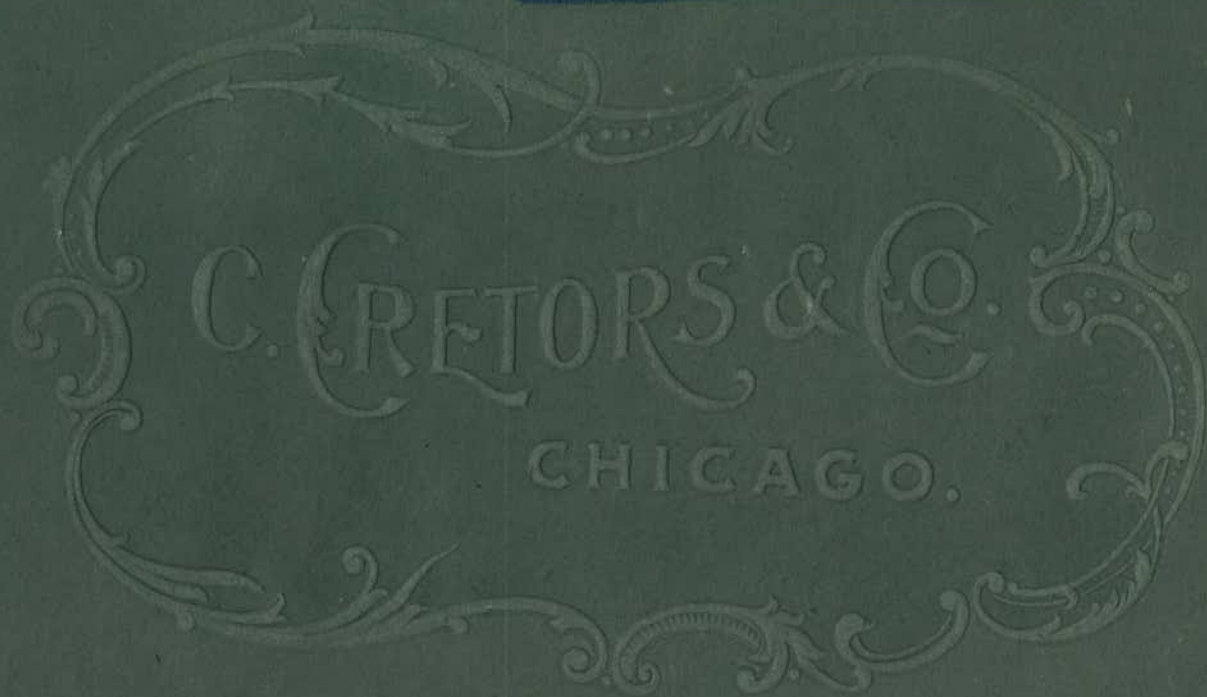


HDL

Personal



Introductory.



IN presenting this, our latest catalogue, to the public, we take the opportunity of expressing our thanks for the very liberal patronage that has been extended us in the past; and give a concise description, with illustrations, of the various machines we manufacture.

Starting from a very small beginning, we have now the largest factory (in our special line) in the world; and produce a line of machines far superior to any others on the market; capable of meeting the demands of the most exacting.

The first "Cretors" machine was placed on the market 17 years ago, and at first it required a great amount of persistent endeavor to convince a prospective buyer that \$150.00 invested in a peanut roaster could ever be regained. We had unlimited faith ourselves, still we had to convince others, and it was only through practical demonstrations that we proved they could not invest an equal amount of money in any other manner and derive anywhere near the same returns.

Men who in times past hesitated about investing the amount asked for one of our cheapest machines, now, after having tested and proved the success of the "Cretors" machines, do not hesitate to purchase our most elaborate and expensive models, as their experience has taught them that the more elaborate, attractive and complete their machine, the more business they command. And others who would not even consider the advisability of such an investment, **NOW, AFTER SEEING THE SUCCESS OF OTHERS**, are falling into line, so that of late years it has kept us continually increasing our facilities in order to meet the demands made upon us.

It has been the constant endeavor of our Mr. Cretors (the inventor) to add improvements and new models from time to time, to meet the growing demand for larger, more expensive and elaborate machines; feeling confident that the discriminating public would appreciate his efforts. It affords us great pleasure to state that the more expensive models are the most popular as they are the most remunerative. Their superior equipment and attractiveness enable them to command several times the volume of business under the same conditions, and in the long run they are a better paying investment than the cheaper machines.

The workmanship and material entering into the construction of our machines is of the very best, and we spare neither expense nor pains to have our productions perfect in every detail.

The business man of the 20th century must keep pace with the age in which he lives. He cannot afford to cling to old ante-dated methods. If he does, his neighbor, being more up-to-date, will become the leader, and he, the man of the past, becomes, in common parlance, a back number. Therefore you owe it to yourself to **WAKE UP** and investigate any reasonable proposition that is brought to your notice. You ask for a catalogue; therefore, this is presumptive evidence you contemplate purchasing a Peanut and Popcorn machine. If you purchase one it will be to your interest to buy the **BEST**, and there is no doubt the **CRETORS MACHINES** are the best, so buy a "CRETORS." You may think you can buy something cheaper, and therefore you may buy some other make, but you will not be satisfied. You are sure to buy a "CRETORS" sooner or later, so why not buy now, and avoid the annoyance and loss you will experience by using inferior makes? We are interested in you and desire to have you for a customer because it will be to our mutual interest. But, after you have paid your bill we receive no further benefit, but your benefits continue on and on, far into the future.

Bespeaking a careful perusal of the succeeding pages, and feeling sure that after careful consideration you will decide to do as others are doing: that you will not accept anything but the best, and will favor us with an order for a Cretors up-to-date machine: and we, on our part, promise you a careful and courteous service, we remain,

Yours very truly,

C. CRETORS & CO.

22d and Jefferson Sts., Chicago.

P. S.—After you have bought a Cretors' machine your only regret will be that you had not bought earlier.

Important Explanations.

APPLYING TO ALL MACHINES.

The Boilers of all of our machines are constructed of copper, with extra heavy heads (or ends) reinforced with a large brass stay rod running through the center, greatly increasing the rigidity and strength. They are of the style known as "plain cylinder boilers" and have no tubes or flues to leak or give trouble. They are rapid and economical steam makers, and each boiler is submitted to a high steam pressure test before shipment. Water is supplied from a tank under the peanut pan, into which the exhaust steam from the engine is conducted, serving the double purpose of heating the water for the boiler, and keeping the peanuts hot; and as you pump warm water into the boiler from the tank you do not run the steam pressure down.

Safety Valve. All of our machines are fitted with reliable safety valves. We set them to blow off at 35 pounds, and when you have that pressure, they will open and blow off a few pounds and then close; they are adjustable and can be set to blow off at a lower pressure if desired. Provisions are made for every possible contingency and anyone of ordinary intelligence can operate one of our machines with absolute safety.

Steam Gauge. A reliable steam gauge is furnished with each steam machine.

The Water Glass is conveniently placed—and very solidly attached. One can always tell at a glance exactly how much water there is in the boiler.

The Pump is a simple force pump with two check valves; power is supplied by the engine, and by simply pressing on a button you connect the pump—and by pulling out you stop it. First motion presses a pin into a socket, and the second withdraws it. This pump is absolutely trustworthy.

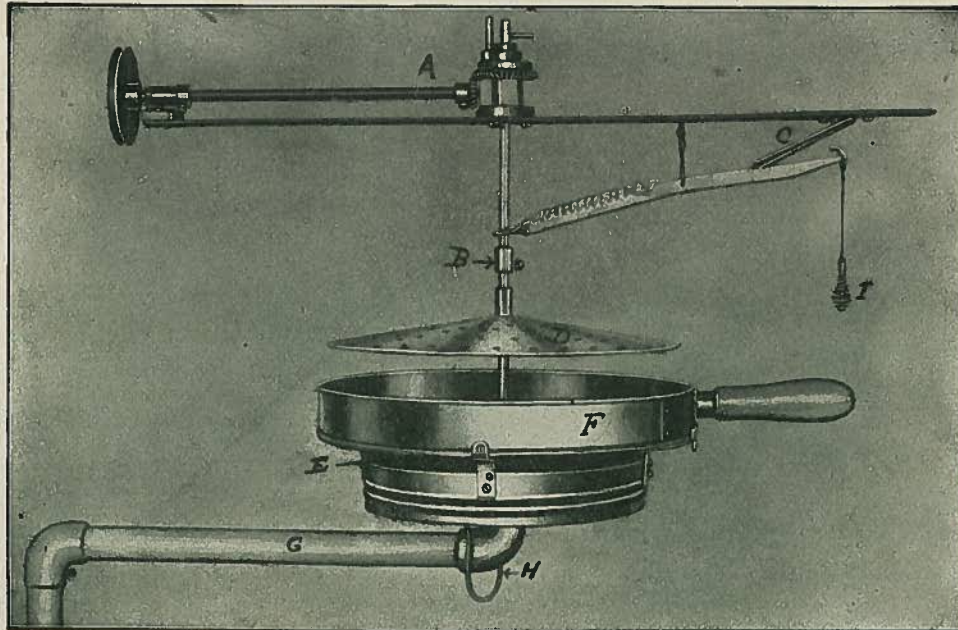
Burners. The burners in all of our machines are of similar design but modified to meet the exigencies of the particular one for which it is made. They are of simple construction and can be easily taken apart; are built on scientific principles and produce maximum heat with a minimum consumption of fuel. One generator generates gas for every burner in the machine, so that after fire is once lighted in this generator, any other burner may be lighted instantaneously, the same as if natural or manufactured gas was used. Gas while passing to the iron burners is thoroughly oxygenized, thus producing an intense blue flame, free from smoke or soot. There are no burners manufactured which will give as good results as those used in the "CRETORS" machines.

Automatic Figure. A particular feature of the "CRETORS" machines, is the automatic figure turning a glass cylinder, which is full of peanuts, showing how the nuts mix in the cylinder, and demonstrating the old way of roasting. This is a never-failing attraction. It draws the attention of the children, and the nickels out of the pockets of those of larger growth.

All parts entering into the construction of our machines are made by ourselves, in our own factory, with the most approved machinery; thereby enabling us to produce a finished article accurate in every detail, which would be impossible if we had parts made outside.

The Eretors Automatic Popper.

