

Wagner & Griswold Society

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

 **Bit by the Iron Bug** (Read 2416 times)

Joe Brock
Ex Forum Member

 **Bit by the Iron Bug**

Dec 1st, 2011, 6:16pm
Hello kind people!

Whew! I'm finally in the right spot. Trying to find expert info on the internet can be like looking for a few nuggets in a mountain of tailings.
A week ago I was pretty indifferent to this subject. Iron cookware? Meh, yeah... nice...
Yawn.

That is until the accident was discovered.

Mom has always enjoyed cooking with CI and appreciated the 11 pieces that were handed down to her from my grandparents. She's done a fair job of maintaining it as well. All are fry pans except one, which to my novice eye would be described as a camp skillet. There are two sets of nested pans, mostly Griswold with a few WW.

One set she uses frequently and is stored in the kitchen. The other is, well... in a box in the back of the garage. Yeah.


So, while reorganizing their garage we came across the box and Mom was not happy.
It appeared that the bumper to their car overhung the box and dripped water and road salt on and into the box.
&#@\$!!!!!

The camp skillet & two pans got it and are rusted on the inside where water had dripped.
I told Mom I'll try and find out if there is a way to "fix" it, hence the lengthy internet search. Both pans are Griswold.
Ouch. I'm not sure who made the camp skillet.

After jumping around the Restoration threads to try and get up to speed on CI, I came across Chucks "Saved some paddles" thread. WOW! Talk about a resurrection! Maybe there is hope yet! I remember Gramps cooking many meals for us as kids with those very pans in the box. Long story short, I'm now an iron head & am gung ho to get my "set up" started. The lye bath sounds easy & the electro will be my winter project so I'm ready in spring. It sounds like a fun hobby to find some discarded piece, say like some skillet lids, maybe a DO & other items useful and bring them back to life. I need to join WAGS & get Chucks tutorial.

Anyway, the 3 rusted pieces got a medium scrubbing under warm water with one of those thin green scour pads to knock off loose rust & dirt, then a good coat of mineral oil for storage until spring. But after reading some of Perry's posts I'm thinking "Whatcha waiting for? Get 'em in lye now."

Here are pics of the camp skillet (not sure if that's what it's called) and another pan from the box that didn't get wet. Mom has let me borrow that for cooking. Thanks Mom!
That pan is just shy of 12" across at the top and is the most caked. Would you guys bring it down to bare metal or use the heck out of it as is? Thanks to all for sharing your knowledge & experience! It's very much appreciated.


 [DSCN6344s.JPG](#)



Joe Brock
Ex Forum Member


 **Re: Bit by the Iron Bug**

Reply #1 - Dec 1st, 2011, 6:17pm
another


 [DSCN6343s.JPG](#)



Joe Brock
Ex Forum Member

 **Re: Bit by the Iron Bug**

Reply #2 - Dec 1st, 2011, 6:18pm
another


 [DSCN6346s.JPG](#)



Joe Brock
Ex Forum Member

 **Re: Bit by the Iron Bug**

Reply #3 - Dec 1st, 2011, 6:19pm
another

 [DSCN6349s.JPG](#)



Joe Brock
Ex Forum Member

Re: Bit by the Iron Bug

Reply #4 - Dec 1st, 2011, 6:22pm
last

[DSCN6353s.JPG](#)



Chuck Rogers
WAGS member
★★★★★

Re: Bit by the Iron Bug

Reply #5 - Dec 1st, 2011, 7:16pm

Picture resize needed on isle 7 😊😊

Posts: 8632

Not a problem Joe. One of the admins should be round to downsize your pics soon. It happens all the time. It's hard to tell what you have although one looks like a bottom gate bail handle griddle, and the other, I just can't tell.

Thank you for the compliments about my work on the paddles. I can say one thing about that. I learned it all right here. I know about your search for CI information. I went through the same thing before I found WAGS. I'm glad you did find us. There is so much misinformation out there that it's scary. Some of the suggestions we've seen about cleaning, and seasoning CI make our hair stand on end. Well..maybe not mine since there is so little of it. 😊😊

Welcome, by the way, and be sure to stick around. I think you'll like the crowd here.

C. Perry Rapier
WAGS member
★★★★★

Re: Bit by the Iron Bug

Reply #6 - Dec 1st, 2011, 8:48pm

Hi Joe. You need to get them in the lye bath now. If nothing else you can make a lye bath out of a five gallon bucket and lid. That will take you about ten minutes, about five minutes to think about it, three to put your pieces in and two minutes to rest after you do all that work. 😊

Posts: 23581

And then you can take the hour it will take to make you an electro setup that you are going to push back till spring. They are easy to make. I have one and the only thing I knew how to do was jump a car. I used to be able to jump a car pretty easy, but now I have to stretch a lot, and I am now jumping them sideways. When I was younger I would jump them from bumper to bumper, but now just from drivers side to passenger side.

