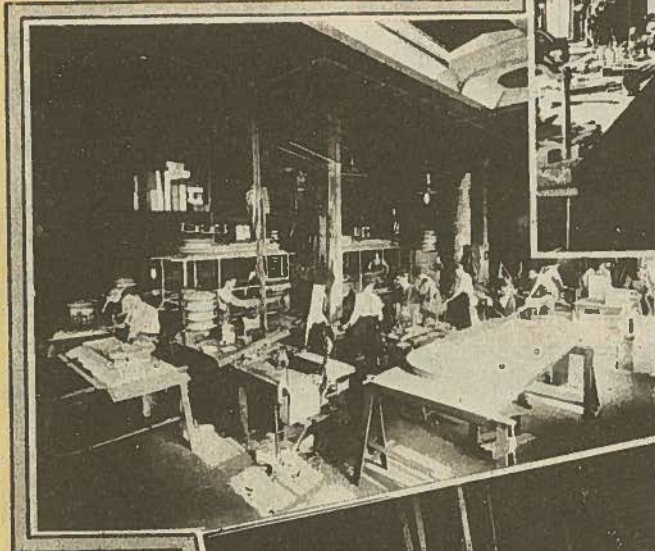


C. CRETORS & CO.

CHICAGO

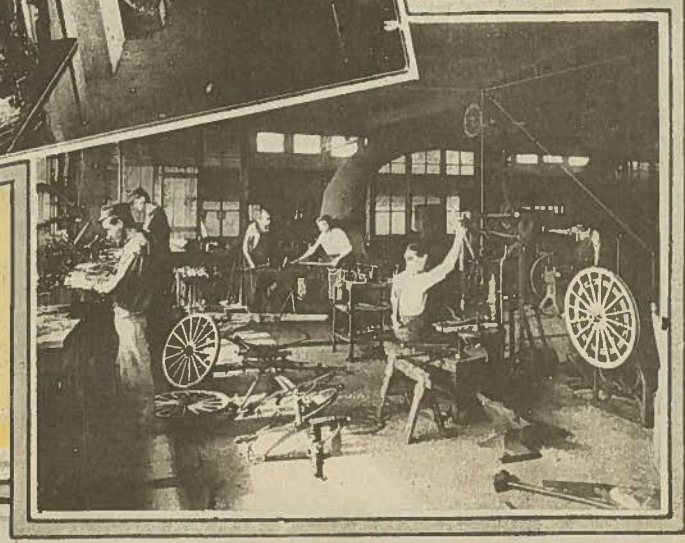
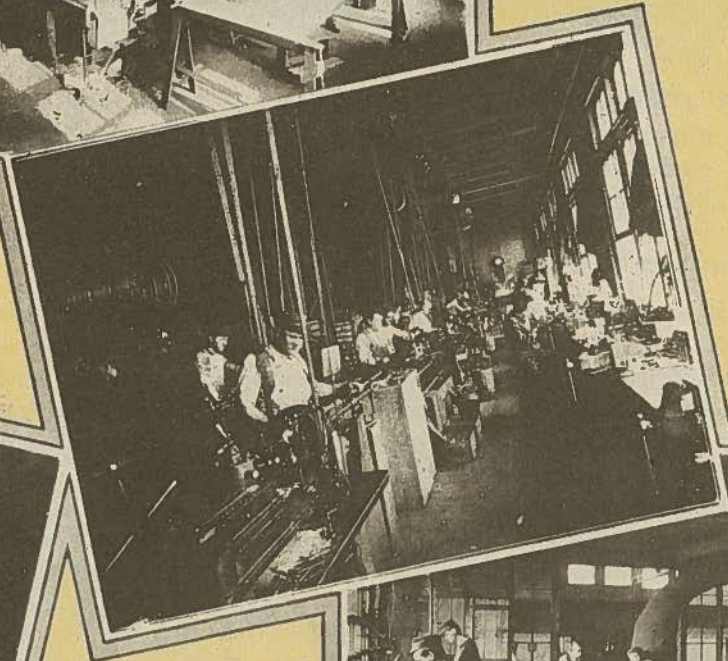
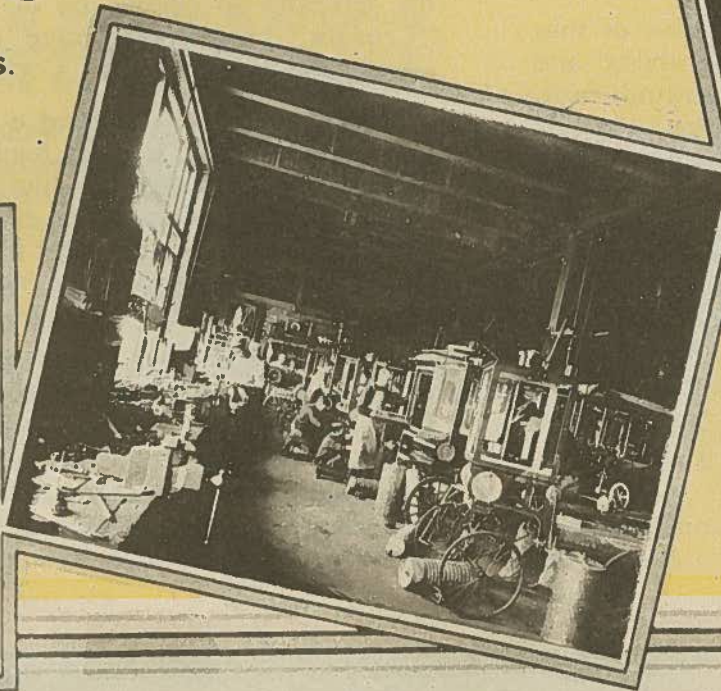


SEPT. 1911



THE CRETORS FACTORY VIEWS

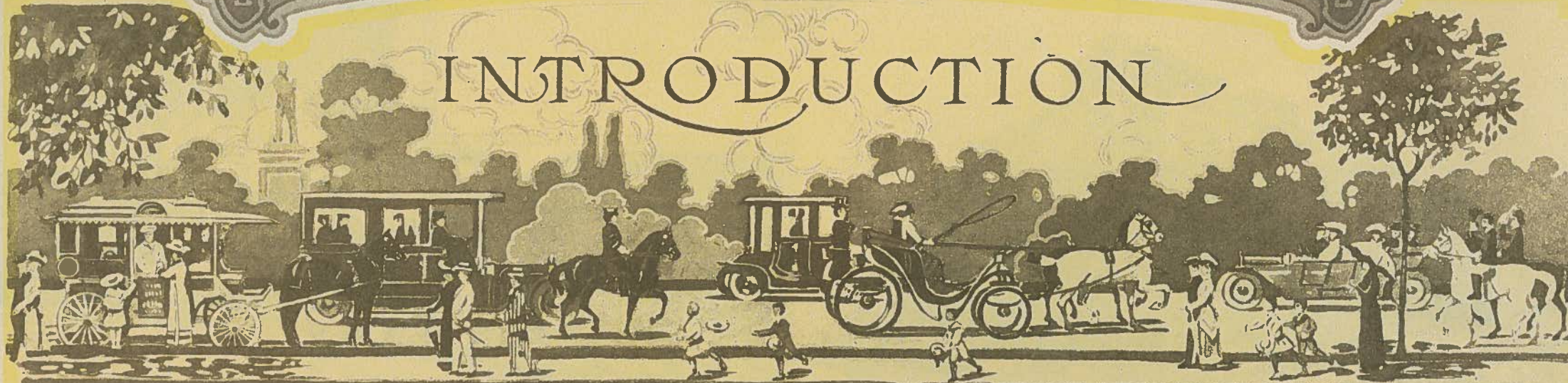
TWENTY-SECOND AND JEFFERSON STS.
CHICAGO, ILL.
U. S. A.



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INTRODUCTION



WE PRESENT in this catalogue, at the time it goes to press, illustrations and descriptions of the most complete and elaborate line of Peanut Roasting and Corn Popping Machinery in existence. No matter what price you wish to pay, or style you may desire, you will find a machine shown herein adapted to your requirements and purse.

It is our policy to maintain our product representative of that which is best and most progressive, in Design, Durability and Trade Winning qualifications. **"Cretors" Machines are not built to meet a price.** Our business is conducted to a large extent by mail. We employ no traveling salesmen—neither do we advertise in any of the trade journals, therefore, the heavy expense incidental thereto is avoided—and in consequence we are enabled to assure our customers a superior article. The money which would otherwise be spent in salesmen's salaries, traveling expenses and advertising is put into the machines, and you receive the benefit. A large percentage of our customers become first interested through seeing our machines in practical operation throughout the country and observing the results, which are far more convincing than any salesman's argument.

A powerful, persistent purpose directs every movement of this Company—inspires every effort—impels every forward step. We have been established in the exclusive manufacture of Peanut Roasting and Corn Popping Machinery for the past twenty-six years, and during

that time it has been our constant endeavor to create and develop new models to further the interests of our successful patrons. This in conjunction with ample capital and every modern manufacturing facility, is why the **"Cretors"** productions outrank all competition.

During the twenty-six years of our establishment no one has had the temerity to accuse us of "dry rot"—quite the contrary is true. **"Cretors"** productions have always led the way with the most advanced ideas of Design, Construction and Dependability.

We believe in bending every energy to the present moment, but occasionally like to journey back over memory's road and note a few mile-stones bordering the highway of our business progress. Being pioneers in the industry and ever progressive, we "blazed the trail" to success, always having kept in the lead and never falling into a rut or trailing behind others. We lead—let others follow. Those who have joined our forces in the past have been well repaid for their enterprise.

The pioneer **"Cretors"** Machines, while not faultless, were of sturdy stock and several years ahead of the times. From the start they demonstrated their value as an investment. It required perseverance and strenuous effort however, to convince merchants, who at that time were content to do business as they or their fathers before them had been compelled to do, that an innovation entailing an expenditure of several hundred dollars could prove a financial success.

Having unlimited faith ourselves, we were enabled to prove by practical demonstration that there was good money in the enterprise, and to satisfy one after another that the Public appreciates up-to-date appliances and shows its appreciation by extending a liberal patronage to the progressive purchaser.

Another phase of the development of this industry, is its value as a means of lucrative employment for those who for some reason or other are unable to engage in the more strenuous means of earning a livelihood.

Public opinion has undergone a gradual and just change in its estimation of the Peanut and Popcorn merchant—he is no longer classed on a par with the “push-cart” vendor—but is entitled to and receives the same consideration and respect as the perhaps more pretentious retail merchant of his home town; many of whom would be only too willing to exchange positions with him—enjoying as he does the absence from worry and freedom of business cares incidental to the conduct of most commercial enterprises, and in many instances the even greater net returns or profits.

You cannot afford to cling to antiquated appliances; you owe it to yourself to take advantage of any invention that will place your business on a higher plane and increase your revenue.

Greater net profits result from an investment in a “Cretors” Machine than can be derived from several times a like sum invested in most any other undertaking, *and with but a fraction of the risk.*

We daresay, we spend more money for experimental purposes along well directed lines than all our competitors combined. Our Mr. Charles Cretors has maintained a separate experimental shop for the past ten years. Here, under his personal supervision, new ideas and details are worked out and perfected. The “Cretors” Machines consequently possess many *original* and *exclusive* features which others attempt to copy but can not equal. Thousands of our machines are in daily use in many parts of the world and have been subjected to all kinds of treatment, thus enabling us to gain experience beyond all others. Without such experience, perfection is impossible.

The original cost of a “Cretors” Machine may be higher than others, yet it will prove by far the cheapest in the long run, as they

possess so many original patented features as to place them in a distinct class by themselves. One will soon take in sufficient extra money to make up the difference in cost— not to mention the continued benefits and satisfaction of the future.

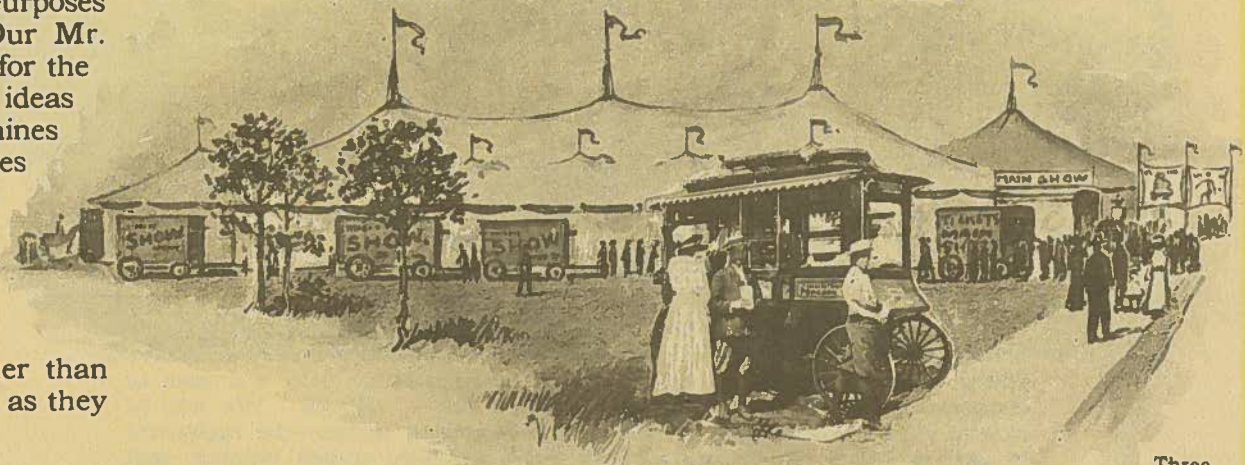
Competition cannot exist against them.

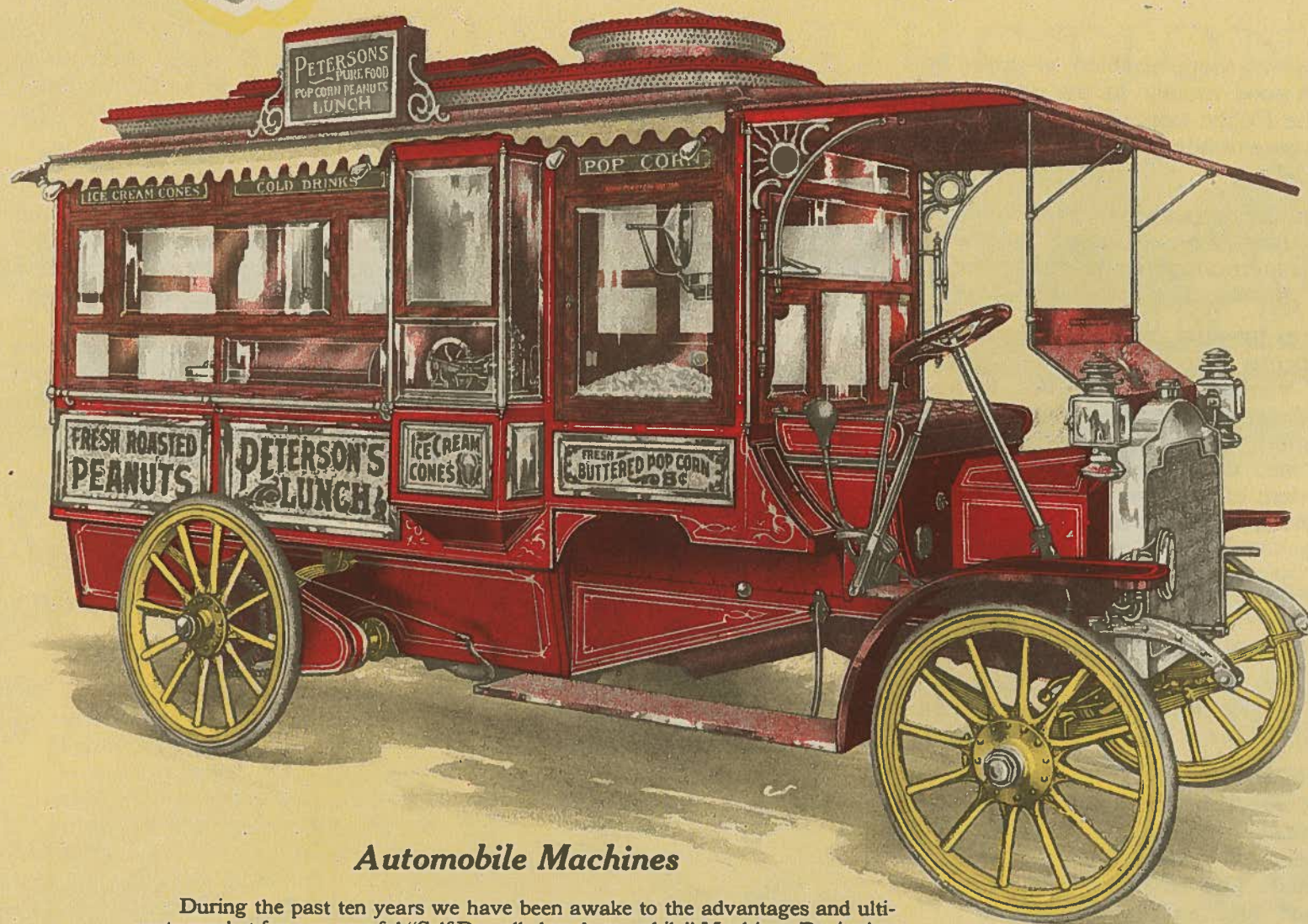
It is a source of great satisfaction for us to state that the demand today, instead of being for cheap machines, is for the best we can produce—which serves to prove that the Peanut and Popcorn business with *our* Equipment is a highly satisfactory and profitable investment.

Our growth has been steady and healthful from a small beginning to the largest plant engaged in the exclusive manufacture of Peanut Roasting and Corn Popping Machinery in the world—caused solely through the merits of our output and good will of our customers. What better argument can we advance?

Do as others are doing—order a “Cretors” Machine, and we on our part assure you of careful and courteous service.

C. Cretors & Company





Automobile Machines

During the past ten years we have been awake to the advantages and ultimate market for a successful "Self Propelled or Automobile" Machine. Beginning in 1901 we started the development of a simple and reliable Automobile Peanut and Popcorn Wagon. The difficulties were many and the market indefinite, but as this catalog goes to press the trade is in a receptive condition, due doubtless to the development and success of our Improved Special Type Machines.

Our foresight and experience enables us to offer attractive and dependable Automobile Machines utilizing Gasoline Motor, Steam, or Electricity as motive power. Our private use of various highest grade pleasure cars, has been of considerable value to us in designing our motor driven vehicles. We will be pleased to supply details and specifications to interested parties—the equipment in each power is representative of the most advanced proven practice, and highest quality.

Four

Cairo, Ill., June 22nd, 1911.

C. CRETORS & CO.,
Chicago, Ill.

Gentlemen:—

I advise anyone with a small amount of money to invest to buy a Cretors Peanut and Popcorn Machine. Will give a short sketch of my experience and success with their machines. During February, 1907. I started to work with their \$300 machine and built up a trade which justified my purchasing an Improved Special Model "A" which I received July 8th, 1908. This machine is a beauty and a trade winner. Further results justified my selling the Model "A" and ordering one of your steam propelled "Automobile Machines" which I received July 9th, 1909.

This machine is a fine one and cannot be beat—all who see it admire it and have something to say in regard to the appearance and workmanship. This machine has seen two years' service and is as neat and clean as if used only a few days. Repairs have cost but a trifle. Buy a Cretors machine, keep it clean and you will get the business—and never regret the investment. My sales in Cairo with 15000 population in three and one half years amount to \$12,500.

Yours truly,

223 Third St. • E. R. Dupoyster.
Superior, Wis., June 24th, 1911.

C. CRETORS & CO.,
Chicago, Ill.

Gentlemen:—

About six years ago I bought one of your No. 2 Wagons (the best I could afford) at that time, and after running it one year, I made sufficient money to buy a larger and more expensive outfit, which I operated for two years with perfect satisfaction. Having accumulated a considerable reserve, I thought I could afford one of your Improved Special Model "D" machines—which I duly purchased.

After running the Model "D" for three years, taking in all the Carnivals, etc., in the neighboring towns, I got it into my head that an automobile machine would prove a winner, and accordingly ordered one of you to be propelled by a four cylinder gasoline engine.

The *automobile machine* landed here May 20th and I started the same day and have been doing business with it ever since. I must say that this wagon is working to my fullest satisfaction—yes, really better than I expected. *Why she is a Peach.*

Now with the experience I have had with those four wagons I can earnestly say to those who want to make money and have a good time: Buy a "Cretors"—they are money makers.

Will be glad to answer inquiries and give all the information I can to interested parties.

Yours very truly,

1401 Broadway J. E. Peterson.

Sidewalk Special

This model is designed especially for sidewalk, or other more or less permanent locations where space is an object, and a compact interior operated machine is desired. The standing or working space in center is 36 by 42 inches, all working parts being convenient thereto. Sash are so arranged as to completely "open up" or "enclose" the entire machine; sash over entrance door drops into a runway, and the other sash swing up to roof. Transoms in sash are hinged and have transparent colored ground glass signs. The large signs are of heavy bevel plate glass, the lettering and background being embossed by the sand blast process.

Corn Popper, Engine and Boiler are of the same size, style and finish as supplied on Improved Specials "C" and "D," and the capacity is about equal. Brilliant illumination can be installed to suit location. This machine is the most attractive and elaborate of any similar design on the market, may be run at all seasons of the year, and is especially suited for standing next to a building where permits are restricted to three feet.

Dimensions—Length of frame, 8 ft. 6 in.; total length, 10 ft. 8 in.; width 36 in.

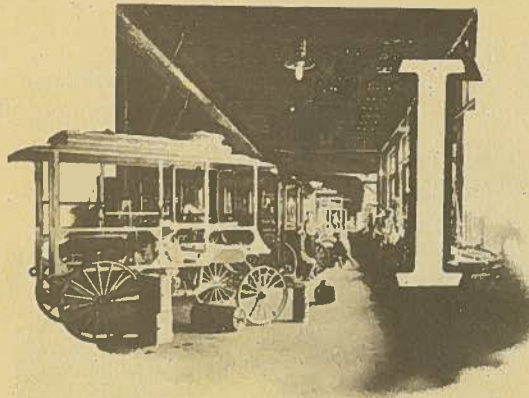
Additional information on application.

See separate price list for price and terms.



Sidewalk Special

Important Explanations—Applying to all Machines



ILLUSTRATIONS—In this catalog are from photographs which cannot begin to do the machines justice; they must be seen for one to form a just conception of their elegance in design, detail and finish.

Visitors—Are always welcomed at our plant and may inspect a large number of machines under all stages of construction in the various departments, of which there are eleven (11), each under the supervision of a thoroughly competent foreman.

A visit to our factory is sure to inspire one with confidence in our output, and prove a revelation as to its magnitude.

Material and Workmanship—Entering into the construction of our machines is of the very best. All work done in our plant is on the "day work" basis, no piece work existing in any department, thus insuring a reliable output, there being no incentive for hurried or careless work. We are exceedingly careful in the selection of our mechanics, who are paid excellent wages, and remain with us from year to year. We are not merely "assemblers," as we build our machines complete from the raw material.

Electric Power Machines—Many of our machines can be equipped to operate by electricity where customer so desires. Write for estimates.

Hot Lunch Equipment—Can be supplied in connection with our Improved Special Model "D"—see page 16.

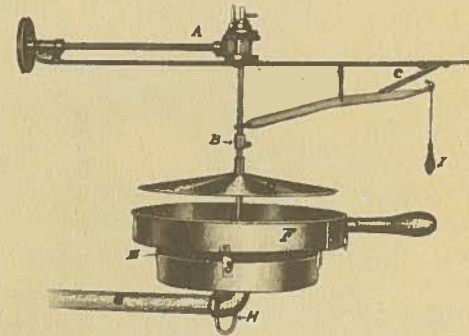
Steel Frame Construction—On our larger machines is a comparatively new feature originated and patented by us to overcome the many inferiorities of wood construction. Our experience has demonstrated the all-steel frame, among other advantages, to be fireproof, stronger, lighter, more durable, more secure in joints, etc. Steel is displacing wood in so many lines of manufacture that its advantages hardly admit of argument.

Corn Popper—The accompanying cut illustrates *The Cretors famous "Self Buttering and Salting Corn Popper"* which has proven the greatest invention of its kind extant and revolutionized the pop corn business.

All disinterested persons acknowledge our popper as producing the most delicious and evenly flavored pop corn in the world. By our Patented Process each

and every grain is seasoned *precisely alike while popping*, and the aroma of the melted butter and popping corn is well nigh impossible to resist; the corn itself is of such delicious flavor as to command a regular customer of most everyone who tastes it.

Food has a superior flavor if seasoned while cooking—popcorn decidedly so.



Description of the Cretors' World Famous Corn Popper

Fully Protected by Broad Patents

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 for 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.

touch the corn at any time; hence, absolute freedom from all gasoline odor or taste so general where corn is popped in screen poppers.

The capacity is ample to care for a large business, as one can turn out a popping about every three minutes with a single pan producing from five to ten one-pound sacks, according to size of popper and quality of raw corn.

