

Wagner & Griswold Society

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About using vinegar (Read 272 times)

Bob Henrick
WAGS member
★★★★★

About using vinegar
Dec 2nd, 2011, 8:18pm

I just have to ask the question. I have only been here a couple months, and before that I didn't know down from up regarding cast iron and cleaning it. I know a local collector who has been at it for quite a long time and has a rather large collection. He says that once a pan has been in vinegar or a vinegar solution, it will be VERY hard to ever get it to a "black iron" condition. That vinegar will turn it a gray color that is just real hard to get darkened. So, what is the real answer?

Posts: 998

Roger Barfield
Forum Administrator
WAGS member
★★★★★

Re: About using vinegar
Reply #1 - Dec 2nd, 2011, 8:31pm

that's total nonsense

Posts: 7399

Bob Harrell

Re: About using vinegar
Reply #2 - Dec 2nd, 2011, 9:30pm

I would do a piece and take it to him and show him how wrong he is.

Posts: 108

Claudia Killebrew
WAGS member
★★★★★

Re: About using vinegar
Reply #3 - Dec 3rd, 2011, 12:20am

Pffffttt! 😞

Posts: 1600

C. Perry Rapier
WAGS member
★★★★★

Re: About using vinegar
Reply #4 - Dec 3rd, 2011, 5:09pm

Quote from Bob Henrick on Dec 2nd, 2011, 8:18pm:

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Posts: 23581

The 'real' answer is that he don't know what the hell he is talking about. Now THAT is the 'real' answer. 😞

Jodi Nielson
WAGS member
★★★★★

Re: About using vinegar
Reply #5 - Dec 4th, 2011, 3:07am

Here's an example of a Lodge lid that did a bunch of vinegar time--no problem darkening it up at all.





Bill Corum
WAGS member
★★★★★

Re: About using vinegar
Reply #6 - Dec 4th, 2011, 1:54pm

Bob, I suspect the collector you are talking about is leaving the iron **in the vinegar bath to long**. When I put a rusted up piece of iron in my vinegar bath I leave it in for 8 hours. I than take it out scrub on it with a piece of steel wool to see if it has been in the bath long enough. Most of the time 8 hours will work to loosen the rust, but sometimes I may have to put it back in for a few more hours. Be sure and don't forget about it being in the vinegar bath.

WAGS: The heartbeat of cast iron collecting!

Posts: 928

Bill

Duke Gilleland
WAGS member
★★★★★

Re: About using vinegar
Reply #7 - Dec 4th, 2011, 2:13pm

I like to start mine in the morning and check it at about 4 hours. Then on to more soak time if needed 😞

WAGS: The heartbeat of cast iron collecting!

Posts: 3227

C. Perry Rapier
WAGS member
★★★★★

Re: About using vinegar
Reply #8 - Dec 4th, 2011, 6:24pm

My suggestion is this. If you are using the vinegar bath or lye bath, don't be afraid to get the piece out and help the bath out a little, scrub it some and put it back in. 😊

Posts: 23581

Just like if you got a young dog, and he is fighting a big old mean ground hog, don't be afraid to help the dog out by hitting the ground hog in the head with a big stick or a rock, your dog will appreciate the help, and there ain't no use lettin that ground hog tear your dog up any more than he has to. So help your bath out, there is no use it doing anymore work than it has to. 😊

Bob Henrick
WAGS member
★★★★★

Re: About using vinegar
Reply #9 - Dec 4th, 2011, 7:02pm

Quote from Jodi Nielson on Dec 4th, 2011, 3:07am:

Here's an example of a Lodge lid that did a bunch of vinegar time--no problem darkening it up at all.

Posts: 998

Jodi, you have made a believer out of me. I have one #7 Gris skillet that is in almost mint condition, except it has some very fine almost powdery rust all over it, just on the surface, and I am going to give it a try. I'll put about 2 gallons each of water and vinegar in a 5 gallon bucket leave it for 4-6 hours then scrub it up and season it. Will try to post a before and an after.