



USE CRETORS—CARTONS AND BAGS

Corn Popping Directions

In order to produce seasoned popcorn of "Cretors' Quality" it is essential that the following instructions be rigidly observed and maintained. Compliance therewith insures "Success" through a "Superior Article" outranking all competition.

STOCK—Use the best grade of popcorn obtainable, as it is economy in the end. We recommend what is generally known as "White Rice Popcorn," the kernels of which have very sharp points. There are several different kinds of popcorn, such as Jap Hulless, South American Dynamite, etc., all of which can be used in the Cretors' popper. Of late, the small grain, or dwarf rice variety has become very popular, due to the tenderness and sweetness of the kernel. Cretors' poppers are especially adapted to this small kernel corn, which generally has superior popping and eating qualities.

For economy and convenience we recommend Cretors' "Ideal" Seasoning, which is a Pure—Sweet—Neutral Vegetable Product of delicious and lasting flavor which does not become rancid — and is ready for instant use.

If you wish a butter mixture we recommend the following:

TO PREPARE BUTTER—Purchase a coffee pot with the opening or spout "AT THE TOP," so that the butter pours from the top. It is important that "BUTTERMILK OR OTHER SEDIMENT" which accumulates in bottom of butter pot should NOT find its way into the popper pan.

FORMULA—Use three (3) parts of the very best creamery butter to one (1) part pure leaf lard rendered. Place butter and lard in a can or vessel surrounded with water (to prevent scorching) and place over a fire. When water surrounding the butter becomes sufficiently heated

it will melt same—when thoroughly melted, “stir well” and place aside to cool and settle.

While the butter is cooling, the “BUTTERMILK AND WATER” contained therein will settle to the bottom of the vessel.

IMPORTANT

UNDER NO CIRCUMSTANCES SHOULD YOU LET THIS BUTTERMILK OR OTHER SEDIMENT GET INTO YOUR POPPER PAN, as it will turn the corn dark and impart a burnt taste.

After extracting all buttermilk and other foreign matter as explained above, the refined butter stock is ready for use in the popper pan, and should be kept in any warm place about the machine so as to keep it in a melted condition ready for use. Throw buttermilk away.

Some of our customers recommend a mixture of one-half butter to one-half lard, claiming it produces corn of superior whiteness and crispness.

Butter vessels should be cleaned and scalded daily to avoid becoming rancid. We recommend enamel or porcelain ware butter containers for sanitary reasons.

POPPING CORN

Place shelled corn in popper pan about two or three layers deep, being careful to remove all chaff, etc. If corn is of superior grade, more can be used; if not, less will pop better.

For the first popping (with cold pan), use one-half of the following charges:

POPPING CHARGE FOR 12-INCH PAN—The quantity of popcorn to use per charge depends upon the quality of the corn. Dwarf Rice varieties, pop very rapidly and 12 oz. (by weight) is an average charge. White Rice Corn is larger and somewhat slower in popping, hence the usual charge is about 14 oz. per popping.

POPPING CHARGE FOR 9-INCH PAN (Small Size)—About 8 oz., depending on the quality of the corn.

POPPING CHARGE FOR 8-INCH PAN (Small Size)—About 6 oz., depending on the quality of the corn.

BEFORE LIGHTING POPPER BURNER FIRE, pour sufficient melted seasoning on the “UNPOPPED” grains to suit taste, and sprinkle liberally with the very finest grained table salt you can procure (such as Cretors’ extra fine salt).

The proper amount of seasoning and salt to be used will vary according to the quantity of corn placed in the popper pan; but by tasting the product the operator will quickly learn the correct proportions.
USE PLENTY OF SALT.

After pouring seasoning and salt over the “UNPOPPED” CORN as explained above, lower the cover or lid—**REVOLVING SAME DOWN FAR AS IT WILL GO**, thus enclosing the pan.

START WIRE AGITATORS IN POPPER PAN IN MOTION in accordance with directions supplied with each machine, and light fire under pan by opening Popper Valve and applying match to the burner under pan, or turning on switch for electric models.

When pan has popped full of corn up to the lid, which should take from two to three minutes, the lid will raise **AUTOMATICALLY** and leave a space between the lid and pan, permitting the surplus corn to fall out as rapidly as it pops.

