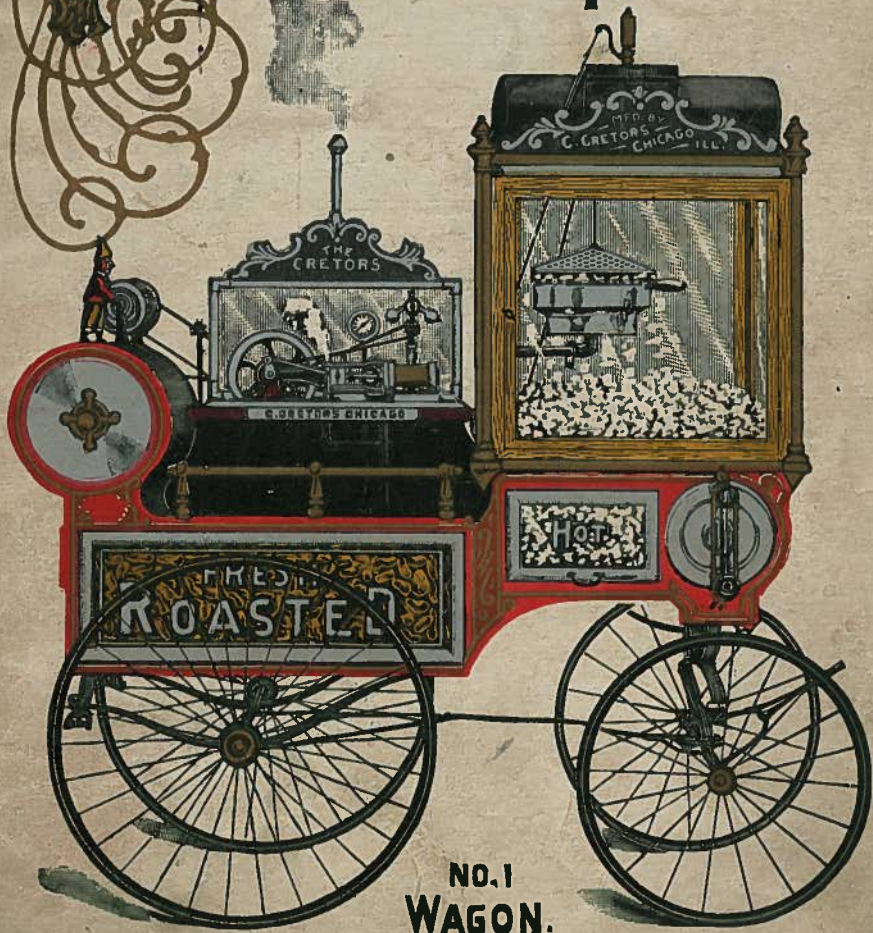


UP TO DATE
THE **CRETORS** **PEANUT**
& **COFFEE**
ROASTERS
& **CORN POPPERS.**



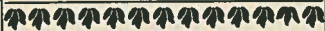
NO. 1
WAGON.



DISCOUNT

FOR SPOT CASH

**FURNISHED ON
APPLICATION**



Introductory.....

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

Our machines are the culmination of 14 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 peanuts 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.

