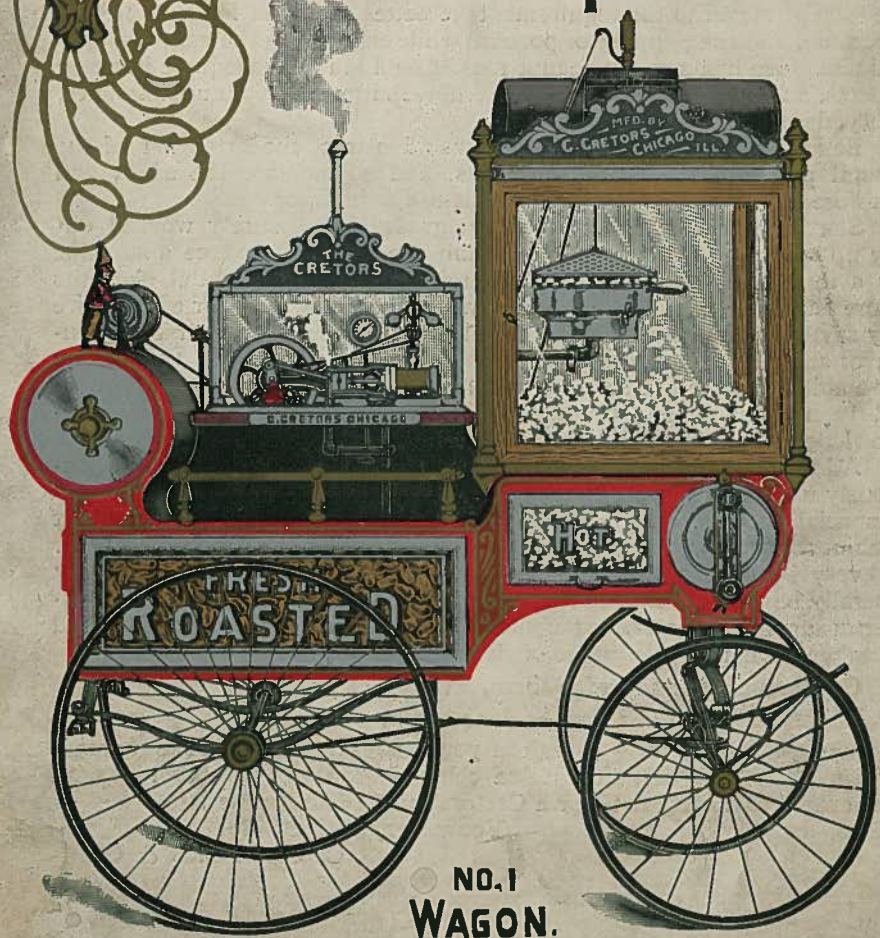


UP TO DATE  
**THE** **CRETORS** **PEANUT** & **COFFEE**  
**ROASTERS**  
& **CORN POPPERS.**



NO. 1  
WAGON.

## **Introductory.....**

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**I**N dedicating this catalogue to the public, we take the opportunity of giving a concise description of our productions.

Our machines are the culmination of ten years of incessant application and study.

Mr. Charles Cretors, the inventor and manufacturer, first had his attention attracted to the requirements of better facilities for the roasting of peannts and the popping of popcorn while engaged in the confectionery business. He had a steam peanut roaster but found it inadequate in many respects, and set about to design a machine that would combine simplicity, utility, durability and elegance.

Believing that such a machine would attract the attention of the general public to the peanut business, and so increase the sales, and therefore would be a paying investment to the investor.

Starting in the year 1885, we have gradually but surely worked our way up to the high standard of our ambition; viz: to produce a machine (or a number of machines) that would embody the essential elements before mentioned, and the success which has attended our efforts—we may say without offensive egotism—has been attained by persistent endeavor and determination to stand upon the topmost round of the ladder; our ambitions were not satisfied until the position as leaders of the trade had been attained, and the Cretors' machines are now universally acknowledged to be the highest of all high grades.

All of the many hundred purchasers of the Cretors' machines unanimately unite in declaring that the Cretors' Roasters have proved to them a financial success, and are now duplicating their orders for the finest machines we can produce, which is a sufficient proof of satisfaction given. In every instance a satisfactory increase of trade has been shown, very generally beyond all expectations, so much so that customers have expressed surprise at the amount of money received, and regret that they had not taken an earlier advantage of the opportunity.

**Others make money with them. Why not you?**

**What has been done, can be done again.**

We would therefore bespeak of you a careful perusal of the succeeding pages and trust that after a due consideration you will favor us with your order at an early date for a Cretors' up-to-date Roaster.

Yours very respectfully,

**C. CRETORS & CO.**

# The Cretors'

## Steam Peanut and Popcorn Wagon No. 1



**T**HIS is the most elegant and attractive Peanut Roaster and Corn Popper ever placed upon the market, and is designed for moving to any location where the best trade can be obtained, so that if a good business can be done at store, street corner or market in the early part of the day, and in front of theatre, park or other public place during the evening, it can speedily be taken to the desired locality. It is well adapted for pleasure grounds, parks, summer resorts, picnics, race-courses, show grounds, county or state fairs, political rallies, or in fact anywhere where crowds gather.

It is a very imposing machine and cannot fail to draw considerable attention, and in consequence a large trade is invariably the result. It is especially designed to do speedy work to catch business on the rush it will roast peanuts as fast as a man can sack them up and hand them out, and will keep another hustling to sack and hand out popcorn as fast as it will pop it. It is built for durability and practical business purposes as well as for show.

