

# Wagner & Griswold Society

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At's enuff fer now (Read 623 times)

**Ed Allspaugh**  
WAGS member  
☆☆☆☆☆

At's enuff fer now

Apr 18<sup>th</sup>, 2011, 11:56pm

I don't do much aluminum, but I liked this skillet. Spent a little time today with Scotch bright pads and steel wool. No buffing. Well, I guess you could consider the steel wool and hot soapy water as buffing. No polish tho. Some day I'd like to give it the Jake Weber treatment, but I have iron waiting in the wings to be cleaned. So this will do for now.

Hey Jake, if ya read this, have you cleaned an aluminum skillet yet? If so have you got an easy way to get the crud out of the markings on the bottom??

Some before and after pix...

[Gris\\_alum\\_8\\_sk\\_coilhand\\_003\\_a-vert.jpg](#)

Posts: 3365



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

Posts: 8632

 **Re: At's enuff fer now**

**Reply #1** - Apr 19<sup>th</sup>, 2011, 12:03am

Nice work so far Ed. I use dawn power dissolver to get rid of the crud in the details. Since you scrubbed it already, be careful with the dawn. If left to long on a piece that's scrubbed like that, it can corrode it. At least I've run into that before.

If you don't want to try that, a pick set from the automotive store will get into the details. No hard scrapping though. They will dig into the aluminum. Don't be heavy handed with them.

**Ed Allspaugh**  
WAGS member  
★★★★★

Posts: 3365

 **Re: At's enuff fer now**

**Reply #2** - Apr 19<sup>th</sup>, 2011, 12:18am

The heavy hand got me today, see that mark in the second pic below the "R" in ERIE?? I have some pick type tools.

Was just to impatient, and I even have DPD.. 😞

**Jake Weber**

Posts: 300

 **Re: At's enuff fer now**

**Reply #3** - Apr 20<sup>th</sup>, 2011, 10:49am

[Quote from Ed Allspaugh on Apr 18<sup>th</sup>, 2011, 11:56pm:](#)

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Hey Ed,

I actually haven't done a skillet yet, I am however working on a second tea kettle right now actually which has the same issue on the bottom with the lettering. My solution was to soak the whole thing in a heavily concentrated solution of water and cascade powder dishwasher detergent. It really works well at cutting through the old carbon and crud. I soaked mine overnight and then went to work in the morning with a scotchbright scrubbing pad to get the

surface clean. As for the lettering I use a few high-tec tools 😊 NOT! I find that I'm able to get the big majority of crud out of the lettering using a small stiff plastic bristle brush or. I get a combo pack set of wire brushes at home depot (1 brass, 1 Stainless, & 1 plastic bristle). This little brush does quite a job. As for the really stubborn spots in the little corners I use either wooden skewers (cheap and harmless for the heavy hands) or I use one of my few dental pics that I have in the tool box. If you use any type of metal pick wether its a dental pic, large needle, or tip of a nail use caution as you don't wanna scratch the surface. Also note that if you are having a heck of a time with those little areas, it always helps to soak it a second time after getting the initial bulk off with the brush. However, if you do slip and scratch, no worries if you are doing the "me" treatment as you are gonna use that super fine polishing paper that will allow you to buff it out before giving it the finishing polish. Also, as for worries of possibly corroding yours by soaking it, I wouldn't worry IMO. As always, use with caution and keep an eye on it, but the minimal corrosion that my happen from a few hours of soaking won't equate to any material loss or sever damage. You just might have to rescrub from the beginning. Ok, enough rambling, Lookin good so far ED, keep us updated with pictures!!

**Ed Allspaugh**  
WAGS member  
★★★★★

Posts: 3365

 **Re: At's enuff fer now**

**Reply #4** - Apr 20<sup>th</sup>, 2011, 11:07am

Thanks for the info Jake. I actually have the small brushes and other non metal type picks/tools, which I should have used, and should have let it soak longer as you say. That would have helped a bunch. Too impatient was my biggest enemy. I'll keep the Cascade in mind for the next soak job.

When I first got it was debating on making a clock or large pickle dipper out of it. 😊😄

**Tom Neitzel**  
Forum Administrator  
★★★★★

Posts: 4559

 **Re: At's enuff fer now**

**Reply #5** - Apr 26<sup>th</sup>, 2011, 9:19am

I'm curious to know what kind of Scotchbrite you are using. Is it the newer versions I've seen on the 3M website that are supposedly safe for glass, ceramic and even non-stick coatings?

I've stayed away from most Scotchbrite since I wrecked a small serving platter years ago with a green Scotchbrite scrubbing pad from the grocery store. Turns out they are made from nylon fibers coated with aluminum oxide - a hard abrasive that left ugly scratches as it removed aluminum.

Tom

**Ed Allspaugh**  
WAGS member  
★★★★★

Posts: 3365

 **Re: At's enuff fer now**

**Reply #6** - Apr 26<sup>th</sup>, 2011, 9:52am

Not positive Tom, but I think I started with the ones you describe. They were maroon and those are the one with the aluminum Oxide, according to 3m website. The maroon pads I just knocked off the heavy, then went to steel wool. I've looked through the 3m site they have many grades of pads and other accessories.