Used on all our Machines



Saves 50 per cent in butter.

Saves labor.

Corn is ready for sale immediately after popping without any further attention.

Does not soil hands or apparel.

Only popper that seasons each grain alike.

Produces unequalled delicacy of flavor.

It is the greatest attraction.

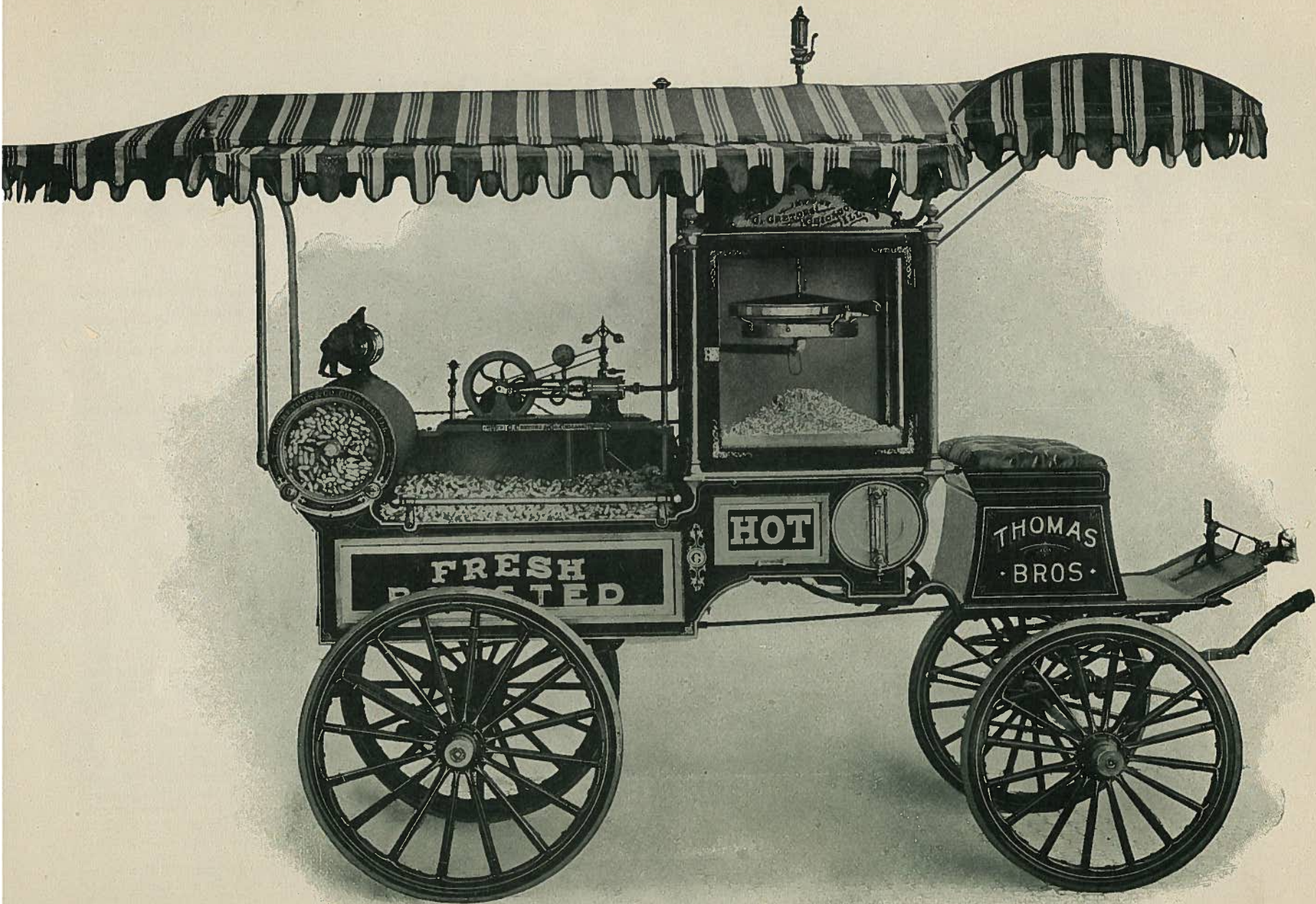
It is the best dividend producer.

Durability, Simplicity and Utility are here combined.

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 popcorn 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.



"SPECIAL" MODEL 1902

Special Wagon Model 1902

SHOWN on the preceding page illustrates our latest and most elaborate production and incidentally the best paying one for the purchaser. This machine was designed to meet the demands of customers who have previously purchased our No. 1 Wagons. It embraces all the facilities and valuable features of that remarkably successful machine; to which is added greater strength; increased capacity; more elaborate ornamentation, finish and equipment; enabling the operator to cover a larger area with greater dispatch and comfort.

With this machine the residence districts of town or city may be canvassed periodically, and the suburbs are brought within easy reach. Parks, picnic grounds, neighboring towns and other public places may be attended without involving the expense or vexatious delays incidental to railroad or other transportation. At parks, picnics, fair grounds, etc., the operator can move with, and keep in constant touch with the crowds, and is always prominent before them. It is always a leading attraction wherever exhibited and will draw and interest the sight seeing public, and in consequence a large trade is invariably the result.

This is no new untried experiment, but one which has been tested and proven to be a financial success, as witnessed by the testimonial attached, which is but one of many we have received of similar tenor.

It gratifies us to state that those who have already purchased, have met with success beyond their most sanguine expectations, so much so that in nearly every instance, after having purchased the first, they have duplicated their orders for one or more additional machines of the same design.

The machine proper is connected to the front part of the gear, by two extra heavy forgings, which are detachable, permitting the two parts to be separated, during shipment, etc.

The driver's box is made of select lumber and is well braced; the inside serving as a receptacle for stock, etc. This seat is highly finished, and, when desired, we letter your name and address on side panels. Full leather cushion is supplied for seat. Seat is also hinged, permitting same to be thrown forward on dash board, enabling one to reach the burners more conveniently. Machine is supplied with a double friction brake (similar to that used on automobiles), operated from foot-board, insuring safety in descending steep grades.

The wheels are made specially for us by one of the largest and best firms in the country and are known as the Sarven Wood Hub-wheel, which is exceptionally strong and durable, with rubber tires. The hubs are encased in ornamental brass caps which serve to carry out the beauty of design and finish, so noticeable in the entire construction of this machine.

Beveled French plate glass is supplied throughout, including the popper-case.

The signs are of chipped plate glass, artistically lettered and ornamented.

For full description of engine see "Motive Power," page 21. The popper-case and appliances are the same in design as on No. 1 Wagon. For illustration and description see page 3.

Burners are of our own design, manufactured by ourselves and constructed to supply maximum heat with minimum consumption of fuel. For description see "Important Explanations" page 2.

The running gear is of the same general design as that of standard high grade carriages—is heavy and strong enough to carry weight of machine as well as a liberal supply of stock and to encounter rough roads.

The awning furnished is of special design, combining strength and elegance; and is provided with telescopic projections along front and at rear end. The front projection can be drawn forward 20 inches and the one at the rear end 22 inches, thus serving to protect the operator from sun or inclement weather. These projections can be speedily telescoped into main awning when desired. The driver's seat is also protected by a neat canopy.

To recapitulate: The first machine built of this design fully demonstrated its successful qualities, and the result is we are having an ever-increasing demand for this style. Its advantages are self-evident. It is larger, therefore more attractive; has greater capacity, therefore better suited for handling a moving trade; a wider territory can be covered with this machine than can be by any other machine offered to the public.

Price \$700.00. Write for cash discount or for terms on installment.



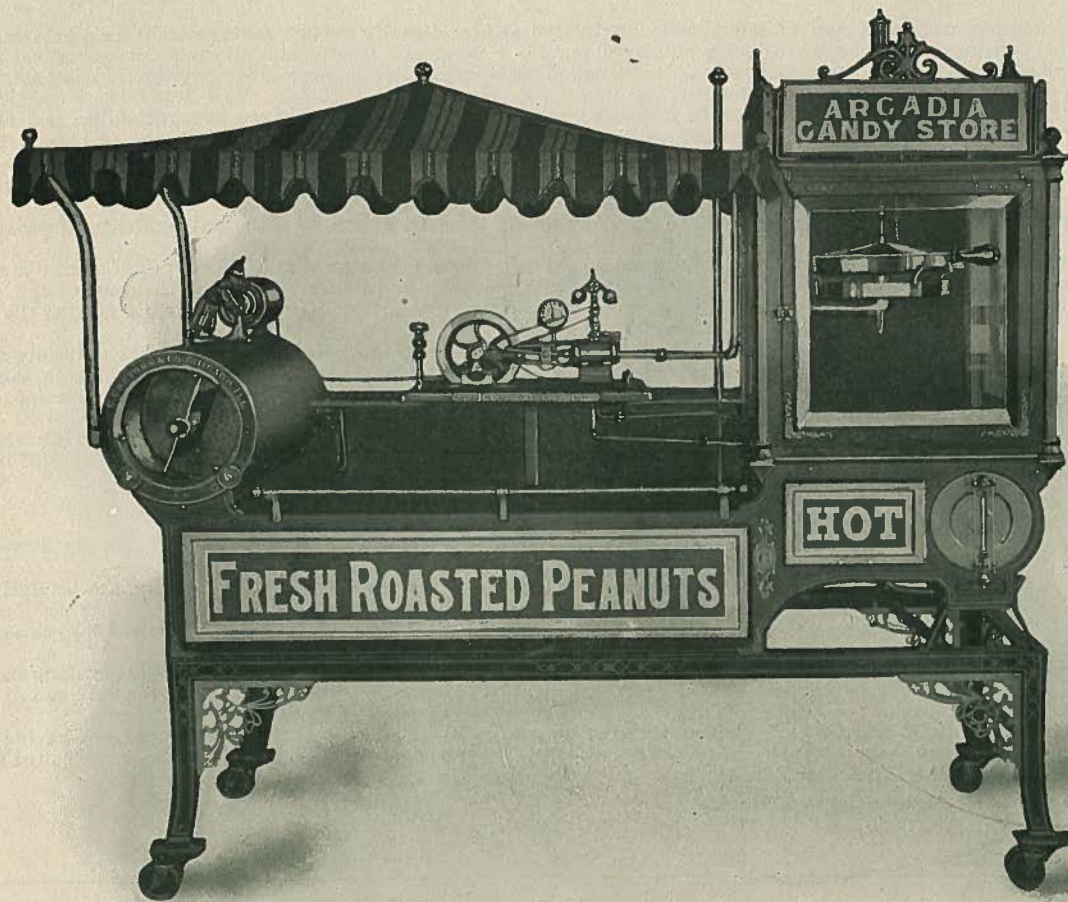
MRSSRS. C. CRETORS & CO., CHICAGO, ILL.

