

# Wagner & Griswold Society

**Online Forum: [Wagner 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](#))

**How To Clean & Season Discussion (Read 1661 times)**

**Charles Miller**  
*Ex Forum Member*

**How To Clean & Season Discussion**

Oct 2<sup>nd</sup>, 2011, 11:19pm

I would like to know how do you gets yours looking so good??,,mine have a brownish tint to them when I pull them out of the oven..

**Cheryl Watson**  
**Forum Administrator**  
WAGS member  
★★★★★

**Re: Some Cleaned up Pieces**

**Reply #1** - Oct 2<sup>nd</sup>, 2011, 11:29pm

Charles,  
What is your seasoning method?

Posts: 4009

Do you preheat your iron? How long? at what Temperature?  
And what oil are you using? At what point during the process?

And how many coats?

There is no simple one line answer to your question. 😊😊😊

Some pieces will come out looking more brownish than others.... but I have been working hard to achieve a better 'color' right from the start.  
Cheryl

**Charles Miller**  
*Ex Forum Member*

**Re: Some Cleaned up Pieces**

**Reply #2** - Oct 2<sup>nd</sup>, 2011, 11:50pm

I do'nt preheat it,I let the oven get hot then apply a thin coat of lard to it then put in the oven for an hr then let it sit and cool,,I usually do it 3 to 4 times and still come out with the same color.

**Charles Miller**  
*Ex Forum Member*

**Re: Some Cleaned up Pieces**

**Reply #3** - Oct 2<sup>nd</sup>, 2011, 11:51pm

I bake it at 350.

**Chuck Rogers**  
WAGS member  
★★★★★

**Re: Some Cleaned up Pieces**

**Reply #4** - Oct 2<sup>nd</sup>, 2011, 11:56pm

One more key question is, How did you clean the iron Charles? That can affect the outcome of the seasoning.

Posts: 8632

**Cheryl Watson**  
**Forum Administrator**  
WAGS member  
★★★★★

**Re: Some Cleaned up Pieces**

**Reply #5** - Oct 3<sup>rd</sup>, 2011, 12:33am

Charles... meet Chuck R.!! 😊 He is my GURU!!! 😊

Posts: 4009

(I ran out to the garage... the Second Series Erie is in the electro,,,, and I am clucking over it like a worried Hen!!!)  
I will now list what I do and don't do..... and well Chuck will fill in the blanks! 😊😊

Cleaning....

1. Lye Bath... (Oven Cleaner will work too)

2. Rinse and scrub down piece out of Lye Bath... using STAINLESS STEEL scouring pad only!! I use Scotch Brite Stainless Steel scouring pads (we all call them 'scrubbies') and DAWN dishwashing liquid.  
I NEVER use copper or brass anything.... the color will transfer to the iron. Rinsing and scrubbing with HOT WATER,extended to remove lye and get as clean as possible. Dry with paper towels.

3. Into the electro.... some folks use 50/50 vinegar solution... for rust removal.

4. Remove from electro..... for final scrub down. Turn Oven on to 250 degrees.

5. Scrub with stainless steel scrubbie and Dawn,,,,,, rinsing constantly with COLD water.

It is critical to get all soap rinsed off thoroughly.... I have two Stainless Steel bristle brushes on hand if needed.... for tight spots and lettering, etc.

6. Quickly and completely dry with Paper Towels until no residue is showing on the paper towels.

7. Place in 250 degree oven to dry.... for at least 20 minutes.

SEASONING

8. Raise temperature of oven in increments, to 500 degrees.

9. Carefully remove HOT piece, place in cardboard box, top side up, and begin seasoning.

(Spray Pam is a good choice).... It will SMOKE on contact.... this is good!

10. Gently flip upside down, spray outside of piece... wait a few minutes.

11. Wipe piece with wadded up paper towels, outside, then inside.

12. Place upside down in 500 degree oven for one (1) hour.

13. Repeat 9 thru 12.

I use folded white towels to handle the hot iron.... with tags removed! 😊😊 I've melted a few towel tags onto my iron in the past. Oh... and tape left on the cardboard will also melt to iron! Now this is the short version!