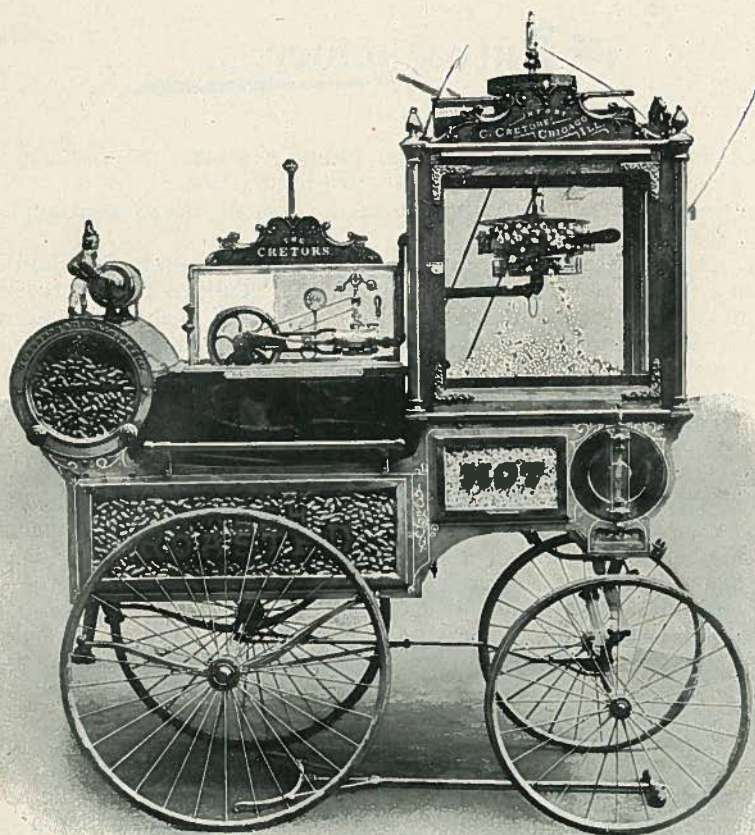
Others make money with them. Why not you?

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,

CHICAGO.

C. CRETORS & CO.



No. 1 WAGON

On the No. 1 Wagon we have discarded the mirror back of engine and substituted a new style awning. The mirror caused accumulation of dirt which was detrimental to bearings and working parts of engine.

The Cretors'

Steam Peanut and Popcorn Wagon No. 1—Model 1900



THIS 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.

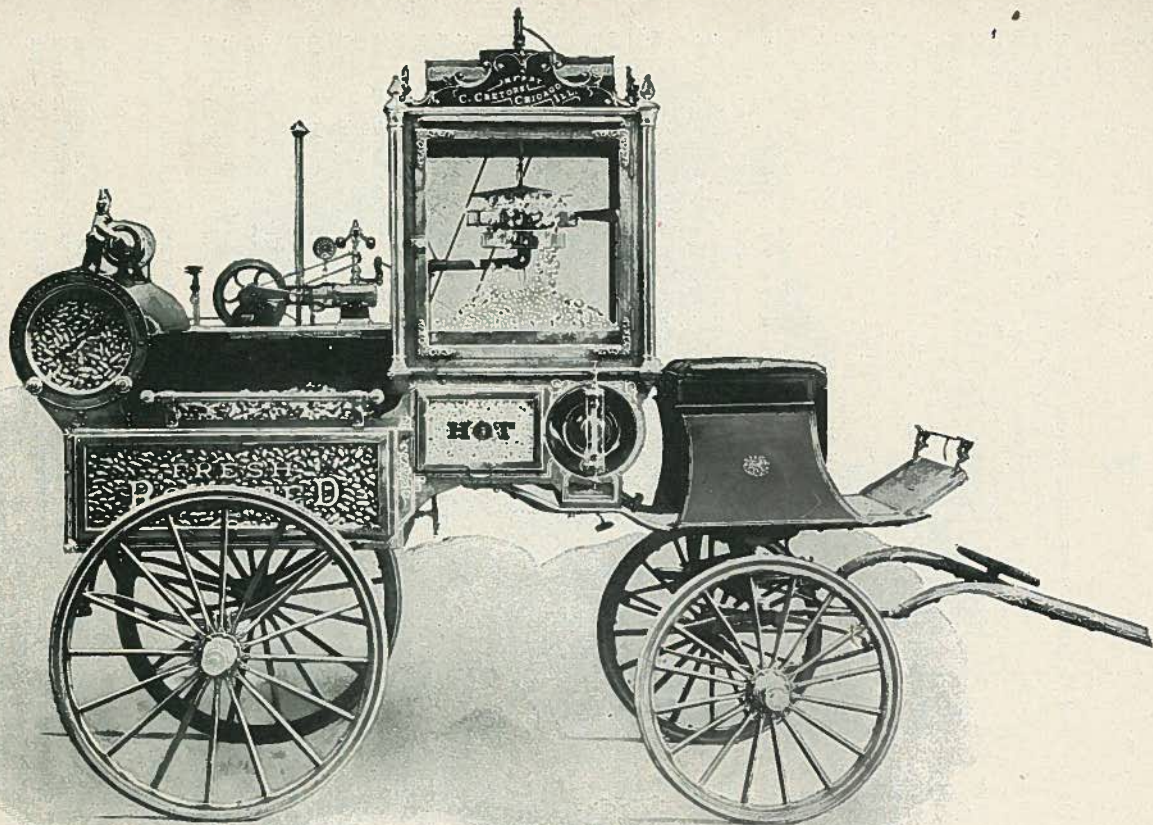
This machine is beautifully illuminated at night by two torches, one on the bed-plate of the engine and one in center of popper burner. We can furnish a neat pair of shafts so that a small Shetland pony or a donkey may be employed. Where this idea has been tried it has proved a success.

