

Online Forum: Waaner and Griswold Forum Join Now: Wagner and Griswold Society Membership Visit Us on Facebook: Wagner and Griswold Society WAGS Cast Iron Cooking

Wagner and Griswold Society Information > Cast Iron (general info) > Cleaning and Restoration (Moderators: Scott Sanders, Jeff Friend)

WAGS member	NOW WHAT !!!!!
LE LE LE LE LE	
	Aug 27 th , 2011, 4:09pm
Posts: 8632	Most of the questions in this section deal with cleaning and seasoning some super gunked up piece that has been sitting, unused, for many years. Once we get them looking so pretty, we want them to stay that way. Sometimes we have that little mishap, and the skillet looks like this afterwards.
0001 0002	U _{co1.jpg}



Ochuck Rogers WAGS member

Re: NOW WHAT !!!!!

สสสสส

Posts: 8632

Reply #1 - Aug 27th, 2011, 4:12pm I'm no stranger to this issue. Deb likes chess omlets, and I've dealt with this many times in the past. At this point, the skillet was used to fry up 1 lb of hickory smoked, sugar cured bacon, and Debs omlet. Well, not much of an omlet. More like scambled eggs.

P.S. I was not present at the time of the "Mishap" Θ

NOW WHAT

OChuck Rogers Re: NOW WHAT !!!!! WAGS member สสสสสส **Reply #2 -** Aug 27th, 2011, 4:16pm The gunk is about 1/8" thick on this piece, and there is a simple way of removing it without dunking it back into the lye bath, or electro. Posts: 8632 Allow the skillet to cool before doing anything. Add enough water to cover the gunk, place back on the burner, and heat on low.

Oco2.jpg



OChuck Rogers WAGS member ភ្នំភ្នំភ្នំភ្នំ

Posts: 8632

Re: NOW WHAT !!!!!

Reply #3 - Aug 27th, 2011, 4:21pm

Once reheated, and you'll know when there is a tiny bit of steam rising from the water, use your spatula to gently scrap the gunk from the bottom of the skillet. All the utensils I use in my iron are stainless steel, but at this low temp, a platic one could be used. Invest in a nice set of stainless steel utensils. They are worth the money.

Oco3.jpg



	OChuck Rogers WAGS member ជាជាជាជាក់	Re: NOW WHAT !!!!! Reply #4 - Aug 27 th , 2011, 4:23pm Once the spatula rides smooth over the bottom of the skillet, you've done all you can do at this point. Remember,
		GENTLE pressure is all that's needed.
	Posts: 8632	
	OChuck Rogers WAGS member	Re: NOW WHAT !!!!!
	<mark>አአአአአ</mark>	Reply #5 - Aug 27 th , 2011, 4:27pm Now that you have the gunk removed, just dump the water / gunk mixture from the skillet, and dry with a wad of paper towels. Your skillet may look like this, so let's move to the next step.
	Posts: 8632	
	Ochuck Rogers WAGS member	Re: NOW WHAT !!!!! Reply #6 - Aug 27 th , 2011, 4:32pm Still a little left in the corners, but it's not thick, and it's loose from the warm water. The brownish area in the center is not rust, lust a layer of the existing seasoning. Now add just a small amount of water into the skillet, grab your
	Posts: 8632	plastic scrubble, and gently scour out the remaining egg / cheese mess.



Ochuck Rogers WAGS member สสสสส

Posts: 8632

Re: NOW WHAT !!!!!

Reply #7 - Aug 27th, 2011, 4:37pm

You'll find that the remaining mess will come off easily. Once you're done with the gentle scrubbing, rinse, and dry with a few paper towels. A quick shot of original Pam, a good wipe down with more paper towels, and the skillet is ready for use once more. All of this takes about 10 minutes or so.