The engine is a Cretors' horizontal of the latest type, with all the recent improvements. Provisions are made for taking up lost motion at all wearing parts, and it will run for many years without repairs if properly taken care of. It is beautifully nickel-plated, and mounted on a handsomely japanned bed-plate, and at the back is a mirror set in a nickel-plated frame, which shows all its working parts off to good advantage when in motion.

In front of the peanut warming pan and also on a drawer which is under the popper-case, are glass signs set in nickel frames lettered and ornamented in black and silver; a space of about one inch is provided at the back of each sign, one of which is to be filled with popcorn and the other with peanuts. The sign for peanuts is surmounted with a polished brass rail.

The popcorn case is constructed of an ornamental brass frame, highly polished, with nicely finished hardwood sash, into which is set heavy double-strength glass, so that the process of popping corn can be seen from all sides. At the top of this case is a whistle which can be blown at will by pulling a cord.

There are two doors, one at the end and one in front, so that a person can work at either place or two people can work at one time. The boiler is copper and has nickel-plated false heads. The pump and working gear are at the back and therefore out of the way. The wheels are bicycle wheels made very strong and have solid rubber tires. The running gear is light, neat and strong; it has three springs at the rear and one strong V-spring in front; a boy can pull it to any place desired, and yet it is strong enough that it may be secured behind a wagon or any other vehicle when going out distances into the country. The tongue is light but strong, and can be put on or taken off in an instant. It is supplied with a tasty awning which can be put up or removed in two minutes, and when not in use can be placed on the running gear out of the way.

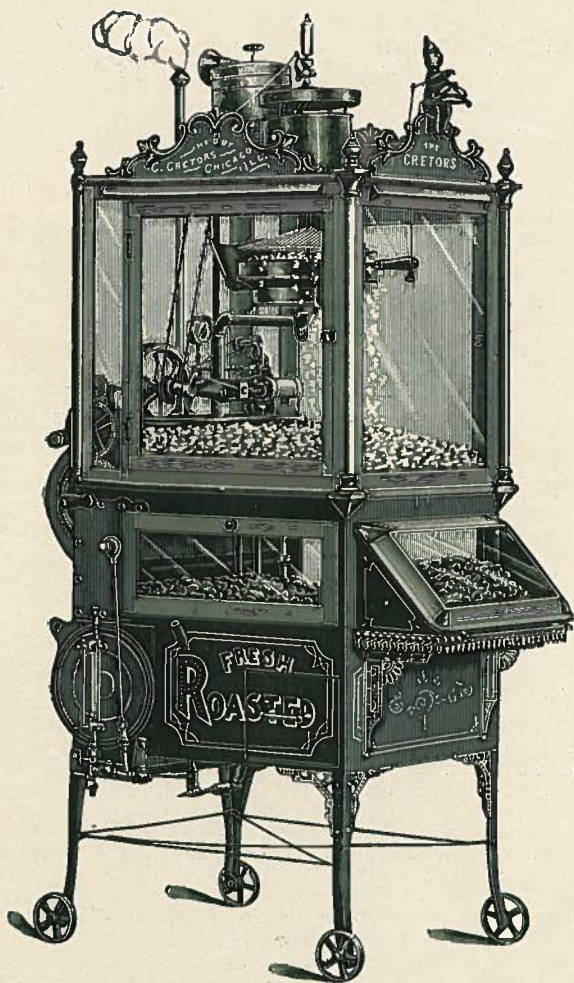
This machine is beautifully illuminated at night by two torches, one on the bed-plate of the engine and one in center of popper burner. We can furnish a neat pair of shafts so that a small Shetland pony or a donkey may be employed. Where this idea has been tried it has proved a success.

We have recently added to this machine a small whistle connected with the exhaust pipe, and which blows automatically and sounds the same as the exhaust of an engine. Just loud enough to attract attention.

Altogether this is the handsomest as well as the best paying machine ever put on the market. Judging from our experience as well as by the tenor of numerous testimonials we feel safe to say a person can clear with it from fifteen hundred to three thousand dollars per year, or in every instance can do better than with two or three thousand dollars invested in a store.

This entire machine is constructed of metal, except the sash, and will last a lifetime. Roasting capacity, three pecks. Dimensions of wagon bed is 4 feet 7 inches long, 2 feet wide. Popcorn case: 2 feet square, 26 inches high. Front wheels: 24 inches; hind wheels: 30 inches high. Weight 350 pounds, crated for shipping 500 pounds. Price \$400. Terms: \$200 cash with order, and eight notes of \$25 each, payable monthly, with 6 per cent interest. Spot cash \$375.

See instructions in regard to ordering and shipping.



The Cretors' Improved No. 1, 1892

# The Cretors'

Improved No. 1 of 1892



**I**F you want a machine to place in front of your store, one that will be an ornament as well as a profitable investment and at the same time a good advertisement, and have not room for a No. 1 Wagon, then buy the improved No. 1 of 1892. This machine occupies little space and yet gives ample room in popper case to sack up and also to exhibit a good quantity of unsacked corn.

The popper case is like that described in No. 1 Wagon. The engine which is a Cretors' horizontal, is placed in this case at the back part and being elevated about six inches it looms up to good advantage and is protected from dust and unnecessary handling by meddlesome persons.