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

See instructions in regard to ordering and shipping. 3



"OUR SPECIAL"

OUR SPECIAL

Many of our customers who formerly purchased No. 1 Wagons, have met with such remarkable success that they have expressed their desire for an exceptionally fine wagon machine so constructed that it could be driven all over the surrounding country, thus enabling them to attend county and state fairs, political gatherings etc., without the expense of railroad transportation.

To fulfill this want, we have designed our "Special Wagon Machine" as illustrated on the preceding page; it is the finest and most complete machine ever produced.

The general design of the bed is similar to our standard No. 1 Wagon, but six inches wider, thus giving greater capacity to roasting cylinder, peanut pan, boiler, water tank and gasoline tank. The running gear is of heavier and stronger construction than the No. 1 Wagon on account of the additional weight of machine, and to stand rough roads. The wheels are built the same as light buggy wheels and are of the best quality, with rubber tires. The gear (or turn-table) on which rests the drivers' seat, is the same as the standard high-grade carriage gear in design, but of lighter construction, being made specially for us. The gear is all hand-made, thus insuring durability and elegance in finish; the ornamental braces, etc., are very attractive. The hubs of the wheels are incased in ornamental brass ends, which serve to carry out the beauty of design and finish so noticeable to the observer. Shafts are attached as shown in cut.

If you intend giving the peanut and popcorn business all your time, this is the machine you ought to have, as its superior attractiveness and capacity will soon make up the difference in cost. The machines of this pattern now in use are giving absolute satisfaction and meeting with gratifying success. The glass doors to popper case, and glass signs are of heavy French plate glass with beveled edges.

We extend you the choice of color and decorations, minor alterations, etc. Built to order only. Price, \$700. Terms: \$350 cash and ten (10) notes of \$35 each, payable monthly with 6% interest. Liberal discount for cash. Additional information on application.



A No. 1 WAGON IN PRACTICAL OPERATION

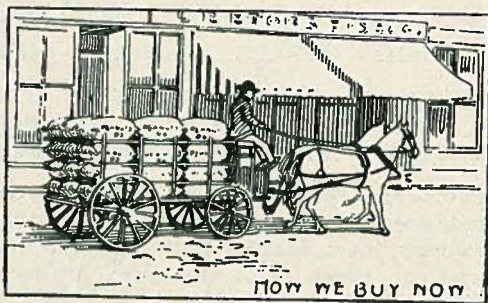
DOES IT PAY?



THIS cut shows how we used to do business, and we thought we were doing some tall hustling when we took in 50 cents to \$1 a day. One day a representative of the Cretors Steam Peanut Roaster Company appeared in our city, claiming he had a machine that would revo-

lutionize the business, and take dollars where we took nickles. Well, we, like every other dealer, laughed at him and at the idea that anyone should think about teaching us anything of a business we "knew all about," but as he appeared to be in earnest and advanced some very good arguments to prove his claims, we commenced to think the matter over and came to the conclusion that we were not in the business "to keep stock" but to "sell it for the profit there is in it" and finally decided that if saloons and drug stores could invest thousands of dollars in fixtures, soda fountains, etc., to do a nickel business, there could be no good reason why confectioners and fruit men should not invest a few hundred dollars in a CRETORS STEAM PEANUT ROASTER and receive good results; so we accordingly concluded to order a No. 1 wagon peanut roaster and corn popper.

