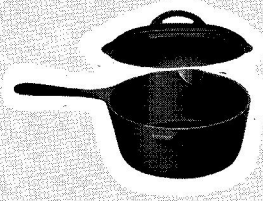
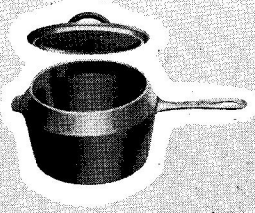


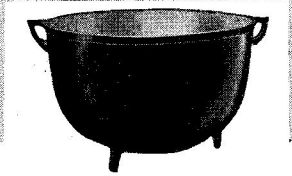
SUPPLEMENTARY CATALOG
NO. 4200



CAST IRON COOKING WARE SUGAR KETTLES



ENGLISH POTS



Regular Skillets

Chicken Fryers

Four-in-One Skillets

Dutch Ovens

Trivets

Combination Dutch Oven Double Boiler

Stew Pans

Sauce Pans

Griddles

Stove Kettles

Tea Kettles

Ham Boilers

Waffle Irons

Bread Stick Pans

Camp Ware

Sugar Kettles

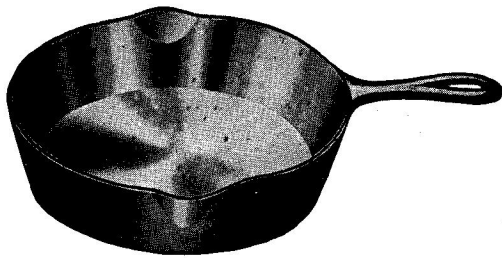
English Pots

Made from the finest grade of iron

Heavy and Durable

Smooth Finish

COOKING WARE
Ground and Polished or Plain



REGULAR SKILLETS

No.	Top Diameter	Depth	Average Wt. Per Dozen
3-S	6 $\frac{1}{4}$ "	1 $\frac{3}{16}$ "	20 $\frac{1}{2}$ lbs.
3	6 $\frac{5}{8}$ "	1 $\frac{7}{16}$ "	28 lbs.
4	7 $\frac{3}{16}$ "	1 $\frac{1}{2}$ "	31 $\frac{1}{2}$ lbs.
5	8"	1 $\frac{3}{4}$ "	32 lbs.
6	8 $\frac{11}{16}$ "	1 $\frac{7}{8}$ "	39 lbs.
7	9 $\frac{11}{16}$ "	2"	52 lbs.
8	10 $\frac{5}{8}$ "	2"	56 $\frac{1}{2}$ lbs.
9	11 $\frac{7}{16}$ "	2"	65 lbs.
10	12 $\frac{7}{16}$ "	2 $\frac{1}{8}$ "	78 lbs.
12	13 $\frac{3}{8}$ "	2 $\frac{1}{4}$ "	95 lbs.
14	15 $\frac{3}{8}$ "	2 $\frac{1}{4}$ "	140 lbs.

Skillets so designed to give 10% to 15% more cooking surface than average size.

Furnished in Plain or Ground Polished finishes.

Sizes No. 6 to No. 12, inclusive, can be used in connection with Dutch Oven covers.



FOUR-IN-ONE FRYER

No.	BOTTOM SKILLET		TOP SKILLET		Shipping Wt. (Per Set)
	Dia. Top Inside	Depth	Dia. Top Inside	Depth	
8	10 $\frac{5}{8}$ "	3"	10"	1 $\frac{3}{4}$ "	13 lbs.

A useful item. Can be used for frying, baking, or roasting on top of stove or in the oven. For use as double skillet, Dutch oven, chicken fryer, or two separate skillets.



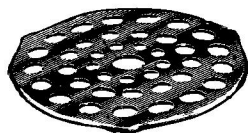
**DEEP SKILLET OR CHICKEN FRYER
WITH LOW COVERS**

No.	Top Diameter	Depth	Average Wt. Per Dozen
7	9 $\frac{11}{16}$ "	3"	112 lbs.
8	10 $\frac{5}{8}$ "	3"	132 lbs.
9	11 $\frac{7}{16}$ "	3"	144 lbs.
10	12 $\frac{7}{16}$ "	3"	189 lbs.

Skillets so designed to give 10% to 15% more cooking surface than average size.

Furnished in Plain or Ground Polished finishes.

TRIVETS
To fit all sizes Dutch Ovens



No.
6-7
8-9
10-12



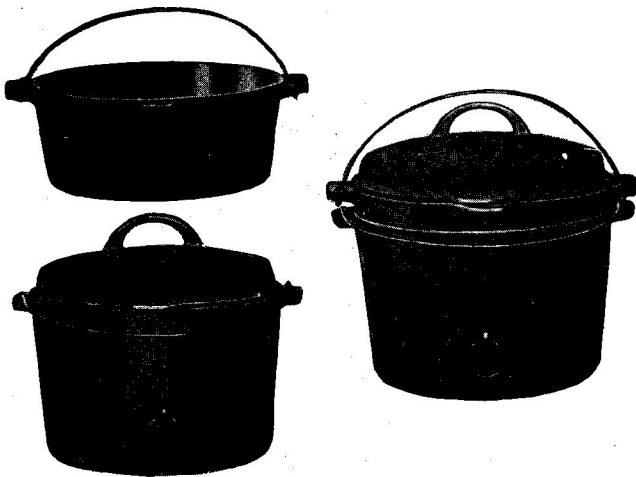
**DUTCH OVENS
WITH LOW COVER**

Covers illustrated on next page.
Trivets illustrated below.

