

Wagner & Griswold Society

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(Moderators: [Scott Sanders](#), [Jeff Friend](#))

Seasoning disaster (vent) (Read 1445 times)

Kristie Moore
Ex Forum Member

Seasoning disaster (vent)

Jan 15th, 2011, 4:08pm

Never again! Never again will I doubt my ability to properly season a bare cast iron pan. In the beginning I made my share of mistakes. Wrong oil, (olive/corn and others) Too thick of layers with seasoning coming off in sheets. Too many layers, too hot, too cool, all with the expected poor results.....

I for the past 8 years I have settled for a method which gives me fantastic results. Great patina, reasonably non-stick, and easy clean up. What more can you ask for? If it ain't broke, don't fix it right? (well maybe a husband that doesn't forget and leave a pan on a red hot burner) But hey, he gives me a lot of practice re-seasoning pans! Darn it, I should be an expert by now! HaHa! 😊

Soooooooo.....

I stumbled upon an (infamous) article detailing what the perfect oil for seasoning cast iron. (I already know what works best for me but hey...) This oil was supposed to give the hardest non-stick seasoning which wont wear down. I had seen what the naysayers on this forum had to say about it, but I thought I would try it for myself and learn for myself. BIG MISTAKE. I followed the instructions to the letter. Pans looked real dark and shiney-slightly matte black. Felt smooth to the touch and when rubbed no black transfer. I thought they should be good to go! Right? Wrong! This morning my husband wants to teach our son to cook scrambled eggs. Pans are sitting on the stove, and I tell my husband they should be good to go.

He slowly heats up pan, adds butter, spreads around, adds eggs, waits a few, then begins to push the eggs around with the spatula. Major stickage! Adds more butter..... then black tar (not flakes) begins to dissolve off the pans! The eggs are all gray! NASTY! 😞
My husband tell me NEVER to season them with flax again!

I take it to the sink. With warm water and a plastic scrubbie I begin to clean up the mess. ALL the seasoning starts coming off. So I get out the Dawn and give them all a good scrubbing. They are all down to BARE METAL! This would have never happened if I would have just stuck to the oil that works best for me. (and it isn't Pam or Crisco), I like coconut oil. To each their own.

It seems we all find an oil that works best for us. We learn how said oil reacts to temperature and timing and we develop our own routine based on trial and error. Folks, if it aint broke, don't fix it!

Ok, now I feel better 😊

🔴Roger Barfield
Forum Administrator
WAGS member
★★★★★

Re: Seasoning disaster (vent)

Reply #1 - Jan 15th, 2011, 4:27pm

But Kristie, how do you really feel about it 😊 I agree with you 100%. Stick with what works for you. Everyone does things a little different and gets great results. Having said that, maybe I should give the coconut oil a try. 😊 just kidding 😊

Posts: 7399

🔴Rick Gilley
WAGS member
★★★★★

Re: Seasoning disaster (vent)

Reply #2 - Jan 15th, 2011, 5:27pm

I ain't never even seen coconut oil, much else used it. Of course I ain't never looked for it either. Glad it worked out for you Kristie.

Posts: 3649

Kristie Moore
Ex Forum Member

Re: Seasoning disaster (vent)

Reply #3 - Jan 15th, 2011, 6:14pm

I am not necessarily recommending it, the application amount, smoke point, and amount of repeating the process that is necessary to get them "perfect" requires too much fuss for some. Some have almost 30 applications to acquire that jet black patina. (The oil burns off almost so completely that if you wiped them "dry" there would be nothing at all on the pan and will not darken) Lots of buffing and micro-layers make for a NICE finish. The season is not "thick" at all either. Very thin, you can see all the pebbled bumps ect in my modern Lodges. But are they EVER slick. It is a beautiful thing, but an unnecessary pain in the rump for another.

But of coarse this is my opinion. And the next person will have theirs. And so the story goes..... If it ain't broke, don't fix it!

Thanks for the vent.

🔴Chuck Rogers
WAGS member
★★★★★

Re: Seasoning disaster (vent)

Reply #4 - Jan 15th, 2011, 7:38pm

All I can say is, Been There, Done That. I experimented til the cows came home. Messed up alot of seasoning, and started again. Found what works for me, and stuck to it. I still experiment. It's just my nature.

Posts: 8632

Ah yes, the flaxseed incident. I remember it well. 😊

🔴C. Perry Rapier
WAGS member
★★★★★

Re: Seasoning disaster (vent)

Reply #5 - Jan 15th, 2011, 11:32pm

Yes, I remember it well also. What I remember about it best is she taught me how to cut my hair into a pixie. I been wearing it that way ever since.

Posts: 23581

🔴Chuck Rogers
WAGS member
★★★★★

Re: Seasoning disaster (vent)

Reply #6 - Jan 16th, 2011, 12:22am

She was a bit out there, but very insistant that we have been doing it all wrong. 😊

Posts: 8632

🔴Roger Barfield
Forum Administrator
WAGS member
★★★★★

Re: Seasoning disaster (vent)

Reply #7 - Jan 16th, 2011, 1:48am

But Chuck, it's science. We just aren't smart enough to understand it, it's science I tell you. 😊

Posts: 7399

🔴C. Perry Rapier
WAGS member
★★★★★

Re: Seasoning disaster (vent)

Reply #8 - Jan 16th, 2011, 12:58pm

[Quote from Roger Barfield on Jan 16th, 2011, 1:48am:](#)

Roger, you are a heathen and thus unable to understand the marvels of science. This lady wasted her pearls of wisdom before us ungrateful swine. 😞

But hey, I'm not one to ignore science, in fact, I am going to go out and buy a gallon of flax seed oil and a gallon of whisky, good whisky, and do a taste comparison. 😊

Posts: 23581

🔴Chuck Rogers
WAGS member
★★★★★

Re: Seasoning disaster (vent)

Reply #9 - Jan 16th, 2011, 1:33pm

Just give me a bottle of Grape seed oil, a can of Pam, a terry cloth towel, and some paper towels. No taste test needed. 😊

Posts: 8632

When you wake up after your taste comparison Perry, let us know how you feel. 😊

🔴C. Perry Rapier
WAGS member
★★★★★

Re: Seasoning disaster (vent)

Reply #10 - Jan 16th, 2011, 4:28pm

Well Chuck, accordin to what I'm learnin, I should feel well seasoned. 😊😊😊

And after my experiment Chuck, I then went straight to yours, so I drank the bottle of grape and ate the can of spam.

Posts: 23581

🔴Chuck Rogers
WAGS member
★★★★★

Re: Seasoning disaster (vent)

Reply #11 - Jan 16th, 2011, 5:02pm

Not sure the grape, and sPam are gonna sit real well after your experiment. Good luck. 😊

Posts: 8632

🔴Duke Gilleland
WAGS member
★★★★★

Re: Seasoning disaster (vent)

Reply #12 - Jan 17th, 2011, 2:12pm

Seasoning Lesson 101: Curiosity Killed The Cat! 😄😞 If It Ain't Broke, Don't Fix it! 😄😞

Posts: 3227

Here we season with Crisco Solid and cook with Canola Oil. 😊 That ain't saying I never got curious when it came to seasoning 😞

Doug Kilpatrick
Ex Forum Member

 **Re: Seasoning disaster (vent)**

Reply #13 - Jan 23rd, 2011, 2:12am

Kristie: I had the same experience with flax oil. I followed the directions to the letter and twice had the same result. Beautiful to look at (black, shiny, even coating) but try to cook in it and the stuff flakes off. I went back to Criso and got the good hard seasoning that I was expecting. So much for science.

Doug