Our popper is the greatest attraction and Dividend Producer ever placed on the market. Durable, Simple, Economical and Sanitary.

Engines—Are of unequaled design and construction. See "Motive Power," page 42.

Boilers—Supplied on all our machines, excepting "Improved Special Model A," are of low pressure type, being cylindrical in shape, made of heavy copper with extra strong heads (or ends) reinforced with a brass stay rod running through the center, greatly increasing the rigidity and strength. No tubes or flues are used to leak or give trouble. They are rapid and economical steam makers. Each boiler is made by an old and trusted employe who does nothing else, and is submitted to a high steam test prior to assembly.

Water Supply—For boiler is obtained from a special tank under peanut pan. Exhaust steam from engine is conducted into this tank, thereby bringing the supply water up to a high temperature and keeping nuts in peanut pan hot without any separate burner for the purpose; thus entailing a considerable saving in fuel over and above what would be necessary if cold water was pumped into boiler, which would also have a tendency to lower steam pressure.

Oil Separator—All water tanks excepting No. 6 are equipped with a simple and effective "Oil Separator," which extracts the oil from exhaust steam and prevents same being pumped into boiler or clogging water connections.

Water Gauges—Are of brass, substantial in construction, and of neat design. Supplied on all machines and located prominently, so that the water level may be seen at a glance.

Steam Gauges—Of reliable manufacture are supplied on all steam machines.

Safety Valves—All machines listing at \$400 and over are equipped with our Improved Safety Valve, which we consider the most accurate and reliable small valve made; the special features being an extra high lift, ease with which valve stem can be removed for cleaning and inspection, without affecting the adjustment of the spring in any way; air cooled spring, simple, durable and reliable, made of phosphor bronze. Our tests demonstrate that this valve will keep steam pressure at a given point even with the engine stopped and all fires on full. Safety valves on machines listing under \$400 are of special design, accurate and reliable in operation. Being placed under the steam whistle, they blow same and give warning when steam reaches point at which they are set. There is no possibility of an accident if safety valves are given occasional attention according to instructions.

Burners—Supplied on our machines are for gasoline fuel, although we can supply manufactured or natural gas burners if preferred, without extra charge. Our gasoline burners are the result of twenty-six years' constant study, and are designed on scientific principles with the view of strength and simplicity, and to produce maximum heat with minimum fuel consumption. All are of similar design, but modified to meet the requirements of the particular machine on which they are used.

One generator supplies gas for *each and every burner* throughout the entire machine, so that after fire is once lighted in the generator, any or all other burners may be lighted instantaneously, the same as if gas were used. Gas while passing to the burners is thoroughly oxygenized thus producing an intense blue flame free from soot or smoke. There are no burners manufactured that will give equal results to those used on the **Cretors' Machines**.

Air Pressure—Equipment can be installed on all machines at a slight extra cost where it does not form a part of the regular equipment. Air pressure is of great value in districts where only a low grade of gasoline is obtainable.

Roasting Cylinder—Is of very strong and durable construction. The cylinder ends are of iron castings and the jacketing of planished or Russia iron. Machines listing at \$400 and over have our patent plate glass end and mixer. (Excepting Specials C & D). All roasting cylinders except No. 4 dump nuts directly into peanut warming pan without removing cylinder from its bearings, and are fitted with a tester or trier. Lid opens entire length of cylinder and is securely locked.

Roller Curtain Extension—1911 design, fitted on all machines listing \$550 and over. Operates the same as an ordinary window shade, except that it is held horizontal by means of an adjustable rod. Canvas is protected when rolled up by metal gutter running entire length of machine, which also affords a water shed or drain. Canvas is easily detached for renewal.

Gasoline Torch—Forming part of regular equipment on all machines costing \$200.00 and over, is of strong construction and gives excellent light.

Tool Drawer—All wagon machines have a tool drawer.

Automatic Figure—A particular feature of the **Cretors' Machines** is the automatic figure turning a small 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. Considerable children's trade is attracted and permanently held by the "Little Man".

Testing—Each and every machine receives a careful and thorough test prior to shipment, by trusted employes who do nothing else.

Painting—Our Paint Shop is in charge of one of the best mechanics in Chicago, and the painting on our machines is naturally of the very highest order, varying in elaborateness according to the price of machine. None but the very best grade of paints and varnishes are used.

Directions—Complete and simple directions accompany each machine.

REFERENCE:—First National Bank of Chicago in preference to all commercial agencies, to none of whom we have given a rating during the past seventeen years.

Prices—Subject to change without notice.

See instructions in regard to Ordering and Shipping, page 45.

See Separate price list for Prices and Terms on Installment Purchases.

Improved Special Model "A"



Aside from our automobile, this machine is the most elaborate of any we manufacture. See pages 14, 15, 16 for general construction details. Special features applying to this machine are as follows:

Entrance—Is gained through door on front side in lieu of rear; (Specials "D" and "C").

Tubular Boiler—Supplied only on this machine is of our own design and patent, representing a large expenditure of time and money for its perfection. It consists of a

heavy brass center shell 6 inches in diameter, into which is secured by means of our new patented lock nut (which requires no packing) serpentine or vandyked tubes in independent sections, each of which enters the shell at both top and bottom; thus forming a perfect circulation. The tubes overlap one another in such a manner as to offer the most resistance possible to the passing of heat generated by burner. The heating surface is very large and the circulation of water thru the tubes is so rapid that they will not clog up if boiler is occasionally blown out. Every degree of heat generated by boiler burner fires produces steam with but a minimum of waste, and one can generate 100 pounds of steam from cold water in three minutes: very economical. Each and every boiler is subjected to a test of 1100 pounds to the square inch before being placed in the machine.

Safety—We consider this boiler practically non-explodable, having subjected it to the most severe tests possible. At 1100 pounds pressure not a single leak or strain is apparent. As the ordinary working pressure on this machine is but 50 pounds, the factor of safety is enormous. Practically the only accident which could happen would be the rupture of one of the tubes, which could be removed, the two holes plugged and the machine continue in operation on the remaining tubes with perfect safety, thus avoiding an indefinite shut-down. Reports from users of this boiler are most satisfactory and flattering. Standard on this machine only.

Burners—Are of special design, giving maximum heat with minimum fuel consumption. Gasoline is under air pressure. Option of gas.

Power Transmission—Is by means of shaft and gear drive, thus insuring extreme strength, cleanliness and durability.

Engine—Of special finish, same as Specials "D" and "C." See page 15 for details. Equipped with a reliable sight feed lubricator and chime whistle.

Peanut Warming Box—For sacked nuts is made of copper and heated with both live and exhaust steam, 20 inches long, 8 inches wide and 19 inches deep.

Stock Box—Of large size is located just back of rear axle. Two large sliding drawers are provided under popper case for popcorn stock, etc.

Running Gear—Is of standard "carriage" design, extra heavy construction, hand forged in our own shops from the very best grade of Norwegian and Swedish iron. We desire to call your particular attention to the difference in appearance and extra cost of this style running gear over the ordinary "express" or delivery wagon type, as it entails several times the amount of work and makes a much more desirable and finer job in every respect. Wheels cut under body, permitting short turns. Heavy Collins Coach Collar Dust proof axles. Wheels 30 and 36 inches in diameter, fitted with $1\frac{3}{4}$ inch rubber tires of best carriage grade. Hubs have heavy brass hub caps. Bradley Quick Detachable Shaft Eyes. Standard track— $56\frac{1}{2}$ inches. Option of shafts or pole.

Transoms—At top of sash are all hinged, and will be found especially desirable for ventilating purposes during cold weather when other sash are closed, and just a little fresh air is needed. These transoms are fitted with transparent flash glass signs with appropriate lettering ground into the glass.

Roasting Cylinder—Is of about 35 lbs. capacity; tester in each end and revolves on tempered steel rollers and bronze bearings. Peanuts dump directly into peanut pan.

Illumination, Signs, Trim, Painting—And general features as described on pages 14, 15, 16.

Standing Room—46 inches wide by 56 inches long.

Dimensions—Frame 46 inches wide by 15 feet 10 inches long over all with Driver's Seat. Total width out to out of hub caps 65 inches. Height over all 9 feet.

Popper Case—46 in. by 34 in. Gum case, 46 in. wide by 15 in. long.

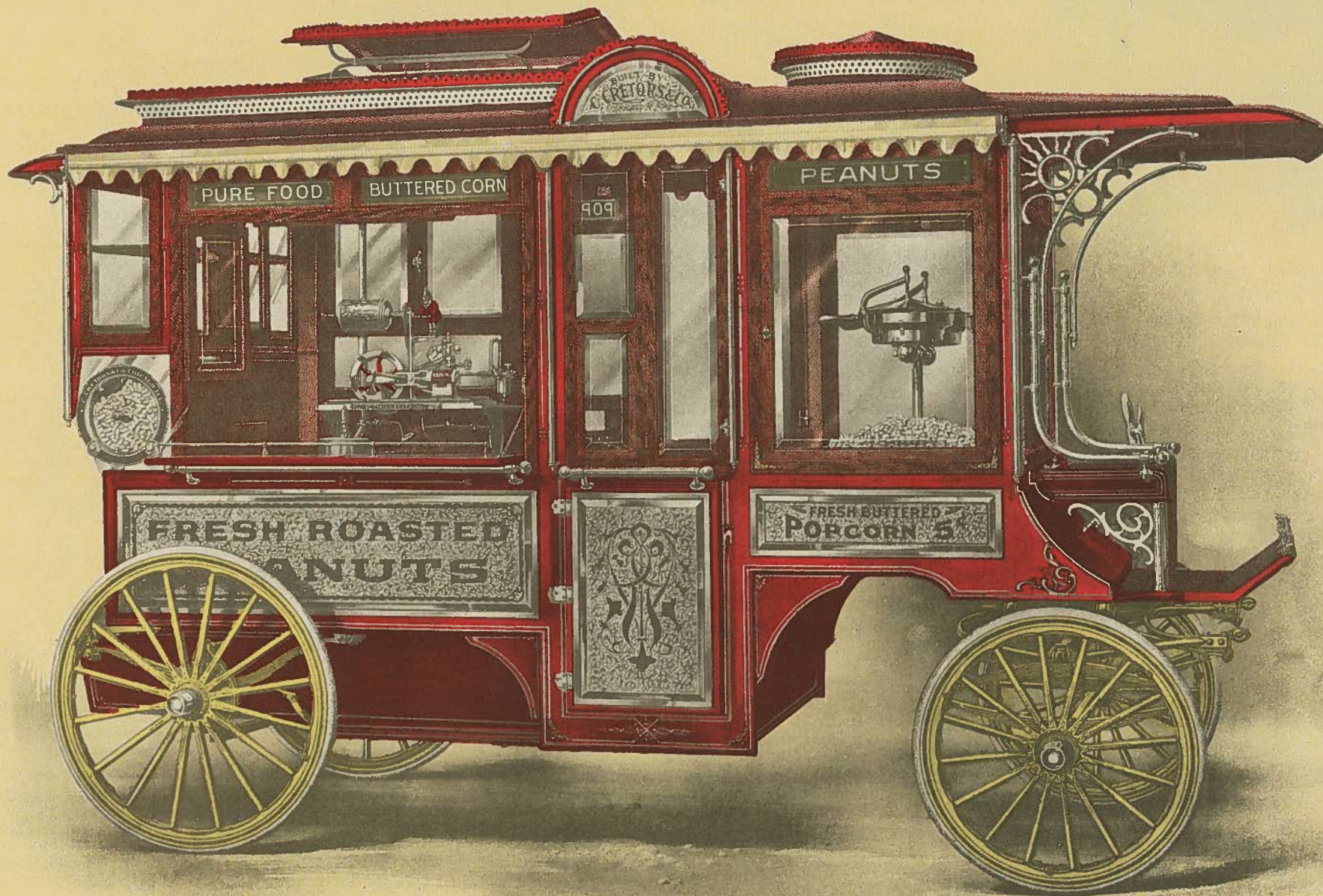
Weight—About 2250 lbs. Shipped by Freight only.

This machine equipped with low pressure boiler, such as we use on our Improved Special Models "D" and "C"—\$50.00 less.

Driver's Seat—As shown in cut \$75.00 extra; an attractive addition, but not essential, as horse can be readily driven from inside.

See Instructions in regard to Ordering and Shipping—page 45.

See separate Price List for price and terms.



Improved Special Model "A"



Improved Special Model "D"

THIS machine is an enlarged Model "C" with various refinements, and is offered to such of our customers as wish an exceptionally roomy and attractive machine of supreme strength and beauty. See pages 14, 15, 16 for general construction details. Special features applying to this machine are as follows:

As will be readily seen by referring to cut on opposite page, the Model

"D" follows the same general design as our Model "C" shown on Page 13, only that the model "D" is 12 inches longer, 2 inches wider and 4 inches higher.

Entrance—Is gained thru large paneled door at the *rear* end, which is fitted with an adjustable drop sash and counter.

Bay Window—This feature is one of our original ideas which has met with great success. Projecting six inches forward from face of machine, it displays the engine to the best possible advantage, where it is visible from all directions without usurping working space, and is instantly accessible.

Transoms—In which are set transparent colored glass signs with appropriate lettering ground into the glass, are located at the top of main sash. Being hinged, they may be opened for additional ventilation, and are especially desirable during cold weather, when just a little fresh air is needed; the other sash being closed. The front and rear side doors of popper case are hinged so that in a rush a helper can sack and sell popcorn from outside of wagon.

Power Transmission—Is by means of shaft and gear drive thruout, thus eliminating all chains, sprockets, etc., and insuring a strong, clean and durable construction. Clutches are provided for disconnecting popper and roasting cylinder. This feature is not supplied on Model "C" except at extra cost.

Roasting Cylinder—Situated at rear end of rear side of machine is of good capacity and gear driven, with disengaging clutch. Tester is provided for trying nuts during process of roasting from inside of machine.

Peanut Pan—Peanuts dump directly from roasting cylinder into a large peanut pan 59 inches long by 14 inches wide, situated immediately underneath the roasting cylinder, equipped with a brass railing. A large removable stock bin occupies the space between bottom of peanut pan and floor; capacity 100 pounds raw peanuts.

Peanut Warming Box—Heated by exhaust steam from engine, is located just back of the sign, "Fresh Roasted Peanuts," enabling one to keep a large or small stock of extra hot nuts on hand at all times. Dimensions: 20 inches long, 8 inches wide, 19 inches deep. Double walls with both exhaust and live steam temperature regulating valves.

Stock Boxes—One (sliding drawer) of large capacity just back of front wheels; removable metal bin (100 pounds capacity) underneath peanut pan; drawer under

popper case; peanut warming box and peanut pan. An extra bag of peanuts or pop corn may be carried inside of machine if needed.

Shelves—Are provided, several in number, mounted on nickel plated posts—two of which are over roasting cylinder and two between end of peanut warming box and end of machine on front side.

Boiler—Low Pressure Type—See page 7, for full description.

Fuel—Gasoline under "Air Pressure," with recording gauge. Can be fitted for gas without extra cost.

Pump—Runs continuously, being provided with our new By-pass Valve which enables you to keep level of water in boiler constant, the surplus returning back to water supply tank.

Running Gear—Very strong and of excellent design, hand forged of the very best material procurable. Heavy Collins Coach Collar dust proof axles. Wheels 30 and 36 inches high, fitted with 1½ inch best grade rubber carriage tires, and heavy brass hub caps. Bradley Quick Detachable Shaft Eyes. Standard Track 56½ inches.

Standing Room—Is the largest of any standard machine we manufacture, being especially roomy; 46 inches wide and 85 inches long at waist line, being 12 inches longer, 2 inches wider and 4 inches higher than Model "C" shown on page 13.

Dimensions—Frame 46 inches wide, 10 ft. 5 inches long. Total width out to out of hub caps 65 inches. Total length over all 12 ft. 8 inches. Total height from ground to top of dome 9 ft. 2 inches. Standing Room or Working Space 46 inches wide, by 85 inches long at waist line.

Popper Case—46 inches wide, 31 inches long.

Illumination, Signs, Trim, Painting, and various mechanical details as described on pages 14-15-16.

Weight, about 2000 lbs. Shipped by freight only.

Special Notice

Driver's Seat—As shown in cut, page 11, \$75.00 extra. Standard finish in front is the same on Model "D" as shown in cut of improved Special Model "C," page 13. Driver's seat is an attractive addition, but not essential.

Hot Lunch Outfit—As described on page 16, can be installed on this Model at a reasonable extra cost according to equipment desired.

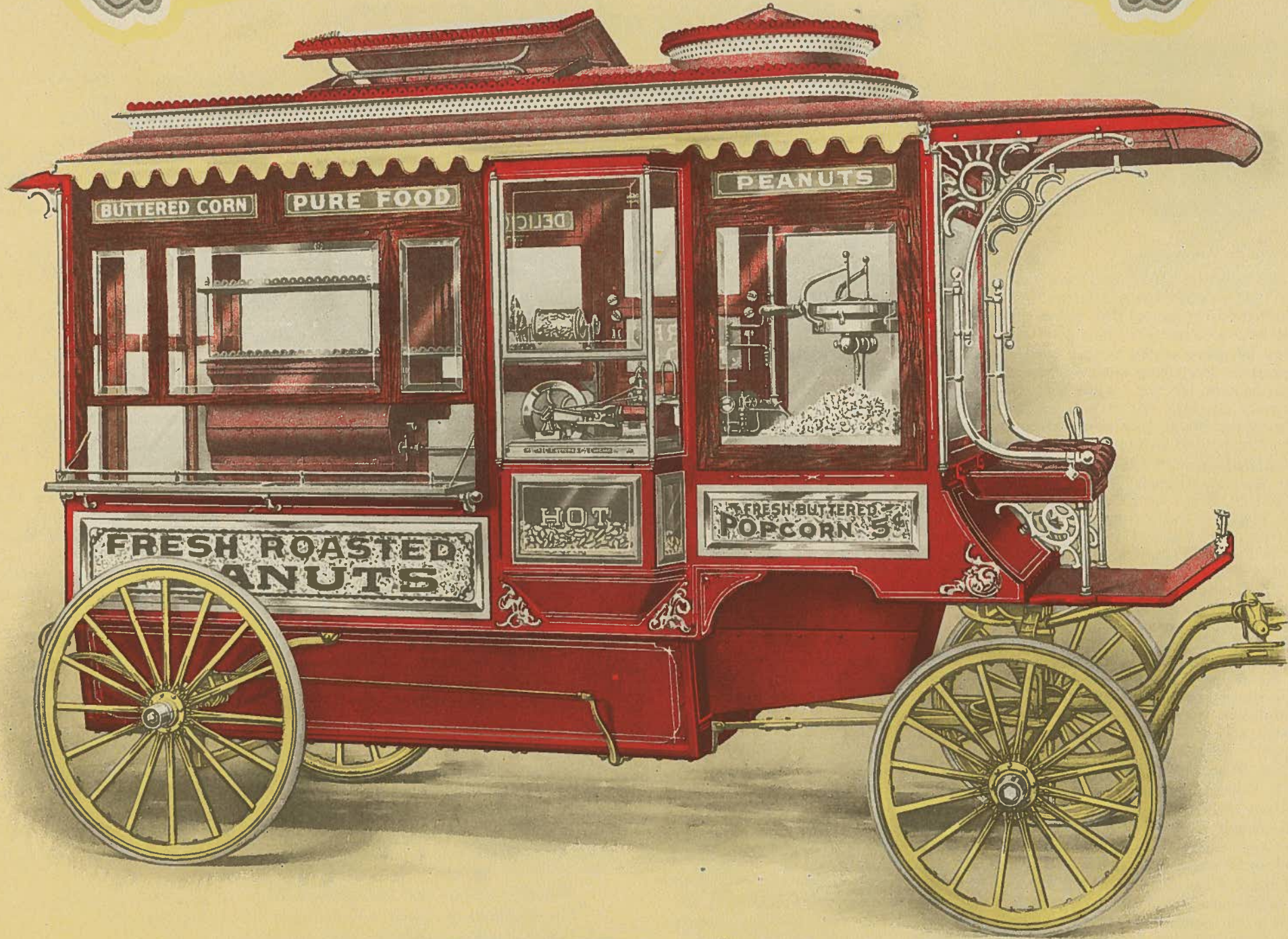
Ice Cream Cone or Frankfurter Outfit can also be supplied at a nominal extra. See page 16, for details or write.

Nickel Plated Copper Roasting Cylinder and Boiler Jacketing can be substituted for the standard enameled steel when desired at a slight extra to cover additional cost of material and labor.

Improved Special "D" frame can be enlarged both in width and length without altering track of 56½ inches, when desired at extra cost.

See Directions in regard to Ordering and Shipping, page 45.

See separate Price List for price and terms.



Improved Special "D" with Driver's Seat

Improved Special Model "C"



THOSE to whom price is an object, but who wish an enclosed type machine, we take pleasure in introducing Model "C" which is designed for successful operation at all seasons of the year; one need not lose any trade due to inclement weather. Of exquisite design and finish, this machine is an ornament to any town or city. Attractive, durable and of medium price, it has proven itself the best and most complete machine on the market for the money.

General Specifications and construction details will be found on pages 14-15-16, and the readers attention is directed to the following special features:

Entrance—Is gained thru a large panel door at *rear end* (full height), which is fitted with an adjustable drop sash and folding counter.

Bay Window—This feature is one of our original ideas which has met with great success. Projecting 6 inches forward from front surface of frame, it affords an excellent location for the engine, with display space underneath. Engine is thus prominently situated, where it is visible from all directions and does not usurp working space inside machine—instantly accessible. The engine being a very important feature of attraction, it cannot be displayed to better advantage.

Ventilation—This essential feature is amply provided for. Sash over sign, "Fresh Roasted Peanuts" are so arranged as to completely open up this space when desired, either for convenience in handling trade, or ventilation. The lower panel is hinged at the bottom and drops forward over hand rail, affording a glass shelf or counter 10 inches wide and 43 inches long, which is very convenient and assists in the rapid handling of business. Ornamental brass railing at outer edge. The upper section of sash swings up to roof, and the small door either to one side or up, thus completely opening up the space. The sash over engine is hinged at top and lifts up to roof, leaving a metal shelf which can be easily removed and likewise the glass in front of the engine; thus completely opening up the space. Long sash over boiler on rear also swings up to roof and the lower section is hinged outward, forming a large glass shelf for waiting on buggy trade, etc., at the rear. By means of the above arrangement you can serve customers from all sides and also secure abundant ventilation in connection with the large trap door and perforations in roof. Front and rear side doors of popper case are hinged so that in a rush a helper can sack and sell popcorn from outside of wagon. Small transoms in popper case swing up to roof.

Corn Poppers—Are two in number and of the same design as shown on page 15, driven by bicycle chain up to clutch and from there on by bevel gear and shaft drive exclusively.

Roasting Cylinder—Situated along rear side, is of good capacity and gear driven with disengaging clutch. Tester is provided for trying peanuts during roasting from inside of machine.

Peanut Pan—Peanuts dump directly into a large peanut pan (14 x 47) situated immediately underneath the roasting cylinder. A removable metal stock bin 40 x 14 x 19 inches high is located between bottom of peanut pan and floor—capacity about 100 lbs. raw peanuts or other stock.

Copper Peanut Warming Box—Heated by both live and exhaust steam with temperature regulating valves is placed just back of sign "Fresh Roasted Peanuts." Dimensions 20 x 8 x 19 inches—with double walls, enabling one to maintain a large stock of extra hot nuts at all times.

Stock Boxes—One (sliding drawer) of large capacity immediately back of front wheels; removable metal bin underneath peanut pan; capacity about 3½ bushels. Drawer under popper case. Peanut warming box—peanut pan. Separate tool box with lock. An extra bag of peanuts can be carried inside of machine if needed.

Shelves—Are provided, several in number, mounted on nickel plated brass posts; two of which are over Roasting Cylinder and two between end of peanut warming box and end of machine on front side.

Engine—Boiler (low pressure type) Burners, Pump, Safety Valve, Trim, Oil Separator, Extension Awnings, Illumination, Painting, etc., see pages 14-15-16.

Power Transmission—By means of gears, shaft and Baldwin Detachable Bicycle chain with various disconnecting clutches to throw poppers or roaster out of gear when not in use.

Running Gear—Very strong, and of excellent design, hand forged of the best material in our own shops—supported on long elastic springs. Wheels very strong, 30 and 36 inches high, fitted with 1½ inch best grade rubber carriage tires and heavy brass hub caps.

Draught From Boiler and Roasting Cylinder—Is piped up rear of machine so as to be hardly noticeable, and discharges thru the roof out into the open air, thus doing away with all objectionable odors, and reducing heat inside of machine to a minimum. Special ventilator supplied to prevent down draught.

Tanks—Are of Copper, and ample in size. Two shallow copper tanks under popper case are heated with both live and exhaust steam from engine and drained into water tank, thus keeping popped corn hot.

Standing Room—Large and convenient—72 inches long, 44 inches wide.

Electric Lights—Can be installed at a reasonable extra cost in addition to the standard lighting equipment.