No.	Top Diameter	Depth	Average Wt. Per Dozen
6	8 $\frac{11}{16}$ "	3 $\frac{5}{8}$ "	90 lbs.
7	9 $\frac{11}{16}$ "	3 $\frac{3}{4}$ "	114 lbs.
8	10 $\frac{5}{8}$ "	4"	144 lbs.
9	11 $\frac{7}{16}$ "	4 $\frac{1}{4}$ "	168 lbs.
10	12 $\frac{7}{16}$ "	4 $\frac{7}{8}$ "	202 lbs.

Furnished in Plain or Ground Polished finishes.

COOKING WARE
Ground and Polished or Plain



**COMBINATION DUTCH OVEN,
DOUBLE BOILER**

The most useful and economical of all cooking utensils.

Cover can be used on either of the two vessels separately or in combination.

No.	Wt. Each
7 Combination	19 lbs.
8 Combination	24 lbs.
9 Combination	28 lbs.

Weights on individual units may be found by referring to weights on Dutch Ovens, High Covers and Flat Bottom Kettles. Furnished in Plain or Ground Polished finishes.



High Type Cover



Low Type Cover

EXTRA COVERS

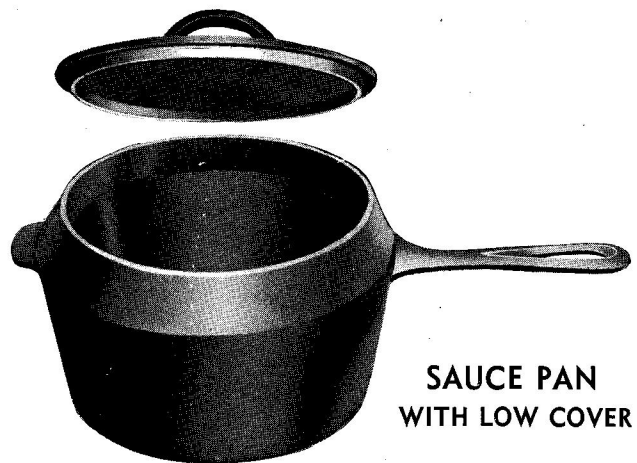
For Dutch Ovens, Chicken Fryers, Skillets and Flat Bottom Kettles

No.	High Covers Wt. Per Dozen	Low Covers Wt. Per Dozen
6	40 lbs.	33 lbs.
7	47 lbs.	44 lbs.
8	60 lbs.	50 lbs.
9	70 lbs.	58 lbs.
10	80 lbs.	70 lbs.
12	96 lbs.	80 lbs.

With the famous steam condensing features carrying ample basting elements. Size for size interchangeable on Dutch Ovens, Regular Skillets, Deep Skillets, Flat Bottom Kettles, Stew Pans and Sauce Pans.



**STEW PAN
WITH LOW COVER**



**SAUCE PAN
WITH LOW COVER**

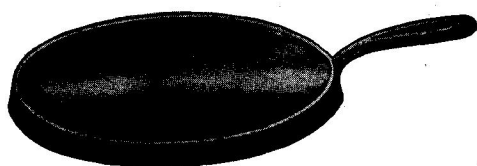
No.	Capacity	Top Diameter	Average Wt. Per Dozen
3	3 qts.	8 ⁷ / ₈ "	105 lbs.
4	4 qts.	9 ⁷ / ₈ "	106 lbs.
5	5 qts.	10 ⁷ / ₈ "	136 lbs.
6	6 qts.	11 ¹ / ₂ "	168 lbs.

The above furnished in the Plain finish only.
The above weights include the weight of cover.

No.	Capacity	Top Diameter	Average Wt. Per Dozen
2	2 qts.	6 ⁷ / ₁₆ "	60 lbs.
3	3 qts.	6 ¹¹ / ₁₆ "	78 lbs.
4	4 qts.	6 ¹⁴ / ₁₆ "	90 lbs.
6	6 qts.	6 ³ / ₈ "	129 lbs.
8	8 qts.	9"	160 lbs.

The above furnished in the Plain finish only.
The above weights include the weight of cover.

COOKING WARE



HANDLED GRIDDLES

Raised bottoms to allow perfect heat circulation.

No.	Diameter	Average Wt. Per Dozen
6	7 $\frac{1}{4}$ "	26 lbs.
7	8"	32 lbs.
8	9 $\frac{1}{8}$ "	38 lbs.
9	10 $\frac{1}{2}$ "	45 lbs.
10	11 $\frac{1}{2}$ "	58 lbs.

Furnished in Plain or Ground Polished finishes.