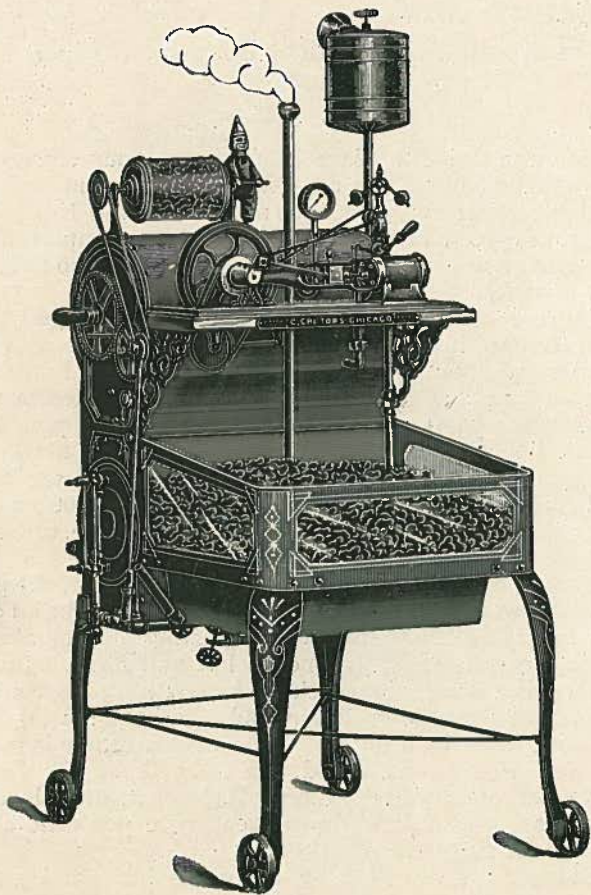
Just below the popper case is the peanut warming pan, this has glass doors on each side and glass in front in a metal frame nickel plated, thus displaying peanuts advantageously. The two doors are hinged at the bottom and made to drop down nearly level with the bottom of the peanut pan, making it convenient to sack nuts from either side, or for two persons to work at one time when trade demands it.

The roasting cylinder is at the back of popper case, the peanuts when roasted are dumped directly into the peanut pan. This like all our machines has a tester for trying the peanuts while roasting. It has also facilities for keeping both the peanuts and popcorn hot and crisp. Just below the peanut warmer is a drawer in which to keep unpopped corn, the boiler which is of copper is at the back part and under the roasting cylinder and is supplied with water by a pump. The entire machine is made of metal except the sash, which is hardwood.

This is a very desirable machine. It is neat, durable and attractive and will increase your other business twenty-five per cent. Weight 300 pounds; crated for shipment 425 pounds.


Dimensions: 22 inches wide by 27 inches long; and 5 feet 3 inches high to lower edge of sign on popper case.

Price \$275. Terms \$100 cash with order, and seven notes of \$25 each, due monthly, with six per cent interest. Spot cash \$260, with order. See instructions in regard to ordering and shipping.



The Cretors' No. 1 of 1891

# The Cretors'

No. 1 of 1891   
Improved Up-to-Date



It is an attractive, durable and useful machine. It is especially adapted for those who want a peanut roaster only. The ends of machine and legs are finished in black and gold, and the frame of the peanut pan is finished with red and gold. There are glass panels on each side and in front, so that peanuts in the warming pan show up to great advantage. Those who cannot afford to devote a large space to a machine will find this one very desirable as it occupies very little, and it will not obscure the display in the show window as the old style box roaster does.

It has the Cretors' horizontal engine, with all parts nicely nickel plated, and the toy figure turning the glass cylinder mounted on top of Roaster back of engine, which never fails to attract attention.

This machine has been on the market for the last ten years and has never failed to give perfect satisfaction.

We can put two large wheels, same size and style as those used on front of No. 1 Wagon on this machine. The axle of which is fitted with spiral springs and is attached to rear of frame directly under boiler. It is also provided with a suitable handle which extends along each side of the peanut pan, and is connected in front and drops out of the way when not in use. This is an advantage where the machine has to be moved over rough pavements or any great distance.

We can also place a corn popper on this machine if desired, the same design as shown on No. 4 Roaster, but we would advise those buying a roaster and corn popper for a stationary location, to buy the No. 1 of 1892, as the case is very much larger; therefore, the display of popcorn is greater, the price is not very much higher while the machine is much finer in appearance.

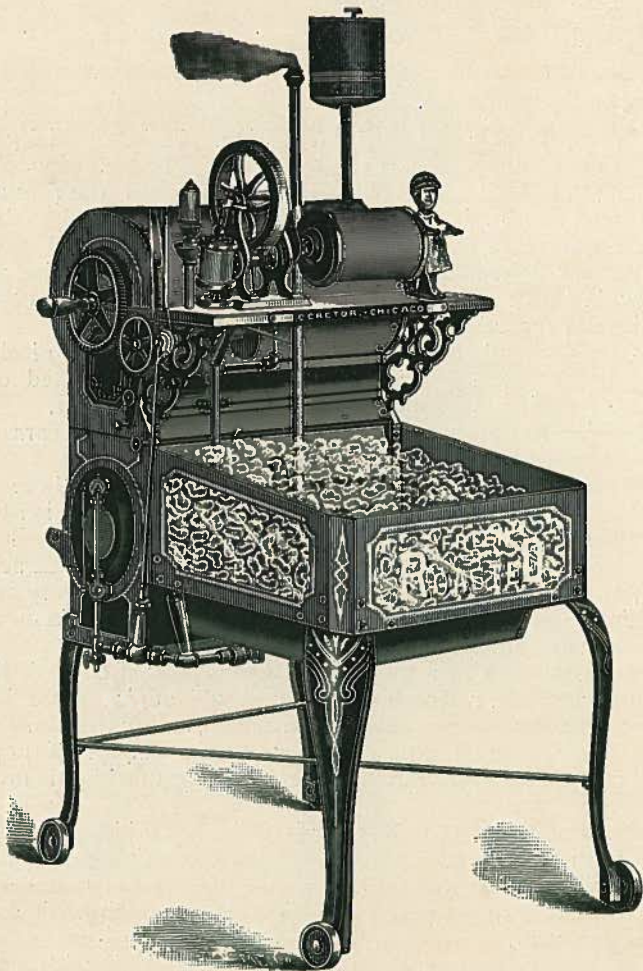
Dimensions of No. 1 1891 Roaster is 22 inches wide, 30 inches long, 46 inches high; weight 175 pounds, crated for shipment 275 pounds. Roasting capacity about three pecks.