Glass and Signs—Bevel edge plate thruout.

Frankfurter Outfit or Ice Cream Cone Equipment—Can be provided for at reasonable extra cost.

Nickel Plated Copper Roasting Cylinder and Boiler Jacketing may be substituted in lieu of the standard enameled steel at a reasonable extra cost.

Dimensions—Frame 44 inches wide, 9 ft. 5 inches long. Total width out to out of hub caps, 65 inches. Total length over all, 11 ft. 9 inches. Total height from ground to top of dome, 8 ft. 9 inches. Standing room, 44 by 72 inches. Popper case, 44 by 31 inches.

Weight—About 1850 pounds, shipped by freight only.

See directions in regard to Ordering and Shipping, page 45.

Driver's seat, as shown on page 11, \$75 extra.



Improved Special Model "C"

Improved Specials



THESE models are the culmination of years of patient experiment and heavy outlay of money, instigated in the interest of a large and ever increasing number of customers who wished a machine so designed as to enable them to conduct business at all seasons of the year in comfort regardless of weather conditions.

They are the "Models de Luxe"—the most elaborate and complete machines for the purpose ever placed at the service of that constantly increasing class who are satisfied with nothing but the very best, and who spare no expense to place before

their patrons attractions to please the eye and at the same time supply goods unrivaled in quality to satisfy the palate.

Our first enclosed type machine (horse drawn) was built nineteen years ago, being about ten years ahead of the times. It served as a foundation, however, on which to develop more elaborate machines in later years when its advantages would be more fully appreciated. Our experience therefore in designing and building enclosed machines exceeds all competitors by many years. During the eight years our Improved Special Models have been on the market, their popularity has been such as to necessitate frequent enlargements of the department devoted to their exclusive manufacture. A visitor at our factory can generally see from twenty-five to fifty under construction.

General Specifications

The following specifications apply in a general way to all Improved Special Models—consult reading matter adjacent to cuts for exceptions or special features pertaining to any particular machine.

Frame:—Our first enclosed machine was of wood construction, but after having advantage of this experience, we decided even at an increased cost on the exclusive use of our "all steel" frame, a comparatively new feature originated and patented by us to overcome the many inferiorities of wood.

Our frames are built entirely of angle and plate steel, generously reinforced, the whole securely riveted and braced, thus insuring extreme strength and durability. Our experience has demonstrated the all steel frame among other advantages, to be fire proof, stronger, lighter, more durable, secure in joints and practically indestructible. Steel is displacing wood in so many lines of manufacture that its advantages hardly admit of argument.

Metal Roof:—Ornamental in design, and constructed entirely of heavy gauge galvanized steel; joints securely riveted and soldered; handsomely painted and decorated. Provision is made on the interior to prevent rain blowing inside machine through ventilating perforations.

Note adjustable trap door of large dimensions in center of roof, which may be partially or entirely closed at will by means of special hinges. Design and construction patented.

Ventilation:—This essential feature in an enclosed type machine is generously provided for. The trap door and perforations in roof in conjunction with the various hinged sash affords an abundance of ventilation.

Sash Arrangement:—Is very carefully designed and convenient. Folding sash over sign "Fresh Roasted Peanuts" are so arranged so as to completely open up this space when desired, either for convenience in handling trade, or ventilation. The lower panel is hinged at the bottom and drops forward over hand rail, affording a glass counter 10 inches wide and of varying length. Nickel plated brass railing. The upper section of sash swings up to roof, and the small door to one side, thus completely opening up the space. Long sash over boiler on rear of Specials C & D also swing up to roof, and the lower section is hinged outward forming a large glass shelf for waiting on buggy trade, etc. at the rear. Entrance door has drop sash and shelf.

See respective cuts and accompanying reading matter for additional sash details.

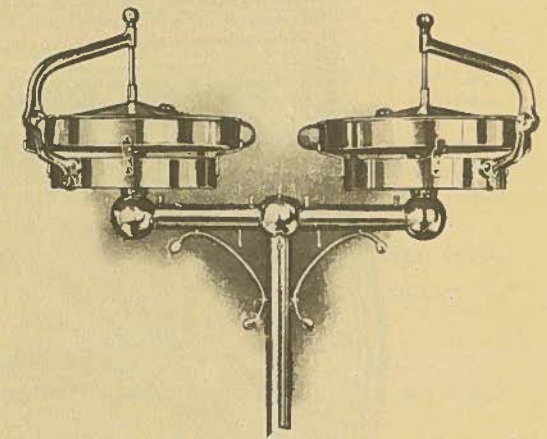
Power Transmission:—Is of strong and durable construction with various disengaging clutches, etc. according to Model.

Roasting Cylinder:—Situated at rear end or side of machine is of good capacity and provided with tester for trying nuts during process of roasting from inside of machine.

Peanut Pan:—Peanuts dump directly from Roasting Cylinder into a large receiving pan immediately underneath the cylinder. A large removable stock bin occupies the space between bottom of peanut pan and floor on Specials C and D—capacity about one hundred pounds raw peanuts.

Peanut Warming Box:—Heated by both live and exhaust steam, is located just back of the sign "Fresh Roasted Peanuts," enabling one to keep a large or small stock of extra hot nuts on hand at all times. Constructed of copper; dimensions, 20 in. long, 8 in. wide, 19 in. deep; double walls with temperature regulating valves.

Stock Boxes:—Of ample capacity are provided.



This style of Popper used on Improved Specials "A," "C" and "D."

Engine:—Is of standard No. 1 size and design, except that the bed plate and other parts receive an extra fine finish. The bed plate, guide, etc. are hand scraped and polished, after which they are given a heavy coat of copper plate and then nickel plated—an expensive process, producing an attractive and lasting finish which is only secured after a large expenditure of patience and hand labor. Glass in front of engine is readily removed to facilitate cleaning, etc. See "Motive Power" page 42.

Boiler:—On Special Model "A" is of special design—see description on page 8. Boilers supplied with Improved Specials "C" and "D" and all other machines are of our standard plain cylinder, *low pressure* type of varying sizes, which have given entire satisfaction for years, and are quick steamers. On Specials C & D boiler is so placed as to only project 4 inches into standing space of machine, and has special asbestos lined jacketing, with draught pipes for conducting waste heat from boiler and roasting cylinder fires out through roof into the open air.

Burners:—Are of special design—very economical, serviceable and simple. Under air pressure.

Fuel:—Gasoline, under "Air Pressure" with recording gauge. Can be fitted for gas when so desired. Gasoline and water fittings, pipes, etc. are of heavy brass.

Pump:—Runs continuously, provided with our special "by-pass" valve, which enables one to maintain a constant water level in boiler—the surplus of overflow returning to water supply tank.

Safety Valve:—Is of our own design and the most reliable small valve made. It will hold steam pressure at a given point, even with boiler fires on full and engine idle. See page 7 for full description. Discharge of safety valve is connected with *engine* exhaust, thus conducting the steam out into the air through roof and muffling noise—an original feature.

Draught from Boiler and Roasting Cylinder:—Is piped up rear of machine, hardly noticeable, and discharged through the roof out into the open air, thus eliminating all objectionable odors and reducing heat inside to a minimum. Special ventilator supplied to prevent down draught.

Tanks:—Are all of cold rolled copper, ample in size. Two shallow copper tanks under popper case utilize exhaust steam from engine for keeping pop corn hot, and are drained back to water tank.

Oil Separator:—Water supply tank is equipped with a gauge glass to indicate water level—and our new "Oil Separator" which extracts the oil from exhaust steam and retains same in a separate chamber, thus preventing it from being pumped into boiler or clogging water connections.

Gasoline Tank:—Located in projection over front axle—under *air pressure*; large capacity, made of copper; very accessible for filling, and fitted with pressure gauge.

Brass Trim:—Is of exclusive design and very attractive—carefully machined from solid brass castings and highly polished. Brass tubing used is of heavy gauge, highly finished. All trim is Nickel Plated, with option of Polished Brass.

Roller Extension Awnings:—Of latest design, mounted on large spring metal rollers, attached to both front and rear sides of machine, with metal water shed or gutter. Adjustable extension rod—full extension 24 in.

Running Gear:—Very strong and of excellent design; hand forged in our own plant of the best material procurable.

Wheels:—Extra strong, 30 and 36 inches high, fitted with 1½ inch best grade rubber carriage tires and heavy polished brass hub caps.

Springs:—Strong and elastic.

Illumination:—After years of experimenting, our standard lighting equipment consists of three gasoline lights with inverted mantles—each of about five hundred candle power, supplied by central generator (large tube system). We have found this system produces the most brilliant and economical illumination in existence. **OPTION:**—Acetylene fixtures and generator where preferred. A special double swiveling gasoline torch is also provided for emergency use.

Electric Lights:—Can be installed at a reasonable extra cost in addition to the standard lighting equipment.

Standing Room:—Is carefully arranged and especially roomy. Varying in size, according to Model.

Glass:—Bevel edge French Plate throughout.

Signs:—Bevel plate mirror, extra heavy, with background chipped in by sand blast process, lettering and borders in color; mounted in highly polished metal frames.

Sash Removable:—All sash are secured in place by means of our eccentric pin fasteners; easily removed.



Whistle:—Located on roof, operated from inside.

Locks:—Strong lock on entrance door. Bolts or catches on all other sash.

Wear:—Provisions are made for taking up lost motion at all wearing points.

Painting:—Is of the very highest class, nothing but the very best of material being used. We take especial pride in the finish of these machines, and this feature causes favorable comment everywhere. Frame and gear go through the same process as a carriage of high grade; striping is in gold leaf and color. We use Harland's imported world famous English finishing varnish, the cost of which is prohibitive for all but the very highest grade of work.

We extend you choice of colors (excepting white) and will letter door with your name, if desired.

Dimensions:—See reading matter accompanying each cut for dimensions, weight, etc.

Track:—Standard 56½ inches.

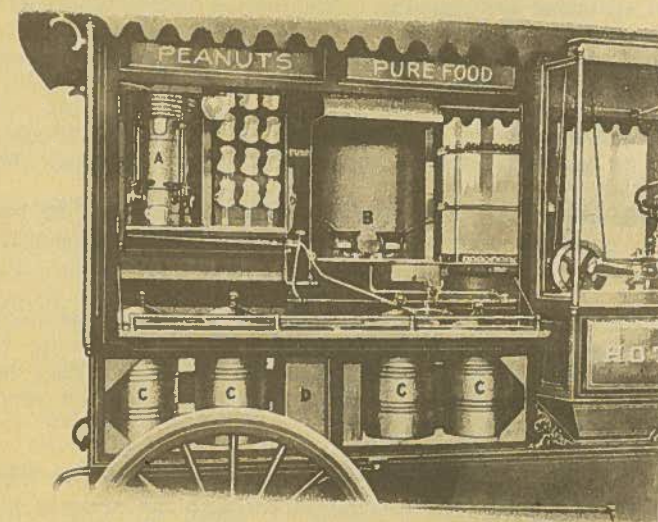
Special Notice

Driver's Seat—As shown in cuts pages 9 and 11, \$75.00 extra. An attractive addition, but not necessary, as horse can easily be handled from inside.

Ice Cream Cone and Frankfurter Outfits:—Shelving can be arranged to care for a special five-gallon ice cream packer and cabinet at a reasonable extra cost. The same applies to a special steam jacketed copper frankfurter cooking kettle.

Hot Lunch Outfit:—At a reasonable extra cost we can equip our Special Model "D" with a complete HOT LUNCH outfit along the lines of the illustration on this page. The outfit consists of a first class nickel plated coffee urn "A," with stone jar—steam heated—urn is placed in a special bay window, with twelve coffee mugs alongside. In another bay window to the right is a two hole gas plate "B" for cooking short orders—gas supplied by boiler generator. Along front side of machine (just back of sign "Fresh Roasted Peanuts") are four round steam jacketed warming cans "C" for heating various foods and cooking frankfurters. Any desired temperature may be maintained by steam from boiler. We originated and perfected this feature to meet suggestions of various customers.

If interested, write for full particulars and prices.



Improved No. 1 Wagon Model "A" With Standing Room

The general design and frame construction of this machine is quite similar to our Improved Special Model "A," shown on page 9, only that it is smaller and has the following alterations among others:

Boiler—Is of the plain cylinder low pressure type, same as supplied on Improved Specials "C" and "D," and described on page 7.

Corn Popper—Either single or double; popper pans stirred thru bottom. Gear and shaft driven.

Running Gear—Same as Improved Specials "C" and "D," only lighter. Forged hand tongue or shafts.

Sash—Are arranged so as to completely enclose the machine during inclement weather.

Illumination—Two hollow wire gasoline lights, with option of acetylene lighting equipment.

Glass—Bevel edge plate glass used thruout. GASOLINE under air pressure. Ample stock facilities. Excellent ventilation.

Other features, such as side entrance, gum case, etc., are the same as Improved Special Model "A."

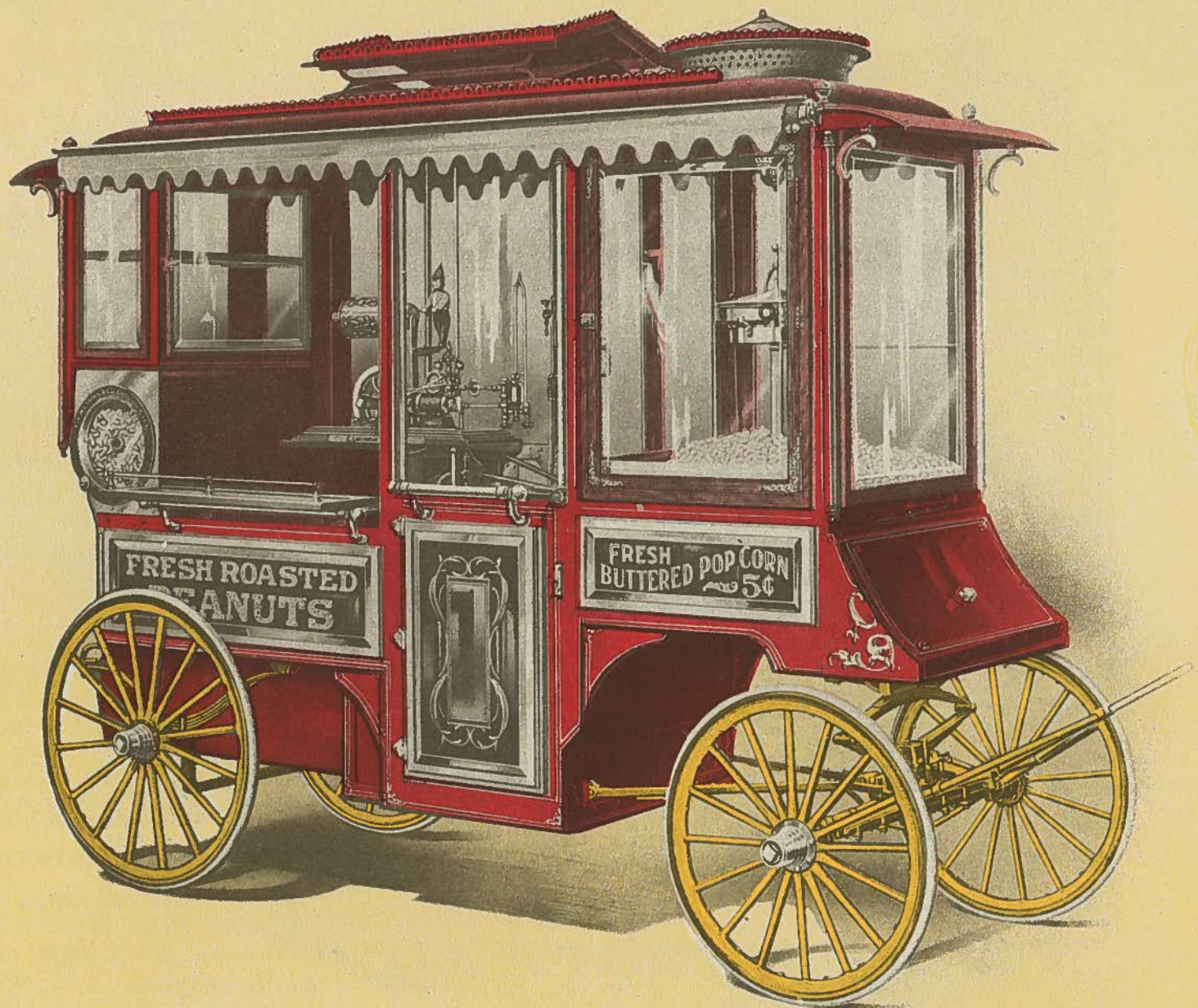
Dimensions—Frame, 10 feet 4 inches long, 38 inches wide. Total height, 9 feet. Width over all, 58 inches. Standing room inside, 38 inches wide, 44 inches long. Popper case, 38 x 30 inches.

Weight—About 1700 pounds.

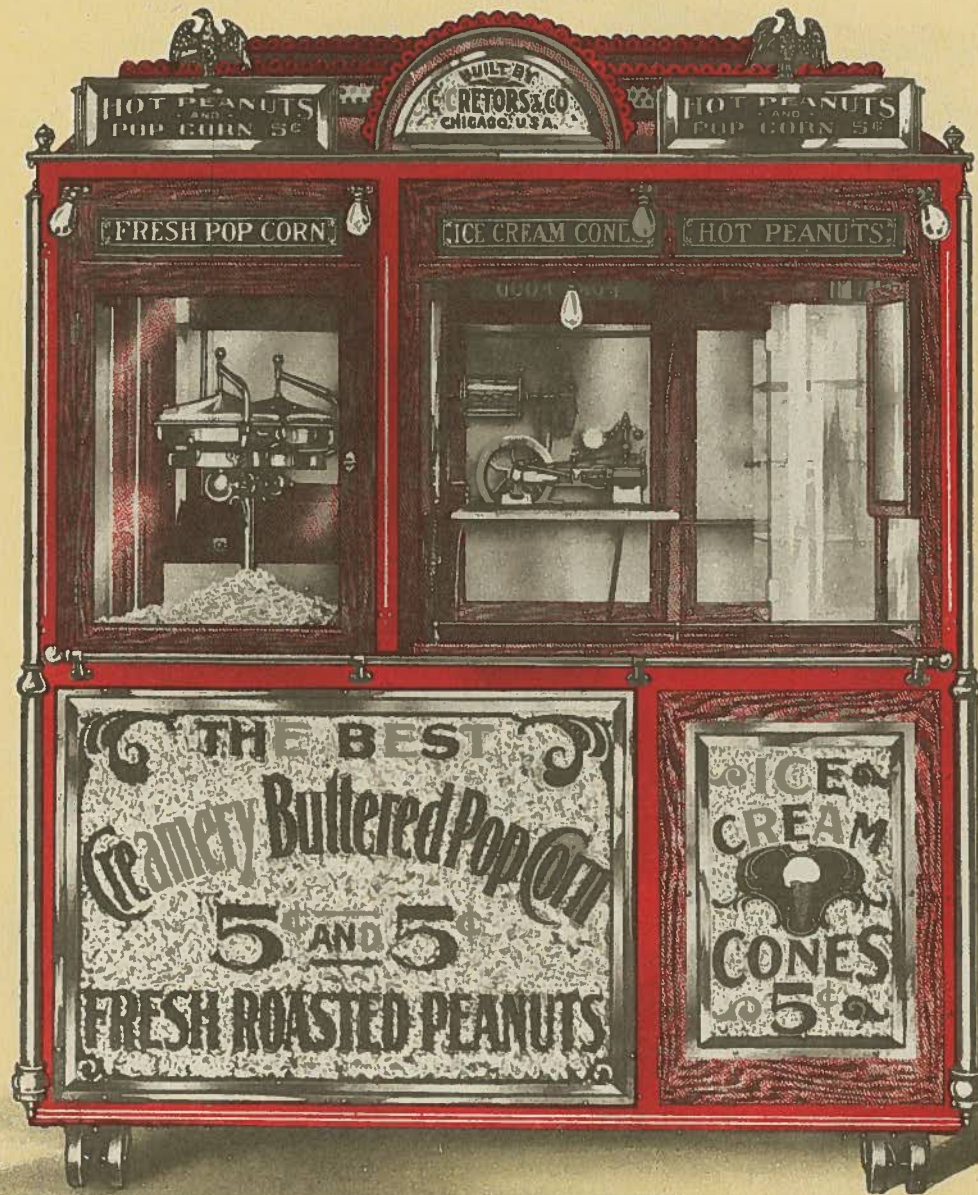
Additional information on request.

See instructions in regard to Ordering and Shipping page 45.

See separate list for price and terms.



Improved No. 1 Wagon Model "A"
With Standing Room



Wall Outfits

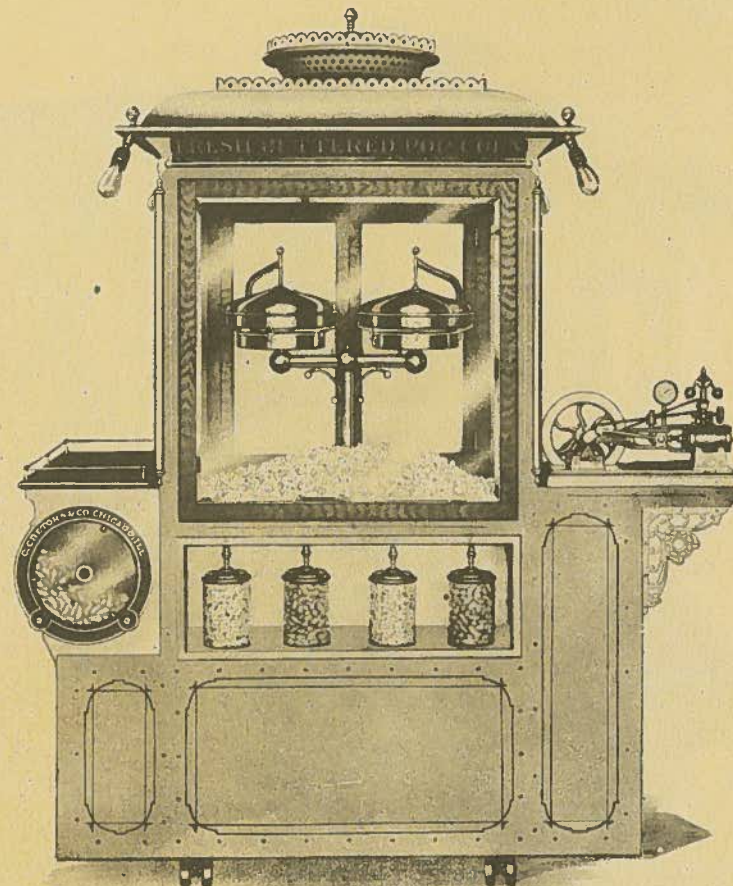
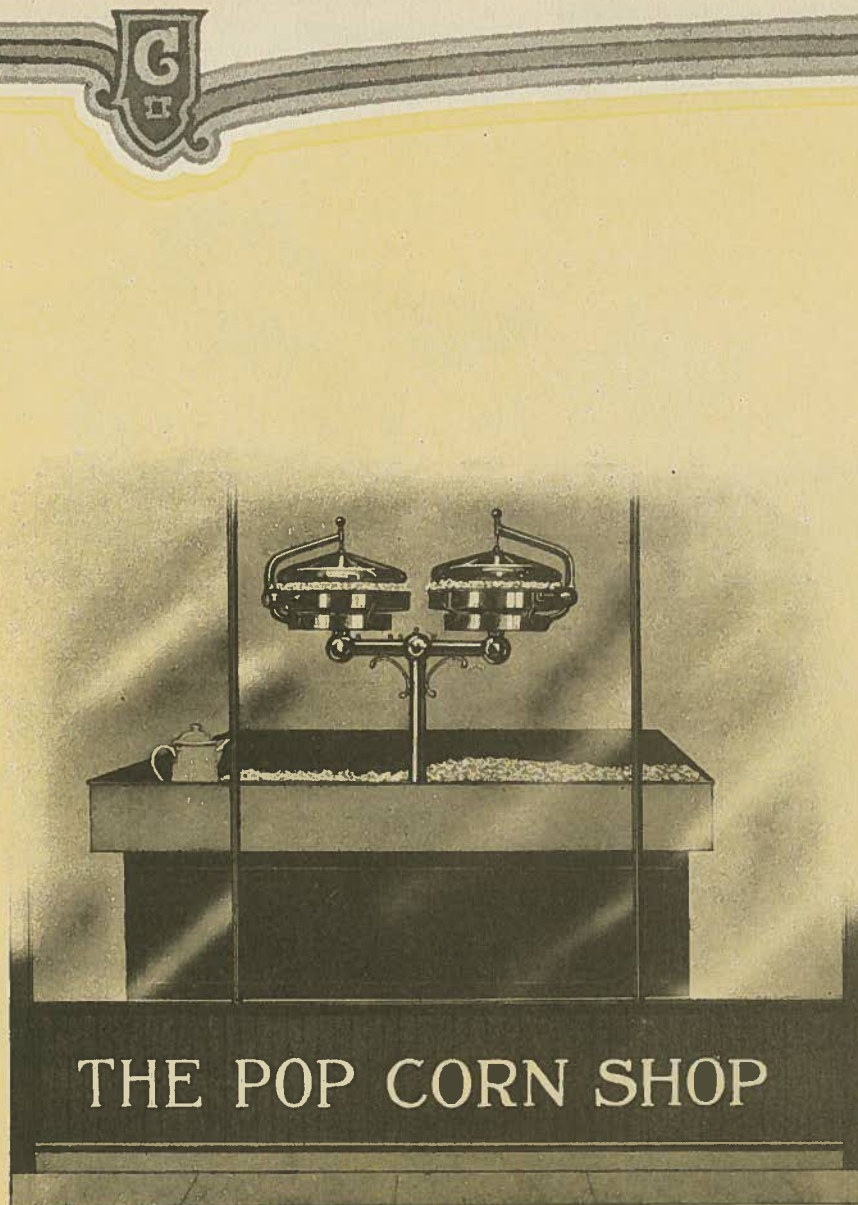
Illustration on this page shows a special "Wall Outfit" complete in all details, and intended to be placed inside the building line. Power is supplied by an electric motor which also drives the engine (retained as a dummy) for attraction. Fuel:—gas or gasoline.