SUMTER, S. C., March 27, 1902.

GENTLEMEN:—For your interest and for the interest of anyone who may wish to purchase one of your Special Peanut and Popcorn Machines, I take pleasure in making the following statement, which is the true result that I have derived from three of these machines. I first bought, as you know, one of these machines, and commenced operating it on the 13th day of August, 1900. I had only \$300.00 in cash which I paid on this machine, the balance \$400.00 on installments of \$35.00 per month. On Feb. 26th, 1901, I bought another of these machines, and in December of the same year still another, thus making three machines. I now have these machines all paid for and \$700.00 over and above their cost, all of which I have made with these machines, and in addition thereto I paid myself back the 300.00 which I first commenced with. In other words I claim I have made clear on these machines since Aug. 13th, 1901, \$2700.00. My machines are perfectly good and are running every day.

I will take pleasure in answering any inquiries from anyone who wishes to buy one of these machines. In my estimation there is nothing that will make money so fast and easy as one of these machines.

(Signed) A. W. CROSSWELL.



"SPECIAL ON BASE" MODEL 1902

The Cretors Special—Without Running Gear

OF late years we have had enquiries from large Grocery, Fruit and Confectionery dealers from various parts of the country, for an elegant machine, one that was as attractive in appearance as their fine soda fountain, and handsome enough to be placed by its side.

To meet this demand we have designed the machine shown on the opposite page. The first was built for C. Weisbecker of 125th St., New York, and was placed in the center of their large and handsome store and proved one of the most attractive, as well as remunerative, of any of their numerous and elegant attractions.

Since building the machine for them, we have had the pleasure of filling orders for a number of large merchants throughout the country and everyone speaks in their praise. Its roasting capacity is over one bushel every 30 minutes; therefore, it will keep up with large sales, and as it roasts so speedily, it can be kept in operation during the hours when trade is best, and the aroma of fresh roasted peanuts will create an appetite amongst customers and engender a desire to purchase; therefore, sales will increase.

It is fitted with our up-to-date cornpopper, which will pop corn as fast as a man can sack up, and as salt and butter is put on the corn before popping, every grain is seasoned alike; the corn thereby not only having a delicacy of flavor which cannot be obtained in any other way, but is not greasy, and will not soil the ladies' gloves or hands. See description page 3.

We make for this machine special bevel plate glass signs with chipped silver letters; and the signs on top of popper-case lettered with your own name if you so desire.

If you have a nice store you will find it a winner. It will not only draw an immense trade for itself, but will increase your present business more than you now think possible.

Have you a portion of your store that is not paying you as good returns as you think it should?

Do you wish to add attractions so as to draw trade? This machine will pay your rent; it will draw more trade than any other novelty you can invest in. If you already sell peanuts and popcorn it will increase the demand many times over. If you do not sell such goods, you will be surprised at the demand you will have for them and gratified at the comfortable addition that will accrue to your bank account.

If you wish a paying business and would like to make peanuts and popcorn a specialty, but do not wish to operate on the streets, buy one of these machines. You can not only sell a large quantity of peanuts and buttered popcorn, but can also manufacture sugar coated popcorn in its various forms.

"Use it as you will, it will prove a paying investment and valuable attraction, and is well worth its purchase price as an advertisement alone."

Machine can be fitted to burn either gas or gasoline. Write for prices and specifications.



C. CRETORS & CO.

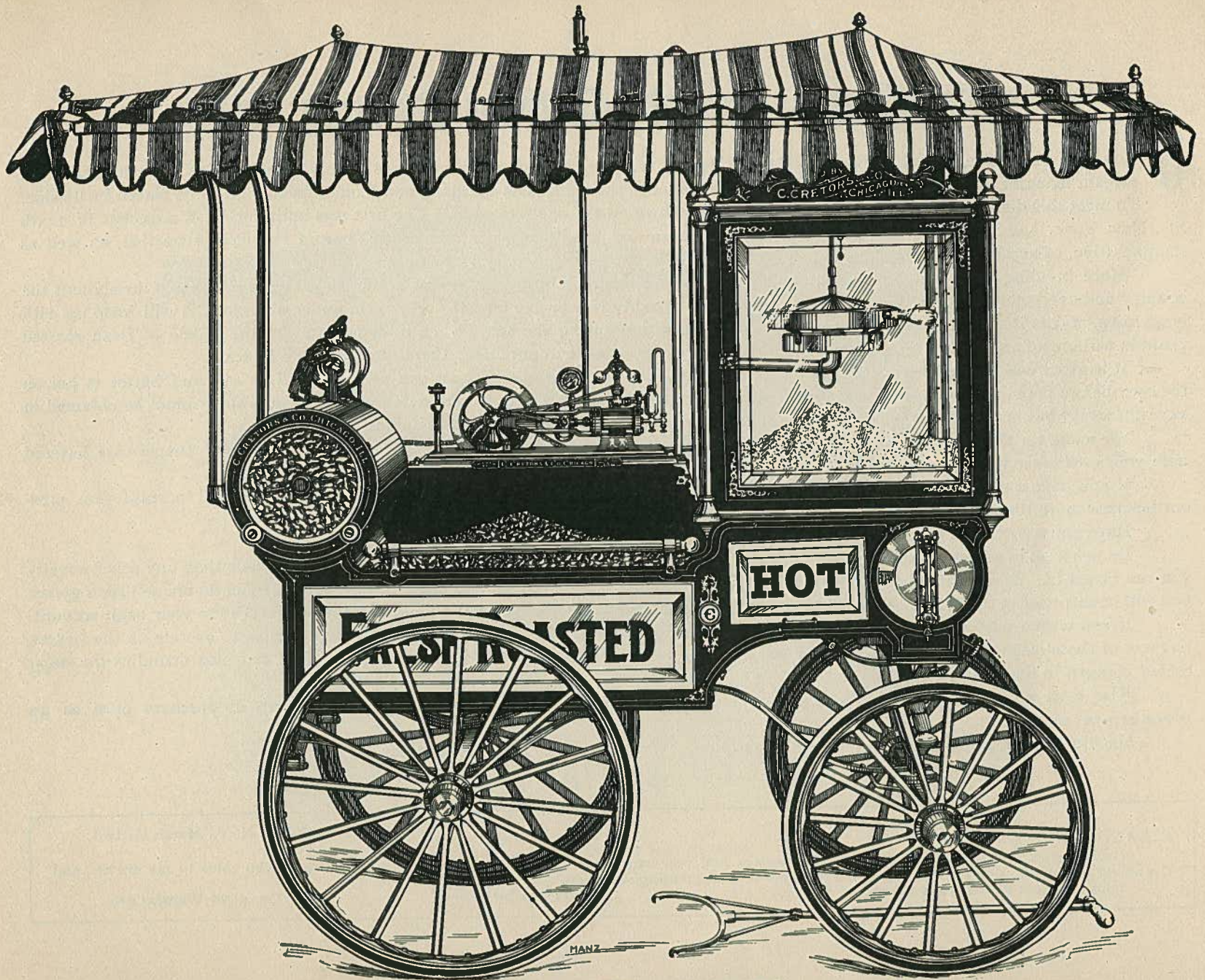
NEW YORK, N. Y., March 15, 1901.

GENTLEMEN:—The machine is entirely satisfactory and very handsome. It is greatly admired by the throngs who come to my market, and the universal opinion is that it is the most unique piece of workmanship ever seen.

I am confident it will be a great money maker.

Yours very truly,

CHARLES WEISBECKER.



No. 1 Improved Wagon Model 1904.

No. 1 Improved Wagon Model 1904.



MEET the demands of our numerous customers for a machine that will be on the lines of our special Wagon, but approximate in size to our No. 1, and so constructed that it shall have larger capacity for roasting peanuts and popping corn, as well as being of a stronger build in running gear, so that it may be transported over rougher roads than our No. 1 would be adapted to stand, we have recently perfected the Machine shown in cut on the opposite page, which will be known as our No. 1 Wagon Improved Model 1904.

The lines of this Machine are a fac-simile of our latest No. 1 Wagon, with the exception that this Machine is two inches wider; thus giving greater dimensions in the roasting cylinder and in the popcorn case, as well as larger storing space in the warmer. The wheels are of wood, fitted with the famous Sarvin hubs; they have channeled steel rims finished with solid rubber tires, the same as are used on buggy wheels and set on in the same manner. The hubs are finished with elegant polished brass hub caps. The springs and all parts of the running gear are of heavier steel than that used on our No. 1 Wagon; thus adding to its solidity and strength.

The water tank which forms the bottom of the peanut warmer, is of copper. The glass used in the popper case is highly polished bevel plate. The signs "Fresh Roasted" and "Hot," are also of bevel plate glass. The letters are chipped in by the sand blast process and are filled with silver and backed with color to harmonize with the color of the Machine. The driving gear is of Baldwin's celebrated detachable bicycle chain running on nickel-plated sprockets.

The entire Machine is covered from end to end with a tasteful awning which extends about twelve inches over each end and which is fitted with a telescopic attachment running from one end to the other in front, and which may be drawn out or pushed in, as occasion may require, and which serves to protect the operator from sun or inclement weather.

The engine is of the same design as that used on the No. 1 Wagon and Special Wagon, and is fitted with sight feed lubricator. The boiler is of copper, the same design as used on Special and No. 1 Wagons, and is fitted with our improved safety valve.

The roasting cylinder is like all the Cretors' Machines, surmounted by an attractive automatic figure turning a glass cylinder. The roasting cylinder, like the two before mentioned, is fitted with our superior mixer, as explained in explanatory page of No. 1 Wagon. (For further description, see page 20.) This Machine is fitted to burn gasoline, except when otherwise ordered, but can be constructed to burn either manufactured or natural gas, when a customer desires to use such fuel.