Price, without corn popper, \$200. Terms, \$75 cash with order and five notes of \$25 each.

Price, with corn popper, \$240. Terms, \$100 cash with order, and five notes of \$25 each and one of \$15, with six per cent interest. All notes payable monthly.

If you wish to have the large wheels put on add \$25 to the above prices.

See instructions in regard to ordering and shipping.



The Cretors' No. 3 Roaster



# The Cretors' No. 3



**A** VERY handsome and useful machine. One that has stood the test of many years and still remains as popular as ever, it is of the same design as No. 1 of 1891 but a little smaller.

The engine is an upright oscillator, nickel-plated; this engine does good work and gives no trouble. The figure and glass cylinder stand on the same bed-plate the engine is attached to. The cut shows where pump and working gear are placed.

We also add a corn popper on this machine, which we would recommend to those having but small space at their disposal. This popper works on the same principal as those on our wagon machines and is illustrated on No. 4 machine. (See cut of No. 4 with corn popper.)

Dimensions: 20 inches wide; 29 inches long; 45 inches high. Weight 165 pounds; crated for shipping about 260 pounds.

Price, without corn popper, \$150. Terms: \$50 cash with order and five notes of \$20 each, payable monthly with six per cent interest. Spot cash with order, \$140.

Price, with corn popper, \$175. Terms: \$75 cash with order, and five notes of \$20 each, payable monthly with six per cent interest. Spot cash with order, \$165.



## Instructions

### In Regard to Ordering and Shipping any One of Our Machines



To insure prompt shipment send money with order by New York or Chicago Draft or money order. Do not send check.

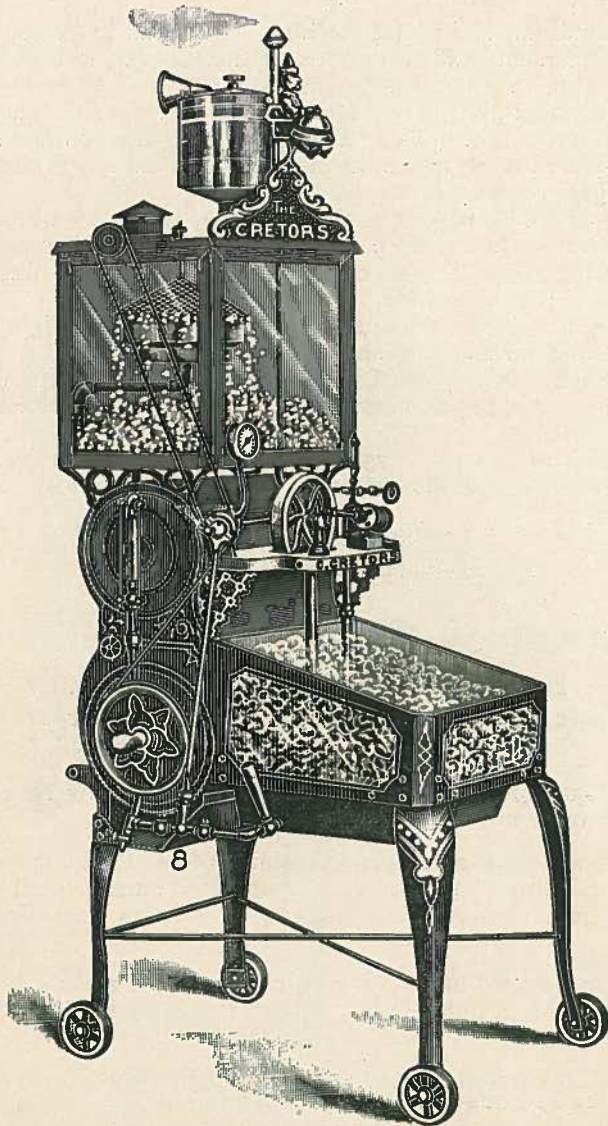
First payment must accompany all time orders. Time sales are sold under a manufacturers' lien or lease, purchaser must pay all expenses for acknowledgment and recording papers. All notes bear six per cent interest.

Freight or express charges on repair work sent to us must be prepaid. All repairs will be sent out C.O.D., except money is remitted before returning of same. We can make no exception to this rule.

Machines are carefully crated and shipped by express, except when otherwise ordered. Express is much the safest and quickest. We guarantee that not more than single express rates shall be charged. In figuring charges add weight of crate to that of machine.

The express agent or railroad freight agent can tell you what are the rates per 100 pounds from Chicago to your town or city.

We do not guarantee the safe delivery of goods when ordered by freight, our responsibility ceases when delivered to railroad company.



The Cretors' No. 4  
WITH POPCORN ATTACHMENT

# The Cretors' No. 4

With or Without Corn Popper



**T**HIS is a trifle smaller than our No. 3 Roaster. Is practically of the same build with exception that the engine is a horizontal oscillator and the positions of roasting cylinder and boiler are reversed; the boiler being placed above the roaster, therefore, nuts after roasting are dumped into a box or other receptacle, and then transferred into the warmer. This is a handy and durable roaster, at the same time very inexpensive and will certainly give good satisfaction.