Machine shown is designed for outdoor as well as indoor use, and may be modified to meet existing conditions. Ample shelving is provided for candies, gum and kindred stock.

Write for estimates.

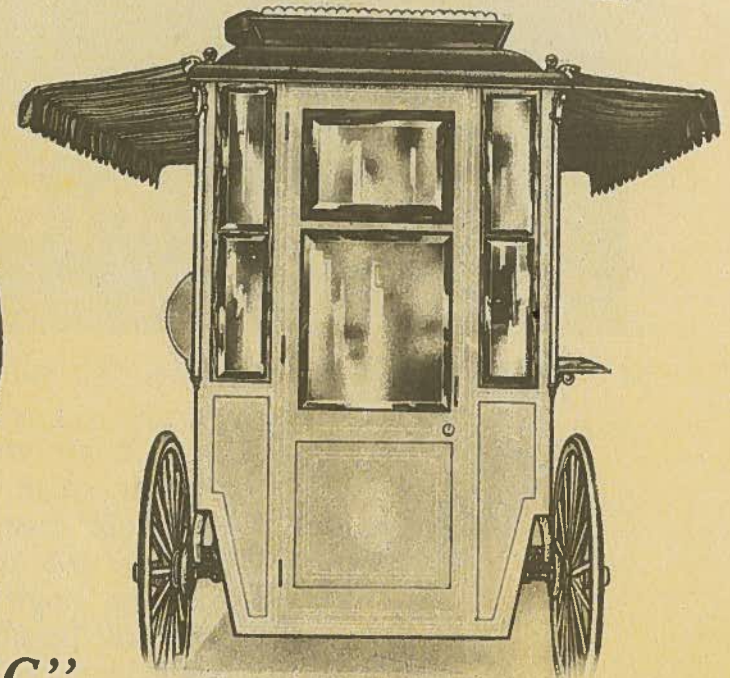
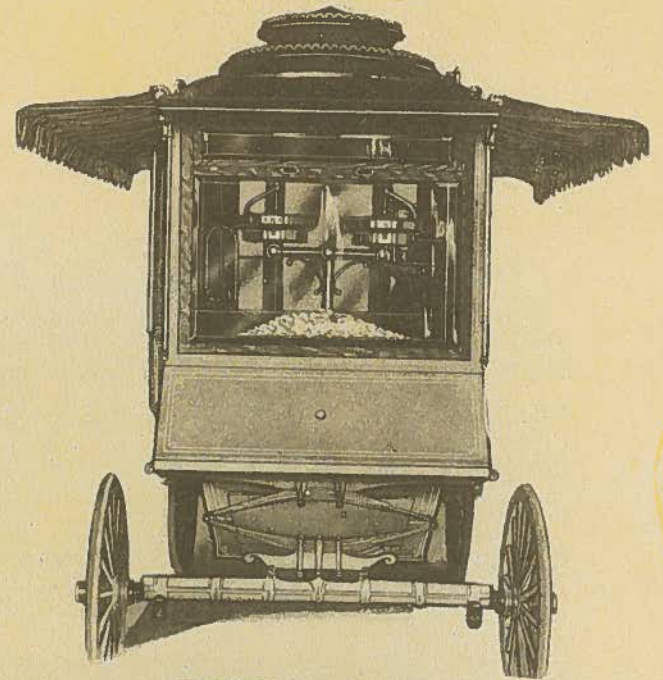
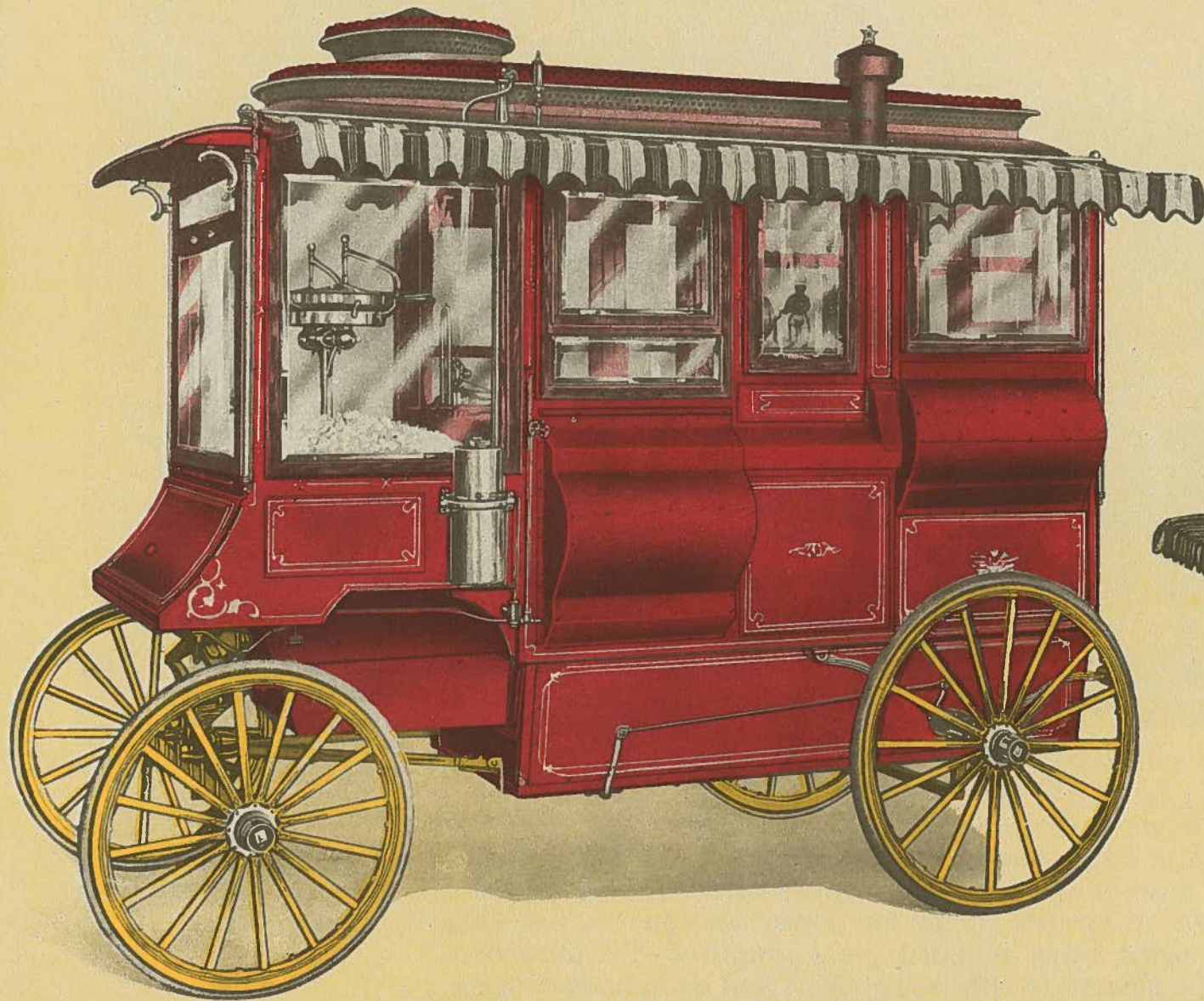
Machines along these lines are especially valuable in restricted locations, and we will gladly furnish suggestions and quotations for special equipment of this nature.

Special R



Window Installations

Of late we have built quite a number of special outfits for use in store fronts, counter purposes, etc., and on this page illustrate two samples of such equipment. As a rule these models use an electric motor for power and gas as fuel—the running engine being retained (as a dummy) for attraction. We will be pleased to offer suggestions and quotations to those desiring special equipment of this nature.



Rear Side View Specials "D" and "C"

Improved No. 1 Model "A" With Driver's Seat

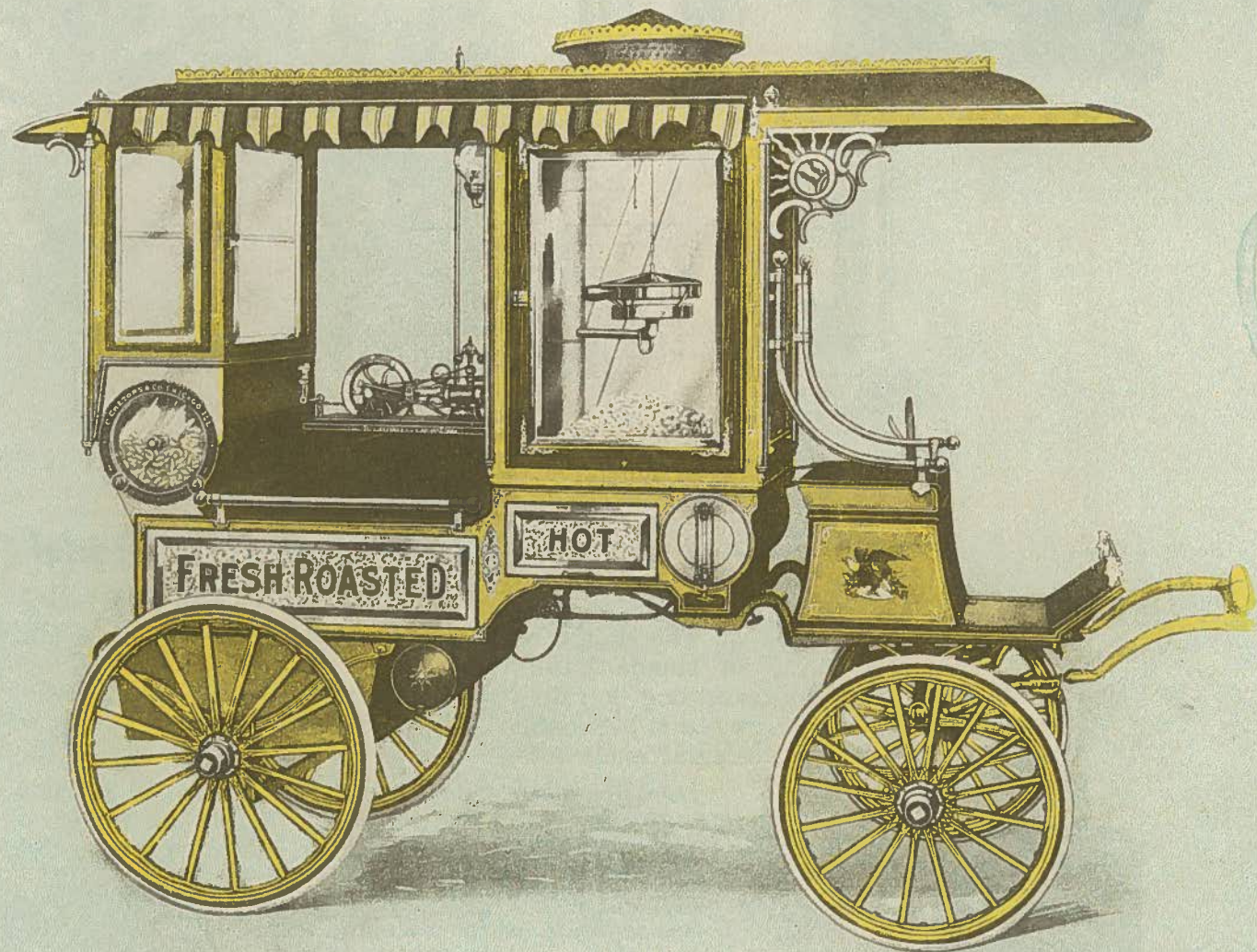
This machine is designed to meet the requirements of those who like our improved No. 1 Wagon Model "A" (shown on page 25), but desire to keep more or less on the move and use a horse or pony in connection. Description of Improved No. 1 Wagon Model "A" (page 24) applies to this machine in all respects with the exception of the running gear, which the reader will observe is of the same design as our Improved Special Model "A" running gear, but lighter in construction, (shown on page 9). All steel canopy or roof with nickel plated brass rail on seat and corner ornaments. Full leather cushion supplied.

Dimensions—Length over all, 9 ft. 11 in. Width out to out of hub caps, 52 in. Height from ground to top of roof, 7ft. 10 in. Width of frame, 30 in. Popper case, 30 in. wide, 30 in. long and 37 inches high.

See instructions in regard to Ordering and Shipping, page 45.

See separate list for price and terms.

Additional information on request.



Improved No. 1 Wagon Model "A" with Driver's Seat



Improved No. 1 Wagon Model "A" With Double Popper

The design and general construction of this machine is the same as our standard Improved No. 1 Wagon, Model "A," shown on page 25 excepting that the popper case is lengthened out and two corn poppers installed in place of one, thus doubling the popping capacity. Doors on front side and end.

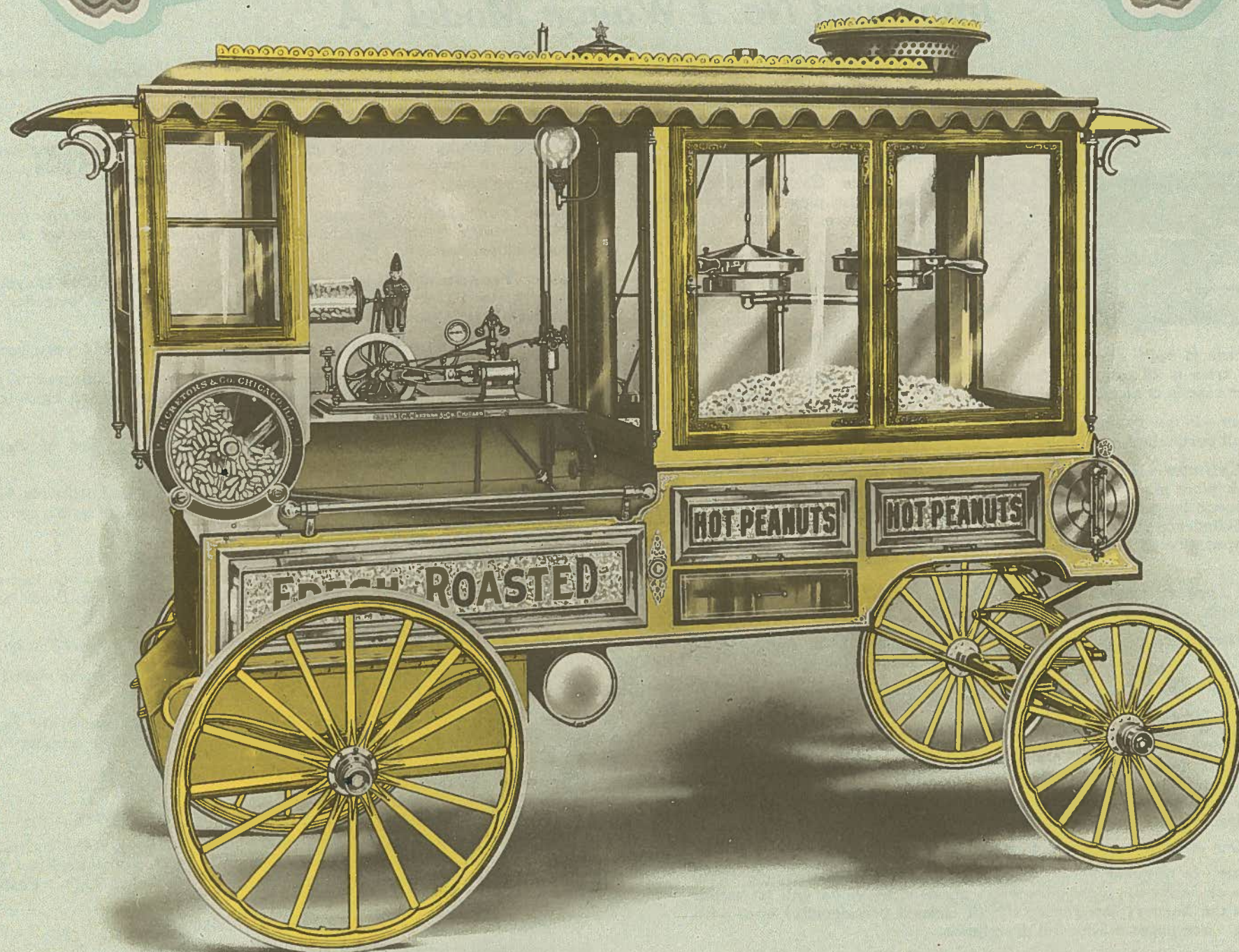
Dimensions—Popper case 46 inches long, 28 inches wide and 36 inches high. Total length 9 feet, 4 inch. Width out to out of hub caps, 45½ inches. Peanut pan, 28x42 inches. Width of frame, 28 inches.

See instructions in regard to Ordering and Shipping, page 45.

See separate list for price and terms.

Especially adapted for parks, etc.





Improved No. 1 Wagon Model "A" with Double Popper

Improved No. 1 Wagon Model "A"



We placed this machine on the market during the Spring of 1905, and the reception accorded it by the public has exceeded our most sanguine expectations.

Frame Construction—Angle and plate steel thru-out, securely riveted; thus insuring a frame of extreme strength and lightness.

Popper Case—Frame is constructed of angle steel into which strong mahogany finished hardwood sash are

fitted. Popper case is built independent of main frame, so as to permit of its removal. Brass trim is of exquisite design, highly polished and nickel plated. Bottom of popper case is of nickle plated copper.

Corn Popper—Is our famous "Patented Self Buttering and Salting Popper." See Page 6 for full particulars.

Roasting Cylinder—Is of 24 pounds capacity, mounted on tempered tool steel rollers, with plate glass end and fitted with our new improved mixer and tester. A continuous burner extends from end to end of cylinder, giving an intense and even fire. Cylinder is thrown in and out of gear by means of a push button. Peanuts are dumped directly into warming pan without removing cylinder from its bearings.

Canopy or Top—Is constructed of heavy gauge galvanized steel, securely riveted and soldered; artistically decorated. Patented.

Roller Curtain—Extension awning of latest design. Drop curtains are provided.

Engine—Cretors' No. 1 horizontal of latest design. Lubricator. See page 42 for full description.

Boiler Draught—From boiler fire passes up through nickel plated copper tube 3 inches in diameter, located at rear corner of popper case, up thru roof of machine and out into the open air above. Said tube is fitted with patent ventilator, preventing all down draught. This feature is worthy of more than passing attention. Gases from boiler fires pass under popper case bottom, *thoroughly* heating same without any separate burner for that purpose.

Fuel—Gasoline under air pressure, with option of gas if preferred.

Safety Valve—Is of latest design, being the best and most reliable small valve made; thus obviating any possibility of an accident, as valve will let steam escape faster than the burners can generate it (if cleaned occasionally) even with engine shut down. See pages 6-7 for full description.

Pump—Simple force feed pump of ample size, delivering water from water tank to boiler at a high temperature, owing to exhaust steam being piped from

engine into water tank, serving the double purpose of heating supply water and keeping the peanuts hot without any separate burner.

Tanks—Water tank of heavy gauge copper.

Wheels—Strong wood wheels, 24 and 30 inches high, fitted with steel channels and best grade buggy rubber tires. Hubs finished with heavy brass hub caps, highly polished.

Brass Trim—Such as on popper case, rails, brackets, etc., of fine extra heavy material. Castings carefully machined and highly polished. Nickel plated, with option of polished brass.

Power Transmission—Is by gear and Baldwin Detachable Bicycle Chain, running over nickel plated sprockets, making a transmission of extreme strength and attractive appearance.

Boiler—Low pressure cylinder type—a quick steamer and very economical.

Burners—Under air pressure, very simple and economical; gasoline pressure gauge. One generator supplies gas for all burners on machine. All gasoline pipes are of heavy brass. See pages 6-7 for full particulars.

Gasoline Tank—Under air pressure, located under bed of wagon, and very accessible.

Gum Case—Over Roasting Cylinder is an excellent and valuable feature of this machine, enabling one to carry a considerable stock of gum, candies, etc., without having same exposed to dirt or the weather.

Patent Stock Box—Situating immediately in back of the rear axle and extending over it, is a very convenient and valuable accessory, as one can carry at least two extra roastings of nuts, and a large amount of popcorn. Stock box slides in and out on hangers; is fitted with a secure lock.

Forged Tongue—Is light but strong; can be put on or taken off in an instant.

Hot Drawer—Situating under popper case, keeps sacked stock placed therein extra hot.

Illumination—Supplied by 500 C. P. hollow wire gasoline light with inverted mantle. Option of acetylene generator. Swiveling auxiliary torch is also supplied.

Glass—French plate, bevel edge.

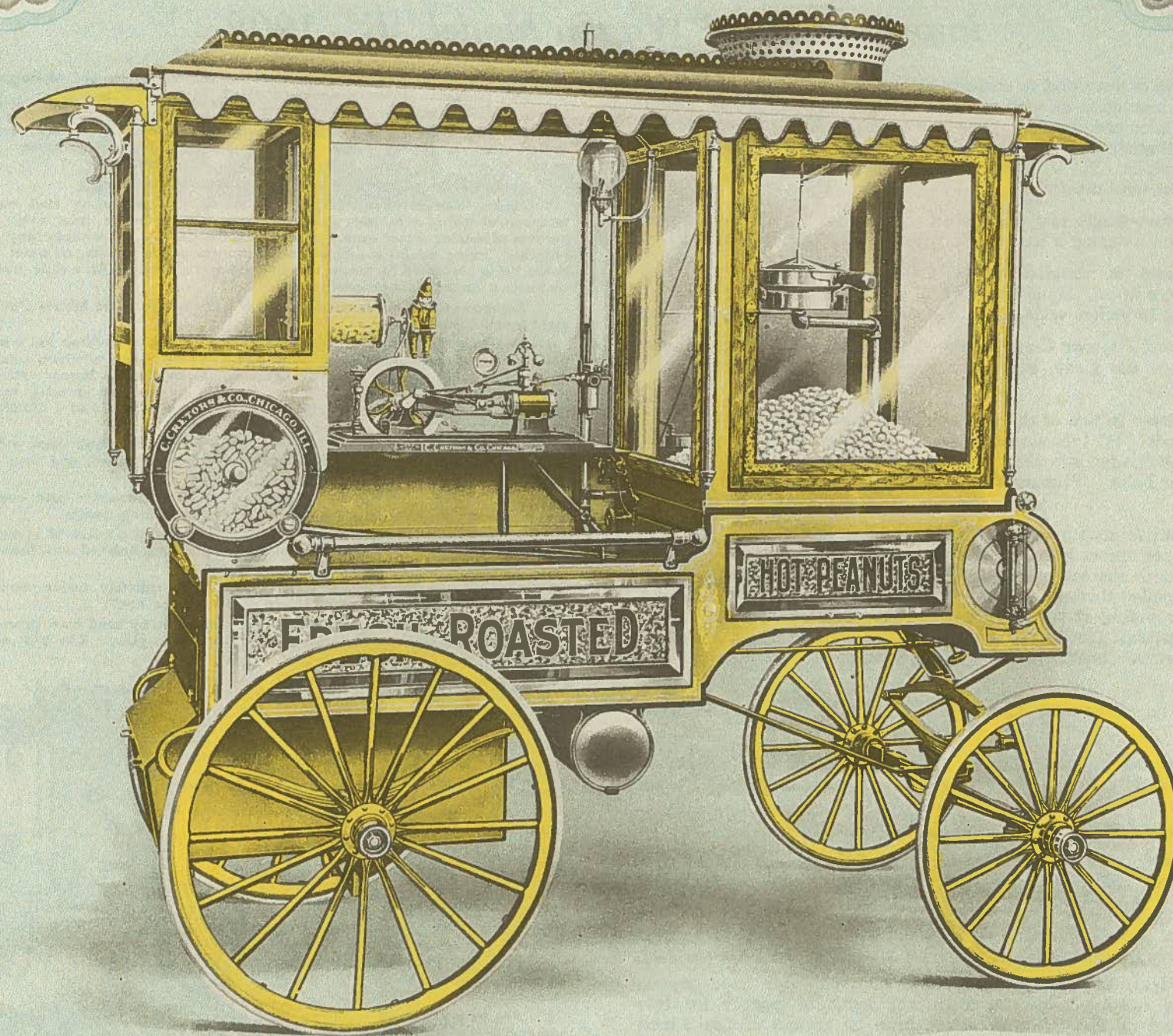
Signs—Heavy plate, letters chipped in by sand blast process.