All our competitors laughed at us and talked of lunatic asylums, straight-waist-coats, etc., and we were somewhat of the same opinion ourselves. The following cut will illustrate the result of our experiment. The man in the wagon is not carrying us to the lunatic asylum as our critics



prophesied, but is hauling us a load of peanuts which is only a part of a car

load we have recently purchased. We now take dollars where we formerly took nickels, and our carping critics wish they had been crazy enough to have purchased a machine ahead of us.

The STEAM ROASTER adds tone to our business, and in consequence we secure a better trade; people buy of us now who never thought of doing so before. They stop to look at the engine and other running parts of machine. After once purchasing, they become our regular customers. Someone asks—"Can you keep stock any better than by the old way?" We answer "No, the old way kept the stock well enough, in fact, too well; the Cretors Machines do not keep the stock—they sell it—and that is what we are here for." "Can we roast peanuts better?" that is another question. We can roast them better and present them to our customers in better condition than by the old method, because we roast and sell at the same time, therefore, never having stale stock; and as we roast during the business hours, the odor of the roasting nuts helps our sales. While with popcorn, there is no other machine that seasons the corn while popping, which gives it a flavor unequalled by any other process. We have built up a large popcorn trade owing to the quality of our goods and the evenness with which the corn is buttered and salted—each grain is seasoned precisely alike. It is an established fact that food seasoned during cooking is far superior to that which is seasoned afterwards. Therefore, there is no comparison between the OLD and the NEW WAY, as used on the Cretors Machines.

Our advice to every dealer in our line is to invest the first money you can raise in a CRETORS STEAM PEANUT ROASTER AND POPCORN POPPER, if you want to sell goods instead of keeping them; and not to buy something claimed to be "just as good," though a little cheaper, because if you do you will be disappointed. Buy the "best" and you will succeed; buy an imitation and you are not in it.

We have just worked four weeks on a new year. They correspond with the same four weeks of last year, as follows:

JUNE 26 TO JULY 17, 1898.

Total sales....\$172.65. Expenses....\$63.40. Profits....\$109.25.

JUNE 20 TO JULY 16, 1899.

Total sales....\$187.65. Expenses....\$54.00. Profits....\$133.65.

Showing an increase in profits, for 1898, \$24.40, which proves—**First, that trade does not decrease when the novelty is worn off, but on the contrary, the unexcelled quality increases trade. Second, that with experience expenses for stock, etc., are decreased.**

In the foregoing we have given by illustration and explanation the experience of one of our many customers, and which is corroborated by the testimony of hundreds of others. We commend the same to your consideration, and merely add—If you prefer to look today—look ! but remember for the future the machine that tells, is the one that continues to sell—its products.

There is—that scattereth—and still increases—even in buying Peanut Roasters.

Attractiveness is one of the most essential elements requisite to the success of any business; therefore, expecting to sell an article, you must let the people know you have it. The more favorable an impression you leave with them the greater will be your sales. The Cretors Machines are unapproachable in regards to Attraction, Durability, Workmanship, and as a financial investment. The running engine and working machinery are sources of constant attraction of which the public will not tire. The machine not only attracts attention to itself, but to your window and store display as well, thereby greatly increasing your sales in store.

As to the question of merit, it is no idle boast for us to claim for our productions the position of "The Best Before the Public" and will make money for their owners when other machines are laying idle.

Many of our old customers, who in former years bought one of our smaller machines, have been so well satisfied with the result of their experiment, which exceeded by far, their expectations, and they are now buying our No. 1 wagon. If you have one of our smaller machines we will allow you a reasonable price for it in exchange.

To those who are not in business, but are looking for something, we would say that it is not necessary to have a store. You can make a good living with a Cretors No. 1 Steam Peanut Roaster and Popcorn Wagon Machine, as it can be placed at any convenient location. In what other business can you make even \$100.00 per month with so little money invested.

We will be pleased to correspond with you regarding the advisability of your investing in a Cretors Machine.

SPECIAL

The Standard No. 1 Wagon Machine, model of 1900, is correctly illustrated by the half-tone reproduction on page 2, which shows all improvements up to date.



No. 2 WAGON

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 nickeled 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.