We make this machine either with or without corn popper, the working parts are the same as used in our wagon machines and described in general explanations. The case is made of metal, nicely finished, with glass in all four sides. This case is detachable, it therefore can be taken off without interfering with the machine as a peanut roaster.

Dimensions of No. 4 Roaster: 18 inches wide, 27 inches long, 43 inches high, without; or 61 inches high, with corn popper to top of case or 72 inches to top of the automatic figure.

Price, without Corn Popper, \$115. Terms, \$35 cash with order, one note for \$20 and four notes for \$15 each. Spot cash, \$100 with order.

Price, with Corn Popper, \$140. Terms, \$40 cash with order, and five notes of \$20 each. Spot cash, \$130 with order. Notes draw six per cent interest and are payable monthly.

See instructions in regard to ordering and shipping.



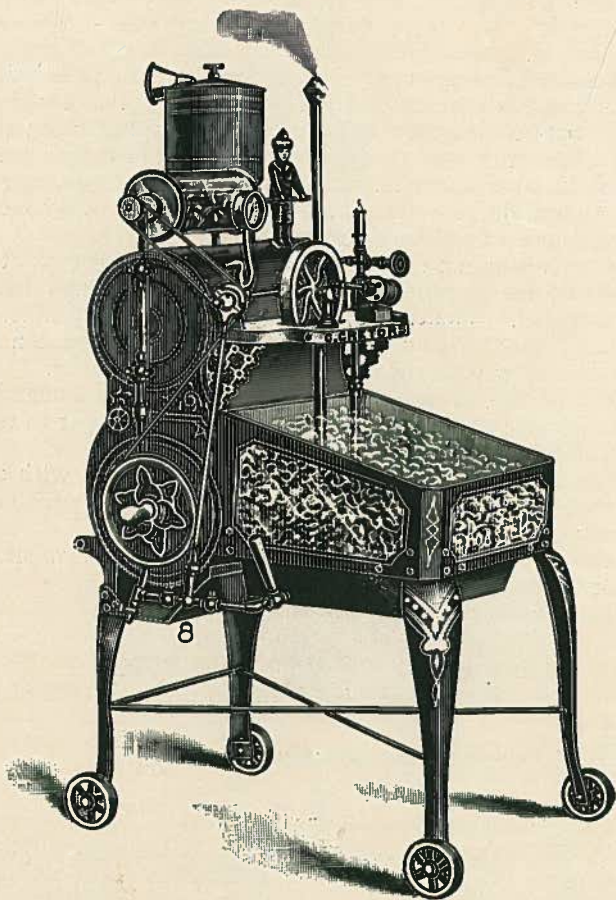
## SPECIAL ---



**W**E make a very elegant cover with a nickel-plated frame and a heavy plate glass for the peanut warming pan for either machine No. 1 of 1891, No. 3 or No. 4. This cover makes a nice finish and prevents boys pilfering. Price \$5

When desired we also add to either of the above mentioned machines a torch which gives a clear bright light, and illuminates the entire machine after dark. This is a very good feature which you should not overlook. A bright light draws trade. Price for torch, \$5.

When ordering either No. 1 of 1891, No. 3 or No. 4 Roaster, please state if you want Corn Popper or not; also state if a cover or torch is desired and name each one separately to prevent mistakes.



The Cretors' No. 4  
WITHOUT POPCORN CASE

# The Cretors'

## Improved Peanut and Popcorn Wagon No. 2



IF you are looking for a machine to move to different locations, but do not wish to invest as much money as for our No. 1 Wagon, here is the machine that will meet your requirements, for one half the price.

We have frequently been asked for a wagon that we could place into the hands of men who desired only to invest a limited amount of money, and therefore turned our attention to designing something that we could not only sell at a low price but would also be attractive and durable, and we feel confident in recommending this machine to our customers, that we are placing a good one into their hands, one that will be a credit to us as makers and a source of pleasure and profit to the user.

The engine of this machine is a pretty little oscillator, of the same pattern and size that we use on our No. 4 machine, and which has stood the test of years and has invariably given good satisfaction. Both engine and connections are nicely nickel-plated and mounted on a japanned bed-plate. The boiler is copper, water is supplied by a pump from tank which forms the bottom to peanut pan. The machine is finished in red, black and gold.

The sign in front of peanut warming pan is glass, lettered and ornamented with silver and set in a niekeled frame and surmounted with a highly polished brass rail, back of the sign is a space for filling up with peanuts, which gives the appearance of a full wagon load.

This machine is provided with a corn popper the same as our No. 1 Wagon, but a little smaller, still a large quantity of corn can be popped in a day with this machine. The case of the popper is of a little different construction, but it has a very pretty appearance.

Peanuts are dumped directly into the warmer without removing the cylinder from its bearings. Steam is exhausted into the water tank to heat water for the boiler and keep peanuts hot.

The automatic figure stands on the top of roaster and turns a glass cylinder full of peanuts which is the greatest attraction ever put on any machine.

This machine is very economical in the use of fuel, using only a gallon to a gallon and a half of gasoline per day, according to the amount of work done. It has two torches the same as No. 1 Wagon. It is also provided with a small whistle connected with the exhaust, which blows automatically and sounds like the exhaust of an engine and just loud enough to attract attention. It can be removed at will when not desired.

Altogether this is a very desirable machine and one that will pay for itself in a very few weeks in any city or town in the country.

This entire machine is built of metal and is strong and durable.

Dimensions: length of bed  $45\frac{1}{2}$  inches, width 20 inches, height 5 feet 4 inches. Popper-case 18x20 inches and 19 inches high. Capacity of roasting cylinder, half a bushel. Price \$200. Terms: \$100 cash with order and 5 notes of \$20 each, payable monthly with 6 per cent interest. Spot cash with order, \$190.

