

C. CRETORS & CO.
CHICAGO

IN COLOR

1913

1913



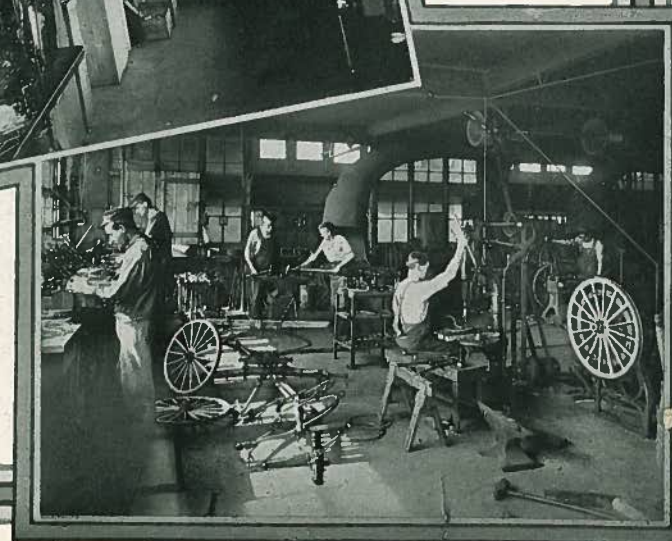
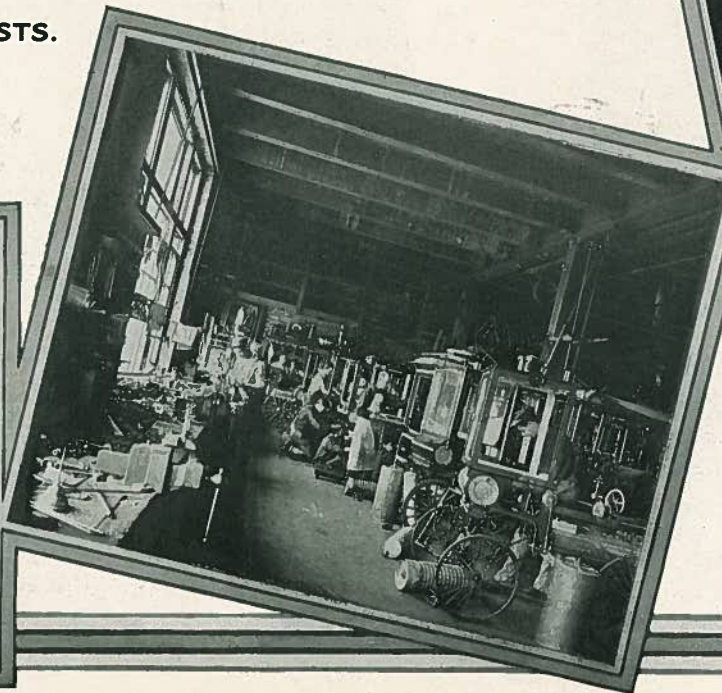
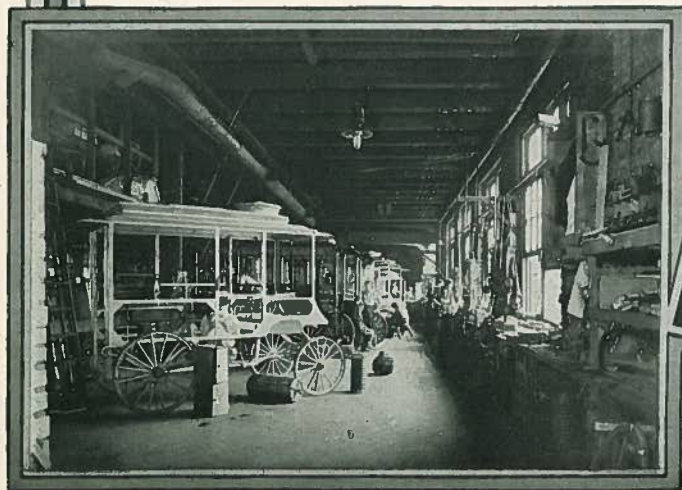
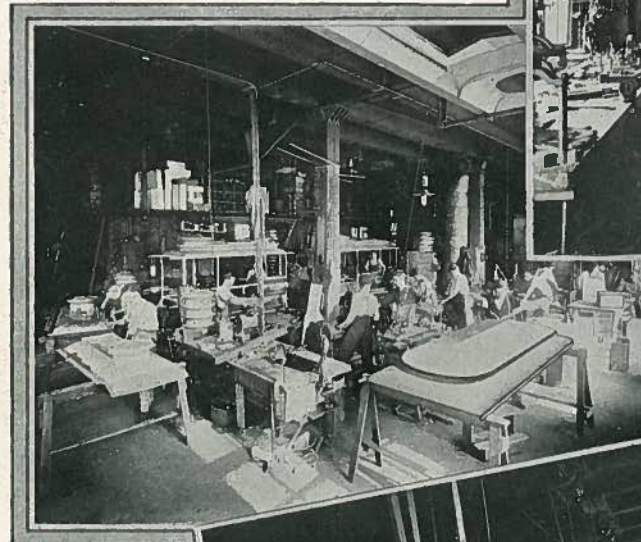
"Oh! How Good"—Cretors Pop-Corn