Closed

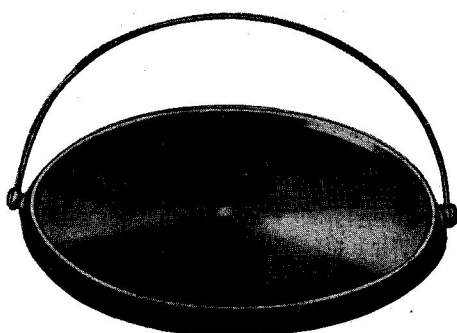
Open

DUO HOT CAKE GRIDDLE

No.	Size of Oval Griddle	Diameter of Rnd. Griddle	Size Overall	Av. Wt. Per Doz.
8	16 $\frac{3}{4}$ " x 4 $\frac{3}{8}$ "	4 $\frac{1}{8}$ "	20 $\frac{1}{2}$ " x 10 $\frac{1}{4}$ "	108 lbs.

The Duo Griddle can be used on coal and wood stoves by removing two covers and short center. It can also be used on gas and electric ranges satisfactorily. It will cook eight hot cakes at the same time—really a time saver. The Duo Griddle may also be used for cooking sausage, hamburgers, frying eggs, etc.

Furnished in plain finish only.



BAILED GRIDDLES

With self locking bail and raised bottom.

No.	Diameter	Average Wt. Per Dozen
12	11 $\frac{1}{2}$ "	53 lbs.
14	13 $\frac{3}{4}$ "	92 lbs.
16	15 $\frac{1}{2}$ "	102 lbs.

Furnished in Plain or Ground Polished finishes.



STOVE GRIDDLES

Lacquered.

Smooth surface inside and out. No gate marks.
Clean and attractive castings.

Plain finish only.

No.	Diameter	Average Wt. Each
7	8 $\frac{5}{8}$ "	2 $\frac{1}{4}$ lbs.
8	9 $\frac{3}{4}$ "	3 lbs.
9	10 $\frac{3}{4}$ "	3 $\frac{1}{3}$ lbs.



LONG FLAT BOTTOM GRIDDLES

Plain finish only.

No.	Size	Average Wt. Each
8	9" x 19"	9 lbs.
9	10 $\frac{3}{16}$ " x 21 $\frac{7}{16}$ "	12 $\frac{1}{2}$ lbs.
10	12 $\frac{1}{2}$ " x 24 $\frac{11}{16}$ "	17 lbs.

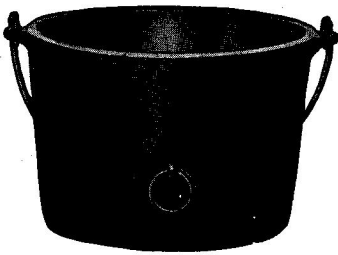


LONG PAN, OR FISH FRYER

Plain finish only.

No.	Size	Average Wt. Each
7	8 $\frac{1}{4}$ " x 19 $\frac{3}{8}$ "	5 lbs.
8	9 $\frac{1}{4}$ " x 21 $\frac{1}{4}$ "	7 lbs.

COOKING WARE



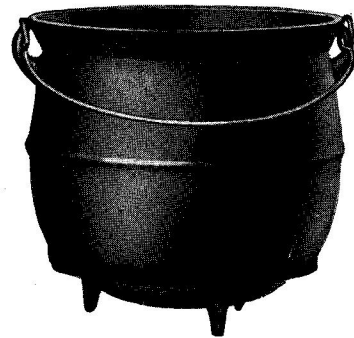
**FLAT BOTTOM STOVE KETTLES
WITH BAIL AND TILTING RING**

No.	Capacity	Diameter	Depth	Average Wt. Each
7	1 gal. 7 pts.	9 $\frac{11}{16}$ "	5 $\frac{3}{4}$ "	10 lbs.
8	2 gal. 1 pt.	10 $\frac{5}{8}$ "	6"	12 lbs.
9	2 gal. 2 pts.	11 $\frac{7}{16}$ "	6 $\frac{1}{2}$ "	15 lbs.

Covers may be used with all sizes listed above.

Covers extra.

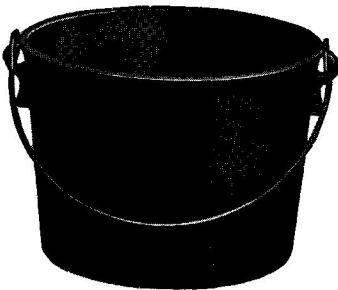
Furnished in Plain or Ground Polished finishes.



**SOUTHERN BULGED STOVE POTS
WITH BAIL**

Plain finish only. Varnished outside

No.	Capacity	Diameter	Depth	Average Wt. Each
7	8 qts.	7 $\frac{3}{4}$ "	7 $\frac{1}{2}$ "	9 lbs.
8	10 qts.	8 $\frac{3}{4}$ "	8"	10 lbs.



COMMON FLAT BOTTOM STOVE POTS

Plain finish only. Varnished outside

No.	Top Diameter	Depth	Capacity	Average Wt. Each
7	8 $\frac{3}{4}$ "	6"	6 qts.	9 lbs.
8	9 $\frac{5}{8}$ "	6 $\frac{1}{2}$ "	8 qts.	10 lbs.
9	11"	6 $\frac{1}{2}$ "	10 qts.	14 lbs.