See instructions in regard to ordering and shipping.



The Cretors' No. 6 Steam Roaster



The Cretors' No. 6 Hand Roaster

# The Cretors'

## No. 6 Steam Peanut Roaster and Corn Popper



**T**O meet the demands of merchants in small towns or those in larger cities who have but a limited space at their control, but who want something that will be a good advertisement as well as a serviceable and at the same time a low priced machine, we have one that is in easy reach of even those who have a limited amount of money to invest. It has the attractions of the larger machines; the same style of corn popper; the peanuts are dumped into the warmer on the same plan as any of our other machines; the burners are of the same design and the boiler like all our other makes is of copper. It has no pump, water is put into the boiler by suction, and although not quite so handy, it does the work well, and as the boiler uses very little water, therefore, it does not require to be filled more than two or three times a day and only occupies a few minutes. For a small trade it answers all purposes. It is mounted on wheels sixteen inches high and can be moved any reasonable distance with ease. It will roast seven to eight pounds of nuts at a roasting. It is doubtless the finest, handiest, easiest to run, and cheapest in running expenses and the best adapted for an ordinary trade of any other machine ever constructed for the purpose. It will pay, no matter where located. Try it and be convinced. This machine has the exhaust whistle same as described on Wagon No. 1 and No. 2.

Dimensions of No. 6 Steam Roaster and Corn Popper: 18 inches square; 52 inches high. Price \$100. Terms: \$35 cash with order, and one note for \$15 and five notes of \$10 each, payable monthly with six per cent. interest. For spot cash with order, \$90.



## No. 6 Hand Peanut Roaster and Corn Popper



**T**O meet the demands of those who desire an attractive machine but do not wish to go to the expense of a Steam Roaster, we have designed and offer to the trade a machine modeled after our No. 6 Steam Roaster, minus the engine and boiler. This machine has a gasoline burner to heat water to keep the nuts and corn hot, at the same time it blows a small whistle which attracts attention to the machine. The roaster is the same size as No. 6 Steam Roasters. For a hand roaster and corn popper combined it has no equal.

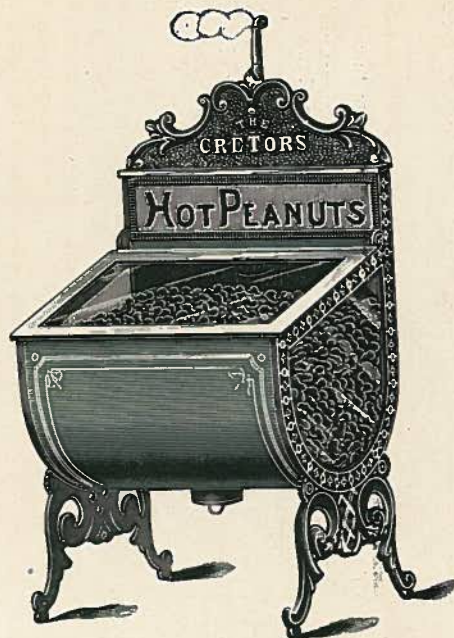
We can also make one of similar design for peanuts only, in this machine; the part shown in cut for peanut warming pan is discarded and the peanuts are shown and kept warm in the part shown as popper case, in which a nice torch is placed to light up at night. These machines are the same size as No. 6 Steam Roaster and Corn Popper.

Price of Peanut and Pop Corn Machine \$50. Terms: \$25 cash with order, and five notes of \$5 each, payable monthly with six per cent interest. Spot cash with order, \$47. Price of Peanut Roaster only, \$40. Terms: \$20 with order, and four notes of \$5 each, payable monthly with six per cent. interest. Spot cash with order, \$37.

See instructions in regard to ordering and shipping.



The Cretors' No. 7 Hand Roaster



The Cretors' Steam Peanut Warmer



# The Cretors' Steam Peanut Warmer



**I**N conformity with the numerous requests of customers for a Warmer, handsome, handy and unique in design, we now offer to the trade the showy one shown in cut. It costs only about six cents to run it ten hours. The fuel is gasoline or gas, therefore, there is no charcoal to bother with. It has a water tank made of copper, which is durable; it is at the bottom and inside of the warmer and keeps the nuts hot and crisp. The fire can be regulated to make as much steam as desired, to blow a small whistle which is on the top and which can be removed if desired at will. The two ends are ornamental iron castings. All parts are nicely painted and decorated and made for durability. It has glass at both ends and top, which makes a large display of a small stock of nuts. The sign reading "hot peanuts" is heavy glass with a space at back to be filled with peanuts for a display; it is without doubt the finest, handiest and most attractive warmer made. It will be very useful to those who have our Steam Roasters, to use in front of their place of business when the Steam Roaster is sent out to other places, as well as those who do not roast their own peanuts but wish to keep them warm and fresh. Capacity one-half bushel.

Price \$12 with order.

When desired we can add a torch, which lights up nicely at night, at an additional cost of \$3.



## No. 7 Hand or Power Peanut and Coffee Roasters



### A DESIRABLE MACHINE FOR GROCERS



**T**HIS is a very handy machine for those who desire to roast large quantities of peanuts or coffee and wish to have the machine in doors and do not care about display. It is built with either gas or gasoline burners and can be turned by hand, or we can put on a pulley to be run by power, and when so ordered, purchaser paying for the additional work. It will roast about one bushel of peanuts or forty pounds of coffee at one roasting. Peanuts can be roasted in twenty minutes; coffee takes a little longer.