JUNE 1913

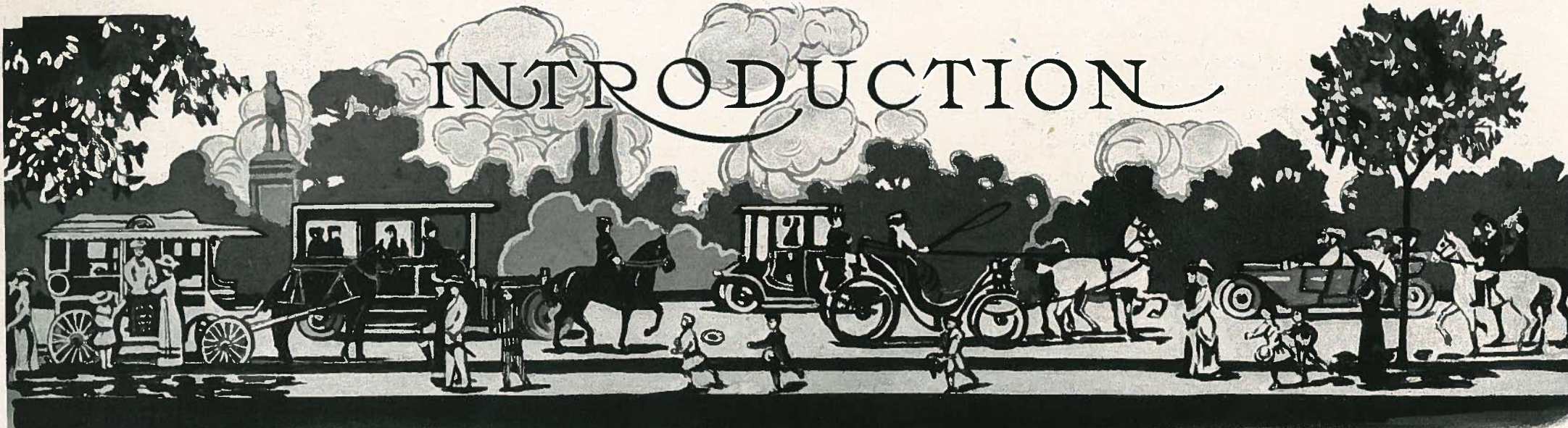


THE CRETORS' FACTORY VIEWS

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



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 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.

We have been established in the exclusive manufacture of Peanut Roasting and Corn Popping Machinery for the past twenty-eight years,

and during that time our single purpose has been to create and produce the most efficient and durable machines that can be made to further the interests of our successful patrons.

Cost is never allowed to dominate quality. This, in conjunction with ample capital and every modern manufacturing facility, is why the **Cretors** productions outrank all competition.

During the twenty-eight 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 persever-

ance 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 Pop-corn 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 of worry and freedom from 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 dare say 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 Pop-corn 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



Important Explanations—Applying to all Machines



ILLUSTRATIONS in this catalogue 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 piecework 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.