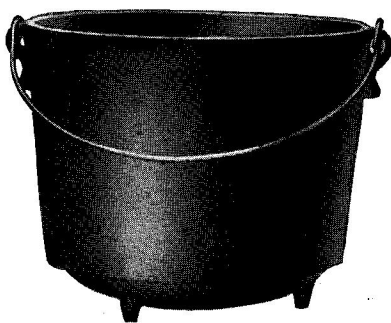


CAST TEA KETTLES

Plain finish only. Varnished outside

Tried and true, they never wear out.

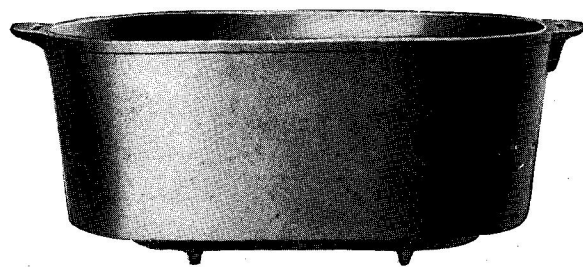
No.	Capacity	Average Wt. Each
7	4 $\frac{1}{2}$ qts.	9 lbs.
8	6 qts.	10 $\frac{1}{2}$ lbs.



STRAIGHT POTS

Plain finish only. Varnished outside

No.	Top Diameter	Depth	Capacity	Average Wt. Each
7	9 $\frac{1}{2}$ "	7 $\frac{1}{8}$ "	6 qts.	8 lbs.
8	10 $\frac{1}{4}$ "	7 $\frac{7}{8}$ "	8 qts.	9 $\frac{1}{2}$ lbs.
9	10 $\frac{3}{4}$ "	8"	11 qts.	14 lbs.

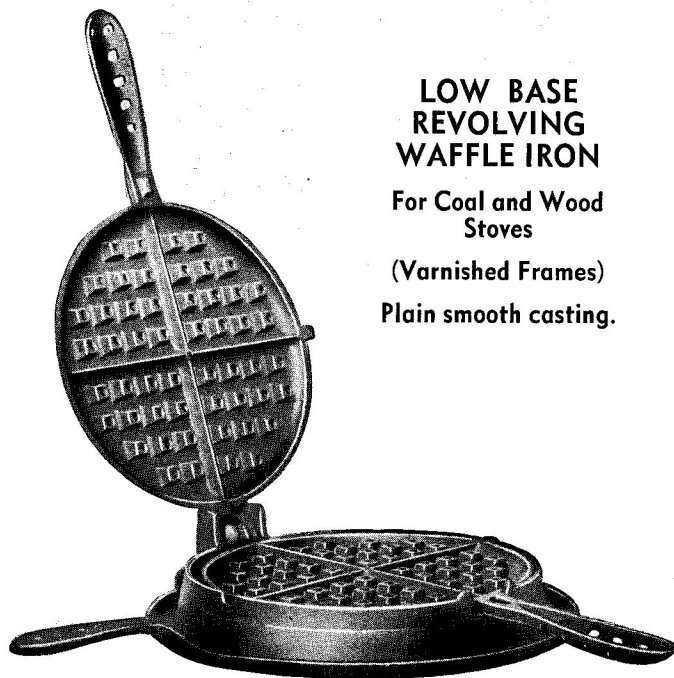


HAM BOILERS

Plain finish only.

No.	Size	Capacity	Average Wt. Each
7	8 $\frac{7}{8}$ " x 11 $\frac{1}{8}$ " x 22 $\frac{1}{2}$ "	5 gal. 1 qt.	22 lbs.
8	9" x 11 $\frac{3}{8}$ " x 24"	6 gal. 1 qt.	30 lbs.

COOKING WARE



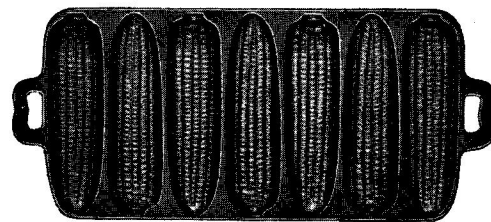
LOW BASE REVOLVING WAFFLE IRON

For Coal and Wood
Stoves

(Varnished Frames)

Plain smooth casting.

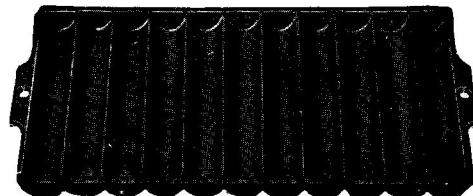
No.	Base Diameter	Average Wt. Each
7	8½"	6½ lbs.
8	9¾"	7½ lbs.



CORN COB PANS

Plain finish only.