This is a desirable machine for grocers who desire to roast a part of their coffee. It will roast it quick and well, and the smell of roasting will assure customers that they are buying a fresh roasted article. If you are using a motor to drive your coffee mill or a set of fans, you can drive this roaster from the same shaft.

If you want either a gas engine, water motor or electric motor to run your coffee mill, and fans to ventilate your store, we can supply you with these at a reasonable price.

Price for Roaster, \$25 with order. Pulleys extra.

See instructions in regard to ordering and shipping.

## ..Important Explanations..

**Boilers.** The boilers of all our machines are constructed of copper and are submitted to a high test before leaving the shop, therefore, they are perfectly safe. They are of the style known as plain cylinder boilers. There are no tubes or flues to leak or give trouble. They are good steam makers, so there is no delay caused by lack of steam, which is the case with many other boilers. They are fitted with pump, water and steam gauges, and a pop-safety valve. Water is supplied from a tank under the peanut pan into which exhaust steam from the engine is conducted, which serves the double purpose of heating water for the boiler and keeping the peanuts hot.

**Pump.** The pump is a simple force pump with two check valves worked by the engine and thrown in gear by simply pressing on a button and out of gear by pulling on it. First motion presses a pin into a socket, the second withdraws it.

**Burners.** The burners are of our own make and are especially designed to supply all the heat needed and are very economical in the consumption of fuel. They draw in a large quantity of air with the gas, producing perfect combustion, and makes a pretty blue flame free from smoke or soot. One generator serves for all burners, so that when once the fire is lighted, gas is always ready for either roasting peanuts or popping corn, simply open a valve and apply a light. This feature is very much superior to that of any other make where gasoline has to be run into each cup and gas generated for every burner separately.

**Roasting Cylinder.** All of our roasting cylinders are filled at rear end of machine, and nuts after roasting are dumped into the warmer by a simple turn forward without removing cylinder from its bearings. The heat is supplied from a continuous burner from one end of cylinder to the other, supplied by one valve only, therefore, the heat is equal throughout and as the gas is perfectly mixed with air, the cylinder never becomes coated with soot. This cylinder is also supplied with a tester which reaches well into the interior, so that peanuts may be tried at any time without stopping machine. This minimizes the danger of burning. A batch of nuts can be roasted in twenty minutes if desired, or valve may be set to take as long as you wish.

**Description of Corn Popper.** The popper consists of a metal pan in the bottom of which are four blades attached to a socket, into which a shaft drops, the pan remains stationary and the blades revolve, and so keep the corn moving, running loose on the shaft is a perforated cover, which when connection is made, fits over the top of the pan and remains stationary. The pan rests on or over the burner. When corn is to be popped the valve is opened and a light put to the burner allow the pan to get hot and then put in about one-half pound of corn, more or less, according to quality; two table-spoonful of melted butter and one tablespoonful of salt, more or less according to taste; place pan over the burner, press down on the beam which is suspended to the top of popper case, and through which the shaft passes, at same time throwing lever No. 16 backward so that the shaft is in contact with the mixer and the cover rests on the top of the pan. When corn has popped sufficient to fill the pan, draw forward lever No. 16, this raises the cover but does not disconnect the shaft from the mixer; this leaves a space between pan and cover, the latter revolves and causes the corn to fly out like a snow storm. This is a very attractive point and always causes passers to stop and invariably sells corn rapidly. You need not use the butter and salt except you desire to do so, you can season it after popping if you prefer, but seasoning in cooking always gives the best flavor. The engine does all the work, both for roasting peanuts or popping corn, all you have to do is to put in and take out the stock. You need not put out the fire when removing the popcorn pan, but you must extinguish it under the roasting cylinder before dumping peanuts.

**Automatic Figure.** Another important point on all of our machines are the automatic figures turning a glass cylinder containing peanuts, standing on top of roasting cylinder. No. 1 of 1891 or 1892 and No. 4 with corn poppers have the toy sitting on top of the sign and striking a bell; No. 3, either with or without corn popper, has the figure standing on the bed-plate, and No. 6 on the top of machine. This is a great card, it amuses the children and also those of larger growth.

No other machine poppers can do as much work in a given time, and there are no others made that will butter and salt the corn during the process of popping, and it is the only practicable way. Try it!

# ...Testimonials...

Brockville, Can., Sept. 18, 1891.

C. Cretors, Chicago.

Dear Sir:—I think your machines are a grand advertisement, as, when this one goes it creates quite a sensation, and is better than a newspaper advertisement. During two days' demonstration, this machine sold a sack of peanuts a day, which means a profit of about \$10 a day. We have a \$1,000 soda fountain and I think the Peautt Machiue will make more money for us.

Yours respectfully, John L. Upham.

Orlando, Fla., Dec. 17, 1891.

Mr. C. Cretors Chicago.

Dear Sir:—The machiue I bought of you just three years ago has given me splendid satisfaction, have never paid out one cent for repairs as yet.

Yours truly, B. T. Kuhl.

Columbus, O., Aug. 5, 1891.

C. Cretors, Chicago.

Dear Sir:—The new Peanut Roaster and Corn Popper combined was duly received and has been doing good service daily ever since, think we are safe in saying that we have roasted and sold ten to fifteen one hundred pound bags of peanuts per week ever since we got the new Roaster.

Yours truly,  
Loughshore & Mackey.

Loughshore & Mackey have two No. 1 Roasters.

Mt. Vernon, Ind., Jan. 11, 1892.