Joe Brock
Ex Forum Member

Re: Bit by the Iron Bug

Reply #7 - Dec 1st, 2011, 10:26pm

LOL Thanks for the welcome & encouragement guys. During one of my early searches I came across the oven cleaner suggestion. WHAT?!! That stuff has to be toxic! Like WMD toxic. Then, with a little education here, come to find out the active ingredient is lye, as in lutefisk lye. Ok, that clicks & makes sense. Food grade, right.

It's tough sometimes to get past one preconceived notions about what is best. Thank goodness for experts! This weekend I'll get the other pieces from my folks & start dunking. I'll post a before and after pic without making it billboard size this time!
Great site & thanks for the tons of great info & tips.

C. Perry Rapier
WAGS member
★★★★★

Re: Bit by the Iron Bug

Reply #8 - Dec 1st, 2011, 11:29pm

Joe we'll help you any way we can. In fact, if you need any good reasons why you can't make a lye bath we have plenty of them on hand too. Just ask and we can provide them in a moments notice. We'll have you not cleanin cast iron in no time flat. 😊😊

Posts: 23581

An excellent place to start is, 'I can't find lye'.

Chuck Rogers
WAGS member
★★★★★

Re: Bit by the Iron Bug

Reply #9 - Dec 2nd, 2011, 1:03am

Glad to help out Joe. If you need anything else, let us know. Both those pieces look like they will clean up in the lye bath. Be sure to stop back with pics, and if you need a hand with seasoning.

Posts: 8632

Philip Jennings

Re: Bit by the Iron Bug

Reply #10 - Dec 2nd, 2011, 1:34pm

You have found the right place!!! The before and after pictures on this site are amazing, and after seeing some of the "before" pictures it really shows you what can be done, and will make you less likely to pass up that rusted CI piece you find at a yard sale.

Posts: 16

Dan Hudnell

Re: Bit by the Iron Bug

Reply #11 - Dec 2nd, 2011, 4:13pm

Joe, I've used lye and it does a great job getting the black carbon buildup off. A wire brush will help remove what is left on the piece. (Just don't use a brass brush.) Vinegar will take the rust off. Building an electrolysis tank is a fun project. Electro will take both the carbon buildup *and* rust off. When you re-season them afterward, they will be beautiful again. Your mom will be very happy when she sees them.

Posts: 129

Joe Brock
Ex Forum Member

Re: Bit by the Iron Bug

Reply #12 - Dec 2nd, 2011, 10:49pm

Hi Philip, yeah before looking around this site I had no idea they could be brought back like that, it's really amazing. The initial goal is to get Mom's CI looking as good as possible. However, searching for & finding some forlorn Griswold cheaply to restore for my own use sounds pretty fun now.

Hi Dan, I think the lye bath followed by electro will be the treatment for all future CI whether it needs it or not. It's just too neat a gadget to be without! The 3 pans need it for sure anyway (how's that for justification?) It's funny you brought up electro because I was looking hard at your setup and Cheryl's, pictures of them anyway. I haven't been to all the threads with electro pointers but from what it sounds like, there are some good plans for them in the member area?

Cheryl Watson
Forum Administrator
WAGS member
★★★★★

Re: Bit by the Iron Bug

Reply #13 - Dec 3rd, 2011, 3:18am

Hi Joe,
I actually did a reply earlier, but the forum hiccupped and my reply disappeared!

I had but together a few tips to pass along, let's see if I can remember them.... 😊

Posts: 4009

Okay... the wire brush... use Stainless steel brush, lightly if needed.
Lye Bath - Eye protection and gloves ... important to be safe! (I use a face shield and chem gloves!)

Until you get an electro running... 50/50 vinegar bath (vinegar and water) should work well.
When ready to season, dry piece thoroughly with paper towels, dry in oven at 250°, then raise heat to 500° and apply oil to hot iron.


This is the link to electro setups that I started with on the public side:

<http://www.wag-society.org/Electrolysis/electros.php>

Most of the electro information will be found here in the Cleaning and Restoration Section. Can't say I have come across much in the members only section... but then I am still exploring the 'darkside 'myself.

And it was my Mom's and Grandma's pans that got me started in all of this too! 😊

Joe Brock
Ex Forum Member

 **Re: Bit by the Iron Bug**

Reply #14 - Dec 3rd, 2011, 12:34pm

Thanks a bunch Cheryl! I see why this can get addicting with dramatic results like those posted on this site. A couple of questions for anyone who wants to reply.

I've read that you can't hurt a pan by leaving it in the lye bath. If I left it in till spring (wife wants the electro in the garage and it will be OF out there soon) will it be bad for the pan in any way? I want to give Mom's pans the works and put them in the electro as well.

Also, is there a limit to how long a pan can be in the electro? (other than my wallet for the electric bill). How many amps should one use or does it vary with the piece. At 12v of course. Thanks!

Cheryl Watson
Forum Administrator
WAGS member
★★★★★

 **Re: Bit by the Iron Bug**

Reply #15 - Dec 3rd, 2011, 1:16pm

I am worried about freezing here... and by the end of the day tomorrow will have drained one of my two lye baths. Some of the folks have had theirs freeze but I am worried that if mine freezes with pieces in them, then it might crack the iron... don't want to take any chances.