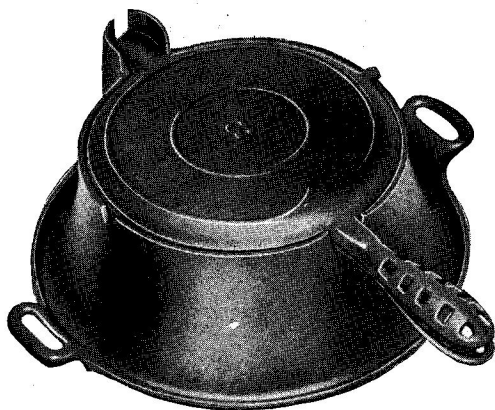
No.	Size of Cob	Size of Pan	Average Wt. Each
7-(Tea Size)	3½" x 3¼"	4" x 8"	1½ lbs.
5-S	1¾" x 5¼"	5½" x 9½"	2½ lbs.
7-S	1¾" x 5¼"	5½" x 12¾"	3 lbs.
7-L	1¾" x 6¾"	6⅝" x 15"	5 lbs.



BREAD STICK PANS

Plain finish only.

No.	Size Pan	Size Stick	Average Wt. Per Dozen
5	6⅝" x 5⅝"	6¼" x 1"	30 lbs.
11	6⅝" x 12"	6½" x 1"	66 lbs.

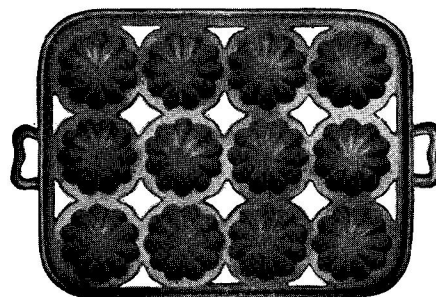


HIGH BASE REVOLVING WAFFLE IRON

For gas, oil or electric stoves.

Plain smooth casting. Varnished frames.

No.	Base Diameter	Average Wt. Each
8	11¼"	11 lbs.

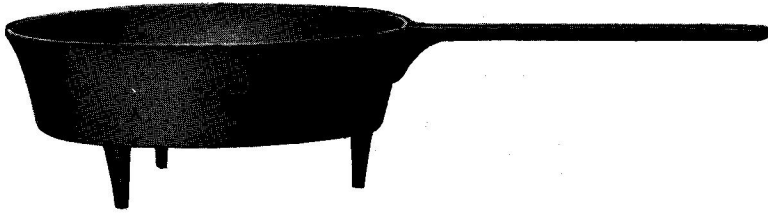


GEM MUFFIN PANS

Plain finish only.

No.	Size Pan	Size Muffin	Average Wt. Per Dozen
6	7⅝" x 10⅝"	3"	45 lbs.
12	10⅝" x 13⅝"	3"	55 lbs.

CAMP WARE

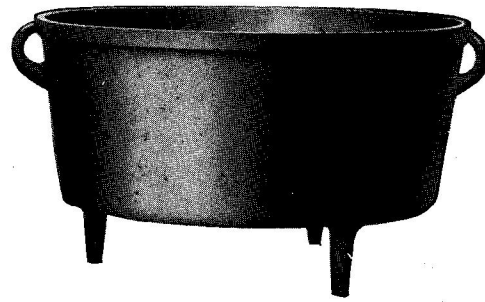


CAMP LEG SKILLET WITH LONG HANDLE

For fire place or open air cooking.

Plain smooth casting.

No.	Diameter	Depth	Length of Handle	Average Wt. Each
9	9"	2¼"	7½"	4⅓ lbs.
10	10"	2⅜"	8½"	5⅓ lbs.
11	11"	2⅜"	9¼"	6½ lbs.
12	12"	2¾"	10½"	7½ lbs.
13	13"	2¾"	11½"	10½ lbs.
14	14"	2¾"	12½"	11 lbs.

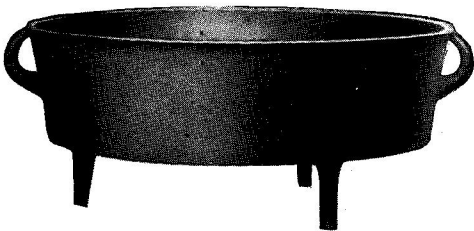


DEEP CAMP OVEN WITH LEGS

For fire place or open air cooking.

Plain smooth casting.

No.	Diameter	Depth	Average Wt. Each
9	9"	4⅛"	7 lbs.
10	10"	4¼"	8 lbs.
11	11"	4½"	10 lbs.
12	12"	4¾"	12 lbs.



SHALLOW CAMP OVEN WITH LEGS

For fire place or open air cooking.

Plain smooth casting.

No.	Diameter	Depth	Average Wt. Each
9	9"	2½"	4⅙ lbs.
10	10"	2½"	5⅓ lbs.
11	11"	2¾"	6½ lbs.
12	12"	3"	9⅓ lbs.
13	13"	3"	12½ lbs.

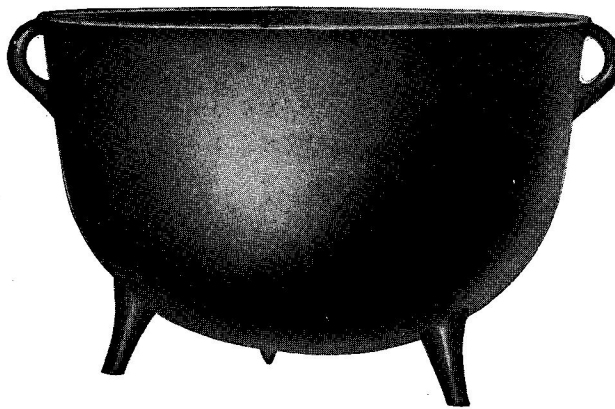


RIMMED LIDS FOR CAMP OVENS AND SKILLETS

Plain smooth casting.