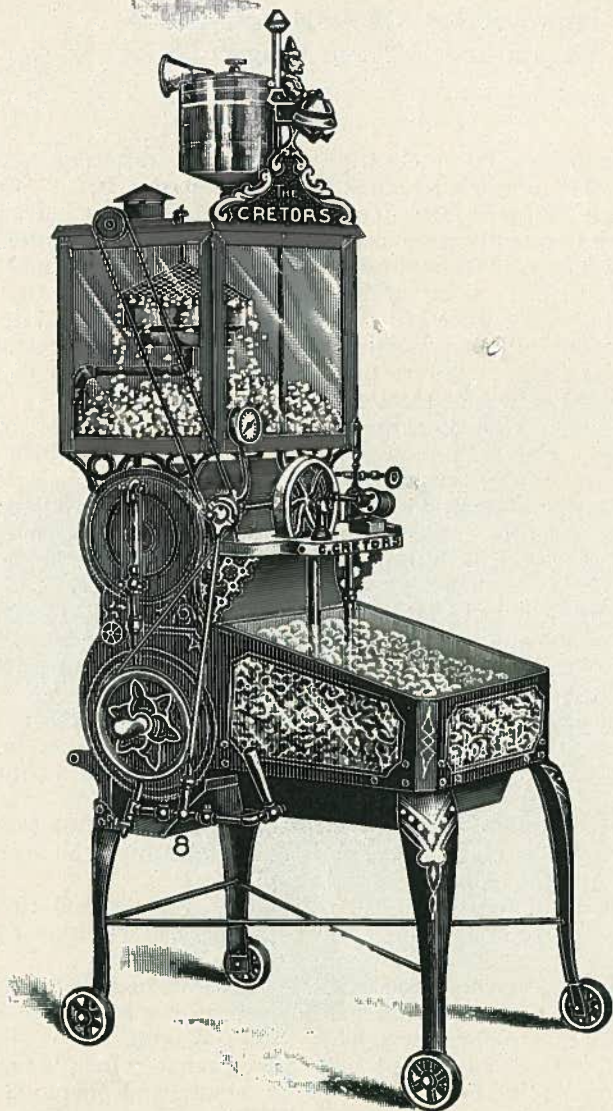
This machine is very economical in the use of fuel, using only a gallon to a gallon and a half of gasoline per day, according to the amount of work done. It has two torches the same as No. 1 Wagon. It is also provided with a small whistle connected with the exhaust, which blows automatically and sounds 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 45½ 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.

See instructions in regard to ordering and shipping.



THE CRETORS' No. 4
With Popcorn Attachment

The Cretors'

No. 4 With or Without Corn Popper



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

The peanuts after roasting, are dumped into a box and then transferred into the warmer. We make the machine either with or without corn popper, the working parts are the same as used on our wagon machines and described in general explanations.

The popper case is made of metal, nicely finished, with glass on 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 popper or 72 inches to top of toy figure with popper. Price, without Corn Popper \$115.000. Terms: \$35.00 cash with order, one note of \$20.00 and four notes of \$15.00 each. Price, with Corn Popper \$140.00 Terms: \$40.00 cash with order and five notes of \$20.00 each. Notes are payable monthly and draw 6 per cent interest.



SPECIAL



WE make a very elegant cover with a nickel-plated frame and a heavy plate glass for the peanut warming pan. 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 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. 6 Hand Roaster



The Cretors' No. 6 Steam Roaster

The Cretors'

No. 6 Steam Peanut Roaster and Corn Popper



TO 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.