Dimensions—Extreme width outside edges of hub caps 45½ inches. Total length over all, 7 feet, 10 inches. Height from ground to top of dome, 7 feet, 4 inches. Popper case, 28 inches long, 28 inches wide, and 34 inches high. Peanut pan, 28 by 42 inches.

Weight—800 pounds; crated for shipment, 950 pounds.

See separate list for price and terms.

See instructions in regard to Ordering and Shipping, page 45.



Improved No. 1 Wagon Model "A"

Improved No. 1 Wagon Model "B" 1909

In this model we have endeavored to embody all the desirable features of our smaller and lower priced machines, as well as many advantages heretofore found only on our more expensive productions. The design is attractive, symmetrical and convenient, representing the development of our very popular and satisfactory Improved No. 1 Wagon Model "B," which was placed on the market in 1903 and proved itself a highly successful machine.

Frame Construction—Angle and plate steel throughout, including popper case; securely riveted, thus insuring a frame of extreme strength and lightness.

Popper Case—Frame is constructed of angle steel, into which strong mahogany finished sash are fitted. Built independent of main frame, so as to admit of removal. Dimensions, 26 inches wide, 26 inches long and 32 inches high.

Colored Transparent Popper Case Signs—Four in number, with appropriate lettering ground into the glass, surmount popper case, producing a most pleasing effect day or night.

Power Transmission—In lieu of the bicycle chain and sprockets used on the \$500 Improved No. 1 Model "B" (shown on page 29) we have designed a special shaft drive, eliminating all chains, sprockets and belts with the exception of engine governor and toy cylinder belts. This method produces a very neat, strong and effective construction.

Corn Popper—Is our famous patented "Self Buttering and Salting Popper." (See page 6). This popper differs from the one shown on page 6, however, in the respect that it is shaft driven instead of belt and has no overhead mechanism, the stirring blades being propelled through bottom of pan by means of a shaft enclosed within the round tube extending from rear corner of popper case. This tube also conveys gas to popper burner. The popper lid is hinged so that it swings up to one side of burner away from all heat, etc., the whole producing a most novel and sanitary construction.

Clutch—A clutch for completely disconnecting poppers is operated from front of machine.

Canopy or Top—Is constructed of heavy gauge galvanized steel, securely riveted and soldered. Neatly painted. Roller curtain extension awning of latest design with drop curtains.

Fuel—Gasoline, with option of gas, if preferred.

Boiler—Low pressure type. (See page 6 for full description). Note new style boiler casting which permits boiler to be taken out without removing popper case.

Burners—Under air pressure, very simple and economical. One generator supplies gas for all burners on machine. Gasoline pipes of extra heavy brass.

Boiler Draught—Heat from boiler fires passes under asbestos lined popper case bottom, thoroughly heating same (without any separate burner for this purpose), and is conducted up through roof of machine by means of the 3 inch nickel plated stack at rear corner of popper case. A special ventilator is provided to prevent down draught.

Twenty-Six

Gasoline Tank—Is of heavy material, located under bed of wagon and is very accessible. Under air pressure. Pressure gauge provided.

Safety Valve—Thoroughly dependable in operation, thus obviating possibility of accident (if cleaned occasionally). Valve will let steam escape faster than boiler can generate. Air cooled spring. Can be readily taken apart for purpose of cleaning without disturbing set of spring or adjustments.

Water Tank—Constructed entirely of cold rolled copper.

Pump—Simple force feed pump of ample size, delivering feed water to boiler at a high temperature owing to exhaust steam being piped from engine into water tank, serving the double purpose of heating water supply and keeping the peanuts hot without any separate burner for this purpose. Pump on this machine runs continuously, the amount of water which is forced into the boiler being regulated by means of a by-pass valve, which, with a little practice, can be set so as to maintain a constant water level in boiler.

Engines—Cretors' No. 1 horizontal of latest design. See Motive Power, page 42. Fitted with sight feed lubricator.

Roasting Cylinder—Is of about 22 pounds capacity, mounted on tempered steel rollers, with plate glass end and our improved mixer and tester, by means of which nuts can be tested during any stage of roasting without stopping cylinder. A continuous burner extends from end to end of cylinder, giving an intense, even fire. Peanuts are dumped directly into warming pan without removing cylinder from its bearings. Cylinder is gear driven and a clutch is provided for starting and stopping.

Brass Trim—Such as on popper case, rails, brackets, hub caps, etc., is of fine extra heavy material, the castings being carefully machined, highly polished, and then the whole heavily nickel plated. Option of polished brass trim, if preferred.

Shelf—Surmounting roasting cylinder is a very attractive and convenient accessory. Note nickel plated railing and elaborate roasting cylinder casting design.

Wheels and Running Gear—Strong wood wheels 24 and 30 inches high, fitted with steel channels and best grade buggy rubber tires. Hub caps finished with heavy brass hub caps, highly polished. Axles extra heavy. Forged hand tongue.

Hot Drawer—Of large dimensions, located immediately under popper case, provides ample facilities for keeping sacked stock placed therein "extra hot."

Signs—Heavy plate glass with letters chipped in by sand blast process. Lettering on colored transparent signs at top of popper case, also cut into glass. The best and most expensive signs procurable.

Glass—Bevel plate throughout.

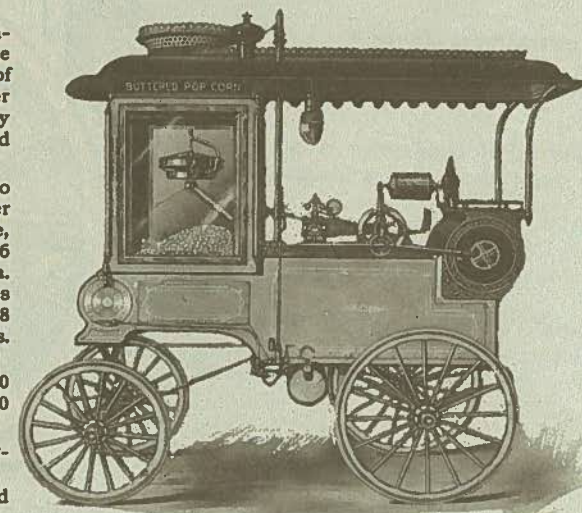
Illumination—A most valuable feature is generously provided for. One gasoline light with inverted mantle of about 500 candle power is suspended over the peanut pan and a swiveling auxiliary gasoline torch is attached to the engine bed plate.

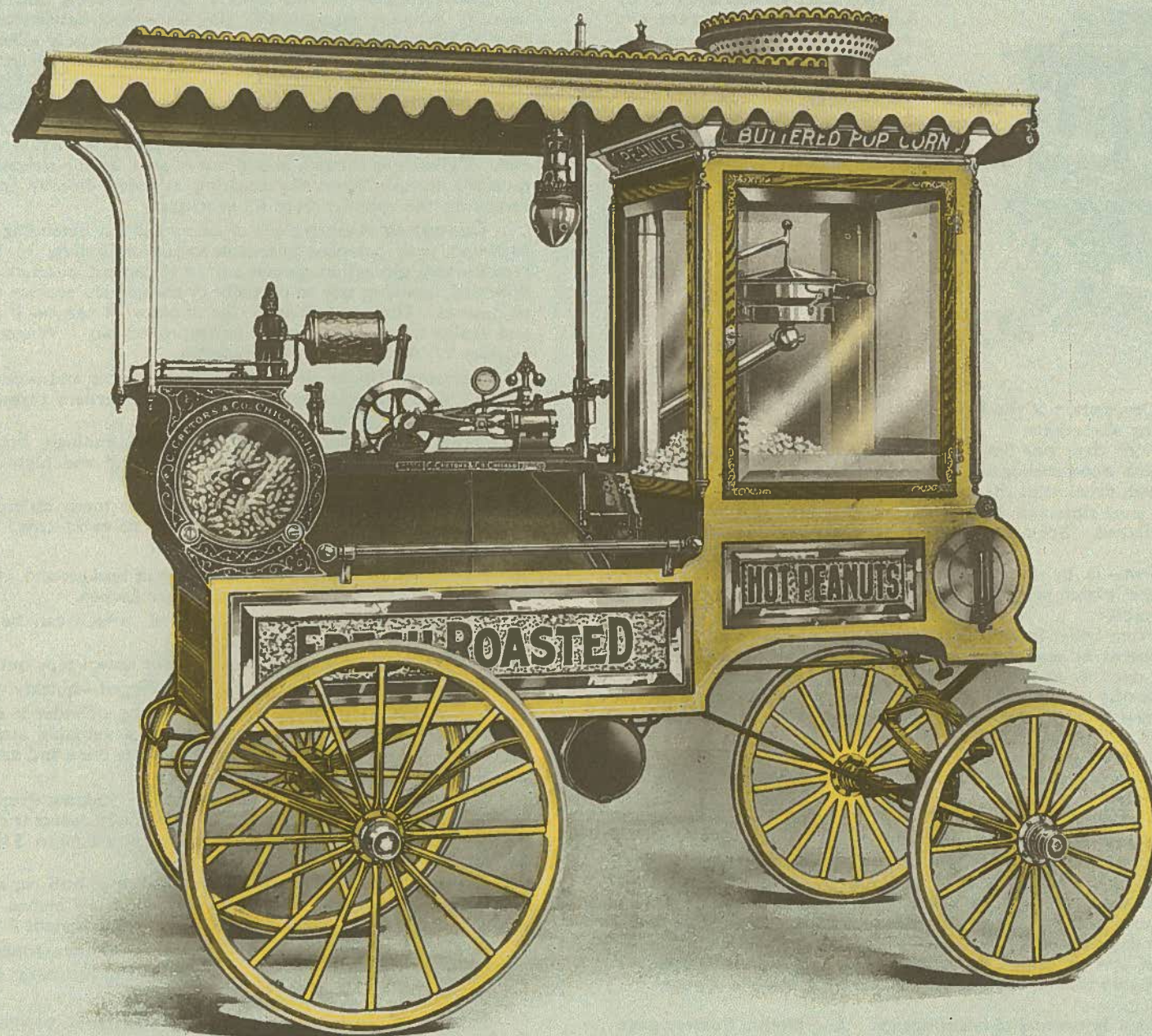
Dimensions—Extreme width out to out of hub caps, 42 inches. Length over all, 8 feet 2 inches. Frame, 26 inches wide, 5 feet 6 inches long. Popper case, 26 inches wide, 26 long, and 32 inches high. Peanut pan 26 inches wide and 42 inches long. Steel canopy, 36 wide, 7 feet 8 inches long, provided with drop curtains. Height 7 feet 3 inches.

Weight—Machine only, about 720 pounds—crated for shipment, about 1,000 pounds.

See instructions in regard to Ordering and Shipping, page 45.

See separate price list for price and terms on installment purchases.





Improved No. 1 Wagon Model "B" 1909

Improved No. 1 Wagon Model "B"—1907



This machine was designed by us during 1903 to meet the requirements of numerous customers, and since that time has proven a most popular and satisfactory model, many hundreds being in daily use throughout the country. The running gear, consisting of wheels, axles, springs, etc., is made extra heavy with the view of transporting over rough roads and enhancing the general appearance of the machine, which never fails to create a most favorable impression. The frame is somewhat larger than the No. 1 Wagon (shown on page 33) thus giving additional capacity to the roasting cylinder, peanut pan, water tank,

boiler and popper case. Description of the No. 1 Wagon, page 32 will apply to this machine with the following alterations:

Frame—2 inches wider than our No. 1 Wagon, or 26 inches. **Steel Construction**, into which hard wood mahogany finished sash are fitted.

Wheels—Are of wood, fitted with the famous Sarven hub, 24 and 30 inches in height, having channel steel rims and best grade rubber buggy tires. Heavy brass hub caps, highly finished. Springs, axles and other parts of running gear are of extra strength.

Power Transmission—Is by means of Baldwin Detachable Link Bicycle Chain, running over nickel plated sprockets, being very neat in appearance and of extreme strength and durability.

Boiler Draught—From boiler fires, passes through nickel plated copper tube 3 inches in diameter, located at rear corner of popper case, up through roof of machine and out into the open air above. Said tube is fitted with patent ventilator. The draught feature is worthy of more than passing attention. Gases from boiler fires pass under popper case bottom, thoroughly heating same without any separate burner for that purpose.

Fuel—Gasoline under air pressure. Option of gas.

Gasoline Tank—Located under bed of wagon, very accessible for filling; fitted with pressure gauge. Under air pressure.

Tanks—Water tank of heavy copper.

Pump—Simple force pump of ample size, delivering water from water tank to boiler at a high temperature. Owing to exhaust steam being piped from engine into water tank, it serves the double purpose of heating water supply and keeping peanuts in peanut pan hot without any separate burner.

Boiler—Low pressure cylinder type, a quick steamer and very economical. See pages 6 and 7 for full description.

Safety Valve—Is of special design the same as we use on our Improved Special Wagons. Thoroughly reliable if given reasonable attention. See pages 6-7 for full description.

Engine—Cretors' No. 1 horizontal of latest design. See Motive Power, page 42. Equipped with sight feed lubricator.

Corn popper—Is our famous "Self Buttering and Salting Popper," of large capacity, without question the simplest, most satisfactory and greatest dividend producer extant. Each grain is seasoned precisely alike while popping and is of delicious flavor, unequaled by any other method or device. See pages 6-7 for full description.

Roasting Cylinder—About 22 pounds capacity, mounted on tempered steel rollers, plate glass end, which is very attractive, and fitted with our improved mixer and tester. Heat is supplied by a continuous burner which reaches from end to end. Cylinder is thrown in and out of gear by the simple touch of a button. Peanuts are dumped from the roasting cylinder directly into peanut pan, without removing the cylinder from its bearings.

Canopy or Awning—Is of heavy canvas, extending about 12 inches beyond each end, with patented telescopic extension, pulling 20 inches forward, affording considerable protection against sun or inclement weather. Long drop curtains are provided, enabling one to partially or completely enclose the entire machine when so desired. Option of all steel roof in place of canvas if preferred; similar in size and design to the one supplied on Improved No. 1 Wagon "B," Model 1909, shown on page 27, with canvas drop curtains.

Burners—Under air pressure, very simple and economical; gasoline pressure gauge. One generator supplies gas for all burners throughout the machine. See pages 6-7 for full particulars.

Brass Trim—Such as on popper case, railings, brackets, etc., of fine extra heavy material. Castings carefully machined and highly polished: nickel plated, with option of polished brass.

Illumination—Is supplied by separate torch on engine bed. A high power gasoline light can be supplied at a reasonable extra cost.

Glass—Bevel plate glass throughout.

Signs—Bevel plate, with lettering and background cut in by sand blast process, set in highly polished German silver frames.

Whistle—Steam whistle is provided, which can be blown when desired to attract attention.

Hot Drawer—Situating under popper case; keeps nuts placed therein extra hot.

Tongue—Is light, but strong; hand forged—quickly detachable.

Toy Figure—Surmounting the roasting cylinder is a glass cylinder operated by an automatic figure. This feature is a valuable attraction, as the little man never fails to attract the attention of the little ones and secure their nickels. It can be found on the **Cretors'** machines only.

Capacity—\$10.00 per hour in a rush. Judging from our experience, as well as from hundreds of testimonials, we positively assert that a person can make more money with this machine than with from \$1,000.00 to \$3,000.00 invested in most any mercantile business.

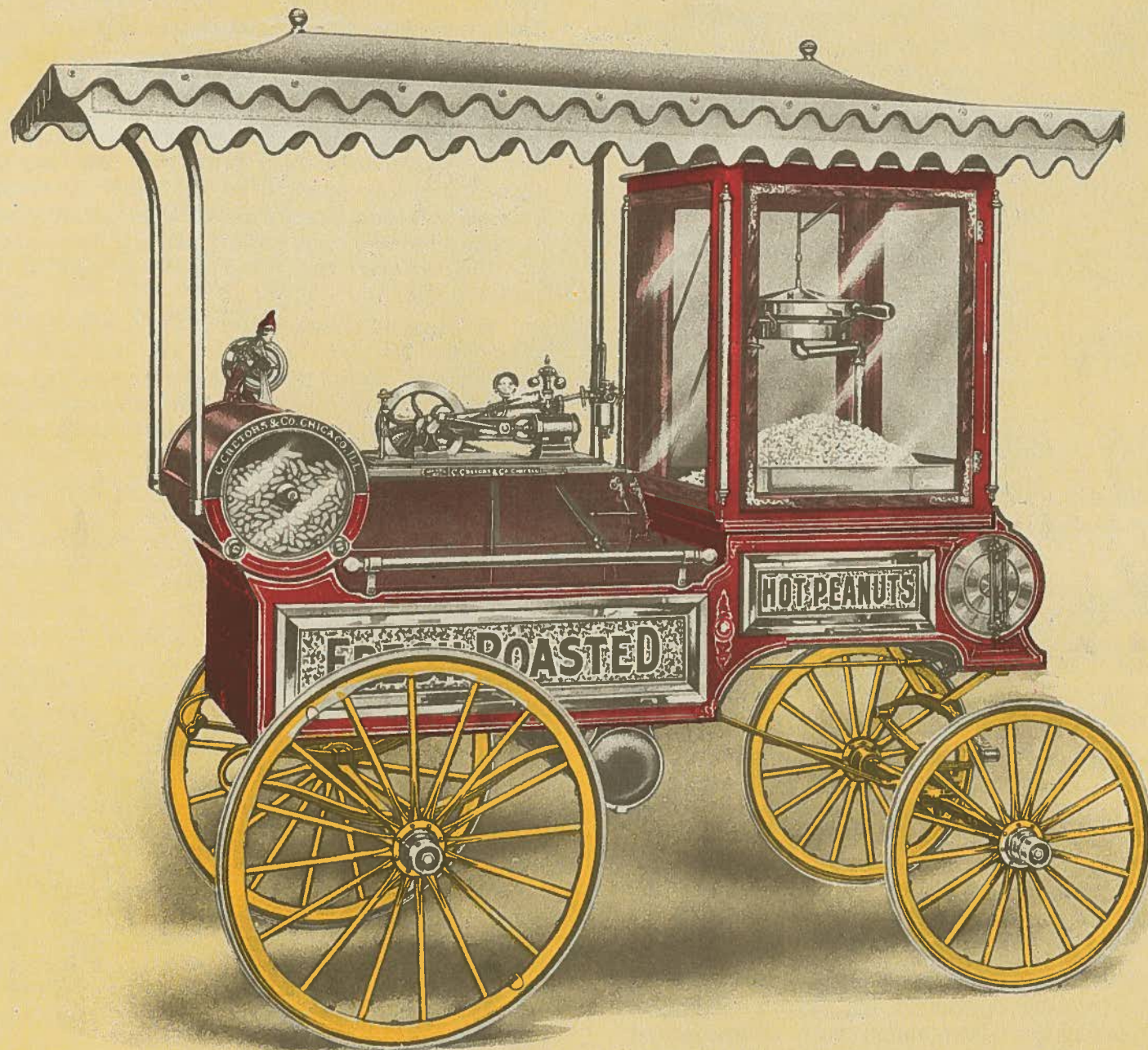
Dimensions—Extreme width out to out of hub caps, 42 inches. Total length of machine front to rear end of awning, 7 feet 7 inches. Popper case, 26 inches long, 26 inches wide, and 32 inches high. Total height 7 feet, 3 inches.

Weight—About 625 pounds; crated for shipment, about 800 pounds.

See instructions in regard to Ordering and Shipping, Page 45.

See separate list of price and terms.

Customers report this machine well worth the \$100.00 difference in price over the No. 1 Wagon Model 1909, shown on page 33.



Improved No. 1 Wagon Model "B" 1907

Old Methods Versus New



Old Method

There is no knowledge so convincing or permanent as that gained through personal experience. Experience, however, is a costly and severe teacher. Why then, not utilize that of others, gained by them through a series of "hard knocks," to your own advantage and thus avoid the unpleasant "rubs" yourself. Why not be guided by the experience and success of thousands who ultimately purchased "*Cretors'*" machines, and would not now even consider those of different manufacture?

Many of these men paid dearly for their experience in purchasing inferior equipment, and are glad to give you sincere advice on page 44. (A Few of the Many).

"*Be progressive*"—and not like the person you see to the left, plodding along with primitive equipment, feeling satisfied with a meager existence, and believing he was doing the best possible for himself and family. He has not yet awakened to the fact that an up-to-date *Cretors'* Outfit could or would draw a trade entirely beyond the reach of his crude contraption.

Judge his surprise when one day an enterprising individual appeared in his burg with a *Cretors'* Machine. He, like a number of others, ridiculed the owner when informed as to its cost, and declared a man must be crazy to waste his money in such a manner. After the new machine had been in operation a number of days, a change took place—he perceived that it not only attracted the attention of the public, but the nickels out of their pockets, and was building up an immense business for itself and capturing what little he had.

The new machine soon became the talk of the town, and its owner numbered among his regular customers the town's very best people, who declared they had never before eaten such delicious and wholesome popcorn. The young folks were especially generous

patrons during the evening hours. The odor of the popping corn was discernable severable blocks distant and well nigh irresistible. Owing to the fact that the sacks were never smeared with butter, his popcorn was especially favored by the ladies.

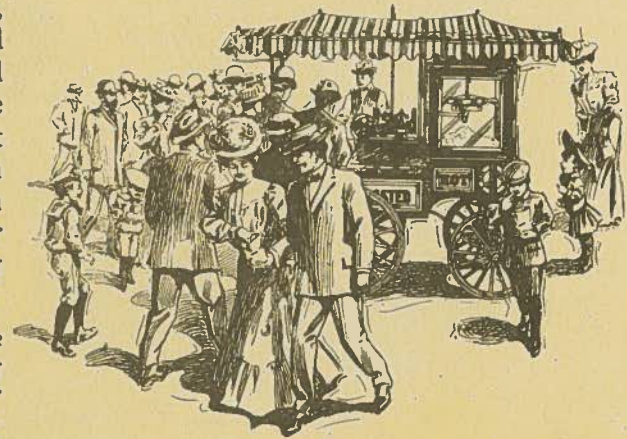
The man with the old fashioned handshaker becoming desperate, ordered a *Cretors'* Machine—after the receipt of which, instead of the lone boy with his solitary penny, he also has a crowd of customers about his new machine from the early afternoon until late at night. Instead of feeling himself looked upon as an object deserving sympathy, he prides himself upon having taken a forward step; and his only regret is: That he was not progressive enough to realize its advantages earlier in life.

Antiquated guns cannot win a modern battle—you must keep pace with "the times" in which you live or be thrust aside as a back number, and watch your more enterprising competitor reap the rich harvest of nickels and dimes you should share, leaving you but the gleanings—a contingency not to be desired, and which you can avoid by purchasing a *Cretors'* Machine.

Some of our customers engage in other lines of business with the savings derived from their machines, but a large percentage of them finally return to a *Cretors'* outfit in preference to all else, as the best money making proposition in proportion to the investment extant.

While our plant and capacity is over three times what it was in 1902, still, we are constantly crowded to our limit, working full force twelve months in the year. Such development is only possible through the satisfactory operation of our machines and their legitimate money earning qualifications.

Cretors' Machines have been the means of putting thousands of men "on their feet," and laying the foundation of many a tidy fortune.



New Method

The Old must give way to the New.