There are a number of variations... everyone has their preferred oil, etc. I have also reached for Barkeepers Friend on occasion during the cleaning process, and occasional SOS pad, which some folks prefer.... but only when a piece has a tough challenging spot. And vinegar on residual rust spots.. there are some posts here over the past two months. I continue to experiment with other oils too.

Okay Chuck... what did I forget... and Charles.... well next question?? 😊😊

**Chuck Rogers**  
WAGS member  
★★★★★

**Re: Some Cleaned up Pieces**

**Reply #6** - Oct 3<sup>rd</sup>, 2011, 1:35am

Think you covered it Cheryl. Just think. A few months ago, you wanted to sand blast cast iron. 😞😞 Bad Cheryl. Very Bad. 😞

Posts: 8632

Or was that someone else. 😊😊

**Cheryl Watson**  
**Forum Administrator**  
WAGS member  
★★★★★

**Re: Some Cleaned up Pieces**

**Reply #7** - Oct 3<sup>rd</sup>, 2011, 1:55am

NOOOO wasn't me!!! Do not confuse me with whoever that was!! BAD somebody else... BAD!! 😞😞 I flippantly talked about getting out the wire wheel brush though!!! The dreaded DREMEL!!!

Posts: 4009

Chuck was gonna beat me up!!! 😊😊😊

**Charles Miller**  
*Ex Forum Member*

**Re: Some Cleaned up Pieces**

**Reply #8** - Oct 3<sup>rd</sup>, 2011, 5:12am

I use the old scrub method,,with dawn dish soap and a sos pad..

**Chuck Rogers**  
WAGS member  
★★★★★

**Re: Some Cleaned up Pieces**

**Reply #9** - Oct 3<sup>rd</sup>, 2011, 10:33am

[Quote from Cheryl Watson on Oct 3<sup>rd</sup>, 2011, 1:55am:](#)

NOOOO wasn't me!!! Do not confuse me with whoever that was!! BAD somebody else... BAD!! 😞😞

Posts: 8632

Are you sure?? 😊😊 So many new members, it's hard to keep straight.Maybe I should offer a cleaning, and seasoning demo at the next big CI auction I come by. At least it will keep folks from trashing pieces of beautiful cast iron. It may even boost the bid prices. The auctioneer, and the seller would be happy, but not me. If nothing else, I could do a write up, and add some helpful links, to guide folks in the right direction. I'll answer any questions they have, as long as they stop destroying the iron.

Flash rust?? Not a problem. Cold wash and rinxe keeps it to a minimum, if at all. Light flash rust can just be seasoned, and will wipe off with the first seasoning. Some folks fret over even the lightest flash. No need. It will turn out just fine.

**Charles Miller**  
*Ex Forum Member*

**Re: Some Cleaned up Pieces**

**Reply #10** - Oct 3<sup>rd</sup>, 2011, 8:21pm

I just use some dawn dish soap and a very fine steel wool,I then put it in the oven,,I might do it 4 or 5 times before I am done with it

**Cheryl Watson**  
Forum Administrator

WAGS member



Posts: 4009

**Jodi Nielson**

*Ex Forum Member*



**Re: Some Cleaned up Pieces**

**Reply #11** - Oct 3<sup>rd</sup>, 2011, 8:31pm

Charles, let us know how it turns out for you!  
And we LOVE pictures too!



**Re: Some Cleaned up Pieces**

**Reply #12** - Oct 4<sup>th</sup>, 2011, 1:56am

Charles, I think I've uncovered what part of your problem might be....The smoke point of Lard is between 360 and 400 degrees. You aren't getting the iron or the oven hot enough for the Lard to hit it's smoke point. When you pull it out of the oven after an hour, do you hit it with lard again? If so it should smoke (and stink--I've used lard). If it doesn't smoke, you're missing the mark.