This is actually the first cast iron pan Deb and I started to use. It is an S. P. Co #9. (Stuart Peterson & Co) out of Philadelphia PA. As you can see in the last pic, there is a nice sized cast flaw on the inside of the skillet. This has no affect on the usability of the skillet, so don't discount a piece like this. They make excellent users.

0_{co6.jpg}



Mary Deem Ex Forum Member	Re: NOW WHAT !!!!!
	Reply #8 - Aug 27 th , 2011, 10:09pm Thanks for a great tutorial!!!! Boy I wish that I had run across that in my early cast iron cooking days
	The before picture is greatreally terrifying. I admit that I might be tempted to have a small 'courage cup' of something alcoholic before tackling that 🙂
	Cheese can be lethalespecially combined with eggsI think we have all had some sort of similar cheese/and/or egg mishap Never assume that these sort of things are the sole province of rank newbies
Oclaudia Killebrew WAGS member	Re: NOW WHAT !!!!!
ጵጵጵጵጵ Posts: 1600	Reply #9 - Aug 28 th , 2011, 12:56am Chuck, I thought that was a homemade crocheted scrubbie. If you can get Deb to wrangle the pattern out of her friend, I'd appreciate it. I crochet. I could use that instead of buying the plastic ones.
OTom Penkava WAGS member	Re: NOW WHAT !!!!!
หำสำหาร์	Reply #10 - Aug 28 th , 2011, 8:56am Good Mornning everyone!
Posts: 1706	Tom's wife, Elaine, here with 'scrubby' information. I make these from Bridal veiling: cut stripes 1 1/2" wide, width of veiling (mine is 108"); large size kneedles 12 or 13, knit; cast on 24-26 stitches, knit each row (garter stitch) until you have a piece the size of your hand, slightly rectangular. bind off, done! NEVER clean a sharp knife with this, as when it goes into the washing machine, it will unravel into a mess of stuff! I keep one just for scrubbing cast iron, and others for daily dish washing. These never "sour", but do need to be washed regularly with the kitchen towels, etc.
ORoger Barfield Forum Administrator	Re: NOW WHAT !!!!!
WAGS member	Reply #11 - Aug 28 th 2011 11:18am

*****	Welcome Elaine, nice to have you talking to us.
Posts: 7399	
Jodi Nielson Ex Forum Member	Re: NOW WHAT !!!!!
	Reply #12 - Aug 28 th , 2011, 11:23am Elainecould you knit these on double points with increases and decrease to make them like a ball and then stuff with extra netting? Just to give ya a bit more to hold on to
	I'll have to look into this because, of course, I don't have enough projects going on right now 🙂
	And for anyone who's interestedChuck does this a lot. He's posted several running threads of "before to after" processesnot sure where they're all at but a search should turn them up.
	Thanks Chuckyour contributions to the forum are invaluable. $\widehat{\ominus}$
Ochuck Rogers WAGS member	Re: NOW WHAT !!!!!
ትትትትትት Posts: 8632	Reply #13 - Aug 28 th , 2011, 3:29pm Thank you Elaine. Deb and I weren't sure where to get these, unless the craft show was in town. She stocks up when she sees them. I don't have the slightest idea how to make them, but I know that they work. Maybe Deb could take on the task of handmaking these herself.
	Jodi, these are basically an empty ball that's flat. You could stuff them, but these work great as is. Sorry I can't tell you how to make them. I don't do the "crochet / knitting" thing.
OTom Penkava WAGS member	Re: NOW WHAT !!!!!
366666	Reply #14 - Aug 28 th , 2011, 5:13pm Quote from Jodi Nielson on Aug 28th, 2011, 11:23am: Elaine could you knit these on double points with increases and decrease to make them like a ball and
Posts: 1706	then stuff with extra netting? Just to give ya a bit more to hold on toI'll have to look into this because, of course,
POSIS: 1700	I don't have enough projects going on right now 🙂. 😇
	Jodi,
	I am sure you could do these on the "four" needles, I have never tried that; I happen to like the single layer, flexibility of the style that I doElaine