when they arrived to buy the man's collection, Doris immediately noticed that the Kaiser-Frazer pup was not in the

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grouping. She asked about it, suspecting that the man may be trying to keep it for himself. He hesitated and said he "might" have left it in the car. She told the man there would be no sale without the Kaiser-Frazer pup. Miraculously, he found the pup.

Which leads to Doris's...

...Advice for new collectors

Know what you are buying before you buy. Had Doris not known the value of the Kaiser-Frazer pup, she might have bought the man's collection as initially presented to her.

Check every piece carefully before buying. Buy quality pieces; don't just buy anything you come across.

Finally, one of Doris's critical pieces of advice for new collectors is to attend the G&CICA chapter meetings. These meetings are about collecting, sharing knowledge and insights, and forming friendships.

2025 G&CICA NATIONAL CONVENTION, ST. LOUIS, MO

A MESSAGE FROM PAST PRESIDENT SCOTT McCARTER



Who is ready for an awesome Griswold & Cast Iron Cookware convention in April 2025. Join us for the best week of the year buying, selling, trading cast iron and meeting some amazing collectors, buyers, and sellers. Fill out the registration include in this Quarterly and mail into **Joshua Delp** at the listed address. Register right away and believe me you will not be disappointed - it will be an incredible week of iron. Hope to see you in St. Charles,

Mo.

Tuesday - early arrivals and room sales

Wednesday - room sales are rolling and are awesome

Thursday - registration and room sales and convention kick off

Friday - show and tell, table topics, seminars, and the Friday night auction

Saturday - morning swap meet, business meeting and the incredible banquet.

See you soon

thanks Scott

!!! Besides finding the convention registration forms in this Quarterly, you will also find the form for entering items in the Friday night convention auction. If you intend to enter items, please fill out and send the form to Sonny McCarter as soon as possible.

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GRISWOLD & CAST IRON COOKWARE ASSOCIATION, FOUNDED 1992
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