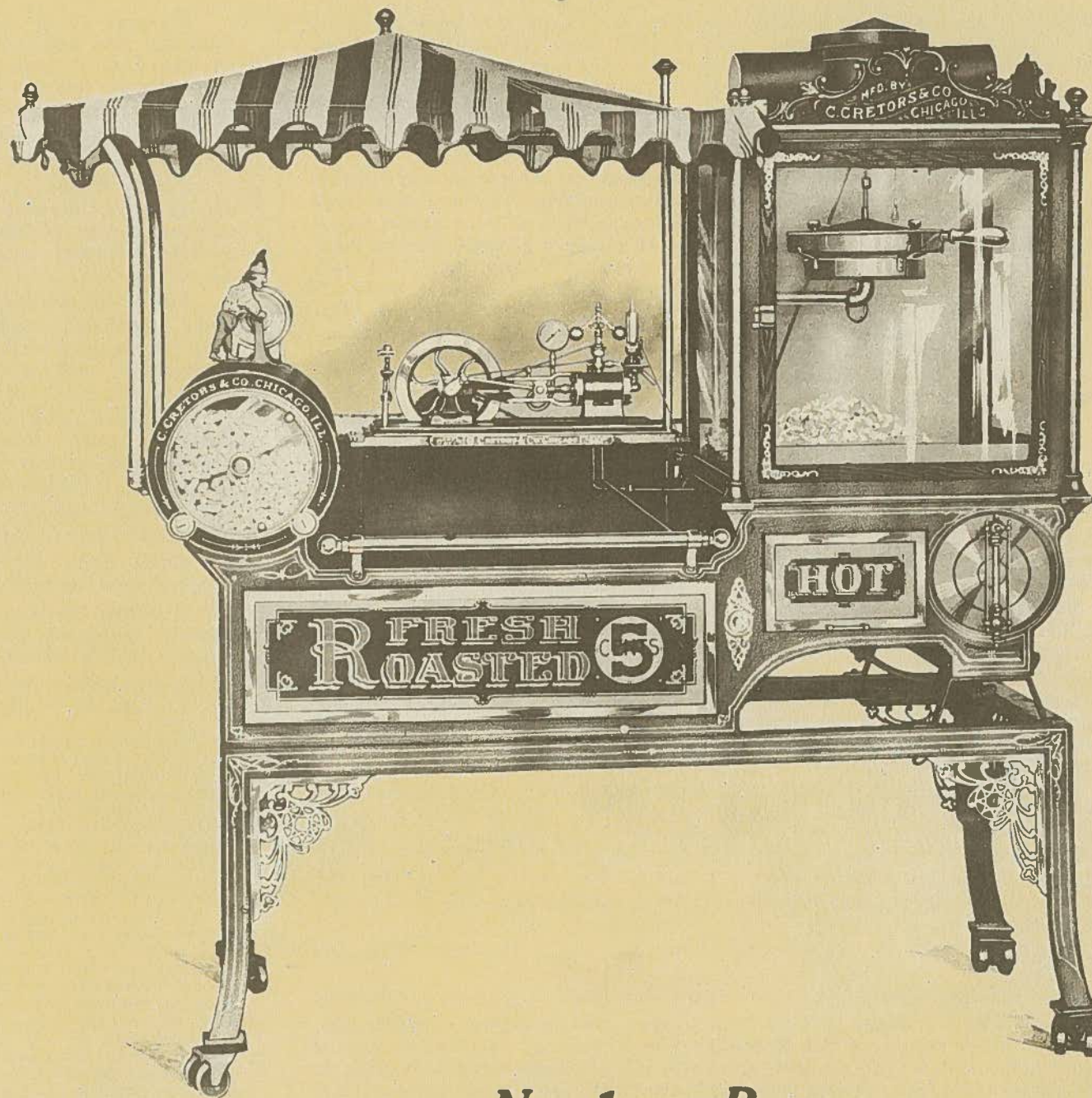
Machines on Bases

Many Confectioners, Fruit Dealers and Grocers prefer a machine without running gear, to be operated either inside, or in front of their stores. To meet these requirements we can discard the running gear on any of our wagon machines, excepting the Improved Specials, and mount machine on a neat steel base along the lines of cut on this page at the same cost as where running gear is supplied.

You will find a machine of this type a valuable asset to your business—and you cannot devote equal space to better advantage. The machine will not only draw a lucrative trade for itself, but will also prove a most valuable attraction and drawing card to increase the sale of your other goods. In fact, the machine is worth its cost as an advertisement alone. A machine will pay your rent and draw more trade than any novelty you can invest in. People who get the habit of coming to your store for the best peanuts and popcorn in town, will naturally favor you with other purchases in your line.

If you are not a store owner, but wish to make a specialty of peanuts and popcorn, and adverse to working on the streets, purchase a machine on base and locate it in front of some store. In this manner you can work inside of the three foot limit which prevails in some towns.

Use it as you will; it will prove a paying investment and a valuable attraction. Gas, gasoline or electricity may be used as motive power. Write for additional information.



No. 1 on Base

No. 1 Wagon—Model 1909

THIS is an elegant and attractive machine, one which has given universal satisfaction during the past eighteen (18) years, and until the advent of our larger machines was the finest and best paying machine on the market. It still holds an enviable position in the estimation of our customers. In fact, it grows in popularity year by year, so much so that we have always experienced difficulty in accumulating any reserve stock, notwithstanding our increased manufacturing facilities.

The No. 1 Wagon is portable, being designed for moving to any location wherever the best trade can be obtained. Profitable business can be done at store or street corners during the day, and in front of theatre, park or other public places during the evening. It is especially adapted to pleasure grounds, picnics, fairs, show grounds, etc. Being a very attractive machine, it never fails to attract widespread attention and excite favorable comment, resulting in a large trade. It is designed for doing speedy work and handling a rush business. It will roast peanuts as fast as a man can sack and hand them out, and will keep another hustling to sack and hand out popcorn as fast as it can be popped. This machine is built with the view of durability and business gaining purposes, as well as for show.

Frame Construction—Angle and plate steel thruout, securely riveted; thus insuring a frame of extreme strength and durability. **Water Tank**—Copper.

Popper Case—Frame is constructed of angle and plate steel thruout, and into this frame is fitted hardwood sash, mahogany finished, the complete case making a very handsome and attractive appearance. Process of popping corn is visible from all directions. Bottom of popper case is of nickel plated copper. Popper case is heated by waste heat from boiler without any separate burner for this purpose.

Boiler Draught—Heat from boiler fires pass under asbestos lined popper case bottom, thoroughly heating popcorn therein without any separate burner for this purpose, and is conducted up thru roof of machine by means of the three inch nickel plated stack at rear corner of popper case. Surmounted by a neat ventilator.

Corn Popper—Is our famous "Self Buttering and Salting Popper," of large capacity, without question the simplest, most satisfactory and greatest dividend producer extant. Each grain is seasoned precisely alike and of delicious flavor, unequalled by any other method or device. See pages 6-7 for full particulars.

Roasting Cylinder—Twenty (20) pounds capacity, mounted on tempered steel rollers, plate glass front, which is exceptionally attractive; fitted with our improved tester and mixer. Fire is supplied by a continuous burner reaching from end to end, so that heat is supplied equally thruout. 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 the cylinder from its bearings.

Engine—Cretors' No. 1 horizontal of the latest type. See page 42 for full particulars.

Power Transmission—Is by gear and link belt chain, very strong and durable.

Boiler—Low pressure cylinder type, a quick and economical steamer; constructed of heavy copper, reinforced by strong brass stay rod; no flues to leak or cause trouble. Each boiler is given a careful and thorough steam test prior to being placed in machine. Fitted with handsome nickel plated brass water column.

Thirty-Two

Burners—Very simple and economical, of well tried out principle to give maximum heat with minimum fuel consumption. One generator produces gas for all fires used thruout the machine, obviating the necessity and annoyance of generating gas for each separate burner independently. All fires burn an intense blue flame. See pages 6-7 for full particulars.

Fuel—Gasoline under air pressure. Where so desired gas or natural gas burners can be installed without extra charge.

Safety Valve—Is of our special design, being the best small valve extant, absolutely reliable, thus obviating any possibility of an accident, as the valve is of sufficient size to maintain the steam at a given point (if cleaned occasionally) even though engine may be stopped and burners turned on full. For full particulars see pages 6-7.

Pump—Simple force feed pump of ample size, taking water supply from tank under peanut pan, which has been previously heated by means of exhaust steam from the engine; thus economizing on fuel, as water is fed into boiler at a high temperature, maintained without any separate burner for that purpose. Exhaust steam also keeps the peanuts hot. See page 6, for full description.

Gasoline Tank—Located under bed of wagon, is very accessible for filling. Under air pressure, which enables one to use a lower grade of gasoline with better satisfaction than what would be possible with gravity feed heretofore supplied on this model. Fitted with pressure gauge.

Wheels—Have heavy steel channels and spokes with large hub, making a wheel of extreme strength and neat appearance. Heavy rubber tires.

Brass Trim—Such as popper case, rails, brackets, etc., of fine extra heavy material, carefully machined and highly polished.

Awning—Heretofore on this model we have always supplied a canvas awning; recognizing the advantages of the steel construction we now equip this machine with a neat steel canopy, as shown in cut; nicely painted.

Illumination—Is supplied by separate torch on engine bed. A powerful gasoline light can be supplied at a reasonable extra cost.

Glass—Heavy double strength. Bevel plate glass in popper case \$5.00 extra if desired.

Signs—Very neat and attractive; set in German silver frames, highly polished.

Whistle—Steam whistle is provided which can be blown when desired to attract attention.

Springs—Of extra strength and elasticity.

Tongue—Is light, but strong, and can be put on or taken off in an instant.

Toy Figure—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 and the little man never fails to attract the attention of the little ones and secure their nickels. It can be found on no other but the CRETORS' MACHINES. See page 6 for full description.

Painting—Of the very highest class, elaborately striped and ornamented. All sheet steel parts that are exposed to the weather are enamelled to prevent rust.

Capacity—\$10 per hour in a rush. Judging from our personal experience, as well as from hundreds of testimonials, we positively assert that a person can make more money with this machine than with from \$1,000 to \$3,000 invested in most any mercantile business.

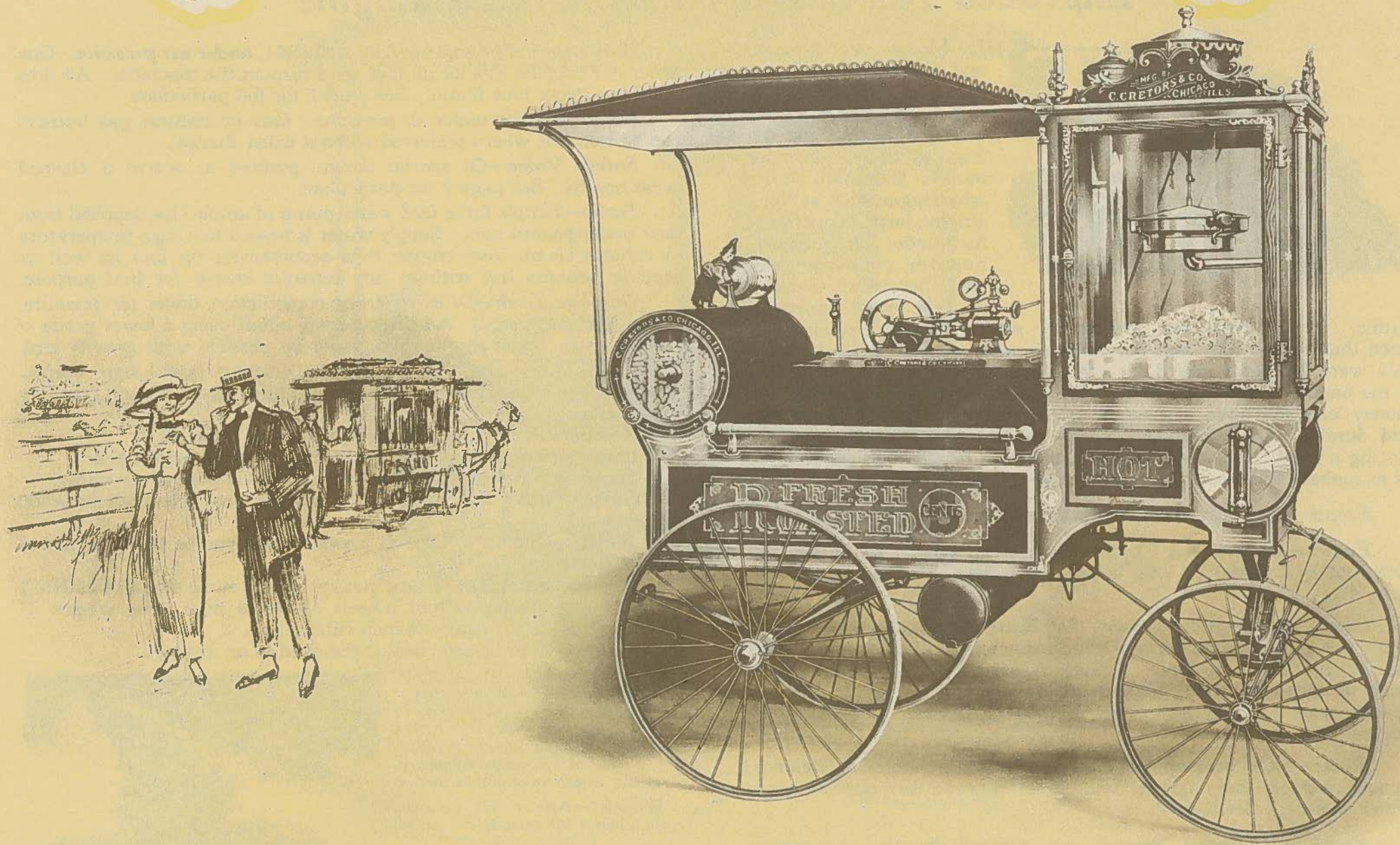
Dimensions—Total width outside edges of rear wheels, 36 in. Total length of frame over all 5 ft. 10 in. Height from ground to top of popper case, 6 ft. 7 in. Popper case, 24 in. wide, 24 in. long, 30 in. high. Front wheels 24 in., rear wheels 30 in. in diameter. Peanut Pan 24 by 42 in.

Weight—About 475 pounds; crated for shipment, about 650 pounds.

See separate list for price and terms.

See instructions in regard to Ordering and Shipping, page 45.

This machine has proved a winner for the past eighteen (18) years and still continues so.



No. 1 Wagon Model 1909

Improved No. 2 Wagon with No. 1 Engine



THIS Model was designed and placed on the market during the Spring of 1907 to meet the demand for a machine having all the features of our cheaper models and many other advantages, such as No. 1 Engine, large popper pan, fuel under air pressure, heavier running gear, etc., heretofore supplied only on more expensive

outfits. Instant popularity greeted the advent of this machine, and since that time it has been *our most popular medium priced model*. We were frequently asked for a wagon machine that could be placed in the hands of men who desired only to invest a limited amount of money and still have a machine "right up to the minute," attractive and durable. In recommending this model to our customers, we are placing a good one at their service, one which has proven a credit to us as makers and a source of profit to the owner.

Frame—Steel construction thruout, securely riveted and braced.

Engine—Cretors' No. 1 horizontal of latest type. Same size and construction as used on our larger machines. See Motive Power, page 42.

Corn Popper—Is our famous "Self Buttering and Salting Popper," same size pan as used on our largest machines. The simplest, most satisfactory and best trade winner in existence. Each and every grain of corn is seasoned precisely alike while popping and of delicious flavor; unequaled by any other method or device. See page 6 for full particulars.

Boiler—Low pressure type, a quick and economical steamer. Constructed of heavy copper with brass stay rod thru center; brass water column. See page 7.

Roasting Cylinder—Peanuts are dumped directly into peanut warming pan without removing cylinder from its bearings. Tester is provided for trying peanuts while roasting. Cylinder is instantly started or stopped by means of a button clutch. Capacity about 11 pounds.

Burners—Very simple and economical; *under air pressure*. One generator supplies gas for all fires used thruout the machine. All fires burn an intense blue flame. See page 6 for full particulars.

Fuel—Gasoline under air pressure. Gas or natural gas burners can be installed where preferred without extra charge.

Safety Valve—Of special design, positive in action if cleaned occasionally. See page 7 for particulars.

Pump—Simple force feed water pump of ample size, supplied from tank under peanut pan. Supply water is heated to a high temperature by exhaust steam from engine, thus economizing on fuel as well as keeping peanuts hot without any separate burner for that purpose.

Gasoline Tank—Of extra strong construction, under air pressure, with recording gauge. Air pressure will admit using a lower grade of gasoline with better results than would be possible with gravity feed.

Brass Trim—Consisting of railing, awning posts, sign frames, popper case top and other metal parts are highly polished and carefully machined.

Awning—A neat painted metal awning is provided.

Illumination—Is supplied by separate torch on engine bed.

Signs—Very neat and attractive; set in German silver frame.

Glass—Heavy double strength. Popper case glass set in wood frames.

Whistle—Steam whistle is provided and can be blown at will to attract attention.

Wheels and Axles—Extra heavy; of the same strength as No. 1 Wagon, only smaller. Front wheels 23 inches high, rear wheels 27 inches high. Extra heavy $\frac{7}{8}$ -inch rubber tires.

Tongue—Can be attached or removed in an instant.

Dimensions—Length of frame, 57 inches; width, 22 inches. Height from ground to top of awning, 79 inches. Popper case 22 inches square; height 25 inches. Width out to out of hub caps, 35 inches. Extreme length over all, 75 inches.

Weight—About 375 pounds; crated, about 525 pounds.

See instructions in regard to Ordering and Shipping, page 45.

See separate list for price and terms.





Improved No. 2 Wagon with No. 1 Engine

No. 2 Wagon



A GREAT favorite and the cheapest wagon machine we build. During past years, this model has been very popular with those who have had but limited capital to invest, or locations in small towns. In offering this machine to our prospective customers, we are simply continuing a model which in the past has proven itself the most successful and best money getter of any machine on the market of equal price. Thoroughly dependable in operation; very simple and durable.

Engine—Oscillating pattern, which has stood the test of years, and given universal satisfaction. See Motive Power, page 42.

Corn Popper—Our automatic "Self Buttering and Salting Popper." Same design as used on larger machines, only smaller.

Boiler—Plain cylinder type. See page 6.

Burners—Simple and economical. One generator supplies gas for entire machine.

Water Pump—Simple force feed, operated by engine.

Fuel—Gasoline with option of gas.

Safety Valve—Efficient and reliable.

Roasting Cylinder—Operated by engine; capacity about 10 pounds.

Steel Wheels—With rubber tires.

Brass Trim—Very ornamental and attractive.

Dimensions—Width of frame, 20 inches by 51 inches long. Popper case, 20 inches long by 20 inches wide by 24 inches high. Peanut pan, 20 by 26 inches. Extreme width out to out of hub caps, 31 inches. Total height, 5 feet 10 inches.

Weight—About 300 pounds; crated for shipment, about 400 pounds.

See separate list for price and terms.

See instructions in regard to Ordering and Shipping, page 45.

Additional information on request.

A Few Really Successful Experiences

Gallatin, Tenn., June 8th 1911.
Messrs. C. Cretors & Co.,
Chicago, Ill.

Gentlemen:—I have been using the No. 2 Machine that I bought from you nearly four months now and with such perfect satisfaction and signal success that I feel I am due you a word of commendation and thanks.

I have not had one moment's trouble with the machine and my business has been more profitable than I ever expected. If I can ever say a word in behalf of the Cretors machine and the people who make it, command me.

Yours very truly,

D. S. LANDRY.

Crenshaw, Miss., Nov. 14, 1910.
C. C. Cretors & Co.,
Chicago, Ill.

Gents:—I have been using your machine for 10 years. Have used no other for the reason that no other machine will do the work as well nor is as attractive.

I haven't kept an account of my business but can truthfully say that I have made a little fortune in the business or rather from the start the business gave me, as I started with a \$200 machine, 2 bags of peanuts and a few pounds of popcorn.

I know of no better investment.

Hoping that you and your customers may be as successful as I have been, I am

Yours,

WM. BRYANT.

Somerville, Tenn., March 30, 1911.
C. Cretors & Co.,
Chicago, Ill.

Dear Sirs:—About 13 months ago, I ordered of you a Popcorn and Peanut machine, (No. 1 Engine and No. 2 Wagon). It has given me thorough satisfaction and has proven a money maker in connection with my Grocery and Variety business. I would not try to run a similar business without one. And I have never had a cent's repairs in that time.

Yours truly,

H. Y. HINSON.

Parkersburg, Iowa, June 1 1911.
C. Cretors & Co.,
Chicago, Ill.

Gentlemen:—I had one of your No. 2 Wagons for seven years. It gave me perfect satisfaction. Never cost me one cent for repairs. I sold it last September for one half the cost price and then bought a No. 2 Wagon with a No. 1 Engine. It is a dandy and is making me money every day.

Yours truly,

W. A. LAWRENCE.

Garden Grove, Iowa, May 29, 1911.
C. Cretors & Co.,
Chicago, Ill.

Gentlemen:—The No. 2 Wagon I bought from you a year ago is all O. K. I have had 3 other machines but the No. 2 beats them all. It does its work well and quick. It is a money maker. Buy the Cretor machine and you always will be happy. I am.

Yours,

G. W. MURBARGER.

Palestine, Texas, May 22, 1911.
C. Cretors & Co.,
Chicago, Ill.

Gentlemen:—My first Peanut and Popcorn machine was _____, because they cost a little less money.

My second, third and fourth machines were the Cretors because they will make a whole lot the most money with the least expense, and if I should buy more machines they will all be Cretors.

I don't believe a man can invest the same amount of money in any other business and get near the returns from it that he can from a Cretors Peanut and Popcorn Machine.

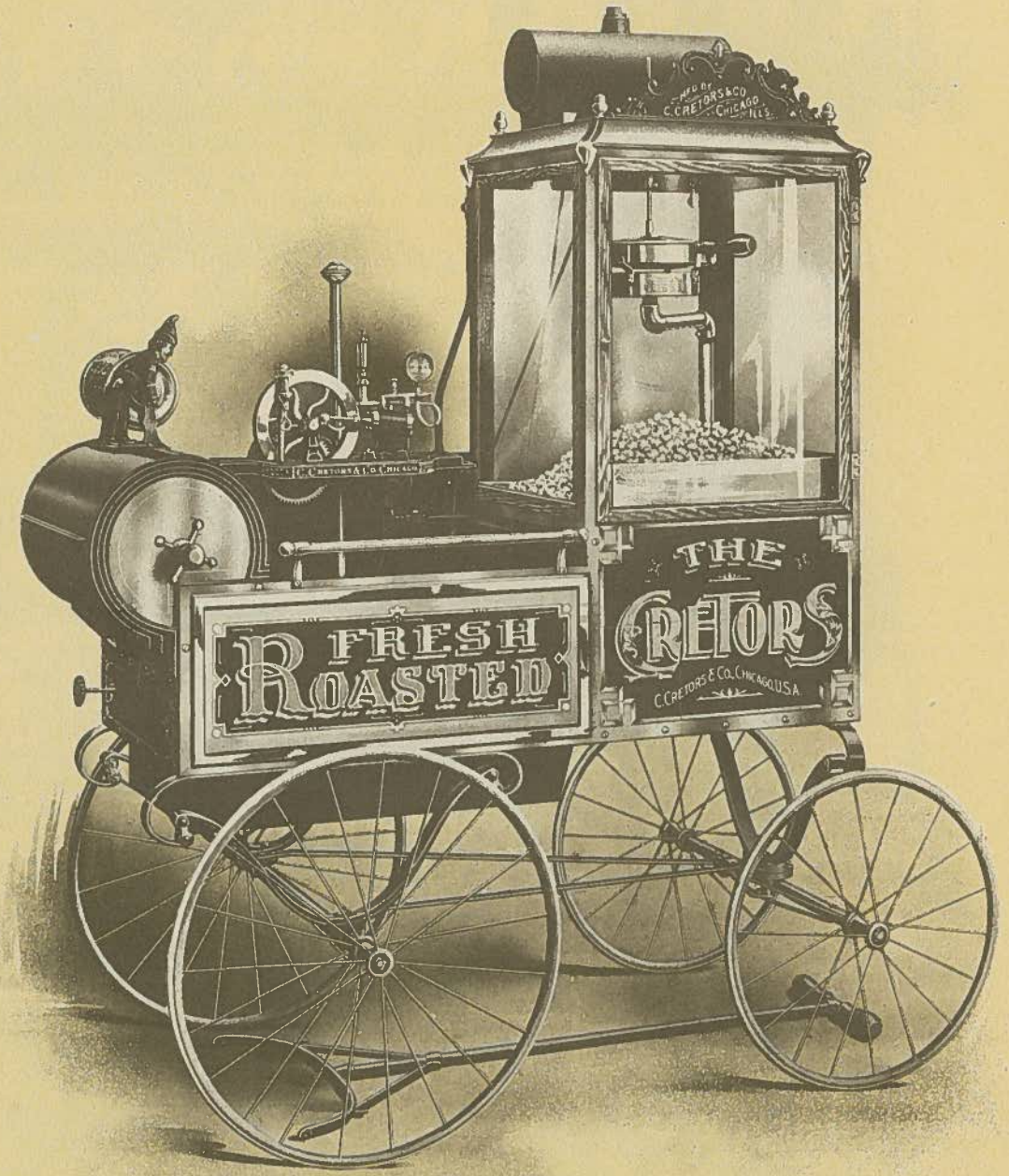
In 1910 I took in over \$2,000 with a Cretors' No. 2 Wagon, a \$200 investment, and no Sunday work here either.

I consider the Cretors Machine the best there is for that business.