No. 6 Hand Peanut Roaster and Corn Popper

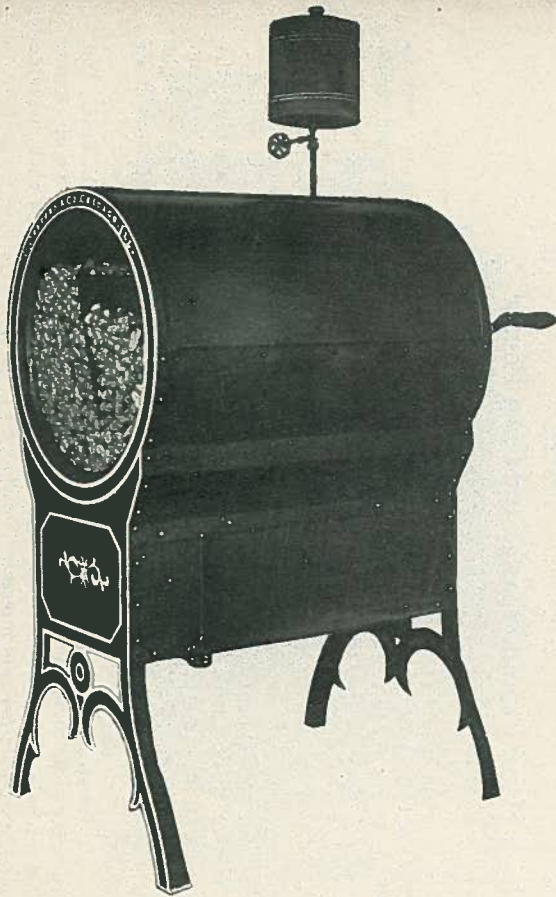


TO meet the demands of those who desire an attractive machine but do not wish to go to the expense of a Steam Roaster, we have designed and offer to the trade a machine modeled after our No. 6 Steam Roaster, minus the engine and boiler. This machine has a gasoline burner to heat water to keep the nuts 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.

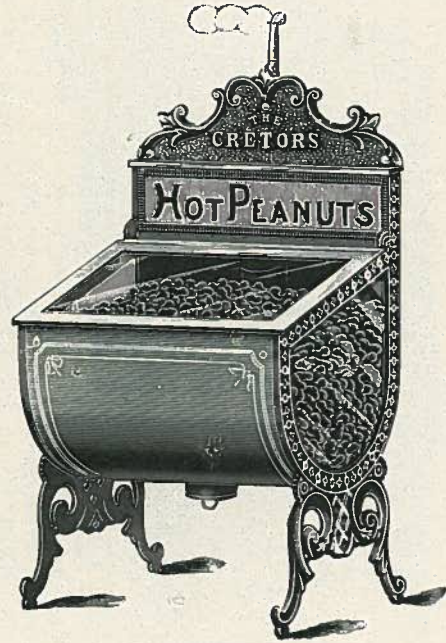
We can also make one of similar design for peanuts only, in this machine; the part shown in cut for peanut warming pan is discarded and the peanuts are shown and kept warm in the part shown as popper case, in which a nice torch is placed to light up at night. These machines are the same size as No. 6 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. Price of Peanut Roaster only, \$40. Terms: \$20 with order, and four notes of \$5 each, payable monthly with six per cent interest.

See instructions in regard to ordering and shipping.



The Cretors' No. 8 Hand Roaster



The Cretors' Steam Peanut Warmer

The Cretors' Steam Peanut Warmer



IN 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.



The Cretors'

No. 8 Hand or Power, Peanut and Coffee Roaster



A VERY unique and desirable machine for those who desire to roast large quantities of peanuts or coffee. Either gas or gasoline used as fuel. By examining the cut, you will notice that one end of the cylinder is of plate glass; this is a novelty which permits you to examine contents of cylinder at all times without using tester, which is at other end of machine. The glass does not break. A desirable machine for grocers, candy manufacturers, or jobbers.

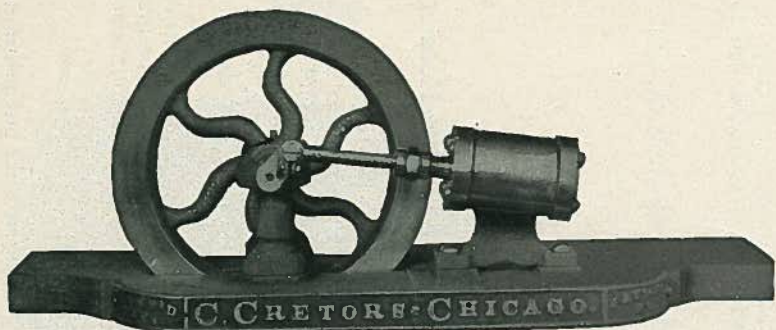
These machines have our latest "mixer," which insures evenness in roasting. Some of the largest candy manufacturers in the country are using this machine with universal satisfaction. Built in four sizes:

12 by 24 in.	\$25.00	18 by 30 in.	\$45.00
18 by 24 in.	35.00	18 by 36 in.	50.00

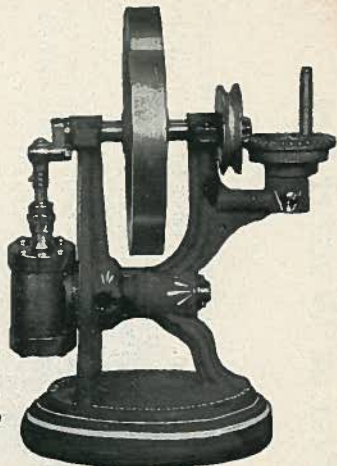
Net F. O. B., Chicago.

The three larger sizes are fitted with gearing so that but minimum power is required, being easily turned by hand.

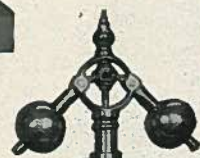
In ordering, please designate whether you desire gas or gasoline burners.



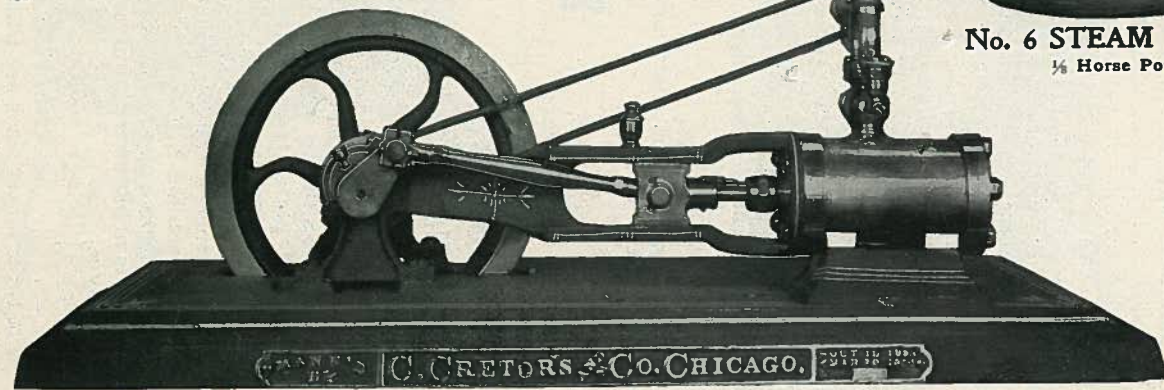
No. 2 WAGON AND No. 4 ENGINE
1/4 Horse Power



No. 6 STEAM ENGINE
1/4 Horse Power



13



OUR No. 1 WAGON ENGINE
1/4 Horse Power

Motive Power

The cuts on the opposite page represent the different style engines we use on our machines; the wording under each states to what machine it belongs. We take especial care and pride in the construction of our engines, and the manner in which they perform their work is highly satisfactory to us and their owners. They can always be relied upon to do their work in a perfectly satisfactory manner, and to do it right. The models are of our own design, and the cuts represent the finished product of fifteen years successful experimenting.

The No. 1 is beyond all doubt the finest, most complete, and practical small engine made. The No. 2 and No. 6 do their appointed work equally well and give universal satisfaction.

A working engine is a source of constant attraction of which the public will not tire, and will increase your present sales several times over. Provisions are made for taking up wear and adjusting all wearing parts. The material used is of the best the market affords, and with proper care, there is hardly any limit to the life of one of these engines.

In purchasing a machine, you should pay particular attention to the "motive power" as it is "your attraction"—if your power is not attractive, you cannot expect to draw any new trade. The more attractive your power is, the greater your sales will be. No engine or device approaches our engines in this very important respect.



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.

..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.