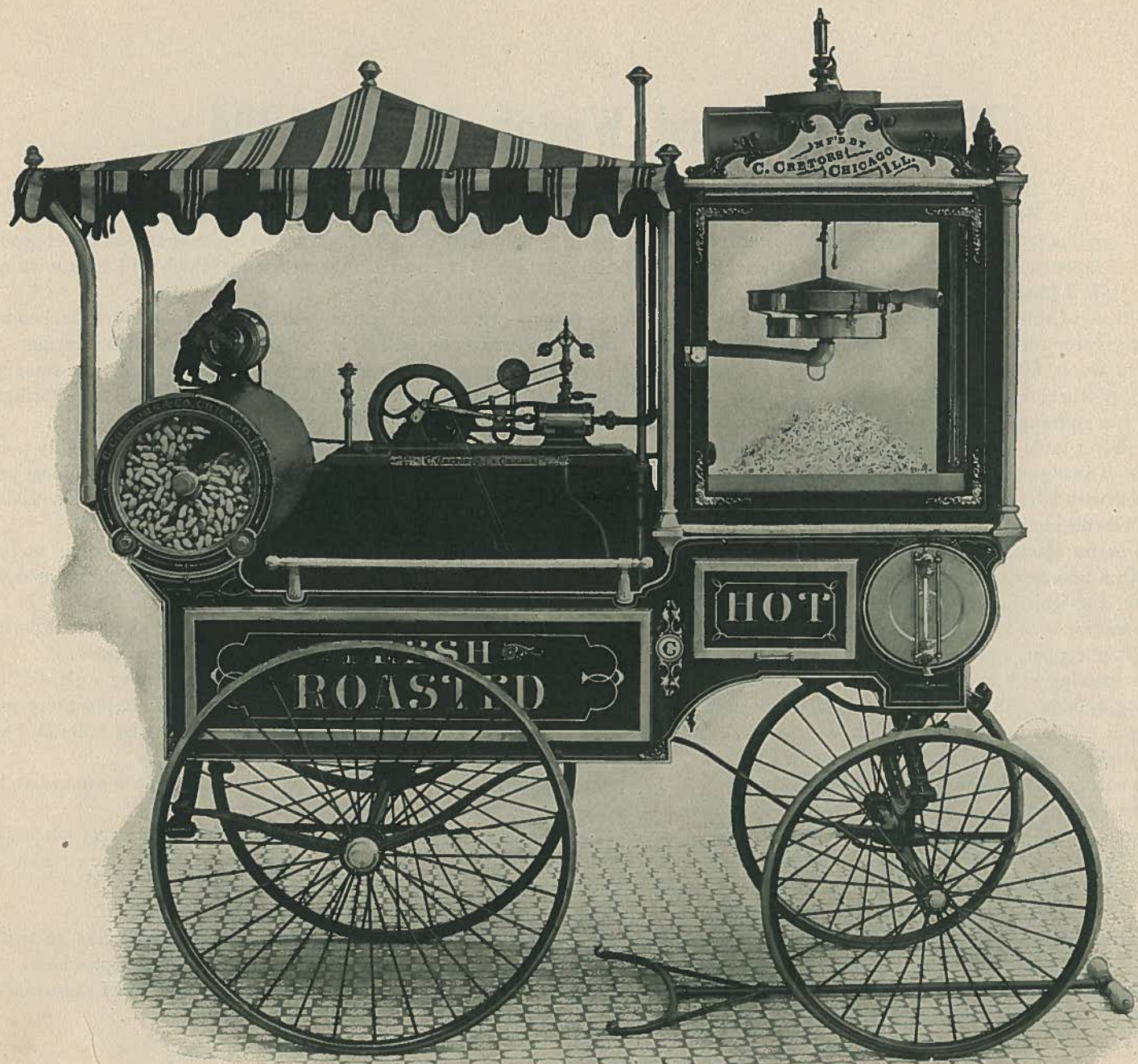
The corn popper is the same as described in No. 1 and Special Wagons. To those who desire a Machine that is somewhat larger and stronger than our No. 1, but not so large or expensive as our Special, this Machine is especially recommended.

Dimensions of Wagon bed, 5 ft. 5 in. long by 26 in. wide. Popcorn case, 20 x 26 x 28. Front Wheels, 24 in.; rear wheels 30 in. diameter. Weight, about 525 lbs. For shipment, about 650 to 675 lbs. Price, \$500.00. For cash discounts, see circular letter; for terms on partial payments, see instructions accompanying letter.

See instructions for order and shipping, page 21.

During 1903, we manufactured a limited number of these Machines and placed them in the hands of old customers, to test their superiority over the standard No. 1 Wagon, and are glad to state the results far exceeded our expectations. Every purchaser reports gratifying success and states that they are well worth the difference in price. One of our old customers has ordered four of these machines.

N. B. If you are particularly interested in this machine, write for large cut.



NO. 1 WAGON—MODEL 1902

No. 1 Wagon--Model 1902

CHIS is the most elegant and attractive Peanut Roaster and Corn Popper ever placed upon the market (excepting our "Special") and is designed for moving to any location wherever the best trade can be obtained. 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, and the machine can speedily be taken to the desired locality. It is especially adapted for pleasure grounds, parks, summer resorts, picnics, race course, show grounds, county or state fairs, political rallies, and, in fact, wherever crowds gather. It is an imposing machine and never fails to attract wide-spread attention, and in consequence a large trade is invariably the result. It is especially designed to do speedy work and handle a rush business. 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.

Engine The engine is the Cretors' horizontal of the latest type, with all the recent improvements. Provisions are made for taking up lost motion at all wearing parts, and with proper care its life is unlimited. It is nickel-plated and mounted on a handsomely finished bed-plate (See "Motive Power," page 21). Steam is exhausted from the engine into a water tank, which forms the bottom of peanut pan, and serves the double purpose of keeping the peanuts hot and furnishing hot water for the boiler.

Signs In front of the peanut warmer and also on a drawer which is under the popcorn case, are glass signs set in polished German silver frames, artistically lettered and ornamented. The sign "Fresh Roasted" is surmounted with a polished brass hand rail. The exhaust steam from the engine keeps your peanuts always hot, and without the extra expense of a separate burner for that purpose. The sign "Hot" forms the front of a long sliding drawer which is next to the boiler and keeps the peanuts placed therein Extra Hot.

Popcorn Case The popcorn case is constructed of an ornamental brass frame, highly polished, with solid turned capitals and bases, into which is set mahogany finished hard wood sash, with double strength glass on all four sides, so that the process of popping corn is visible from all directions. Bottom of popper-case is of nickel-plated copper. There are two doors, one at end and one in front, enabling a person to work at either, or two people at the same time. The case is surmounted with a steam whistle, which can be blown at will.

Boiler The boiler is of heavy copper, with nickel-plated false-heads, and highly finished water column (or gauge) also nickel-plated. Water is supplied to the boiler by means of a force-pump (operated by engine) located at the back of the machine, as is also all the working gear for operating the popper and roasting cylinder.

Safety Valve The boiler is fitted with a reliable safety valve, thus obviating any possibility of an accident, as the safety valve will allow the steam to escape faster than the boiler can make it. The wheels resemble bicycle wheels, and are made very strong and have cushion tires, secured by wire in the same manner as buggy tires. The running gear is light, neat and strong; it has three springs in 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 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. The machine is fitted with a neat awning stretched over an angle iron frame, and supported by ornamental brass posts. We can supply at a slight extra cost a neat pair of shafts, so that a small Shetland pony can be used. Where this idea has been tried it has proven a success. The bed and running gear are handsomely striped and ornamented; the bed being glazed and finished similar to a carriage, thus forming a very pleasing contrast with the other highly polished portions of the machine. Illumination at night is supplied by two torches; one on the bed-plate of engine and one in the center of popper-burner.

Surmounting the roasting cylinder is a glass cylinder operated by an automatic figure, imitating the old fashioned way of roasting. This feature is a valuable attraction as it draws the attention of every passer. It can be found on no other but the Cretors machines. See general explanations, page 2. The roasting cylinder is constructed of Russia Iron, the front end of which is plate glass, enabling the operator to watch the nuts while roasting and so minimizing the danger of burning a batch. It also is an additional attraction, as passers are interested in watching the nuts tumbling about. It is supplied with our new mixer, which thoroughly mixes so that every nut in the batch is roasted alike. It is also supplied with a tryer or tester which enters through the glass end and enables the operator to test nuts at any stage of the roasting. The fire is supplied by a continuous burner, reaching from end to end, so that heat is supplied equally throughout. This cylinder is thrown in and out of gear by the simple touch of a button. Peanuts are dumped from the roasting cylinder directly into the warming pan, without removing it from its bearings.

The entire machine is constructed of metal except the sash of popper-case, and with proper care will last a life-time. All sheet iron parts that are exposed to the weather are enameled, thus preventing discoloration and rust and preserving the metal.

Machine can be fitted to use either gas or gasoline as fuel. When gasoline is used it is all generated into gas in one generator, which is under the boiler. Afterward gas is supplied therefrom to all parts of the machine, so that every burner is ready for instantaneous use. The burners are designed for economy, utility and safety. For further description see page 2.

Capacity of roasting cylinder is $3\frac{1}{2}$ pecks; two roastings per hour. The capacity of cornpopper varies according to the quality of popcorn, but is amply sufficient to care for a large business. The corn is seasoned while popping and acquires a delicacy and evenness of flavor that can be obtained by no other process, while at the same time only 25% of the amount of butter is needed by our popper, as is required or used by any other method. (See description of corn-popper on page 3.)