When the corn ceases popping, raise the lid or cover and remove the pan from fire quickly, but keep shaking by hand so as to prevent corn from sticking to the pan and scorching (except inverting or dump style poppers). Separate the good corn over edge of pan with a scoop or paddle and place the remainder in corn separator.

Your popcorn is now ready for immediate sacking and sale without further seasoning, salting or other manipulation—"EACH AND EVERY GRAIN SEASONED ALIKE."

NOTICE

Do not light fire under popper pan, unless you have corn in same and wire agitators in motion—for fear of warping the pan.

If you wish to pop plain or unseasoned corn, use just a trifle melted seasoning or lard in pan to lubricate same and prevent burning or sticking.

Do not strike popper can on anything while hot for fear of springing or buckling same.

Do not neglect cleaning your popper pan and cover thoroughly "each day." This is a small matter, but a very important one; in fact, your sales will depend upon your preparing the corn in accordance with our instructions and keeping the entire machine in a clean and inviting condition—especially the popper pan, cover and case.

TO REMOVE POPPER COVER OR LID FOR CLEANING:

ON OVERHEAD DRIVE MODELS—Loosen set screw on lower end of stirring rod, which will enable you to pull out the short rod and cover.

ON "ALL ELECTRIC" MODELS—Hold upper part of stirring rod firmly and unscrew lower part.

ON SHAFT AND GEAR DRIVE MODELS (Underneath Drive)—Unscrew knob No. 57 on popper cover arm, thus enabling you to take off lid, at which time see that inside of center casting is free and clear of accumulations. Popper cover center casting can be removed by unscrewing knurled nut on top of cover.

When not popping continuously, shut off popper burner fire after each popping, so as to protect the lid from the intense heat. **NEVER LEAVE PAN ON FIRE UNLESS YOU HAVE CORN IN SAME AND STIRRER BLADES IN MOTION.**

Use plenty of salt in seasoning, and have it as fine grained and absorbent as possible.

NEVER sprinkle seasoning on popcorn "after" popping—always put it in the pan with the corn (and salt) "before popping."

If, owing to an emergency, you are compelled to use butter in butter pot without previously extracting the buttermilk as explained above, be extremely careful not to pour the buttermilk into popper pan. It will settle to bottom of pot, **AND MUST NOT BE USED.**

If cover should stick and fail to raise when corn pops up to same—see that lid fits freely in popper pan, and that pan and burner set level. Also remove lid and lower section of stirrer rod and see that center casting of lid is free of salt or other accumulations.

THE CARE OF SHELLED POPCORN

Popcorn should not be stored in a hot or dry room. By all means keep your corn in a cool place, where the natural air will strike it. Popcorn to pop best must contain the proper percentage of moisture and this can be accomplished by dampening the corn and testing for popping qualities.

For dampening, the best way is, if you have a dirt cellar, to dampen the dirt, lay down a piece of burlap and lay your bag of corn on this, turning the bag over every day or so, and in a week or so the corn will be ready for use. If a dirt cellar is not available, take a pail of corn and pour water on it, then pour the water off and take this pail of damp corn and mix it with about 100 lb. sack of corn.

By experimenting you will soon learn the exact condition in which to keep the corn, and will also know when the same is properly tempered. By all means do not keep your corn in a heated room. Keep it out doors as much as possible. Corn may pop all right one day, and again later it may not, for the reason that it has lost its moisture, due to climatic conditions—but can be revived by treating as above instructed.

We advise that you use small measures, one for popcorn and the other for seasoning—so that after you determine the proper amount of seasoning to use on a given quantity of corn, your seasoning will always be the same—a feature which will be appreciated by your customers.

GIVE AWAY POPCORN SAMPLES FREELY, USE THE BEST OF STOCK, KEEP YOUR MACHINE BRIGHT AND CLEAN, AND YOU ARE BOUND TO SUCCEED.

Your customers will appreciate "CRETORS' QUALITY POPCORN," each kernel of which is "SEASONED PRECISELY ALIKE," and which does not grease the bags, fingers or apparel.

CHILDREN CRY FOR IT. EVERYBODY BUYS IT.

USE CRETORS BAGS, CARTONS AND SEASONING.

C. CRETORS & CO.