No.	Diameter	Average Wt. Each
9	9"	4 lbs.
10	10"	5 lbs.
11	11"	5½ lbs.
12	12"	7½ lbs.
13	13"	8⅓ lbs.
14	14"	9⅓ lbs.

SUGAR KETTLES — ENGLISH POTS



SUGAR KETTLES

Varnished Outside

No.	Top Diameter	Depth	Actual Capacity	Average Wt. Each
8	16 ⁷ / ₈ "	10 ³ / ₈ "	6 ¹ / ₈ gals.	24 lbs.
10	18"	10 ⁷ / ₈ "	8 ¹ / ₄ gals.	34 lbs.
12	19 ¹ / ₈ "	12"	10 gals.	42 lbs.
15	20 ⁵ / ₈ "	12 ¹ / ₂ "	12 ¹ / ₂ gals.	49 lbs.
20	21 ⁵ / ₈ "	13 ¹ / ₂ "	16 gals.	52 lbs.
25	24"	14 ¹ / ₂ "	21 gals.	73 lbs.
30	25 ¹ / ₂ "	15 ⁷ / ₈ "	23 gals.	99 lbs.
35	26 ⁵ / ₈ "	16 ¹ / ₄ "	30 gals.	105 lbs.

Size for size larger than average. Smoothest inside and outside. Made with stop lugs to prevent wedging. With 2¹/₂" legs.



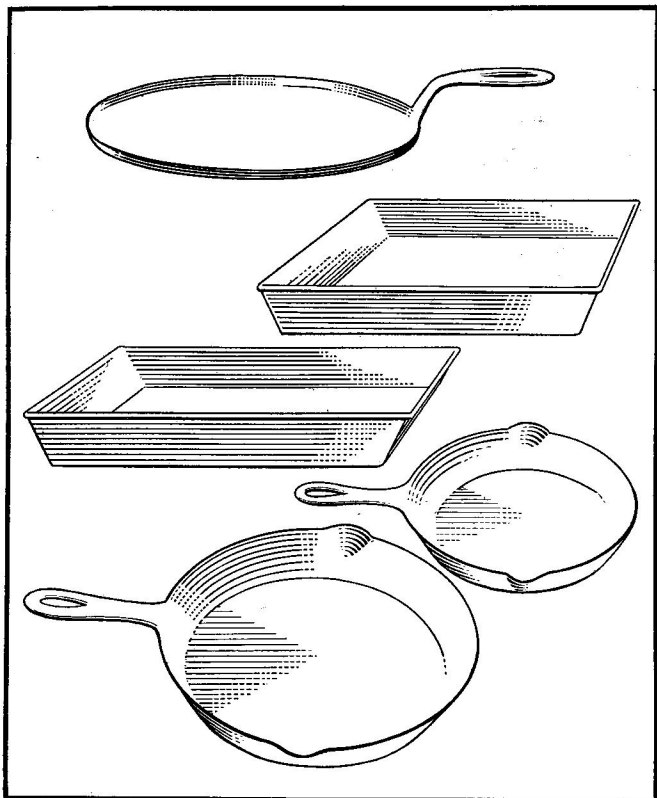
ENGLISH POTS

Varnished Outside

No.	Actual Capacity	Average Wt. Each
1 (Not Varnished)	1.00 gals.	6 lbs.
8	7.32 gals.	32 lbs.
10	9.25 gals.	38 lbs.
12	12.00 gals.	46 lbs.
15	13.75 gals.	50 lbs.
18	16.00 gals.	56 lbs.
20	18.63 gals.	66 lbs.

Size for size larger than average. Smoothest inside and outside. With 2¹/₂" legs.