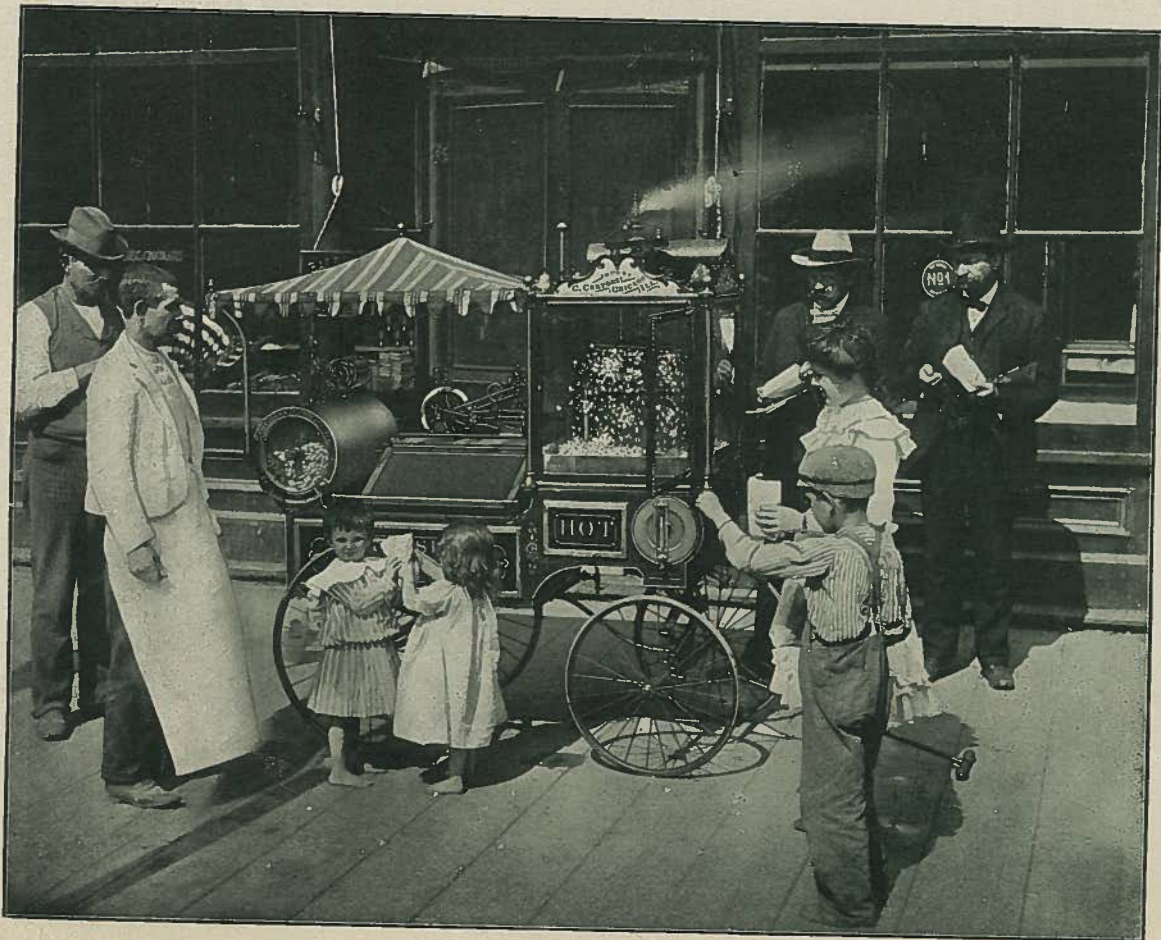
Everything considered this is the handsomest, as well as the best paying machine on the market (except our "Special"). Judging from our personal experience as well as by the tenor of hundreds of testimonials, we positively assert a person can clear with it from \$1500.00 to \$3000.00 per year, or in every instance can do better than with \$2000.00 or \$3000.00 invested in a store.

Dimensions of wagon bed are 5 feet 5 inches long, by 2 feet wide. Popcorn case: 2 feet square, 26 inches high. Front wheels 24 inches; rear wheels 30 inches diameter. Weight about 450 lbs., crated for shipment about 600 lbs. Price \$400.00.

Write for cash discount or for terms on partial payments. See instructions in regard to ordering and shipping. Page 21.



NO. 1 WAGONS COINING MONEY FOR THEIR PURCHASERS



Old Methods Versus New.



This cut represents our former method of doing business. We considered we were doing a lucrative trade if we took in a dollar or two per day for peanuts and were well satisfied; and as for popcorn, we had never given it a thought, not realizing the fact that the profits on that commodity are considerably larger than on peanuts.

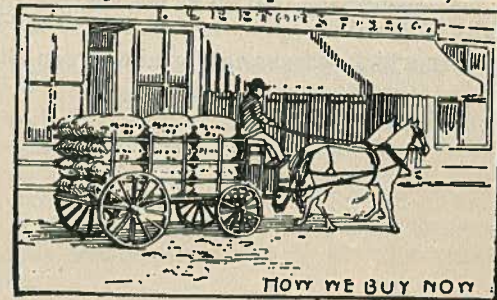
While conducting business in this crude manner, a representative of C. Cretors & Co., called on us, claiming they had machines which would revolutionize the trade and that with one of them we could take in dollars where we were taking in nickels; and at the same time add dignity and prestige to our business.

We, like many others before us, who, when new ideas have been presented to them, were inclined to laugh at anyone who claimed they could improve upon a business we knew

all about; and therefore, did not take kindly to his proposition and attempted to give him the cold shoulder; but this gentleman was somewhat persistent and appeared well conversant with the ins and outs of the trade, and proved he knew what he was talking about, backing up his arguments with solid facts. We became somewhat interested; he set us to thinking; and from thinking, we finally concluded life was too short to be frittered away with obsolete appliances and we commenced to reason that the successful men in every business, are those who avail themselves of every modern aid they can command. We noted thousands of dollars were spent to make saloons attractive; that druggists and others invested large sums in soda fountain fixtures and kindred appliances, and decided that if they could make more money in their line by installing such expensive fixtures, the prospects were, that we could do the same in ours. We decided we would not be left behind in the race, and concluded, hit or miss, to order one of The Cretors' No. 1 Wagons. The machine was duly received, and proved to be what every person who saw it said: "A Dandy," and although some of our competitors laughed and talked of lunatic asylums, and so forth, we at once commenced to forge ahead, as a glance at the following picture and accompanying table of receipts and expenses for one month will exemplify; this is only a showing of an ordinary trade; on a show day or at a picnic, we sometimes take in as high as \$100.00. The man on the wagon is not conveying us to the poor house nor to the asylum, but is engaged in hauling us a car load of peanuts from the depot. We used to think we were placing a large order when we bought three sacks; we now buy by the car load, and our popcorn by the ton. In short, the machine has proved an unqualified success, and we would recommend every dealer to invest the first money he can spare in a Cretors' Machine.

Get in the lead—let the other fellow follow; if you want to do business you must keep abreast of the times. Ante-dated appliances are dear at any price; the public want the best, and you must have the very best up-to-date attractions to secure their patronage.

Don't say: "What was good enough for my grandfather, is good enough for me;" if you do, you will be left. The public will go where it gets the best show for its money. You are in business for the money there is in it, not for health. To make money, you must sell goods, there is no money in keeping them. To sell goods, you must have attraction to



draw the attention of the public, and the very best appliances to supply a superior article. **The better your attractions and appliances the larger will be your trade, and incidentally, the greater will be your profits.**

There is no attraction for this particular business, that compares with the Cretors' Steam Roasters and Poppers. The engine in motion and the various other original features engage the attention of every passer by. They stop to look at and admire the machine, and their first purchase may be prompted principally through curiosity; but once they purchase, they become your regular and constant patrons. The puffing steam convinces all that the goods are fresh; the agreeable aroma of roasting peanuts, and popping corn engenders an appetite and creates a desire to purchase.

We are asked occasionally: "Can you keep stock better by this than by the old way? We answer "No", the old way kept the goods well enough, in fact, too well for our pocket or bank account. The Cretors' machines don't keep the goods they sell and are making money for their owners, while other machines are lying idle. Can we roast peanuts better? Decidedly YES. We can roast them better, and present them to our customers in a better condition, for the very good reason that we roast and sell at the same time, during the hours when trade is most brisk and therefore never have stale stock—for the odor of roasting peanuts, sells them. The same may be said of popcorn, the quicker it is eaten after popping, the better the flavor, and as The Cretors machines butter and salt the corn automatically during the process of popping, the corn acquires an evenness and delicacy of flavor that cannot be obtained in any other manner—and as corn can be popped as fast as a person can hand it out, there is no excuse of having stale goods.

In conclusion we say, buy a Steam Machine, and when you buy, buy the best. **Purchase a Cretors' Machine, and you will succeed.** Do not purchase one claimed to be as good, owing to its being a little lower in price, or you will be disappointed and outclassed when your competitor installs a Cretors. It is not the first cost that should be considered, but the returns. Judge a machine by what it is capable of doing. The Cretors Machines are a far better paying investment, at their respective purchase prices, than any other on the market, and you will receive full value and be well reimbursed for every dollar invested in one.

December 1st to 31st, 1901.

Total Sales, \$275.60.

Expenses, \$85.43.

Profits, \$190.17.

Remember that all of the Cretors' Machines are fitted with our Automatic Self Buttering and Salting Corn Popper, which is fully covered by patents and is the only popper in existence which seasons the corn during the process of popping. It is the only popper which seasons each grain of corn alike.



Regarding Former Purchasers.

MANY of our customers who in former years purchased one of our smaller machines, have been so well reimbursed for their outlay that they do not hesitate now to invest in our most expensive ones. In fact their demands are for more and more elaborate machines. The very finest we can produce are not too expensive, for they have tested and proven their value and are satisfied that they are remunerative financial investments.

Are you looking for a business in which large profits can be made and have but a limited amount of capital at command? If so buy a Cretors machine.

Are you physically incapacitated to undertake laborious work? Buy a Cretors machine. You can make a good living and lay up money beside.

Do you desire out door employment that is both pleasant and profitable? If so, invest in a Cretors Steam Peanut and Pop Corn Machine.

Would you be your own employer; go to work or stop at your convenience? You can do this and have pleasant and profitable occupation and make lots of money with a Cretors machine.

In short, do you wish to engage in a business that is both pleasant and profitable, one which does not entail long hours or close application, where the profits are certain and there is absolutely no danger of loss? If you do, you cannot invest in any other business that will answer your requirements so well as will a Cretors Steam Peanut Roaster and Corn Popper.

MORGANFIELD, KY., Jan. 20, 1902.

C. CRETORS & CO., Chicago, Ill.

DEAR SIR:—In reply to yours of recent date, will say that I have been using one of your popcorn machines since 1893. It is certainly one of the best investments I ever made. I sold my business here in 1895, and traveled through Kentucky, Tennessee, Alabama and Florida, with one of your No. 1 Wagons, and made money in every town I worked. I was out on that trip for two years. I saw the country, had a good time, and saved as much money as I could have made in my business with \$2,000 invested.

