

# Wagner & Griswold Society

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## Wagner and Griswold Society Information > Cast Iron (general info) > Cleaning and Restoration

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

ERIE Griddle looking good so far. Couple of questi (Read 268 times)

**Bill Scott**

**ERIE Griddle looking good so far. Couple of questi**

Mar 26<sup>th</sup>, 2013, 3:32pm

I had this griddle in lye for a week, sprayed it off with a hose, then put it in a molasses solution for a few days to work on the rusty bottom. I am not working today, so I pulled it out for a little scrubbing and a once over.

It's looking pretty good so far. Only a few pits along the edge. The cooking surface is smooth as silk!  
A little surface rust remains on the bottom so after I was done, I put it back in the molasses til the weekend.

I am still new at this so please bear with me.

I noticed that it still has some discoloring (darkness) in areas like the center of the cooking surface. Is this how used iron is expected to look or can it be completely removed with more lye soaking and scrubbing?

In other words, if I wanted to sell this piece, will that discoloring be an issue? Should I try to get that nice even gray tone over the whole piece? Or-should I just let it even out with seasoning?

Pics:



Here are a couple "before" pics:



**Jesse and Kim Dunfee**  
WAGS member  
★★★★★

**Re: ERIE Griddle looking good so far. Couple of qu**

**Reply #1** - Mar 26<sup>th</sup>, 2013, 4:45pm

JMO...After it is cleaned really good I would season it and the heat and seasoning process Should even it all out when it turns black. Heat= Black

I Walk By Faith Not  
By Sight

Posts: 2717

**Marge Knowles**

WAGS member



my new iron

Posts: 661

**Re: ERIE Griddle looking good so far. Couple of qu**

**Reply #2** - Mar 28<sup>th</sup>, 2013, 9:05am

looking good. but, a molasses solution? 🤔 I have not yet heard of that.

**Tom Meinke**

WAGS member



Posts: 420

**Re: ERIE Griddle looking good so far. Couple of qu**

**Reply #3** - Mar 28<sup>th</sup>, 2013, 10:24am

[Quote from Marge Knowles on Mar 28<sup>th</sup>, 2013, 9:05am:](#)

looking good. but, a molasses solution? 🤔 I have not yet heard of that.

That is a new one on me also

**Bill Scott**

WAGS: Heartbeat of  
Cast Iron Cookware  
Collecting

Posts: 40

**Re: ERIE Griddle looking good so far. Couple of qu**

**Reply #4** - Mar 29<sup>th</sup>, 2013, 5:52pm

I found out about molasses from a neighbor that restores cars. He told me that the car guys use it to get rust off old parts. It also appears to be less damaging than vinegar for long soaks. Do a search on google and you will find plenty of references.

**Tom Meinke**

WAGS member



Posts: 420

**Re: ERIE Griddle looking good so far. Couple of qu**

**Reply #5** - Mar 29<sup>th</sup>, 2013, 8:21pm

Interesting. What is the recipe

**Bill Scott**

WAGS: Heartbeat of  
Cast Iron Cookware  
Collecting

Posts: 40

**Re: ERIE Griddle looking good so far. Couple of qu**

**Reply #6** - Mar 29<sup>th</sup>, 2013, 11:06pm

[Quote from Tom Meinke on Mar 29<sup>th</sup>, 2013, 8:21pm:](#)

**Interesting. What is the recipe**

I read about 1 part water to 7 parts molasses. I didn't have that much molasses at the time so my solution is about 12-1.

I think it's like the lye and vinegar, the higher concentration you have, the faster it works. It is, however generally a slow process, like 1-3 weeks.