I will be getting a heated 16 gal. bucket for a small lye bath in the garage, sometime next week.

(I have finally found a lid to fit it!). I am also going to get a tank heater for the electro to prevent solid freeze... that is also in the garage.


Yesterday I started up my brand new kerosene heater in the garage.

<Just kicking myself for NOT buying that small, cast iron pot bellied stove at auction the other week!>

I use a Schumacher manual charger, with 2A, 20A, 40A, 65A, and 225A settings. I always run it at 20A. Any higher does not improve the outcome, and the electric bill is high enough! 😊

Most pieces are in from 6 hrs to 24 hours, depending on condition. (Now mine is a two plate system, not a 360° so I think mine takes a bit longer). The longest time in the electro for a piece has been about 36 hours. I remove my pieces immediately after turning charger off. (Last night is got really cold, so I pulled the skillet, scrubbed and dried it, and just put it back in 30 minutes ago to cook some more.) Not sure where you are located (weather wise!).....

Joe Brock
Ex Forum Member

 **Re: Bit by the Iron Bug**

Reply #16 - Dec 3rd, 2011, 1:31pm

Thanks for the tips Cheryl. Every bit helps. There is a small crawl space (inside) that I'll set the lye bath in to keep it away from the kiddos since I'll start out with just 3 rusted pans. Can they stay there till spring?

Cheryl Watson
Forum Administrator
WAGS member
★★★★★

 **Re: Bit by the Iron Bug**

Reply #17 - Dec 3rd, 2011, 6:48pm

If your lye bath is protected from freezing, then yes, they could stay in there till spring.

The longest I've let pieces sit in the LB is about 2 months.

Others here have left pieces in for way longer than that.

Like I said, I am just concerned with solid, hard freeze which will hit our area soon!

And since I've seen some winters here with Sub-Zero temps.... I just don't want to risk it, or rupture my Rubbermaid container! It has been a crazy weather year, and I am expecting no less this winter!!

C. Perry Rapier
WAGS member
★★★★★

 **Re: Bit by the Iron Bug**

Reply #18 - Dec 3rd, 2011, 7:15pm

Hi Joe. How about this? You can leave pieces in the lye till hell freezes over, but its not advisable to leaves pieces in till the lye freezes over. 😊

Another danger of allowing your lye bath to freeze is that it will crack your container.

Bob Cox


 **Re: Bit by the Iron Bug**

Reply #19 - Dec 3rd, 2011, 11:27pm

Joe I left about 10 or 12 pieces in my lye tank from fall to spring, about 6 months. Never hurt a bit. Mine is in the garage, and I live in Fort Worth, TX., so it never gets cold enough in there to freeze.

Bob

Joe Brock
Ex Forum Member

 **Re: Bit by the Iron Bug**

Reply #20 - Dec 4th, 2011, 12:23am

Thanks everyone. With the future electro banished to the garage by the boss before even one piece of it is bought, I was dreading having to report to Perry that I'm very very busy not cleaning iron. Especially with all the great help offered here. At least I can get cranking on the lye bath in the indoor crawlspace downstairs.

Now I wouldn't know a collectors pan if it hit me over the head (although my wife might think that any such pan would be a collector) but is there some value point where most experts would say "um, I wouldn't be frying pork chops in that if I were you." I'd like to hunt for some old decent pans this winter that would make good users, but not so valuable they shouldn't be used. The odds of finding something like that are pretty low I'm sure but wanted to get peoples input.

Chuck Rogers
WAGS member
★★★★★

 **Re: Bit by the Iron Bug**


Reply #21 - Dec 4th, 2011, 12:39am

Good to hear you'll be cleaning some iron soon. I think the ones you posted should clean up well in the lye bath. No need for electro from what I can see.

I'll tell you what, if you find a pan, and you're not sure about it, just post a pic here, and we'll let you know if we'd be upset about you cooking in it. 😊 Don't think you won't find any collectible pieces. You never know what will show up at auctions, ans such. I've gone to a few where I was the only cast iron bidder, and walked with some real nice pieces for my collection. Stick with WAGS, and you'll be sure to learn what to look for. Another thing you can do is order the "Red Book" (RB), and the "Blue Book" (BB). These are great reference books to own when it comes to IDing cast iron.

Could someone please post a link to the books. I know Greg sells them, but i never know where to look. I've had mine so long, I can't remember. 😊


Cheryl Watson
Forum Administrator
WAGS member
★★★★★

 **Re: Bit by the Iron Bug**

Reply #22 - Dec 4th, 2011, 12:48am

http://www.griswoldandwagner.com/cgi-bin/store/agora.cgi?product=books&cart_id=

Joe Brock
Ex Forum Member

 **Re: Bit by the Iron Bug**


Reply #23 - Dec 4th, 2011, 1:05am

Sounds good Chuck, thanks. I went on ebay (as some posters have mentioned) and prices seemed to be all over the map for what appeared to be pretty much the same thing. Yeah, I think those books would do well to get a person up on the learning curve.