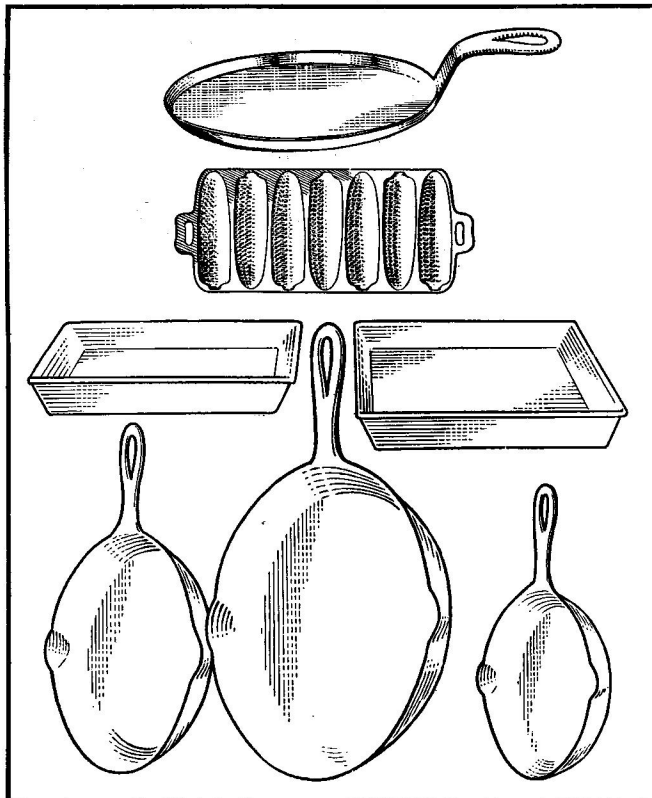
SUGGESTED PREMIUM SETS



Premium No. 1

SET No. 1
5 Pieces

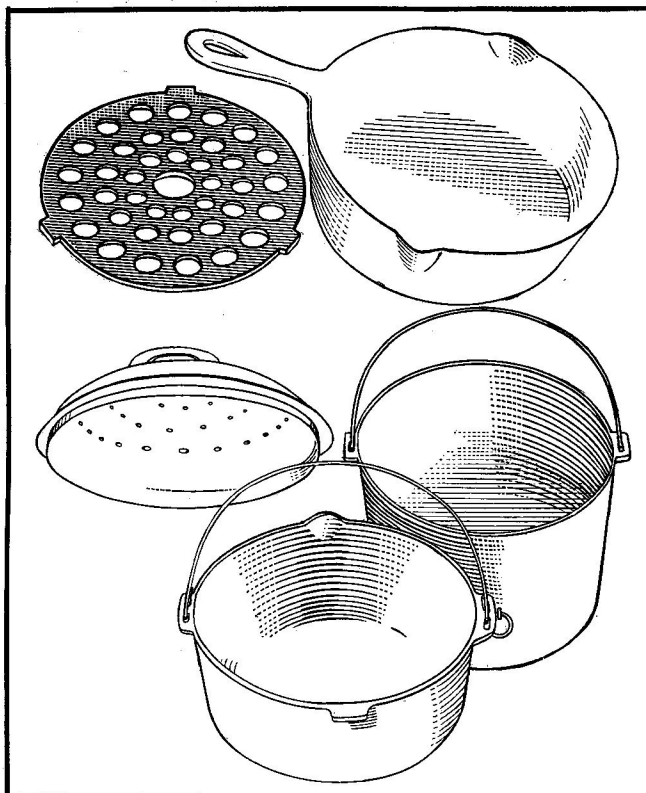
- 1—No. 5, Plain Regular Skillet
- 1—No. 8, Plain Regular Skillet
- 1—No. 8, Plain Griddle
- 1—Only 7 x 14" Drip Pan
- 1—Only 10 x 14" Drip Pan



Premium No. 2

SET No. 2
7 Pieces

- 1—No. 3-S, Plain Regular Skillet
- 1—No. 5-S, Plain Regular Skillet
- 1—No. 8, Plain Regular Skillet
- 1—No. 7-S, Corn Cob Pan
- 1—No. 8, Plain Griddle
- 1—Only 8 x 12" Drip Pan
- 1—Only 12 x 12" Drip Pan



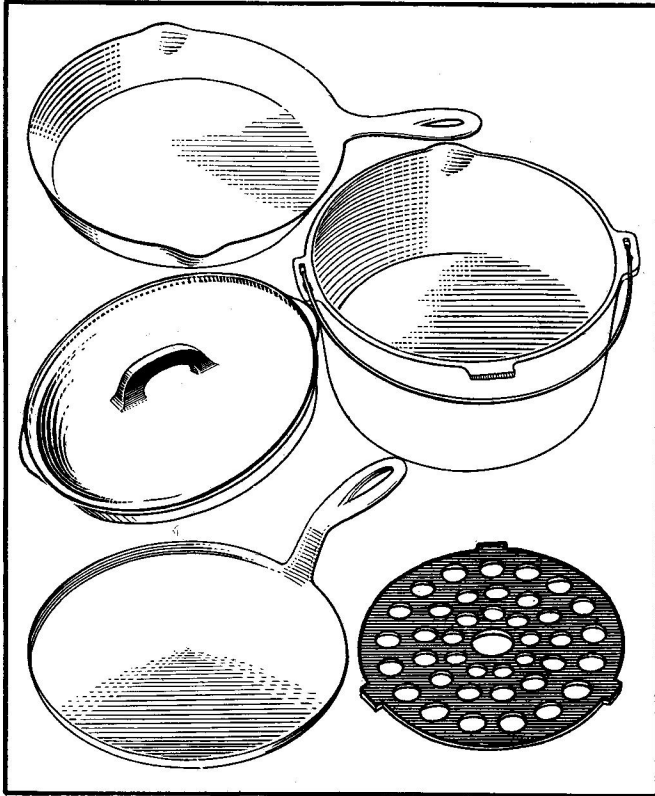
Premium No. 3

SET No. 3
5 Pieces

- 1—No. 8, Plain Chicken Fryer
- 1—No. 8, Plain Dutch Oven
- 1—No. 8, Plain Flat Bottom Stove Kettle
- *1—No. 8, Low Cover
- 1—No. 8, Trivet
- *This cover will fit either of the first three items.

NOTE: Newspaper mats of premium sets illustrated furnished free of charge.