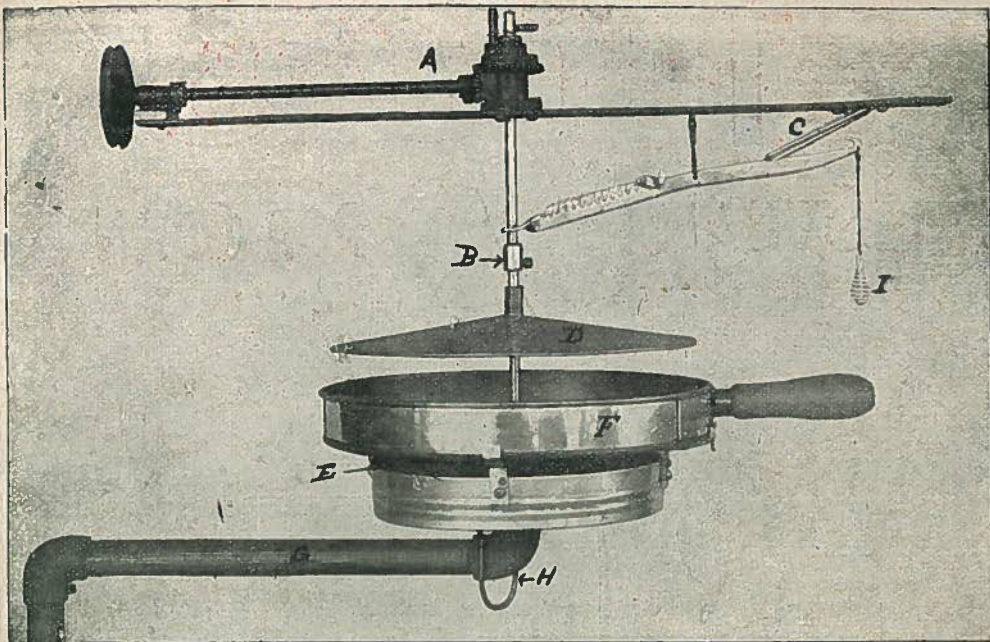
Burners. The burners are of our own make and are especially designed to supply all the heat needed and are very economical in the consumption of fuel. They draw in a large quantity of air with the gas, producing perfect combustion, and makes a pretty blue flame free from smoke or soot. One generator 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-spoonsful 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!



The above cut represents our celebrated Automatic Self Buttering and Salting Corn Popper, as used on all the machines we manufacture. It is the only popper which butters and salts the corn at the same time it pops it. By our process, each grain is seasoned exactly alike, during the process of popping; thus imparting to the corn an evenness and delicacy of flavor impossible to obtain by any other method. The principle is similar to the old-fashioned way of popping corn in an iron skillet into which a small quantity of butter is placed to season the corn.

By referring to the illustration, you will see that our popper pan "F" closely resembles a skillet in appearance—only it has four flat steel blades attached to the bottom on the inside of the pan, which are made to revolve by the driving Mechanism "A" and Stirring Rod "B"—these revolving blades keep the corn in constant motion and prevent scorching or burning. Let us suppose you have the pan in your hand and want to turn out a popping; put about three layers of corn in the pan; add about one tablespoonful of the best butter (melted) and a little salt; pull down on knob "I" thus raising the Stirrer Rod "B" and Revolving Lid "D" so that you can place the pan "F" over the Burner "E"; now push wire "C" forward, thus letting Stirrer Rod down into pan and setting Stirrer Blades in motion; give the lid "D" a few turns to the left, until it goes below the top of the pan; light your burner "E" and in a few moments the corn will commence to pop; when it reaches the lid "D" the lid will raise automatically, allowing the corn to escape over the top of the pan like a fall of snow; when all the corn has popped, pull down on knob "I" remove pan, and proceed with another popping. The corn is now ready for sale without any further seasoning.

The public universally acknowledge the pop corn as prepared by our poppers the finest they have ever eaten, and you will soon command the entire popcorn trade of the town—as it is impossible for anyone else to prepare as good corn by any other method; it is not greasy, and will not soil the hands or clothing of purchaser, or sacks. By raising wire "H" the popper burner "E" is converted into a torch for night use.

THE CRETORS

IMPROVED
STEAM PEANUT & POP CORN
... WAGON N^o 2 ...