Something for a pot roast would be good to have. Sear it on the stovetop, add aromatics, lid on & straight in the oven.

Time to check out auctions & yardsales. Maybe thats the hook to get my wife into lye & soda! Ha!

Chuck Rogers
WAGS member
★★★★★


 **Re: Bit by the Iron Bug**

Reply #24 - Dec 4th, 2011, 1:30am

Once she tastes a pot roast made in a self basting dutch oven, she'll never go back to anything else. Then you'll have her telling you where all the iron sales are. 😊😊

Bob H.

Bob Henrick
WAGS member
★★★★★

 **Re: Bit by the Iron Bug**

Reply #25 - Dec 4th, 2011, 6:56pm

Living in East Central Kentucky as I do, I am considering to not even make a lye bath until spring. We don't often get sub-zero temps, but it does happen, and we often get down into the single digits. I have 2 32 gallon Rubbermaid Roughneck trash containers that I will use for both the lye and the electro. I will have them in an (mostly) unheated garage, and I have seen water freeze in there before. I do have a big kerosene heater I could light on times when it is really cold, but I would not want to keep it on when we are sleeping. I do have a 1000 watt submersible wand type heater, and again I am leery of just leaving it plugged in and unattended. I am thinking though that I might try the oven cleaner in a trash bag trick to see what happens with it in the garage.

Bob H.

Joe Brock
Ex Forum Member


 **Re: Bit by the Iron Bug**

Reply #26 - Dec 4th, 2011, 11:11pm

Has anyone used scotch brite original yellow Dobie pads for cleaning CI? We use them for SS cookware with good results.

Perry has mentioned a few times to occasionally take iron out of lye for a quick scrub to help let the lye do the work. Dobies might be good for this?

Joe Brock
Ex Forum Member

 **Re: Bit by the Iron Bug**

Reply #27 - Dec 10th, 2011, 8:40pm

Ok, time to ask the pros.

I haven't read ALL the restoration threads but I've been over a fair amount of them, and a little clarification/input on electro would help.


Plastic barrel electro: SS plates vs. SS sheet lining.

Pros & cons?

Plates are easier & distance can be adjusted but don't give 360 coverage like a SS liner can. Also, how do folks attach a ss bottom to the side liner?

You're comments are most appreciated. Thanks.

(If all else fails, scotch bright cleans 'em up real shiny)





Chuck Rogers
WAGS member
★★★★★

Posts: 8632

Re: Bit by the Iron Bug

Reply #28 - Dec 10th, 2011, 8:45pm

Joe, don't joke about the scotch brite. It give me a sick feeling in my stomach.

Opinions vary on the tank layout. I chose a liner set up, with no bottom plate. I've had great success with it, but there are other folks who have the bottom plate, and have also had great success.

The plate system is easier, and thicker SS can be used. The liner will cover 360, but there is no adjustment. I haven't really needed to adjust. There isn't enough distance away from the side to make a difference.

Claudia Killebrew
WAGS member
★★★★★

Posts: 1600

Re: Bit by the Iron Bug

Reply #29 - Dec 11th, 2011, 12:44am

The least you could have done is add about 8,000 smilies to that Scotch Brite comment. 😞

Cheryl Watson
Forum Administrator
WAGS member
★★★★★

Posts: 4009


Re: Bit by the Iron Bug

Reply #30 - Dec 11th, 2011, 1:06am

WARNING...WARNING... WARNING

Do Not ever (whisper)mention power tools to Chuck,

let alone show HIM A PICTURE!!!! 😊 😊

Oh, and BTW, the best scrubbie to use is:




Joe Brock
Ex Forum Member

Posts: 3365

Re: Bit by the Iron Bug

Reply #31 - Dec 11th, 2011, 10:13am

Thanks for the comments everyone. I picked up those scrubbies at Walmart earlier in the week. I was surprised at how soft they were and see why you guys like 'em.

Sorry for for obscene sparks!!!!
After seeing some before & afters of Chucks, it's lye & gentle elbow grease that saves the day (and pan.)

About the ss liner, is the overlap tension near the ends sufficient (for contact pressure) or do most folks weld them? Is there a specific gauge that most people prefer?

Tanks! 😊

Ed Allspaugh
WAGS member
★★★★★

Posts: 3365

Re: Bit by the Iron Bug

Reply #32 - Dec 11th, 2011, 10:21am

Quote from Chuck Rogers on Dec 10th, 2011, 8:45pm:

Joe, don't joke about the scotch brite. It give me a sick feeling in my stomach

LOL!! I never used scotch brite on any type of power tool but I do use the hand pads. As long as you do not have your head in a dark hole they work great. Just a matter of choosing the right abrasive for the task at hand.

<http://academic.evergreen.edu/projects/biophysics/technotes/fabric/finish.pdf>

Joe Brock
Ex Forum Member

Posts: 13454

Re: Bit by the Iron Bug

Reply #33 - Dec 11th, 2011, 1:45pm

OK, I can see where this is going.
15 bucks here, 15 bucks there. Pretty soon... uh ohhhhh.