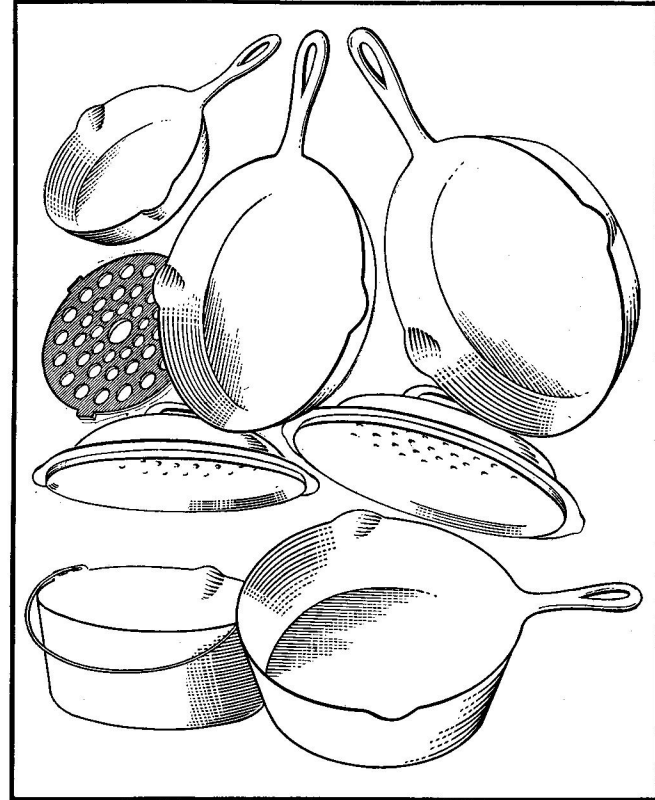
SUGGESTED PREMIUM SETS



Premium No. 4

SET No. 4
5 Pieces

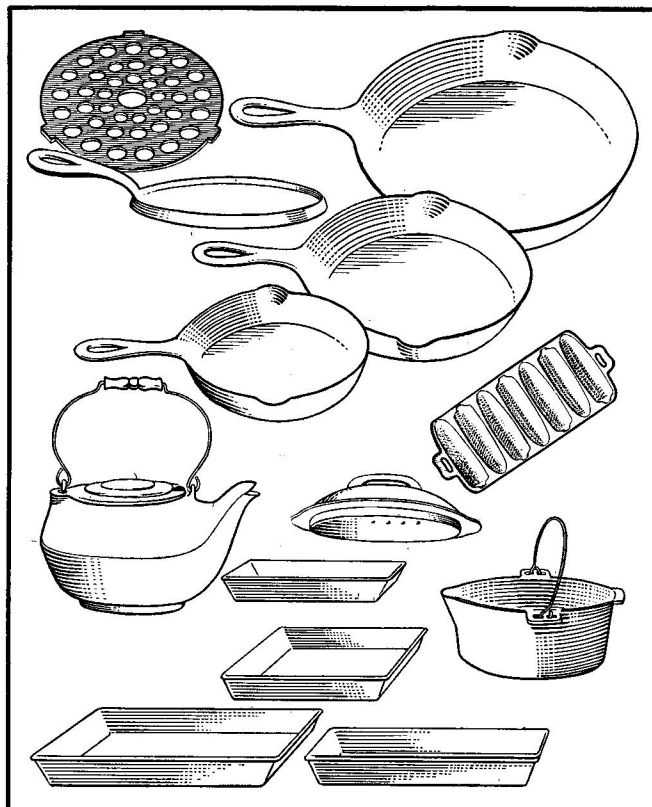
- 1—No. 8, Plain Regular Skillet
 - 1—No. 8, Plain Dutch Oven
 - *1—No. 8, Low Cover
 - 1—No. 8, Plain Griddle
 - 1—No. 8, Trivet
- *This cover will fit either of the first two items.



Premium No. 5

SET No. 5
8 Pieces

- 1—No. 3-S, Plain Regular Skillet
- 1—No. 6, Plain Regular Skillet
- 1—No. 8, Plain Regular Skillet
- 1—No. 8, Plain Chicken Fryer
- 1—No. 8, Low Cover
- 1—No. 8, Plain Dutch Oven
- 1—No. 8, Low Cover
- 1—No. 8, Trivet



SET No. 6
13 Pieces

- 1—No. 6, Plain Regular Skillet
 - 1—No. 7, Plain Regular Skillet
 - 1—No. 8, Plain Regular Skillet
 - 1—No. 7-S, Corn Cob Pan
 - 1—No. 8, Plain Dutch Oven
 - *1—No. 8, Low Cover
 - 1—No. 8, Trivet
 - 1—No. 8, Tea Kettle
 - 1—No. 8, Plain Handled Griddle
 - 1—Only 6½ x 13" Drip Pan
 - 1—Only 7 x 14" Drip Pan
 - 1—Only 10 x 14" Drip Pan
 - 1—Only 12 x 12" Drip Pan
- *This cover will fit No. 8, Regular Skillet, also Dutch Oven.

INCREASE YOUR SALES BY
USING HOLLOWWARE
PREMIUM SETS

Premium No. 6