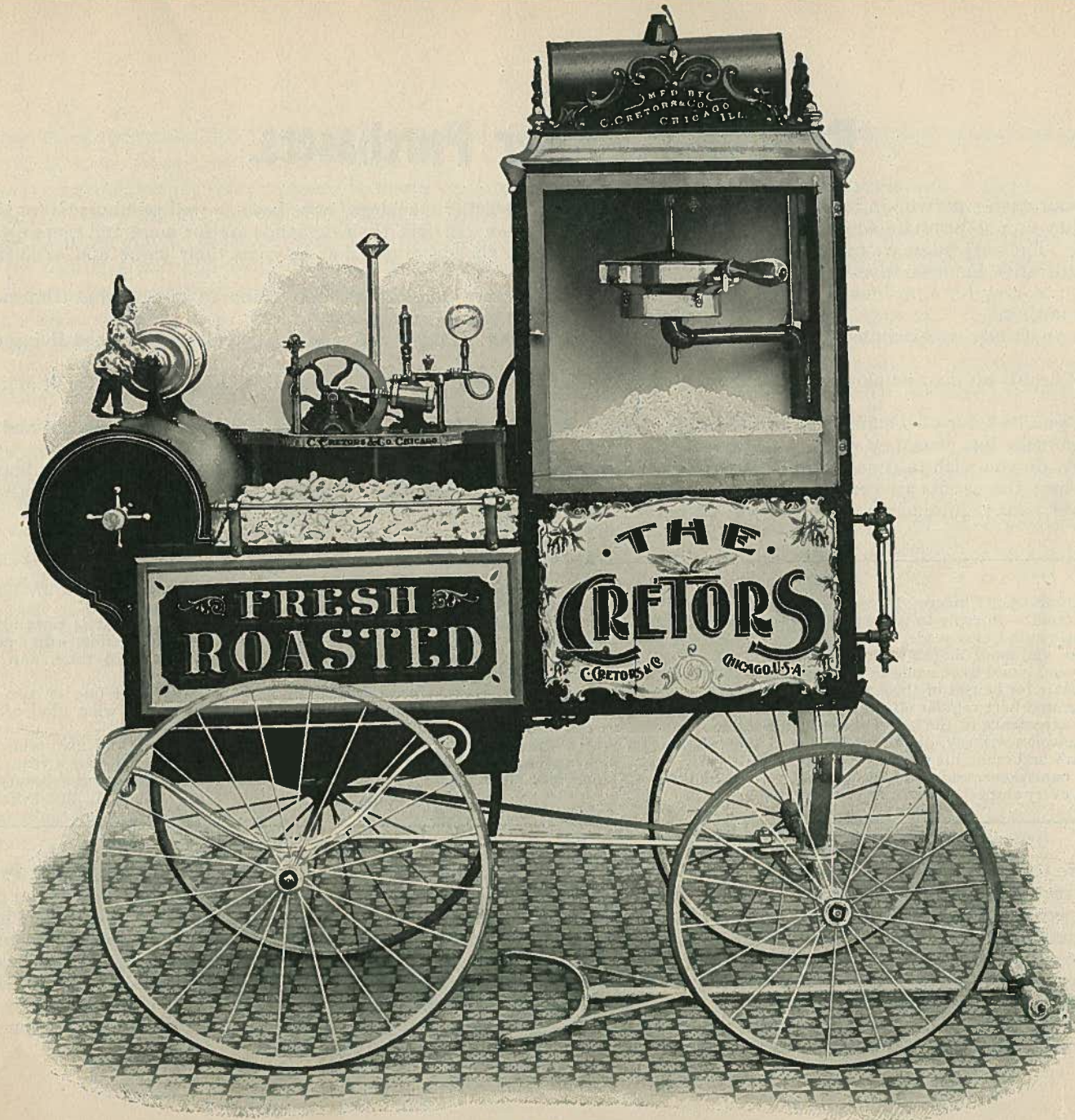
I will state for benefit of those who think that trade dies out after a few weeks, that since July 4th, 1893, there have been one or two of your machines operated here regular all the time, and on May 7th, 1901, I bought another of your No. 2 Wagons. A great many ask what kind of machine to buy. My experience is, the better the machine the more goods one can sell, as the machine attracts the people.

In conclusion will say, one of your Popcorn Wagons will pay for itself in any town of 3000 inhabitants, in sixty days. Any man who wants to see the country and make his way as he goes, can do so with one of your wagons, and if necessary could lay up several hundred dollars a year. I speak strictly from experience, and as I have said before, was on the road nearly four years. The No. 2 Wagon bought of you last May was a beauty, strictly up to date in every respect. Wishing you success, I remain

Very truly,

W. L. BUCHANAN.

Compare the cost of a No. 1 wagon and that of a grocery store, and the respective profits to be derived from each, and you will find it to be greatly in favor of the machine. What sort of a store can you equip with a capital of \$400.00, and how much clear profit would you expect to realize? With a store you are tied indoors; you have rent to pay; insurance to pay; carry dead stock; long hours; have to give credit, etc., etc. No matter whether you have trade or not, your rent goes on the same and other expenses likewise. With our No. 1 Wagon you have only about \$15.00 invested in stock at any one time (unless you stock ahead), consequently you have no dead stock; you have no rent to pay; if the weather is unfavorable, you turn out your fires and go home and **ALL YOUR EXPENSES STOP**. If the town where you are located does not suit, you crate your machine and seek new fields. You are not bound down by a lease or other impediments—neither have you cumbersome fixtures to move or sacrifice. With a machine you lose no time, for you are ready for business within one hour after your arrival; while with a store a serious delay is unavoidable.



NO. 2 WAGON

No. 2 Wagon—Model 1902.

TF you are looking for a portable machine to move to various locations, but do not wish to invest as much money as for our No. 1 Wagon, here is a machine which will meet your requirements at one-half the cost.

We have frequently been asked for a wagon machine 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 one which we could not only sell at a low price, but which would also be attractive and durable; and in recommending this machine to our customers, we are placing a good one in their hands—one that will be a credit to us as makers and a source of pleasure and profit to the owner.

The engine of this machine is of the oscillating pattern, which has stood the test of years and invariably given perfect satisfaction (see Motive Power, page 21). Both engine and connections are nickel plated and mounted on a japanned bed plate. The boiler is of heavy copper of the same style and construction as used on our larger machines, only smaller. Water is supplied by a force pump (operated by engine) from a tank which forms the bottom of peanut pan. The machine is artistically decorated and makes a very attractive appearance.

The sign in front of peanut warming pan is glass; lettered and ornamented and set in a polished German silver frame, surmounted with a highly polished brass hand rail.

The corn popper on this machine is of the same style as supplied on our larger machines, only smaller, still it has a large capacity. The popper-case is made entirely of metal, and is very durable and attractive.

Peanuts are dumped directly into the peanut warming pan without removing the cylinder from its bearings. Steam is exhausted into the water tank to heat water for the boiler and keep the peanuts hot. The automatic figure stands on top of the roasting cylinder and turns a glass cylinder full of peanuts, which is the greatest attraction ever placed on any machine; it never fails to catch the eye and nickels of the little ones, as well as those of larger growth.

This machine is very economical in the consumption of fuel, using only one to one and one half gallons per day, according to the amount of work done. It has two torches, the same as No. 1 wagon.

Altogether this is a very desirable machine, and one which will pay for itself in a very few weeks in any city or town in the country. It is a common occurrence for them to clear their cost inside of 60 days. The entire machine is built of metal, and is strong and durable. The running gear is light, neat and strong, with specially designed springs and fitted with fifth wheel (or turntable) in front.

Dimensions: Length of bed, 50 inches; width, 20 inches; height, 5 feet 4 inches; popper-case, 20x20 inches and 19 inches high. Capacity of roasting cylinder, about one-half bushel.

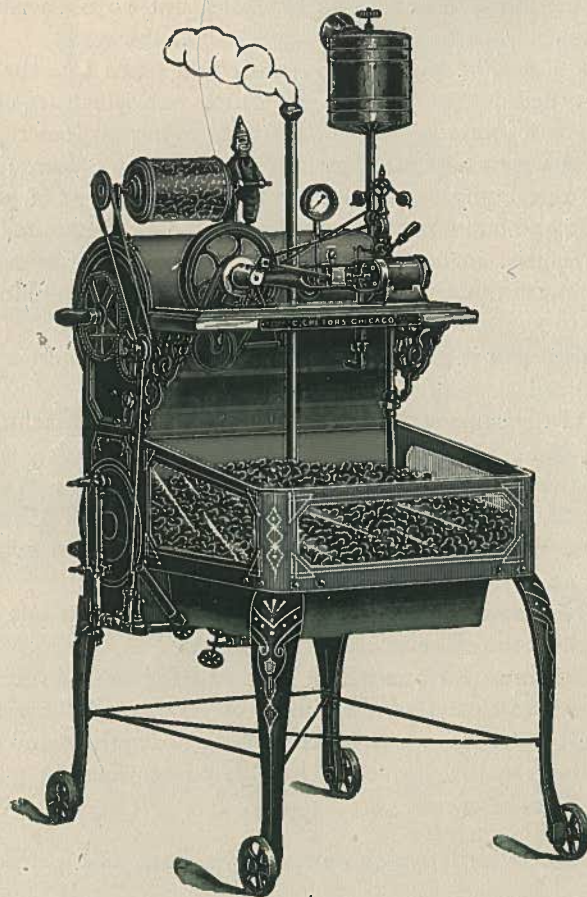
Price, \$200.00. Write for cash discount or for terms on partial payments. See instructions in regard to ordering and shipping.

C. CRETORS & CO.

DEAR SIR:—We received your No. 2 machine last September. It has paid for itself in ten weeks. We can gladly say it is the best machine on the market, and is first-class in every particular.

BOONVILLE, IND., December 28, 1901.

Yours truly, L. KUNTZMAN & SON.



THE CRETORS' IMPROVED NO. 1 OF 1891.

The Cretors' No. 1 of 1891, Improved Up-to-Date.

TS 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 twenty 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 to buy the No. 1 or No. 2 Wagon, 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.