C. Cretors, Chicago.

Dear Sir:—The combination Popcorn and Peanut Roaster I bought of you last October is a daisy; it outdoes anything I have ever seen or heard of. The advantages are: 1. A nice attractive advertisement. 2. Roasts peanuts and popcorn at the same time. 3. Is so arranged that you can put the corn and butter in the popper at the same time, and thereby gives it the right flavor and equal. 4. One and one-half gallons of gasoline will run it ten hours. There is another popper here—cylinder shape—and did a good business until I got this and it is not in it any more, the reasons are he has to put butter and salt on it afterwards thereby making some grains very full of butter while others have none. My advice to all contemplating buying a popper or roaster is to buy a combination roaster and popper of C. Cretors and be happy. I would have bought this last June if I had seen the ad. and came near buying a patent spring roaster but am so glad I did not. All this roaster wants is to be seen and the sale is made.

Yours truly,  
P. Loveland.

La Fayette, Ind., April 18, 1894.

C. Cretors, Chicago.

Dear Sir:—To all whom it may concern: Nearly eight years ago I was induced to purchase one of C. Cretors' Steam Peanut Roasters, and am very glad to say that I never made a more profitable investment. The roaster does its own work and does it well. The question is often asked, how long will the machine last? The roaster purchased by me has been in constant use since the day I purchased it, and has only required a small outlay in repairs and that quite recently.

Respectfully yours  
J. H. Clark.

Washington, Pa., Dec. 19, 1891.

C. Cretors, Chicago.

Dear Sir:—I have been running one of your No. 2 Steam Peanut Roasters about six months. It is the best got up roaster for working I ever saw. It paid for itself the first six weeks I ran it. My sales for the first three months I ran it was \$520.57, the nuts cost me \$194.99, leaving me a profit of \$325.58, and the roaster is doing nearly equally as well to-day. It draws the attention of all passing it. I think all the machinists have examined the engine closely and claim it is the best working engine for its size they ever saw. I run it in front of my store, use gas for fuel and the cost of running it is about \$1.00 per month.

Respectfully yours A. M. Vester.

P. S. The above party has just sent in his order for another machine; this time taking a No. 1.

Oliver Jacobs of Chadron, Neb., wrote to H. E. Converse of Eau Claire, Wis. for his opinion of the Cretors' Steam Peanut and Popcorn Wagon No. 1. Below is Mr. Converse's reply, which speaks for itself.

Eau Claire, Wis., Dec. 18, 1893.

Mr. Oliver Jacobs.

Dear Sir:—Your letter of the 15th at hand and contents noted. The corn popper you refer to works fine; the best I have ever seen. The engine and boiler are perfect. As an investment for my part it is the best I ever made. I would not take \$1,000 for mine if I could not get another. I have taken in \$1,000 for peanuts and popcorn in the past seven months. The profit on the same was two-thirds. I advise you to buy one if you have to borrow the money. It will pay for itself in 3 months.

Yours truly, H. E. Converse.

Mr. Jacobs bought a wagon and is well pleased.

Lexington, Va.

C. Cretors, Chicago.

Dear Sir:—In the fall of 1890 I bought of you one of your No. 3 Peanut Roasters. After roasting over 2,000 pounds of coffee and several thousand bushels of peanuts, I concluded the machine was too small for me. Being in Chicago during the World's Fair, I made a contract with you to build me a much larger machine. I have been running this machine since October, 1893, and find it the most complete thing of the kind I ever saw. I advise any one contemplating buying a peanut roaster to buy a Cretors' Roaster.

Very truly,  
H. O. Dold.

Watseka, Ill., Feb. 10, 1893.

C. Cretors, Chicago.

Dear Sir:—The peanut and popcorn wagon I bought of you last August is a daisy, and has given entire satisfaction. I have nothing but words of praise to offer in behalf of your machines. I sold in less than four months over 3,000 pounds of nuts and 1,400 pounds of corn. These sales were made in the afternoons and evenings with the exception of a few days during fair season. I sold in one day at the Hoopston Fair, \$65 worth of nuts and corn. Your cousin tells me you will soon have a new attraction for the wagon, when it is ready you can count on me as a customer.

Respectfully yours, J. W. Kline.

South Bend, Ind., August 16, 1893.

C. Cretors, Chicago.

Dear Sir:—We can cheerfully say that the peanut roaster we bought of you last September has been a good investment, as it has more than doubled the sale of peanuts and popcorn. Yours truly, Solari & Sons.

Midland, Texas, Nov. 25, 1895.

C. Cretors & Co., Chicago.

Gentlemen:—The No. 2 Wagon Machine which I bought of you arrived in perfect condition and works like a charm, and I want to make an assertion here, and am willing to make it at any time to anybody, this is the only thing I ever bought in my life that was not advertised too highly. I find it has conveniences that you do not or did not have advertised when I bought the machine, consequently I got more than I bargained for, and I must say that it affords me very much pleasure to write you this testimonial, I only wish I could express in writing a better one. All parties desiring information will be promptly answered, wishing yourselves the success you so justly deserve. I remain

Yours respectfully, W. B. Sisson.

Noblesville, Ind., Dec. 2, 1895.

C. Cretors & Co., Chicago.

Gentlemen: We purchased one of your No. 2 Improved Wagon Roasters, and the same is such a complete success that we want to congratulate you on the last edition to your many good ideas on roasters. We consider the No. 2 Machine the finest thing you have, as it is not so large but what any person can buy and pay for it, and in working, every part of it is a perfect gem, and any time any one wishes references in regard to quality and working of your machine, would be pleased to answer any and all communications.

A. D. Hull & Son.

We can furnish hundreds of other testimonials on application

**THE CRETORS**  
IMPROVED  
**STEAM PEANUT & POP CORN**  
... WAGON N<sup>o</sup> 2 ...