I bought my first pieces of CI. Wagner #3 skillet & Griswold #4 or 5 (can't tell, I can only see the cross logo through the carbon but for 15 bucks for the pair they will make good users, & they should clean up nice.

He also has some unusual pieces. A Griswold "tobacco cutter" is what he called it (in good shape for 150.00) and a Gris low base waffle iron (wood handle & paddles didn't separate. Good shape for 100.00

For now I like the \$15 buys.
I think this is going to get a lot worse before it gets better!!!!

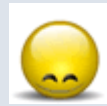
Cheryl Watson
Forum Administrator
WAGS member
★★★★★

Posts: 4009

Re: Bit by the Iron Bug

Reply #34 - Dec 11th, 2011, 3:28pm

I think this is going to get a lot worse before it gets better!!!!



Welcome to the world of Cast Iron Collecting, ~~uh~~ hobby, addiction!!!!

Now... hold off on that WI.... got mine in the wild for \$17.00. Different model, but beautiful nonetheless! And if you think learnin' skillet is fun, figuring out WI's is even more funner!
<now I am inventing words!>.

Greg Stahl
Forum Administrator
WAGS member
★★★★★

Posts: 13454

Re: Bit by the Iron Bug

Reply #35 - Dec 11th, 2011, 10:25pm

I've had pieces in my lye bath in the past for a year and also frozen on the bottom of the lye tank. It was like Christmas morning the day I realized that when I found a #50 gem pan, and over a thousand dollars worth of other cast iron in there.

Lye water is a great preservative for cast iron in my hands.

Joe Brock
Ex Forum Member

Re: Bit by the Iron Bug

Reply #36 - Dec 11th, 2011, 11:06pm

LOL Another reason to be happy for spring thaw! A thousand \$ in new found iron? That's what I'd call a good day!

I had checked out Goodwill & S.A. to see if they get cast iron from time to time. In both instances the manager looked at me & more or less said good luck with that. Seems a lot of folks are on the look out for CI. Again, thanks to all the fine people here for sharing the **proper** way to take care of the iron I do have.


Joe Brock
Ex Forum Member

 **Re: Bit by the Iron Bug**

Reply #37 - Dec 14th, 2011, 5:04pm

In one of the G&W books there is pictures of "Oderless" pans. I must be really dense because I don't get the concept. What is supposed to make it oderless?

Chuck Rogers
WAGS member
★★★★★

 **Re: Bit by the Iron Bug**

Reply #38 - Dec 14th, 2011, 10:30pm

Let me see if I can put it in word, without pictures.

Just remove the cover on the eye of the woodstove, place the skillet over the hole. The natural draw down into the fire box, and up the chimney will draw the odors into those little holes around the edge of the skillet, down into the fire box, and up the chimney. It's the original exhaust fan 😊 These came with tin lids. There is a pic of one in the eye candy section. It's the only one I've seen with the lid.


Claudia Killebrew
WAGS member
★★★★★

 **Re: Bit by the Iron Bug**

Reply #39 - Dec 15th, 2011, 12:23am

Chuck, you said what I was gonna say, except better. 😊

Joe Brock
Ex Forum Member

 **Re: Bit by the Iron Bug**

Reply #40 - Dec 15th, 2011, 10:01am

Well that is really clever. I would have never guessed. I kept thinking of a modern stove and how it would work. As a kid that setup would have been nice when Mom fried liver & onions!
Thanks for the info!

Speaking of the eye candy section, there is a nice square skillet with a matching bacon press that would be great to find. Lots of beautiful stuff in there.


Scott Jarvis
WAGS member
★★★★★

 **Re: Bit by the Iron Bug**

Reply #41 - Dec 16th, 2011, 1:39pm

It is hard to tell from your pictures but if any of those pieces are free from rust and only suffer from carbon build up you can put them in the oven on the self cleaning cycle. Just leave it in there and let it cool down on it's own before you remove it. This will burn everything off of it and have it down to bare cast iron and ready to season. Again the rusted pieced need vinegar or electro.
I too got hooked into this addiction from hand me down skillets from my great grandmother.

C. Perry Rapier
WAGS member
★★★★★

 **Re: Bit by the Iron Bug**

Reply #42 - Dec 16th, 2011, 10:35pm

I think liver and onions smell good, cookin or cooked.

Joe Brock
Ex Forum Member

 **Re: Bit by the Iron Bug**


Reply #43 - Dec 17th, 2011, 12:19am

As an adult I like it too, as long as it isn't over done. As a kid smelling something new & powerful 😊 not so much. But like venison it can be "ruined" if all the flavor is cooked out of it.

I've had moose & elk liver in the past and oh lord is it good, as in steak good. Yum!

Never grew up much with cornbread but some of these threads have my mouth watering for a good skillet cornbread recipe. Warm out of the oven with butter & a big glass of milk. Oh my yes.