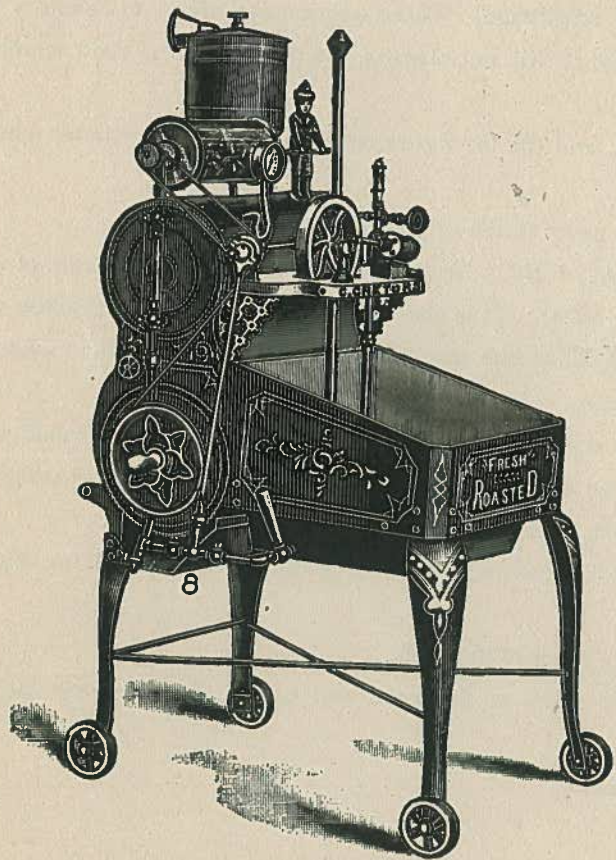
Dimensions of No. 1, 1891 Roaster is 22 inches wide, 30 inches long, 46 inches high; weight 175 pounds, crated for shipment 275 pounds. Roasting capacity about three pecks.

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

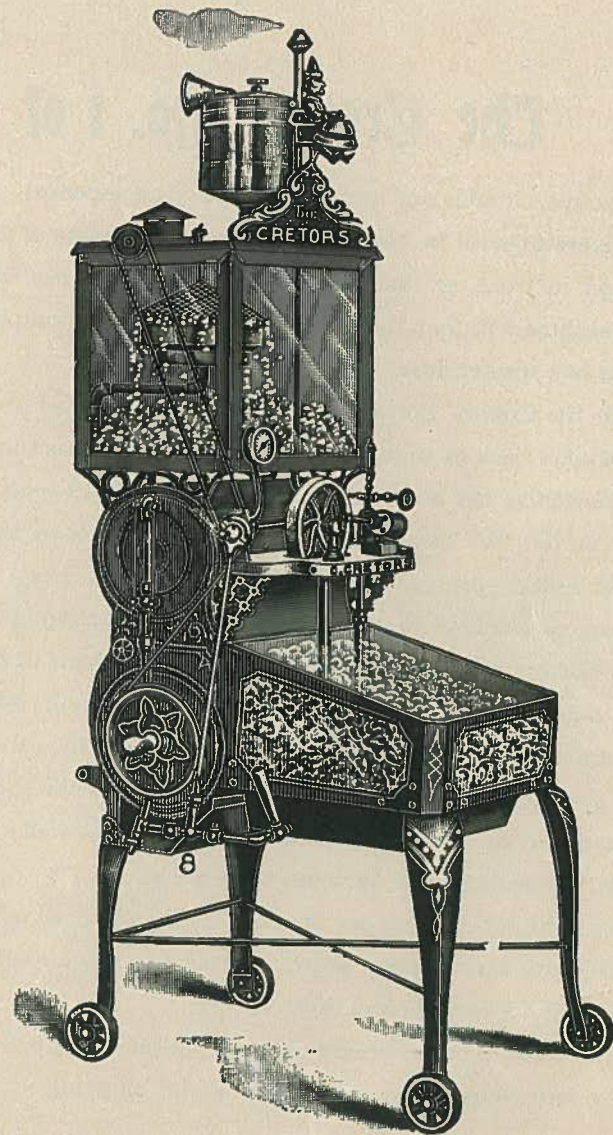
Price, with corn popper, \$240. Terms, \$100 cash with order, and five notes of \$25 each and one of \$15, with six per cent interest. All notes payable monthly.

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

See instructions in regard to ordering and shipping.



NO. 4 WITHOUT POPPER



THE CRETORS' NO. 4 WITH POPCORN ATTACHMENT

The Cretors No. 4—With or Without Popper.

TS an attractive, durable and useful machine, especially adapted for use in front of your store; it will be an ornament as well as a profitable investment. The ends of machine and legs are finished in black and gold; the frame of the peanut pan is painted a bright color and neatly striped. There are glass panels on each side and in front of the peanut pan, so that the peanuts show up to good advantage from all sides. Those who cannot afford to devote a large space to a machine will find this one very desirable, as it occupies but very little room and will not obscure your window display. You cannot devote an equal space to any other purpose and derive anywhere near the same returns. There is an automatic figure on this machine, as shown in cut.

The peanuts, after roasting, are dumped into a box and then transferred into the warmer. We make the machine either with or without popcorn attachment, the working parts of which are the same as used on our other machines, and described in general explanations, page 2.

The popper-case is made entirely of metal, nicely finished with glass on all four sides. The case is detachable, and can be taken off without interfering with the machine as a peanut roaster.

Dimensions of the No. 4 Roaster: 18 inches wide, 27 inches long, 43 inches high without popper, 72 inches to top of toy figure with popper.

Price, without popcorn attachment, \$125.00; with popper, \$150.00.

Write for cash discount and terms on partial payments.

.... 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, \$5.00

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 of torch, \$5.00

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.

GENTLEMEN:—

Yours of late date at hand. In reply will say the Cretors No. 4 Roaster I purchased from your representative works nicely. Has never given me a bit of trouble, and, in fact, it is all anyone could expect it to be.

DURANT, I. T., December 30, 1901.

Very respectfully,

J. K. BROOKS.

C. CRETORS & CO., CHICAGO, ILL.

GENTLEMEN:—I am very much pleased with your No. 1 wagon. I have worked now only three and a half months and have cleared \$675.00. Would not give the wagon for any small store, as it is more profit and less trouble. I will never regret the amount which it cost, and can recommend them to be the most profitable wagons on the market.

Wishing you every success in the new year,

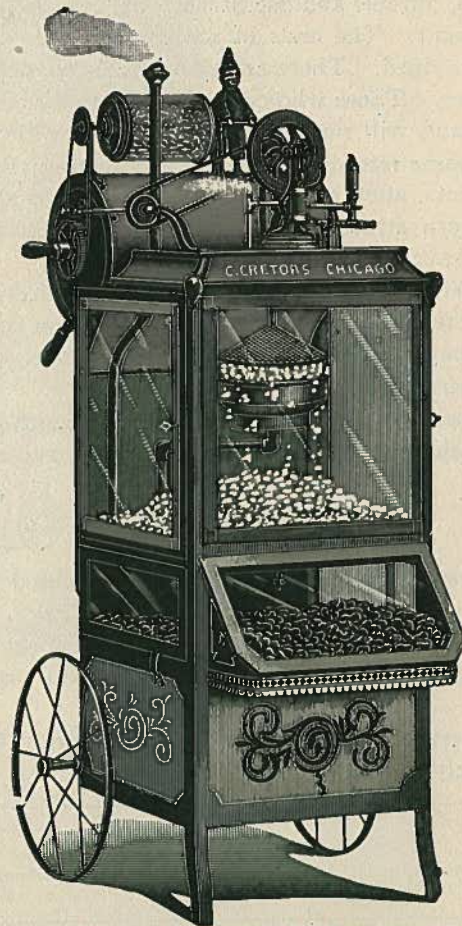
Respectfully,

TEXARKANA, ARK., Dec 30th, 1901.

A. PETERS.



NO. 6 HAND ROASTER AND POPPER



NO. 6 STEAM ROASTER AND POPPER

The Cretors No. 6 Steam Peanut Roaster and Corn Popper.

CO meet the demands of merchants in small towns or those in larger cities who have but a limited space at their control, but who desire something that will be a good advertisement as well as a serviceable and low priced machine, we here show one that is within easy reach of even those who have but a limited amount of money to invest. It has many of the attractions of the larger machines and the same style corn popper; the peanuts are dumped into the warming pan direct, without removing the roasting cylinder from its bearings. The burners are of the same general design as those used on our larger machines—as is also the boiler, only smaller. It has no pump; water is put into the boiler by vacuum, and although not quite so handy, it does the work satisfactorily. The boiler uses but very little water; therefore, it does not require filling very often, and it only takes a few minutes; the water is heated prior to entering the boiler, by the exhaust from the engine, making a saving of both fuel and time. For a limited trade, this machine answers all purposes, and is far superior to any other machine on the market of equal price.

It is mounted on wheels 16 inches high and can be moved any reasonable distance with ease. It will roast from 8 to 10 pounds of nuts per roasting. It is the finest, handiest, easiest to run, cheapest in running expenses, and the best adapted for an ordinary trade of any low priced machine ever constructed. It will pay, no matter where located. It has many features not found on machines of other make, even though more expensive ones—it is a winner, and if you insist on having a low priced machine, you cannot afford to be without this one.

Dimensions: 20 inches square, 52 inches high.

Price \$100. Write for cash discount or for terms on partial payments.

No. 6 Hand Peanut Roaster and Corn Popper.

CO 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, and at the same time it blows a small whistle which attracts attention to the machine. The roasting cylinder and capacity is the same as the No. 6 Steam Machine. 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 style 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 torch is placed to light up at night. These machines are the same size as No. 6 Steam Roaster and Popper.

Price of Hand Peanut Roaster and Corn Popper, \$50.00. Price of Peanut Roaster only, \$40.00. Write for cash discount and terms on partial payments.