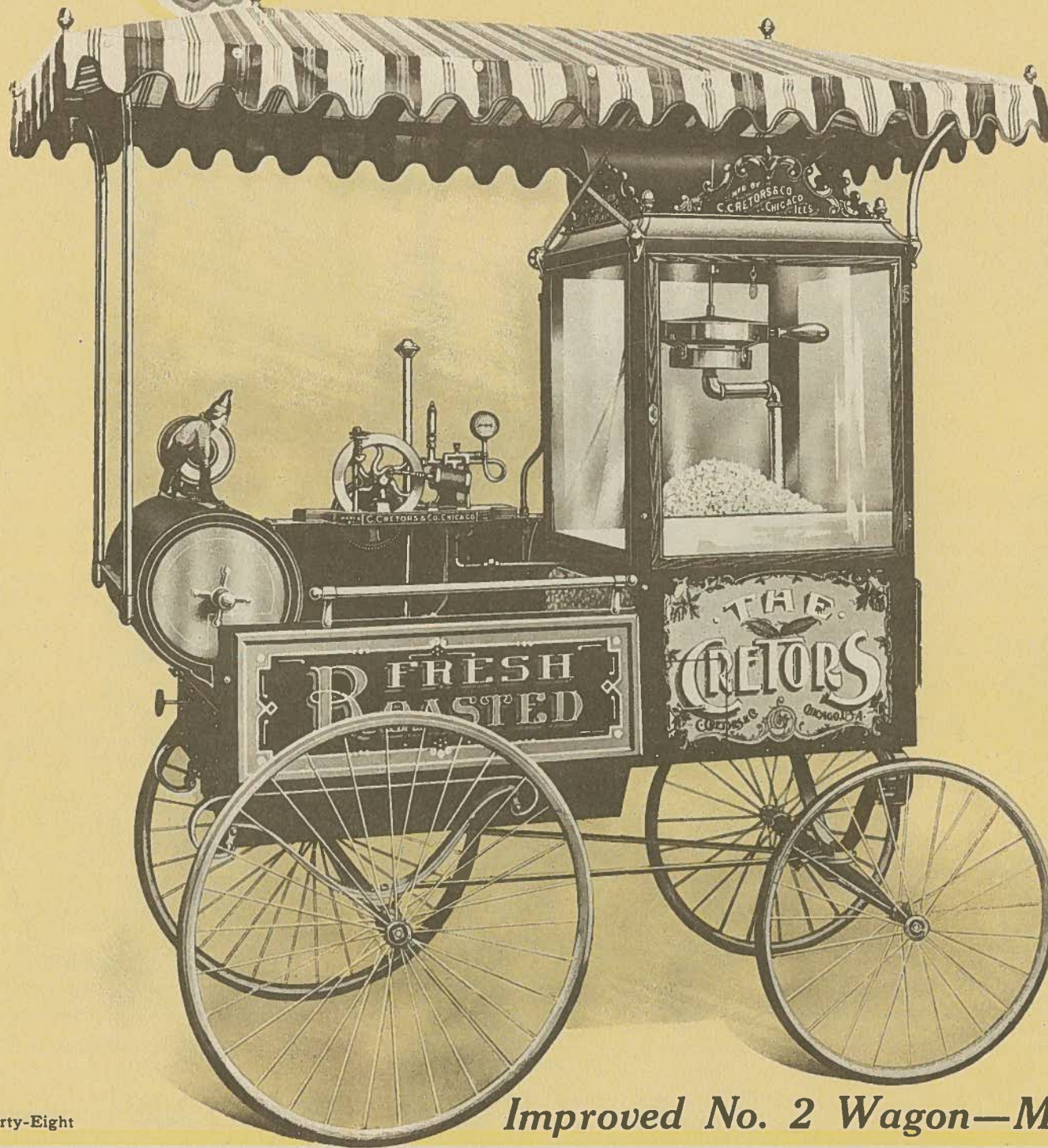
Wishing you continued success, I beg to remain

Yours truly,

I. H. PERRY.



No. 2 Wagon—Model 1909



Improved No. 2 Wagon

There has been a large demand for a No. 2 Wagon of larger dimensions than the one shown on page 37, fitted with an awning, heavier wheels, stronger running gear, etc. To meet this want, we take pleasure in submitting our Improved No. 2 Wagon, shown on this page.

Popper Case—22 by 22 by 26 inches high.

Peanut Pan—22 by 29 inches.

Pump—Simple force feed pump, operated by engine.

Boiler—Plain low pressure cylinder type.

Burners—Simple, efficient and economical.

Engine—Oscillating pattern. Gives good satisfaction. See "Motive Power," page 42.

Corn Popper—Same design as supplied on larger models, only smaller. Ample capacity.

Fuel—Gasoline or option of gas.

Safety Valve—Efficient and reliable.

Brass Trim—Ornamental, substantial and highly polished.

Awning—Supported on polished brass posts.

Illumination—Torch on engine bed plate.

Running Gear—Extra heavy, with $\frac{1}{2}$ inch rubber tired wheels.

Roasting Cylinder—Of about 11 pounds capacity—propelled by engine. Peanuts dump direct into Heated Pan.

A strong, serviceable and attractive outfit which will soon clear its cost in any reasonable location.

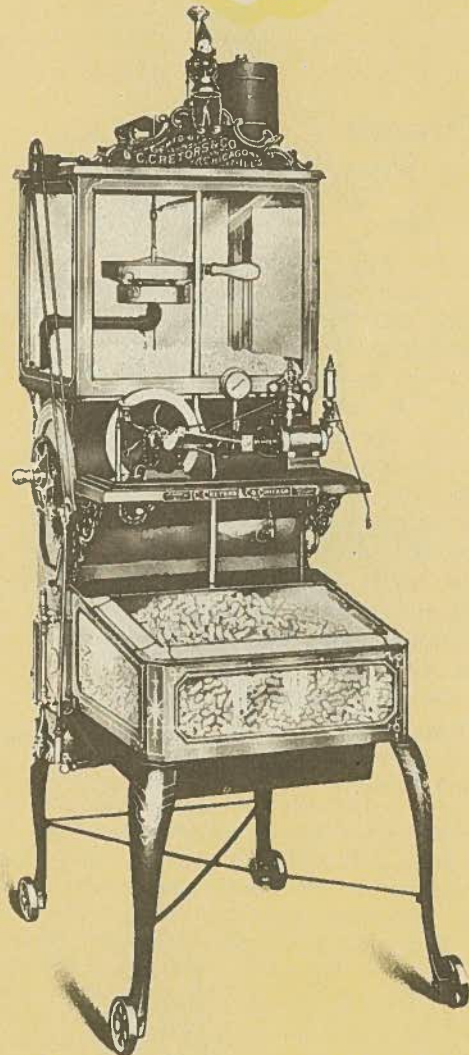
Dimensions—Width out to out of hub caps, 34 inches. Height, 6 ft. 6 inches. Length, 71 inches.

Weight—About 360 pounds; crated for shipment, about 500 pounds.

See separate price list for price and terms.

See instructions in regard to Ordering and Shipping, page 45.

Additional information on request.



No. 1 Model 1891, Improved Up-to-date

No. 3 Model 1891—Improved Up-to-date

The engine is an oscillator, same as used on our No. 2 Wagon—see "Motive Power" page 42. Power is transmitted by bicycle chain and sprockets as shown in illustration.

Boiler and burners similar to those used on our No. 1 Wagon.

Peanuts are dumped directly from roasting cylinder into heated peanut warmer without removing cylinder from its bearings.

Exhaust steam from engine heats peanut pan which has glass panels on three sides, showing stock to best advantage.

No. 1 and No. 3—Models 1891 Improved Up-to-date

Are attractive, durable and useful machines—especially adapted for use in front of stores, where space is an object. One of these machines in front of your store is worth its cost as an "attraction" alone, and equal space cannot be devoted to any other purpose and as satisfactory returns derived therefrom.

Handsomely painted in attractive colors. Peanut pan frames are of metal with glass panels on three sides, showing nuts to good advantage from all sides.

These models are supplied either with or without Corn Popping attachment. Popping mechanism is the same as shown and described on page 6. Popper cases are made entirely of metal, nicely finished with glass on all four sides, and are detachable without interfering with the remainder of the machine.

No. 1 of 1891—Improved Up-to-date

Engine is No. 1 Horizontal—same as used on our larger machines—See "Motive Power," page 42. Boiler and burners, same as No. 1 Wagon described on page 32.

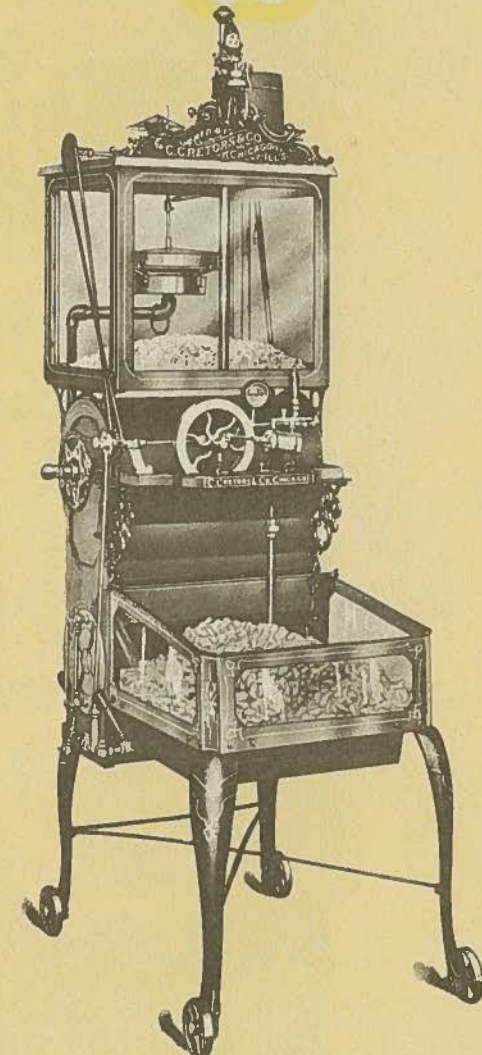
Peanuts dump directly into heated peanut pan from roasting cylinder.

Roasting Cylinder of about 17 pounds capacity is driven by bicycle chain and sprockets—likewise water pump.

Dimensions—22 inches wide, 30 inches long, 40 inches high to top of roasting cylinder—total height to top of popper case 76 inches.

Weight—Without corn popper 195 lbs. With corn popper 250 lbs. Crate weighs extra

Extras—Gasoline torch \$5.00. Glass Cover for peanut warmer \$5.00. Option of either gasoline or gas as fuel. See Instructions for Ordering and Shipping page 45. See separate Price List for Price and Terms.



No. 3 Model 1891, Improved Up-to-date

A very complete and successful machine. Supplied either with or without Corn Popper.

Dimensions—22 inches wide, 34 inches long, 46 inches high to top of roasting cylinder, total height over all with popper case 76 inches.

Roasting Capacity—About 12 pounds.

Torch \$5.00 extra. Glass cover to peanut warmer \$5.00 extra.

Weight of machine without Corn Popper 150 lbs. With Popper 185 lbs.

See Instructions for Ordering and Shipping, page 45. See separate Price List for Price and Terms.



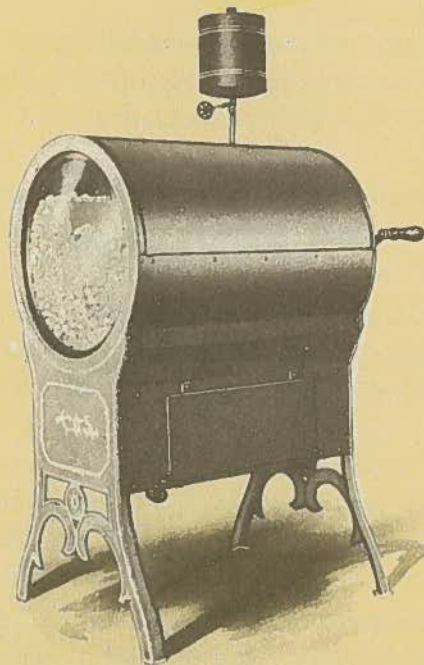
The Cretors' No. 6 Steam Peanut Roaster and Corn Popper

Improved Up-To-Date

To meet the demands of merchants in small towns or those in large cities who have but a limited amount of space at their command, but who desire a machine that will be a good advertisement as well as serviceable and low in price, 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 power propelled roasting cylinder from its bearings. The burners are of the same general design as 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 consumes but very little water: therefore, does not require filling often, which takes but a few minutes. Water is heated prior to entering the boiler by the exhaust from engine, entailing 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 steel 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, and is the handsomest, 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 attractive features not found on machines of other makes, 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.

*Engine—See "Motive Power" Page 42.
Dimensions—20 inches square, 65 inches high.
See separate list for price and terms.
See instructions in regard to Ordering and Shipping, page 45.*

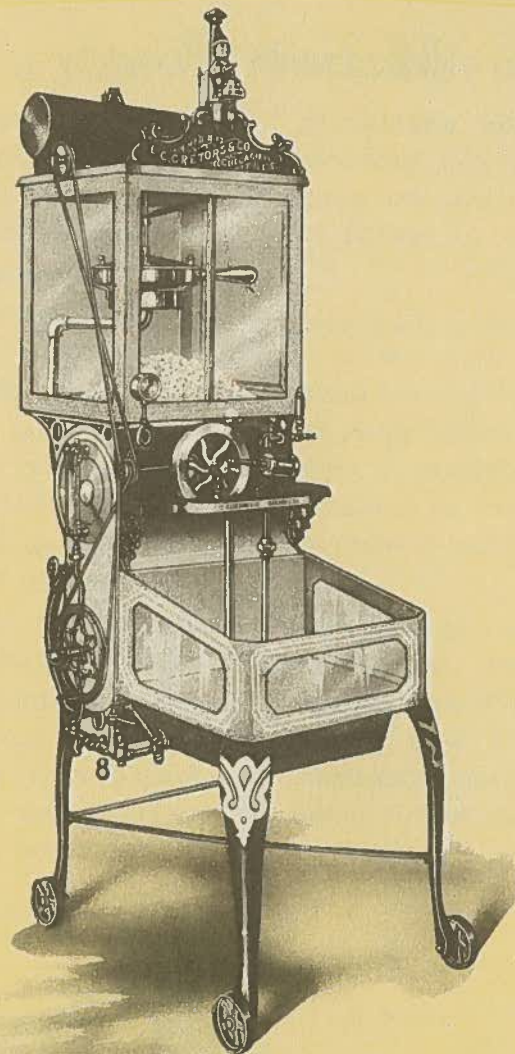


**The Cretors No. 8
Hand or Power Peanut Roaster**

A very unique and desirable machine for those who desire to roast large quantities of peanuts. 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 inch . . . \$25 18 by 30 inch . . . \$45
18 by 24 inch . . . \$35 18 by 36 inch . . . \$50
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. 4 With Popcorn Attachment

The engine is an oscillator, same as used on our No. 2 Wagon—See Motive Power page 42. Power is transmitted by belts, as shown in illustration. Boiler is of copper, same as previously described. Burners are made special for this machine. The boiler is placed above roasting drum, therefore peanuts must be dumped into tray and transferred into the warmer; they leave machine underneath at Figure 8.

DIMENSIONS

18 inches wide, 27 inches long, 43 inches high to top of boiler jacket, from boiler jacket to top of popcorn case, 30 inches; total height 73 inches. Roasting capacity, about 10 pounds. Torch \$5 extra. Glass cover \$5 extra. Weight, without corn popper, 140 pounds, when crated 190 pounds. With corn popper, 175 pounds; when crated 240 pounds. See instructions for Ordering and Shipping, page 45. See separate list for price and terms.



**The Cretors Steam Peanut
Warmer**

In conformity with numerous requests of customers for a Warmer, handsome handy and unique in design, we now offer to the trade the attractive one in cut. It costs only about six cents to run it ten hours. The fuel is gasoline or gas, and 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. 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 has been 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.

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

See separate list for Price and Terms.

Motive Power

In purchasing a machine, you should pay particular attention to the "Motive Power," as it is a very valuable feature. If your power is not attractive, you cannot expect to draw any new trade, the more attractive your power, the greater your business will be; no engine or device equals our engines in this important respect.

These illustrations will serve to impart a general idea of the design of our engines, although the cuts cannot begin to do them justice—they must be seen to be appreciated. We take especial care and pride in the building of our engines, and they can always be relied upon to do their work in a highly satisfactory manner; this is a source of constant pleasure to their owners as users, and to ourselves as builders. The models are of our own design and represent the finished product of twenty-six years' successful development.

No. 1 Engine—Is beyond all doubt the finest, most complete and practical small engine made. Cut will give a general idea of the working parts; each is designed with a view of durability and attractive appearance, being made as light as is consistent with proper strength. No two wearing surfaces are of the same metal; cross-head shoes, drive arm boxes and eccentric straps are of gun metal; main pillar boxes have silver metal babbitted bearings.

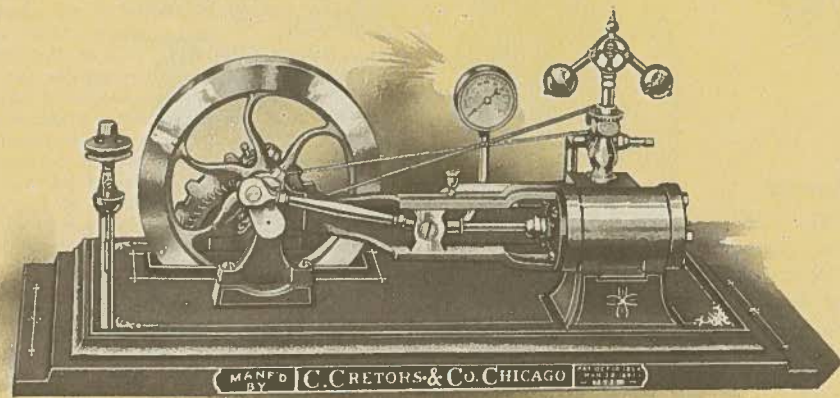
Provisions—Are made for taking up lost motion and oiling at all wearing points, thus prolonging the life of the engine indefinitely. Face of cylinder and cut off are ground down to an absolute steam-tight fit, and hand polished.

Governors—Are of our latest design, very sensitive and simple. Our 1911 governor is so designed as to admit of re-packing the valve stem without disturbing adjustment of valve.

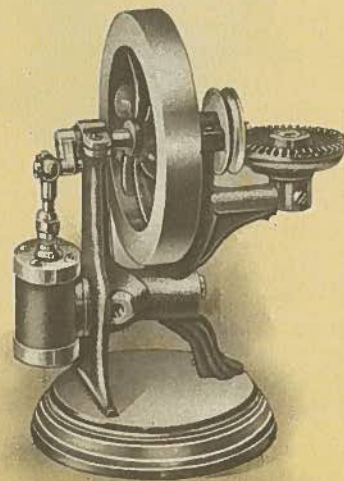
Engine Bed—Has a deep moulding about the entire edge, and is recessed so as to drain off all drip, oil, etc. Beds are highly finished in baked enamel and neatly striped. Driving gears on the rear are milled from solid turned blanks.

Engines Nos. 2, 3, 4 and 6—Are oscillators of the most approved type, built for hard work and are made very simple. It is surprising the amount of power these small engines develop. They do their appointed work to perfection and are very durable and easily cared for.

A working engine is a source of constant attraction of which the public will not tire. Our engines command the attention and admiration of every passer-by; generally he or she purchases before leaving, and once your popcorn in particular is tasted, you have secured a steady customer and the patronage of his or her friends as well.



No. 1 Engine



No. 6 Engine



No. 2 Engine

Expressions of a Few—"Thousands Say the Same"

MADE \$40,000 IN TEN YEARS.

Huntington, W. Va., May 25, 1911.
C. Cretors & Co.,
Chicago, Ill.
Gentlemen:—

There cannot be too much said in praise of your machines. As you know, I have two of the large ones in use now, and I expect to get an "Auto" next spring.

On April 2, 1901, I started here with one of your small machines and \$65 in my pocket—today I own a farm and other property here in the city, and am worth forty thousand dollars (\$40,000.00).

Yours truly,
W. C. JEWETT.

302 Fourth Ave.

HE'S GLAD HE BOUGHT ONE.

Devil's Lake, N. D., Oct. 24, 1910.
C. Cretors & Co.,
Chicago, Ill.

Gentlemen:—

Will say a few words regarding my popcorn business. I am very glad I bought a popcorn machine. I got an Improved Special "D" with Driver's Seat in May, 1910, and can say in the five and one-half months I have run the machine it has paid for itself, which was about \$1,375 laid down here, and also my living during the time, and will say I don't know of any other little business of its kind that could possibly pay as well. Wishing you success, I remain,

Yours very truly,
A. GLASSNAPP.

WANTS AUTO MACHINE NEXT.

Akron, O., June 27, 1911.
C. Cretors & Co.,
Chicago, Ill.

Gentlemen:—

This is to say that I am still in the Peanut and Popcorn business, and am having good success.

Since 1903 I have purchased three Cretors machines. Am now using a "Model A," and think my next deal will be for one of the Automobile machines.

Have also sold several to men that have been successful. I consider the Cretors machine a good investment.

Yours very truly,
A. E. BALDWIN.

351 S. Maple St.

\$4,802 IN EIGHT MONTHS IS GOING SOME.

Eugene, Ore., June 18, 1911.
C. Cretors & Co.,
Chicago, Ill.

Gentlemen:—

I am very glad to inform you that in eight months beginning June 10th and ending January 10th, we have taken in the sum of \$4,802.60.

Our expenses on the machine without the horse were \$860.20.

Gasoline	\$ 160.20
Popcorn	156.30
Butter	120.00
Peanuts	240.50
Ice Cream	112.90
Cones	70.30

Amount taken in.....	\$ 860.20
Expenses	4,802.60

Profits

We are very well satisfied with the Cretors machine and think it is the best money-maker a person can get.

Yours truly,
STANDLEY & LOUGH.

ALMOST RUNS ITSELF.

Coffeyville, Kas., May 28, 1911.
C. Cretors & Co.,
Chicago, Ill.

Dear Sirs:—

I will tell you what I think of the Peanut and Popcorn business. I find it to be the best paying business I ever got into. My wagon pays me from \$60.00 to \$75.00 every month and I never touch it myself, for I am in the drug business. So you see I could not invest in city property and receive as big a dividend on my investment as I do in the Peanut and Popcorn business.

My wagon is paid for, which you know, and I never put up but \$500.00. The wagon paid for the rest, \$565.00 and interest, and put \$300.00 in the bank for me in 12 months. I have the daily sales to show for it, besides I have the money in the bank, which is a pleasure to me. I am satisfied with my wagon and am glad to tell others.

Yours,
W. H. DAMAN.

GOOD RESULTS AND SERVICE.

Randolph, Wis., June 2, 1911.
The C. Cretors Co.,
Chicago, Ill.

My Dear Sirs:—

The Peanut Roaster and Popcorn machine which I purchased of you nearly a year ago has been in continual service ever since and has given me only the very best results obtainable and the most excellent service.

I can but highly recommend your machine to any one desiring a roaster and popcorn machine that will give excellent service. I am, believe me,

Very sincerely yours,
H. E. RUIH.

\$5,000 IN TWO YEARS.

Salina, Kas., June 13, 1911.
C. Cretors & Co.,
Chicago.

Dear Sirs:—

Will say I am well pleased with the machine, as it has proven a money-maker. Very easy to handle and very convenient and above all it catches the people's eye.

My gross receipts the past two years were over \$5,000. Anyone wishing a light occupation with good pay, my advice is to buy a Cretor Special.

Will give any interested purchaser full particulars if they write.

Yours very truly,
C. D. LAVY.

Box 139.

A REAL LIVE MERCHANT.

Ogden, Utah, Mar. 9, 1911.
C. Cretors & Co.,
Chicago.

Dear Sirs:—

Having some time ago purchased one of your Model "C" Peanut and Popcorn Wagons from Dr. E. P. Emes, of Logan, I wish to state that I have been in the candy business for the past ten years and would rather have one of your large wagons than my candy store in the city.

I ran all the other fellows out but one—Mr. Gilchrist, who bought a Model "C" just in the past few days. But, making a long story short, I can't say too much for your wagons, if they are handled properly.

Yours truly,
WM. G. SUMNER,
American Popcorn Co.

HIS THIRD CRETORS' MACHINE.

Wichita, Kas., June 2, 1911.
Messrs. C. Cretors & Co.,
Chicago, Ill.

Gentlemen:—

I am sending you a photograph of my wagon at Riverside Park, where I have good business at all times. On Sunday I am kept busy popping corn fast enough to supply the trade. This is my third Cretors' machine and is a money-maker.

I have catalogs and price lists on all kinds of peanut and popcorn wagons but none are compared with the Cretors' in style or price. To those who contemplate buying I would recommend the Cretors' machine. I will cheerfully answer any correspondence in regard to same. I remain,

Yours very truly,
A. M. VESTER.

FINDS CRETORS' SUPERIOR TO ANY.

Newark, O., Dec. 14, 1910.
C. Cretors & Co.,
Chicago, Ill.

Gentlemen:—

Having purchased your Improved Model "A" double popper, it has given me the most satisfactory results both as a money-maker and putting out fine goods.

I have been in popcorn and peanut business for a number of years and used a great many different machines, but find the Cretors' far superior to any of them.

Yours truly,
MRS. C. N. ASHTON.

BLESSED IN BUSINESS.

Bluefield, W. Va., June 7, 1911.
C. Cretors & Co.,
Chicago, Ill.