Bob Henrick
WAGS member
★★★★★

 **Re: Bit by the Iron Bug**

Reply #44 - Dec 17th, 2011, 8:22am

Quote from Ed Allspaugh on Dec 11th, 2011, 10:21am:

LOL!! I never used scotch brite on any type of power tool but I do use the hand pads. As long as you do not have your head in a dark hole they work great. Just a matter of choosing the right abrasive for the task at hand.

<http://academic.evergreen.edu/projects/biophysics/technotes/fabric/finish.pdf>

Ed, which of those hand pads do you typically use? Of the 0 through 0000 should I just get some of each?

Joe Brock
Ex Forum Member


 **Re: Bit by the Iron Bug**

Reply #45 - Jan 26th, 2012, 11:26am

Quick question if I may (didn't want to start a new thread for one ?)

What is the largest size gris skillet made for smooth bottom large block logo such as this one? (Mom has ~~any~~ her RB & BB)

The largest I recall seeing is a #10? TIA

 [4_008.JPG](#)



Cheryl Watson
Forum Administrator
WAGS member
★★★★★

 **Re: Bit by the Iron Bug**

Reply #46 - Jan 26th, 2012, 11:33am

You are correct.

Block/Smooth sizes 2,3,4,5,6,7,8,9,10

Posts: 4009

Joe Brock
Ex Forum Member

 **Re: Bit by the Iron Bug**

Reply #47 - May 9th, 2012, 12:42am

Hello all,

I'm not trying to promote in any way, shape or form but thought these diskada woks would be cool to try out. Looks like they should be cleaned & seasoned just like CI. Anyone have experience with these?

<http://www.southwestdisk.com/seasoning-care-guide/>

Also, came across a #10 unmarked Wagner that is *almost* perfect. It has a little 1/16" burr on the top outside edge. Part of me says knock it off with a file before seasoning and part of me says leave it for character. Thoughts? Thanks!


Joe Brock
Ex Forum Member

 **Re: Bit by the Iron Bug**

Reply #48 - Jul 11th, 2012, 10:51am

Just wanted to thank all the VERY helpful and patient members who posted advise / comments / pictures on all the various restoration threads.
Thank you!

So, I thought I'd share some pics of my set up. Comments, constructive criticism are very welcome. Plan on going the 360 route but have some plates as well. SS is 22 ga. All I need to do is run to wally world & get some ph+. (I don't think I wrote down how much ph+ to use ????)
Anyway, many thanks!

 [DSCN7567_L.JPG](#)

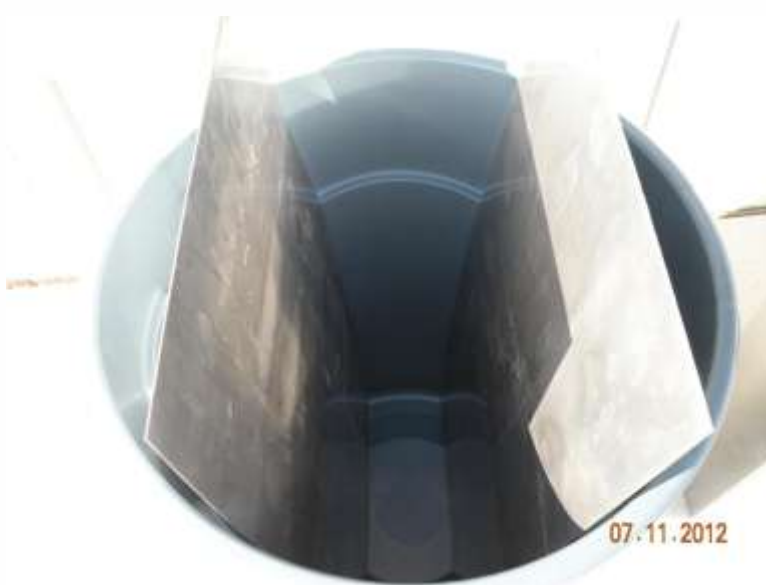


Joe Brock
Ex Forum Member

Re: Bit by the Iron Bug

Reply #49 - Jul 11th, 2012, 10:52am
Another

[DSCN7568_L.JPG](#)



Joe Brock
Ex Forum Member

Re: Bit by the Iron Bug

Reply #50 - Jul 11th, 2012, 10:52am
Last

[DSCN7569_L.JPG](#)



Joe Brock
Ex Forum Member

Re: Bit by the Iron Bug

Reply #51 - Jul 11th, 2012, 10:55am
Oh, another question if I may. Should I drill 4 or 5 holes on the edge to bolt the ends together or is it fine to let them overlap as is?
Thanks!

Cheryl Watson
Forum Administrator
WAGS member
★★★★★

Re: Bit by the Iron Bug

Reply #52 - Jul 11th, 2012, 11:17am
Joe, just an observation... the PH+ will probably cost you a whole lot MORE \$\$\$ than the Arm & Hammer WASHING soda... 😊 (100% sodium carbonate) 1 Tablespoon per gallon of water.... 😊

Posts: 4009

I would bolt/drive metal screws thru the overlap area of the SS sheet to improve contact/conduction. Tight connections are everything in an Electro.