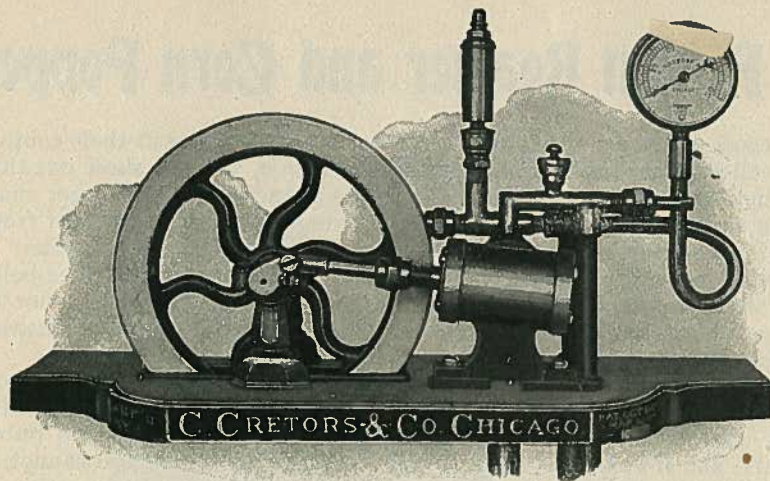
C. CRETORS & CO.

GENTLEMEN: I received my No. 6 Steam machine April 24th, 1901. Since that time it has been one of the best, if not the best, paying things I have had. If a man will take one of these machines and attend to it like he would his stock, I firmly believe that it would pay him a better percentage than anything he could invest the same amount of money in. I have always considered it the best investment I have ever made. On the Fourth of July at a picnic given by the Commercial Club of this city (with only a fair day for a picnic), I sold with my machine from 11 a. m. until 11 p. m. \$36.87 worth of peanuts and popcorn, with an easy 100% profit. If this is not proof enough that it is a good investment, I don't know where you will find it.

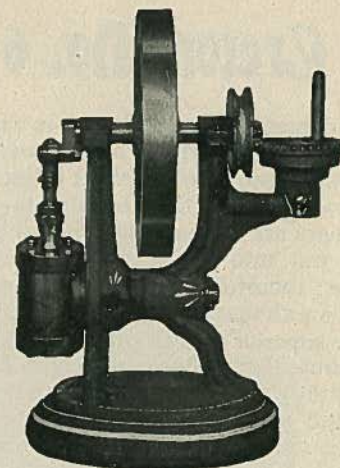
Yours respectfully,

WILL J. GERBER.

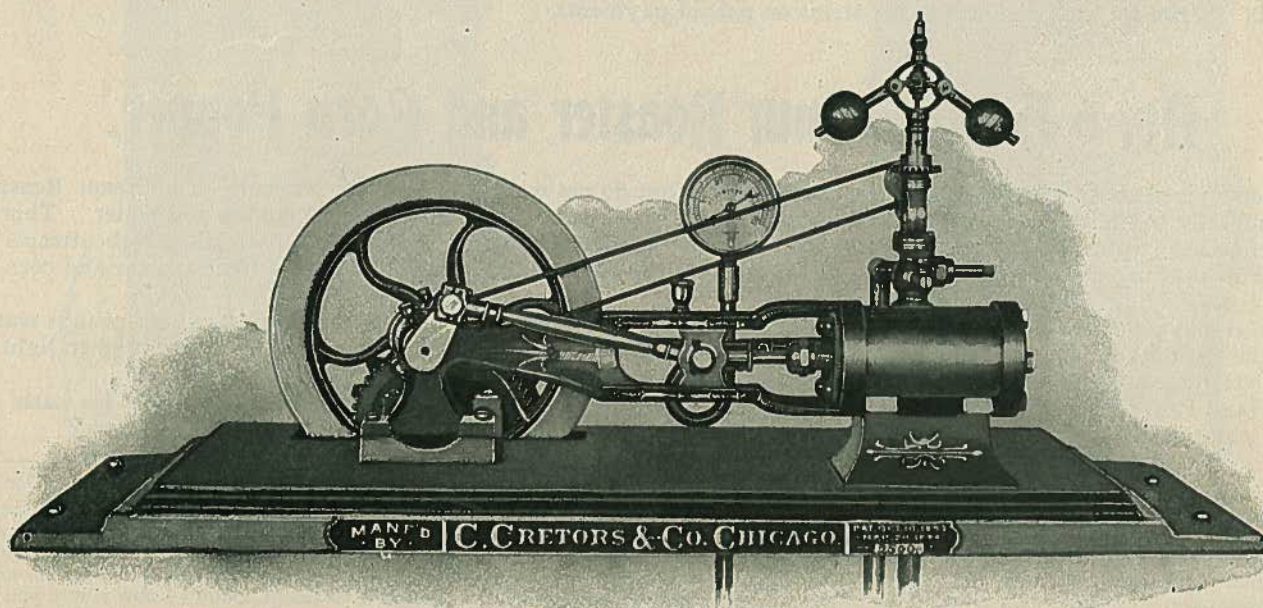
CANNELTON, IND., Dec. 27, 1901.



NO. 2 WAGON AND NO. 4 ENGINE



NO. 6 STEAM ENGINE



NO. 1 WAGON ENGINE

Motive Power

THE cuts on the opposite page represent the different style engines we manufacture for use on our machines—the wording under each states to what machine it belongs. We take special care and pride in the construction of our engines, and the manner in which they do their work is highly satisfactory to us and their owners. They can always be relied upon to do their work in a perfectly satisfactory and efficient manner. The models are of our own design and the cuts represent the finished product of 17 years successful experimenting.

No. 1 Engine :—The No. 1 is beyond all doubt the finest, most complete, and practical small engine made. The cut serves to give a general idea of the working parts. Each part is designed with the view of durability and attractive appearance, and is made as light as is consistent with proper strength. No two wearing surfaces are of the same metal; the shoes of the guide, drive arm boxes and eccentric straps are of gun metal. The main pillar boxes have babbited bearings. Provisions are made for oiling and for taking up lost motion at all wearing points, thus prolonging the life of the engine indefinitely. The material used is the best the market affords, and with proper care there is hardly any limit to the life of one of these engines. This engine is fitted with a handsome governor.

Engines Nos. 2, 4 and 6, are oscillators of the most approved design, built for simplicity and durability—they do their appointed work and give universal satisfaction.

A working engine is a source of constant attraction of which the public will not tire. Our engines command attention and admiration; every passer stops to admire, and in most cases purchases before he leaves, as the other features convince him that you have a product of more than ordinary merit, and once you sell him he becomes a regular customer as do also his friends.

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 most important respect.

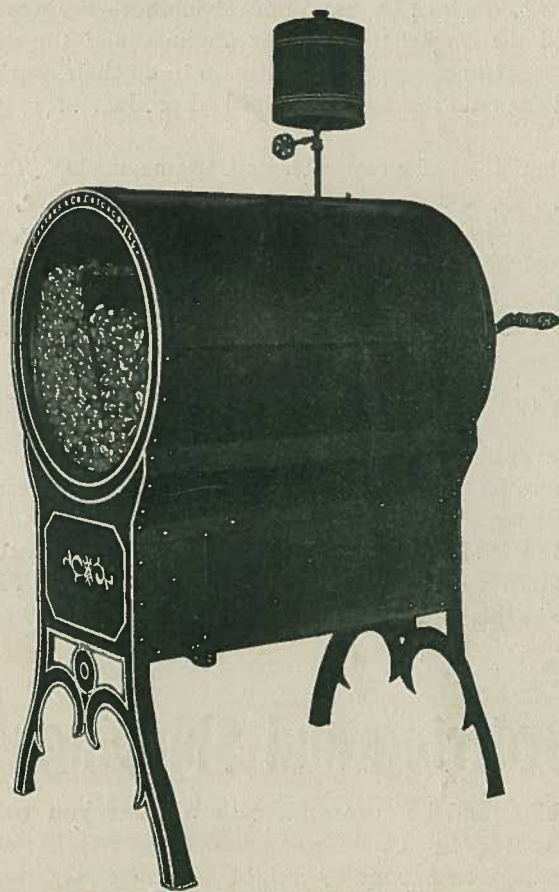


Instructions in Regard to Ordering and Shipping

FILL out the order blank accompanying this catalogue, clearly and fully, and be sure and state whether you wish the machine shipped by Freight or Express. We do not guarantee the safe arrival of machines when shipped by freight; our responsibility ceases when delivery is made to the railroad company. Cases of breakage or damage by freight are extremely rare, however, and we would advise shipment that way if you have ample time, as the saving in transportation is considerable. When ordered by **Express**, we guarantee that not more than single rates will be charged. In figuring transportation charges, add weight of crate to that of machine.

All machines are carefully and strongly crated. **WHEN NOT OTHERWISE ORDERED MACHINES WILL BE SHIPPED BY EXPRESS.**

The freight or express agent in your city can tell you what the express or freight rates per 100 pounds are from Chicago to your city. State whether you wish machine fitted to burn gas or gasoline.



THE CRETORS' NO. 8 HAND ROASTER



THE CRETORS' STEAM PEANUT WARMER

The Cretors' Steam Peanut Warmer.

TN 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 \$12.00 with order.

When desired we can add a torch, which lights up nicely at night, at an additional cost of \$3.00.



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.

In Conclusion.

YOU have now concluded the perusal of our catalogue—you have noticed a few testimonials we have offered, and note what other men say about our machines, and we hope you have been favorably impressed, and that you have decided that one of them is suitable for your requirements, and that you will favor us with your order. To those of you who shall say, "The price is more than I expected," we reply that the intrinsic merits of the machines more than justify the money we ask. You cannot do a first-class trade without first-class appliances. Such appliances not only cost considerable money to build, but also they involve considerable trouble and expense to design and bring to a state of perfection, and all this must be paid for. It is this improved machinery that has brought the world to its present position, and the tendency is ever upward and onward. "You must fall into line and keep pace with the times or you will be left behind in the race." Others will take the wind out of your sails and leave you in what the sailors call the doldrums. You do not want to see your competitor forging ahead and reaping all the rich harvest, leaving you but the gleanings. It signifies not what is the first cost of an investment always providing the returns are commensurate therewith. An article costing you \$10.00 will be a financial failure if you do not make your money back, while one costing \$1,000.00 will be a financial success if it enables you to clear even its first cost in the year and leaves itself clear profit.

The machines we have here shown have every one of them demonstrated that they are each one a FINANCIAL SUCCESS to those who purchase, as they not only clear their first cost in the year but do that several times over. In conclusion we will merely add our sincere thanks to you for reading this catalogue, and add if you are not prepared to purchase to-day, we hope you will not forget us, but will favor us with an order in the near future. If you desire to look to-day, LOOK, but remember that the machine which tells is the one that continues to sell its products.

Yours very truly,

C. CRETORS & CO.

We will be pleased to furnish any additional information desired on application.