Dear Sirs:—

I have made success with the use of your make of popcorn and peanut wagons. I had nothing seven years ago when I first came to Bluefield, a town of less than 12,000 population.

I borrowed money to buy the first machine of you some five years ago and today I own a good home and two of your make wagons at \$1,500 and \$500.00, respectively. I owe no one and have money on interest. Am doing well.

Blessed in business.
Yours truly,
LESTON W. BROCK.

CRETORS CANNOT BE X. L. D.

Petoskey, Mich, May 23, 1911.

C. Cretors & Co.,
Chicago, Ill.

Gentlemen:—

I feel it my duty and also a pleasure as an operator and owner of a Cretors' Popcorn and Peanut Roaster to say that they are one of the best money-producing businesses for the amount of capital invested of any business.

I have owned four machines, two \$400, one \$600 and one Model D, which is a beauty. A gold mine on wheels. It is so attractive everybody has to stop and take notice. One must see these wagons to appreciate them.

Anyone wanting to purchase a popcorn and peanut business could not miss it by buying a Cretors machine. They are always in the lead, for cooking corn and for making the money they cannot be X. L. D.

Yours sincerely,
I. W. LEACH.

WOULD BUY 1,000 CRETORS MACHINES.

Mt. Pleasant, Ia., Nov. 19, 1910.

C. Cretors & Co.,
Chicago, Ill.

Dear Sirs:—

I can say in regard to the Cretors Peanut and Popcorn Machine that it is the only kind to own. If I were buying 1,000 machines every one would be a Cretors.

I have worked side by side with other makes and find out that a Cretors is the only machine for me, and if the world knew it, it would be the only kind altogether, which it will in time to come.

Yours truly,
L. WAIBEL.

307 So. Main St.

GOOD FOR \$1,200 PER YEAR.

Beatrice, Neb., May 31, 1911.

C. Cretors & Co.,
Chicago, Ill.

Gentlemen:—

As to my opinion of the Cretors' Roasters and Poppers will say that I have used one of your Special A outfits for the last four years at a cost of not to exceed \$15 for repairs. I have my machine on the street about 9 months out of the year.

I am in other business which takes all of my time, so I am compelled to trust it with hired help all of the time, which would naturally make my repair bill heavy.

The outfit clears me up about \$1,200 a year. I consider a Cretors' outfit the best investment one with a small capital can make.

Respectfully yours,
W. J. PEASE.

AVERAGE \$9.20 PER DAY FOR 400 DAYS.

Albany, Ore., June 11, 1911.

C. Cretors & Co.,
Chicago, Ill.

Gentlemen:—

I am sending you a statement of my experience with a Cretors Machine. I had no money, so I borrowed \$125.00 and started in to do business. I ran 14 months and in that time put in 400 days and my average was \$9.20 per day sales.

My first day I sold \$1.25 worth, which looked bad, but I soon picked up and my best day was \$26.35, and if I would have had supplies with me I could have made \$5.00 more for that day.

I would advise any one with small means to try a Cretors machine. They are money-makers. I sold my old machine that I gave \$400.00 for, for \$500.00, but I am sorry I did so. Will embark in the business again in a short time.

Yours,
JOHN K. DAVIS.

Box 566.

Kirkville, Mo., June 20, 1911.

Messrs. C. Cretors & Co.,
Chicago, Ill.

Gentlemen:—

After owning and operating your Improved Model "C" for over two years, will say that I like your machine better every day. I have never owned any other make, but have examined all of the prominent ones, and when I buy another machine it will surely be a Cretors, which shows what I think of the others.

I do not know of any business into which a man could enter with better prospect of success and less chance for failure—the work is pleasant and profit sure. I will be glad to answer any questions of prospective purchasers in relation to the business, and feel sure that I could give them ideas which would be of value.

Thanking you for the many courtesies shown me in our dealings with each other, I remain,

Very truly yours,
E. C. SCOTT.

BIGGEST RETURNS FOR INVESTMENT.

Waco, Tex., June 4, 1911.

C. Cretors & Co.,
Chicago, Ill.

Gentlemen:—

About nine years ago I purchased a second-hand Peanut and Popcorn machine of your make, which when new cost \$400, which I used successfully.

My trade increased so rapidly that I was forced to purchase a larger machine, which I did last October, costing \$600, which I have used successfully ever since.

I am well pleased with it and think it the best machine ever made for the Popcorn business. My customers all say that I make better popcorn than could be made on a machine of any other make. I know that your machines are more remunerative than any other business that I know of with the same amount of money invested.

Yours truly,
W. A. HEATH.

BOTH LETTERS WORTH READING.

Watertown, N. Y., Nov. 14, 1910.

C. Cretors & Co.,
Chicago, Ill.

Dear Sirs:—

I have been using your machines for the last five years and have bought four of them, costing nearly \$2,000, and have closed a very successful season with three of them.

My first machine paid for itself in two months and cleared \$485.00 beside, the first year I owned it. I ran it four years and sold it this summer for \$290.00 and bought two new ones.

The Cretors is the best I know of. Other companies want to sell me, but I expect to buy a \$1,500 model this winter for early summer, and it will be a Cretors as usual.

Yours truly,
THOMAS SINGLETON.

Watertown, N. Y., June 20, 1911.

C. Cretors & Co.,
Chicago, Ill.

Dear Sirs:—

I enclose postal of my three machines. Have cleared \$175.00 last four days. It rained yesterday. Your wagons can get the money above them all. I use three National Cash Registers for keeping track of help.

Yours truly,
THOMAS SINGLETON.

"An Auto for mine next."

\$8.90 THE FIRST HOUR IS NOT BAD.

Smethport, Pa., June 10, 1911.

C. Cretors & Co.,
Chicago, Ill.

Dear Sirs:—

I wish to mention to you and any one contemplating the purchase of a Cretors machine, they are all right, put up on honor, handsomely decorated, which attracts attention as well as patronage.

With my Model C, I am able to do \$200.00 at our small county fair each year and enjoy this work.

When I first got the machine (2 years ago) I was very awkward but managed to do \$8.90 the first hour I had it on the street; ran out of butter and had to quit. It was also my second attempt at running an engine of any kind. All I had to direct me was your plain instructions.

I can say with satisfaction, it's one of the best investments as a money-getter I ever went up against. I have had a successful dental practice for over 30 years, but prefer using a Cretor machine. It's the coin we are after, and these machines surely get it.

Yours truly,
DR. F. C. PIERCE.

IT HAS THEM ALL BEAT.

Niles, Mich., June 1, 1911.

C. Cretors & Co.,
Chicago, Ill.

Gentlemen:—

The Improved Special "C" machine which I bought of you last September is the best thing I ever struck as a money-getter. I knew it was all right when I bought it, but it is better than I anticipated.

I am doing more business than any merchant on the street according to the amount invested. When I bought it everybody said it was too much money to invest, but I knew what I was about.

I never work Sundays and I have two competitors who do, and I do the business anyway. I have taken in over \$1,500 since I had your machine. This includes winter months, when I did not do much, and if business is good this summer I expect to buy a larger wagon next spring, because it has them all beat.

Yours truly,
G. A. HOBART.

Instructions in Regard to Ordering and Shipping

To avoid mistakes, write your name and address plainly.

All machines are shipped F. O. B. Chicago.

Specify in your order: title, list price, and *catalog page number* of machine selected.

Specify whether we shall ship by Freight or Express—otherwise we reserve the right of using our own discretion.

Specify whether you wish Gasoline or Gas Burners, and if Gas, state whether for Natural or Manufactured Gas.

All machines are shipped for Gasoline fuel unless otherwise ordered.

If you desire any special routing, please specify same in your order.

All of the Improved Specials and some of the smaller machines can only be shipped by freight, owing to the limited size of express car doors.

All machines up to and including Improved No. 1 Wagon Model "B," 1907, can be shipped by express where desired.

All Improved Specials and Improved No. 1 Wagon Model "A," with Standing Room, are loaded in large cars without being crated, but securely blocked and braced. On long distance shipments, under certain conditions, a saving in freight charges can be secured by shipping the Improved Specials "crated," which can be done by us at an extra charge of \$25, which barely covers the additional expense to us.

We exercise the utmost care in crating machines, and our liability ceases when goods are delivered to transportation company and receipted for "in good

order" by them. In case of damage enroute we will gladly co-operate with our customers in securing a satisfactory adjustment. We are glad to state, however, that claims for damage are very few and of slight consequence.

A deposit is required to secure all orders, the amount varying according to price of machine. Kindly send Chicago or New York Exchange.

Reference:—As to our reliability we refer you to The First National Bank of Chicago in preference to all Commercial Agencies, to whom we have not given a rating during the past 17 years.

Price List:—See separate Price List on last page for additional details.

Guarantee

We exercise every precaution in the testing and inspection of all machines prior to shipment; but should any part or parts prove defective in material or workmanship within a reasonable length of time, we will gladly replace upon receipt of defective piece with transportation charges prepaid. "It is not what is said in a guarantee that counts—but WHO says it."

Our policy is calculated to show an appreciation of your business and maintain our universal reputation and foremost principle of
"A SQUARE DEAL ALWAYS."

A Comparison

Shall I invest in a *Cretors'* Peanut and Popcorn Machine, or engage in some other mercantile line? A few words on this subject may prove interesting and assist you in your decision.

Compare the cost of our Improved Special Model D, and that of a moderately equipped grocery store, and the net profits to be derived from each.

How much clear profit would you expect to realize on a grocery store with a total investment of \$1200? What would be the amount of your Stock—Rent—Insurance—Clerk Hire—Credits—Bad Accounts—Dead Stock, and other fixed expenses? You would be tied behind the counter long hours and subject to the whims of every customer—when business is dull, your expenses go on just the same; you must buck competition, etc. Suppose you are compelled or desire to make a change in your location—a serious and expensive delay is unavoidable unless you sacrifice your stock, fixtures, etc. Now, with a *Cretors'* Machine conditions are radically different—you have little or no rent to pay for choice locations—no clerk hire—no dead stock, and only about fifteen dollars necessarily invested in stock at any time, consequently the same does not deteriorate.

No Bad Accounts—Your business is on a cash basis. When you go home your expenses stop. With a store you are confined to one location, the *people must come to you*—while with a machine you can follow the crowd to whatever point the best business can be done.

Your Business is Portable—Presuming you wish to move to another town—you are not bound down by a lease or other restrictions; you simply crate your machine and ship it to the desired location, and can resume business there within one hour after arrival—while with a store a serious delay is unavoidable.

If a druggist or confectioner invests upwards of One Thousand Dollars in a soda fountain and derives satisfactory returns on say, six months business, why can not you do even better with one of our large machines, which cost less, and may be operated at selected locations the entire twelve months with a greater percentage of profit?

For the man of limited means we know of no investment which will even approach our machines in the following important respects: Percentage of "net profit" in proportion to receipts—small amount of capital required for raw stock—total absence of credits and bad accounts—freedom from high rents, cumbersome fixtures and other heavy overhead expenses, which so often eat up the profits in mercantile lines. Ease and nominal expense with which business locations may be changed—absence of clerk hire and dead stock. Lack of confinement, as this business is distinctly an "open air" one—agreeable and independent. Among many other attractive features we might mention the *possibility of lucrative employment for persons who may be physically incapacitated for more strenuous occupations*, and the exceedingly small percentages of failures, which is practically "nil" when business is properly conducted.

As proof of the foregoing, customers who invested in our earlier models, continue in the business. They sell or trade their old machines for our Improved Models, and realize that the Peanut and Popcorn Business with *Cretors'* Equipment affords them lucrative and agreeable employment as well as the best possible returns on their investment.

Presuming you conclude to purchase; you must decide upon what make and model. After studying your best financial interests you will doubtless buy of the makers who have an established reputation—whose products have been time tried and proven to be as represented.

You should have no hesitation in deciding in favor of a *Cretors'* Machine, the best your location and finances will allow—and *success is assured*. Don't purchase a cheaper one claimed to be "just as good as a *Cretors'*," as it is bound to prove a source of perpetual disappointment and regret—and your being outclassed when a competitor installs a *Cretors'* which, if you don't he doubtless will do.

Remember, it is not the first cost of an equipment that counts, but the daily profits accruing therefrom which must be considered. Ten dollars spent for an article from which no adequate returns are received, is money thrown away, while five hundred or five thousand is well invested if a satisfactory profit is realized therefrom.

With *Cretors'* Equipment you outclass all competition.

In Conclusion

BEING IN BUSINESS FOR YOURSELF" has an attraction for most anyone—surely if a man can be his own master, work reasonable hours and receive a substantial income from a legitimate and agreeable occupation—little remains to be desired.

Your capital may be limited, and you naturally hesitate about investing for fear of reverses—permit us to say that we know of no business which yields as attractive an income on the initial investment, as the operation of a Cretors' Machine. Profits are certain and chances of failure exceedingly remote.

Thus is offered you a "business opportunity" of exceptional value, which combines all the pleasant elements of a legitimate, independent and lucrative occupation with a minimum investment.

Note the favorable comments expressed by men in various sections of the country who are using one or more of our machines—you are doubtless convinced these men are not only making a good livelihood, but accumulating a substantial surplus as well; there is no reason why you should not also—what others have done and are doing, can be accomplished by you. These are but a few of many thousand enthusiastic owners of Cretors' Machines, who are expressing their honest opinions for your benefit, and as such are worthy of consideration on your part.

Do you wish agreeable out-door employment which does not entail long hours or close application? If so, purchase a Cretors' Machine of whatever model your location and finances will admit—be your own boss and lay the foundation of a successful future.

Forty-Six

A large percentage of our sales are made to those who have observed Cretors' Machines in practical operation thruout the country. They see men not one bit more clever than themselves—who are getting along nicely, earning comfortable homes and accumulating money in the bank—all made possible thru the ownership of a Cretors' Machine—and rightly decide they can do likewise.

During the past twenty-six years we have never taken a single step backwards—each succeeding year has found us in advance of all preceding ones, and during that time the Cretors' Machines have "blazed a new trail" which has proven a "short cut" to success for those who have followed.

In purchasing a Cretors' Machine you are dealing with a known quantity which is time-tried and dependable.

Improved Machinery has advanced the world to its present position, and we modestly contend the existing importance of the peanut and popcorn vending industry, to be due in a large degree to our efforts as pioneers and the success of our patrons.

The ever increasing demand for Cretors' Machines from the Atlantic to the Phillipines, and from Alaska to South America, indicates the satisfaction given their owners, and their unrivaled value as money making factors.

To those who may hesitate on account of price, we will say: that the intrinsic merits of any one of our machines more than justifies its cost—and that they possess many exclusive patented features, such as our "Automatic Self Buttering and Salting Corn Popper" which enables them to command several times the amount of business

In Conclusion—Continued

under the same conditions as any other device on the market is capable of doing; consequently, our machines are by far the cheapest in the long run and therefore, the best investment.

Page after page extolling the exceptional advantages of the peanut and popcorn business for the man of moderate means could be written—but most everyone is familiar with the unusual percentage of net profits in proportion to receipts in this line, and comments are hardly necessary. Suffice to say: that the more elaborate and attractive your equipment—the greater your sales will be—as evidenced by the unprecedented success of our Improved Special Models.

Each Cretors' model has been perfected to meet an existing want in the development of the industry—and not as an experiment.

If you own a store, you positively cannot afford to be without a Cretors' Machine—one is worth its cost as an advertisement alone; not to mention the substantial daily cash profits from the sale of peanuts and popcorn, which often more than pays the store rent, and in some cases produces a greater net revenue than the store itself. Passers-by stop to admire the machine and are attracted to your other goods.

If you pass over a Cretors' Machine for a cheaper, and therefore inferior one, you will be turning down one of the best propositions you have ever had offered you, and laying in store for yourself a continual source of regret. The fact that we can afford to place our machines with the public

on the Installment Basis, exemplifies an important fact worthy of consideration, viz: Cretors' Machines are money makers, otherwise a purchaser dependent upon his machine for his living and payments would be unable to meet his obligations. The fact is however, that our customers make money and meet their notes. Machines do not "come back" but "customers" do—as a large percentage of our Improved Special Wagons are sold to those who formerly purchased smaller outfits. We have trusted thousands of others who have "made good"—therefore we can trust you.

We thank you for the perusal of this catalogue, each assertion made therein is based on solid facts tested and proven, not only once—but repeatedly. We hope to be favored with your order, and are confident your only regret after having purchased a Cretors' Machine will be "that you had not bought earlier."

While we will make a legitimate commercial profit by selling you a machine—we receive no further benefit other than your good will—while your profits continue on—year by year—far into the future.

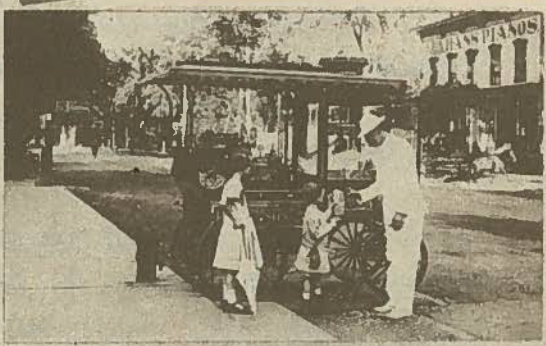
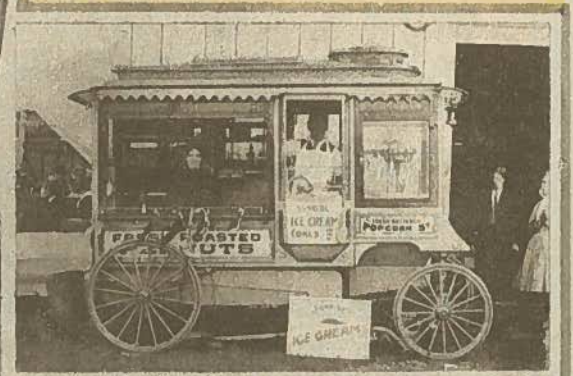
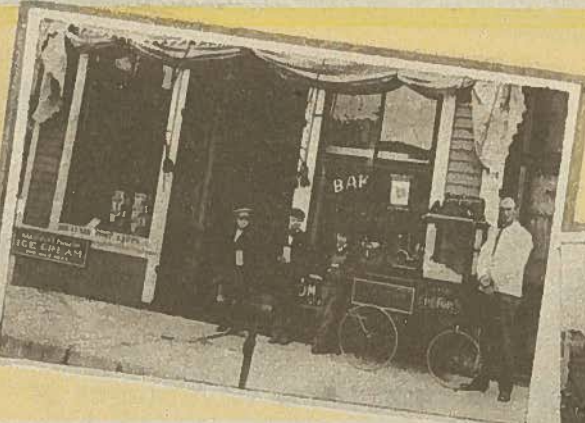
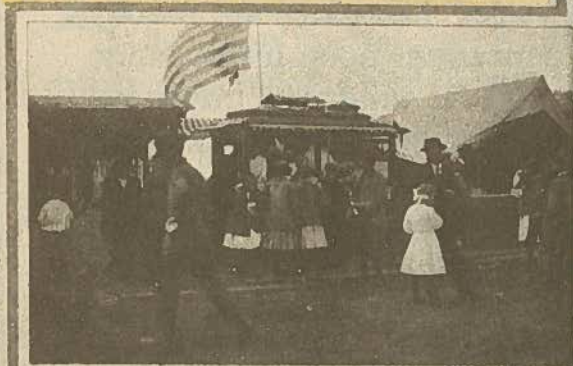
Cretors' Machines have been the nest egg of many a tidy fortune—competition cannot exist against them. Good reason says "Buy now." Awaiting your commands, we remain

Yours very truly

C. CRETORS & CO.

Chicago

Forty-Seven



Net Price List

September 1, 1911.

Subject to Change Without Notice.

Model	Page	Price	Terms on Installment Purchase Monthly Payments	Approx. Sh'p'g. Wts.
Automobile Machines. Prices on Application	4		Special—According to Specifications.	
Sidewalk Special	5	\$1000.	\$500. Cash and 10 notes for \$50. each.	1950 lbs.
Improved Special Model "A" with Driver's Seat	8-9	\$1575.	\$775. Cash and 13 notes for \$60. each and one for 20.	2300 "
Without Driver's Seat	"	1500.	750. Cash and 12 notes for \$60. each and one for 30.	2200 "
Improved Special Model "D" with Driver's Seat	10-11	\$1275.	\$625. Cash and 13 notes for \$50. each	2200 "
Without Driver's Seat	"	1200.	600. Cash and 12 notes for \$50. each	2100 "
<small>Nickel Plated copper jacketing—See Note.</small>				
Improved Special Model "C" with Driver's Seat	12-13	\$1075.	\$525. Cash and 11 notes for \$50. each	1950 "
Without Driver's Seat	"	1000.	500. Cash and 10 notes for \$50. each	1850 "
Improved No. 1 Wagon Model "A" with Standing Room	17	\$1100.	\$500. Cash and 12 notes for \$50. each	1800 "
Special "Wall Outfits." Prices on Application	18		Special—According to selection.	
Window Installations. Prices on Application	19		Special—According to selection.	
Improved No. 1 Wagon Model "A" with Driver's Seat	21	\$800.	\$400. Cash and 10 notes for \$40. each	Crated 1250 "
Improved No. 1 Wagon Model "A" with Double Popper	22-23	\$675.	\$325. Cash and 10 notes for \$35. each	Crated 1250 "
Improved No. 1 Wagon Model "A" (Standard)	24-25	\$600.	\$300. Cash and 10 notes for \$30. each	Crated 1000 "
Improved No. 1 Wagon Model "B" 1909	26-27	\$550.	\$275. Cash and 11 notes for \$25. each	Crated 950 "
Improved No. 1 Wagon Model "B" 1907	28-29	\$500.	\$250. Cash and 10 notes for \$25. each	Crated 800 "
Machines on Base. Prices on Application	31		Special—According to selection	Crated
No. 1 Wagon Model 1909	32-33	\$400.	\$200. Cash and 8 notes for \$25. each	Crated 700 "
Improved No. 2 Wagon with No. 1 Engine	34-35	\$300.	\$150. Cash and 6 notes for \$25. each	Crated 525 "
No. 2 Wagon Model 1909	36-37	\$200.	\$100. Cash and 5 notes for \$20. each	Crated 400 "
Improved No. 2 Wagon Model 1909	38	\$250.	\$125. Cash and 5 notes for \$25. each	Crated 500 "
No. 1 Model 1891 with Corn Popper	39	\$240.	\$120. Cash and 6 notes for \$20. each	Crated 325 "
Without Corn Popper	"	200.	100. Cash and 5 notes for 20. each	Crated 260 "
Torch on bed plate and Cover over peanut pan each	extra	\$5.		

Net Price List—Continued.

September 1, 1911.

Subject to Change Without Notice.

Model	Page	Price	Terms on Installment Purchase Monthly Payments	Approx. Sh'p'g. Wts.
No. 3 Model 1891 with Corn Popper	39	\$175.	\$75. Cash and 5 notes for \$20. each.	Crated 250 lbs.
“ “ “ Without Corn Popper	“	150.	50. Cash and 5 notes for 20. each.	Crated 210 “
Torch on bed plate or Cover to peanut pan—Each extra		5.		
No. 6 Steam Machine	40	\$125.	\$35. Cash and 9 notes for \$10. each.	Crated 220 “
No. 4 with Corn Popper	41	\$150.	\$50. Cash and 5 notes for \$20. each.	Crated 240 “
“ “ Without Corn Popper	“	125.	45. Cash and 4 notes for 20. each.	Crated 190 “
Torch on bed plate or Cover to peanut pan—Each extra		5.		
No. 8 Peanut Roaster only, size 12x24	41	\$25.	Not sold on Partial Payments. Made to order.	
“ “ “ “ “ 18x24	“	35.		
“ “ “ “ “ 18x30	“	45.		
“ “ “ “ “ 18x36	“	50.		
Peanut Warmer	41	\$15.	Not sold on Partial Payments.	

Electric Power Machines—Prices on application, according to Model.

—Note—

All machines are shipped f. o. b. Chicago.

Discount for “All Cash” 5% from Listed Prices.

Prices quoted are Net on Installment Purchases.

All Orders must be secured by a satisfactory Deposit to insure transportation charges, etc.

Deferred Payments on machines purchased on Installment Basis are represented by promissory notes bearing interest at the rate of 6% per annum from date until paid, and are secured by a lien or chattel mortgage on machine until paid. Purchaser pays for acknowledgment of papers. Notes may be paid prior to their maturity if desired and thus stop interest.

See Instructions in regard to Ordering and Shipping, page 45.

All machines listing \$800. or less are securely crated at prices quoted.

All Agreements made with Agents are subject to approval of C. Cretors & Co.

Weights given are approximate.

When making remittance we would appreciate Chicago or New York draft or Money Order.

All contracts and agreements are subject to delay on account of strikes, accidents or other causes beyond our control.

After Sept. 1, 1911 Improved Special Model “D” Machines will be fitted with Nickel Plated copper roasting cylinder and boiler jacketing—without extra cost.

Last—but not Least—“A Square Deal Always”

THE OLD WAY