Looking good! 😎

Joe Brock
Ex Forum Member

Re: Bit by the Iron Bug

Reply #53 - Jul 11th, 2012, 11:45am
Points taken Cheryl. Sounds good.
Thanks!

C. Perry Rapier
WAGS member
★★★★★

Re: Bit by the Iron Bug

Reply #54 - Jul 11th, 2012, 5:31pm
Quote from Joe Brock on Jul 11th, 2012, 10:55am:
Oh, another question if I may. Should I drill 4 or 5 holes on the edge to bolt the ends together or is it fine to let them overlap as is?
Thanks!

Posts: 23581

If it was ME, I WOULD NOT bolts the ends together. First I would not make the 360 like you are doing, but rather I would use sheets like Cheryl does. Your connection anywhere on the sheet will work just fine for the whole piece. And now a drum roll please. If you do not bolt them together, when the SS gets cruddy, you can pull it right up out of your barrel, turn it around and have all bright and shiny and clean surface just like new. If you have it bolted together you can't do that, UNLESS you take your bolts out. However, if you never put the bolts in, which you don't need anyway, you'll never have to worry about taking them out. I like to keep things simple. 😊

Joe Brock
Ex Forum Member

Re: Bit by the Iron Bug

Reply #55 - Jul 11th, 2012, 5:50pm
LOL I like simple too.
Good thing I got flat sheets as well.
I'll try the 360 unbolted and if it looks like it's not cutting mustard then switch to sheets. Experimenting if half the fun right?
Now Perry I thought I read somewhere you use ph+.
Is that more a matter of what you have on hand, or do you prefer it over A&H? I appreciate your comments!

Paul Okarma
WAGS member
★★★★★

Re: Bit by the Iron Bug

Reply #56 - Jul 11th, 2012, 5:59pm
Quote from Joe Brock on May 9th, 2012, 12:42am:
Anyone have experience with these?

Collecting

There is a forum on discada cooking in the forums at thesmoking.com.

Cheryl Watson
Forum Administrator
WAGS member
★★★★★

Re: Bit by the Iron Bug

Reply #57 - Jul 11th, 2012, 6:05pm
Hmmm... well what I was thinkin' was about potential 'arcing' happening if the sheet nudges, barely contacts itself along the raw edge..... or does that only happen with the negative current flow, not the positive? 😞😞😞 This is where my electricity dummy status kicks in!!
And I was thinkin' it would be easy to back out screws to flip it inside out..... 😊

Posts: 4009

C. Perry Rapier
WAGS member
★★★★★

Re: Bit by the Iron Bug

Reply #58 - Jul 11th, 2012, 6:49pm

[Quote from Joe Brock on Jul 11th, 2012, 5:50pm:](#)

Now Perry I thought I read somewhere you use ph+. Is that more a matter of what you have on hand, or do you prefer it over A&H? I appreciate your comments!

Hi Joe. Yes I use ph+, cause its easy to get, and it works great. Enough said. 😊

Mike Hobbs
WAGS member
★★★★★

Re: Bit by the Iron Bug

Reply #59 - Jul 18th, 2012, 8:00pm

[Quote from C. Perry Rapier on Dec 3rd, 2011, 7:15pm:](#)

Hi Joe. How about this? You can leave pieces in the lye till hell freezes over, but its not advisable to leaves pieces in till the lye freezes over. 😊

Another danger of allowing your lye bath to freeze is that it will crack your container.

I can vouch for what Perry said. I had to transport my lye tub (and all the pans that were in it) to my new house about four years ago. Some of the original ones are still in there. As I get time I'll fish one out every so often and work on it and if I'm not ready to season it just yet (or don't have time to season it) I just throw it back in. The only thing I've done is added a buck of water to it every so often when it looks like it's getting low, and another bottle of Red Devil lye every now and again. ...have never had an issue. (knock on wood) 😊

Now, to clarify, these pieces are not special by any means. I wouldn't treat a \$500 pan that way but, the result wouldn't be any different. It would have been fine as well (iron is iron) but, I seem to find time to clean the "good ones" up pretty fast, so I've never risked losing a lot. 😊

Joe Brock
Ex Forum Member

Re: Bit by the Iron Bug

Reply #60 - Jul 19th, 2012, 2:28pm

Well, my new hobby has been confined to the garage so I better make the most of the next few months, then just stick to picking iron during the winter months. Sounds like it could be an expensive cycle. Now I know why the seasoned (no pun intended) collectors say to be selective & not buy every pan that comes down the pike.

At what point does a person start selling iron? Is this the next stage in castironitis? 😊

Cheryl Watson
Forum Administrator
WAGS member
★★★★★

Re: Bit by the Iron Bug

Reply #61 - Jul 19th, 2012, 2:41pm

😊😊😊

And so it goes..... 😊

I've only sold a few..... to other pals here!

But selling some is probably the only way to keep financing, feeding, being able to afford the HABIT!! 😊

Welcome to the club!! 😊

P.S. Spring seems to be a prime picking season though.....

Drew Frank
Ex Forum Member

Re: Bit by the Iron Bug

Reply #62 - Jul 20th, 2012, 11:32am

I sell just enough on Ebay / elsewhere to keep me in funds 😊

And you are so right Cheryl, now that summer is here, seems like there is barely an iron showing up anywhere for sale, except Ebay. 😊

Joe Brock
Ex Forum Member

Re: Bit by the Iron Bug

Reply #63 - Aug 2nd, 2012, 10:27am

Well, it worked just like you all said it would. Turned out pretty nice for a first pan I think. Couldn't have done it without your help. Thank you! I'm SO glad I came across this site.

Gunky rust bucket...

[Gris_5_sm_logo_-_bottom_B.JPG](#)



Joe Brock
Ex Forum Member

Re: Bit by the Iron Bug

Reply #64 - Aug 2nd, 2012, 10:28am

rough...

[Gris_5_sm_logo_-_top_B.JPG](#)



Joe Brock
Ex Forum Member

Re: Bit by the Iron Bug

Reply #65 - Aug 2nd, 2012, 10:29am

Yes!
Dry, non sticky PAM finish. Love it!

[Gris_5_sm_logo_-_bottom_A.JPG](#)



Joe Brock
Ex Forum Member

Re: Bit by the Iron Bug

Reply #66 - Aug 2nd, 2012, 10:31am
One down, many to go...
Thanks WAGS!

[Gris_5_sm_logo_-_top_A.JPG](#)



Mike Garrison

Posts: 914

Re: Bit by the Iron Bug

Reply #67 - Aug 2nd, 2012, 10:38am
^ very nice for your first real cleaning. now go cook in it. dont be shocked if its not a perfect non stick yet. the more you cook the better it will get in time.

Joe Brock
Ex Forum Member

Re: Bit by the Iron Bug

Reply #68 - Aug 2nd, 2012, 11:35am

Thanks Mike. Paul O. posted a good cornbread recipe back awhile. I've read that's good to cook a few times to get a newly seasoned pan up to speed.

Mike Garrison

Posts: 914

Re: Bit by the Iron Bug

Reply #69 - Aug 2nd, 2012, 11:40am

yep and pancakes. iron makes the best crispy edged pancakes ever. just remember the first handful of time you cook on it remember to add more oil than you usually would. try to stay away from bacon and sausage for a bit bc of the sugar contents tend to get burned to the iron. now you could do what i do and thats to cook the bacon or sausage at a lower temp reducing the sugar caramelizing. your call and good luck.

Joe Brock
Ex Forum Member

Re: Bit by the Iron Bug

Reply #70 - Oct 24th, 2012, 5:07pm

Didn't want to start a new thread for a quick question.
Got a Wagner #3 pie logo which was gunked and had motor oil inside it.
So I took an ice cream bucket and used it for this pan only. After 2 soak & scrub sessions with lye (changing the lye), the wash water still has a slight detectable oil sheen on top of the water. I plan on doing a couple more soak-n-scrubs with fresh lye water but my question is, this should eventually be safe for a user, right? TIA!

Cheryl Watson
Forum Administrator
WAGS member
★★★★★

Posts: 4009

Re: Bit by the Iron Bug

Reply #71 - Oct 24th, 2012, 5:49pm

Hmmm...I am thinking that if it clearly had Motor Oil (by smell), I would have done heavy duty degreaser first.... anything from Simple Green full strength to DAWN Power Dissolver with super hot water, to mineral spirit rinse and then the lye.... to try to avoid the lye bath changes.....

Just thinking here..... anyone else have any other strategies to make sure Motor Oil/petroleum products are totally gone????

Wayne ONeil

Posts: 101

Re: Bit by the Iron Bug

Reply #72 - Oct 24th, 2012, 7:07pm

[Quote from Cheryl Watson on Oct 24th, 2012, 5:49pm:](#)

Just thinking here..... anyone else have any other strategies to make sure Motor Oil/petroleum products are totally gone????

SCO?

Joe Brock
Ex Forum Member

Re: Bit by the Iron Bug

Reply #73 - Oct 24th, 2012, 9:14pm

Hindsight I should have given it a few good dawn cleanings first. Maybe the crud would have protected it some from the motor oil? It's easy enough to dump the ice cream bucket of old lye water & refill from my "big" lye tank and just

keep repeating. It's to the point where no one else would notice but it's a Wagner pie logo and they are cool! 😊 and I want to use it!

I've probably ingested more motor oil working on the clunkers of my youth than would ever come off the pan cooking.

Anyone else restored a "drain pan" before and used it?

Also, what does SCO stand for? Thanks

Wayne ONeil

Posts: 101

Re: Bit by the Iron Bug

Reply #74 - Oct 24th, 2012, 9:16pm

[Quote from Joe Brock on Oct 24th, 2012, 9:14pm:](#)

Also, what does SCO stand for? Thanks

Self Cleaning Oven