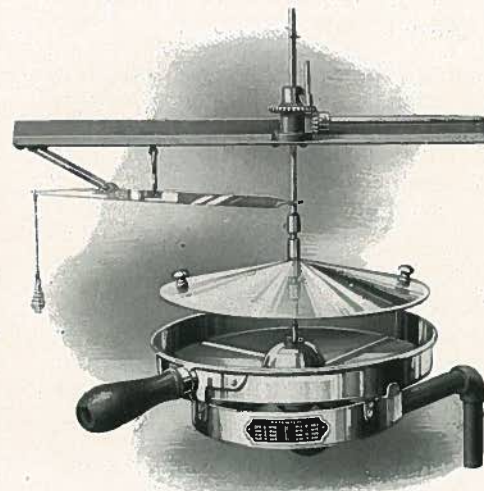
Hot Lunch Equipment — Can be supplied in connection with our Improved Special Model "D"—see page 9.

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 revolutionized the **Peanut and Pop-corn Industry**—and proved itself the greatest invention of its kind extant.

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 — pop-corn 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 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 and salt is placed with the raw pop-corn for seasoning. Rotating blades keep the kernels in constant motion.

The public universally acknowledge the pop-corn as prepared by our poppers the finest they have ever eaten, and you will soon command the entire pop-corn 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 has been used exclusively on machines of our manufacture for many years past, and during all that time there has never been any other popping device invented that will even compare with it. We have spent a large sum of money experimenting on other models, but still adhere to the original principle with mechanical improvements, as being the most economical, attractive and satisfactory in every respect; the only one which seasons while popping. **Competition cannot exist against it**, and by carefully following our instructions you will command the pop-corn trade of your district, and secure a large and appreciative patronage from a most desirable class of customers, who ordinarily would not even consider purchasing an article of this kind prepared in the customary manner. Economical and sanitary. Our popper correctly operated saves at least 50% in the amount of butter used; corn is ready for immediate sacking and sale when it falls into the case, without further buttering, salting or other manipulation — an important item, especially when sales are crowding. Your customers are bound to welcome the pop-corn which does not soil their hands or apparel. Being perfectly crisp and dry **it does not grease the sacks**, and is of snowy whiteness. By our exclusive method, **the flavor is cooked into the kernel before it pops** — not smeared on afterwards. Fire does not

Our popper is the greatest attraction and dividend-producer ever placed on the market. Durable, simple, economical and sanitary.

Engines—Are of unequalled design and construction. See "Motive Power," page 45.

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 assembling.

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 effecting 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 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-eight 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 and over (excepting No. 1 of 1891) 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 high-class mechanics, 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 have we given a rating during the past nineteen years.

Prices—Subject to change without notice.

See instructions in regard to Ordering and Shipping, page 49.

See price list, page 54, for Prices and Terms on Installment Purchases.

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, shown on page 9) was built twenty 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 ten 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 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 ten 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.

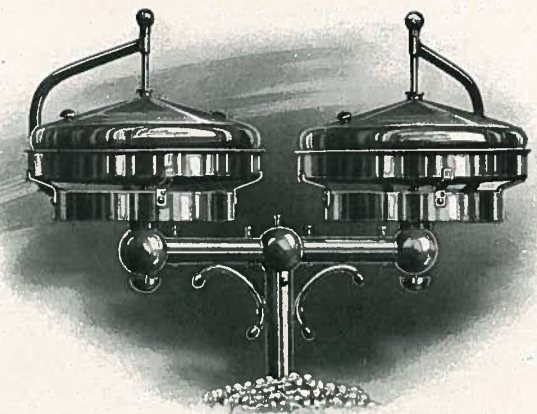
Roasting Cylinder—Situated at rear end or side of machine, is of good capacity and provided with tester for trying nuts during process of roasting from inside of machine.

Peanut Pan—Peanuts dump directly from Roasting Cylinder into a large receiving pan immediately underneath the cylinder. A large 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.

Popper Case Tanks—Are of nickel plated copper—live and exhaust steam heated.

Stock Boxes—Of ample capacity are provided.



This Style Popper Used on Auto and Improved Specials

Engine — Is of standard No. 1 size and design, except that the bedplate and other parts receive an extra fine finish. The bedplate, guide, etc., are hand scraped and polished, after which they are given a heavy coat of copperplate 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 45.

Boiler — On Special Model "A" is of special design — see description on page 12. 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 project only four 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 or 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 6 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 inches.

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 frame.

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.

Brakes — Of automobile type — strong and efficient.

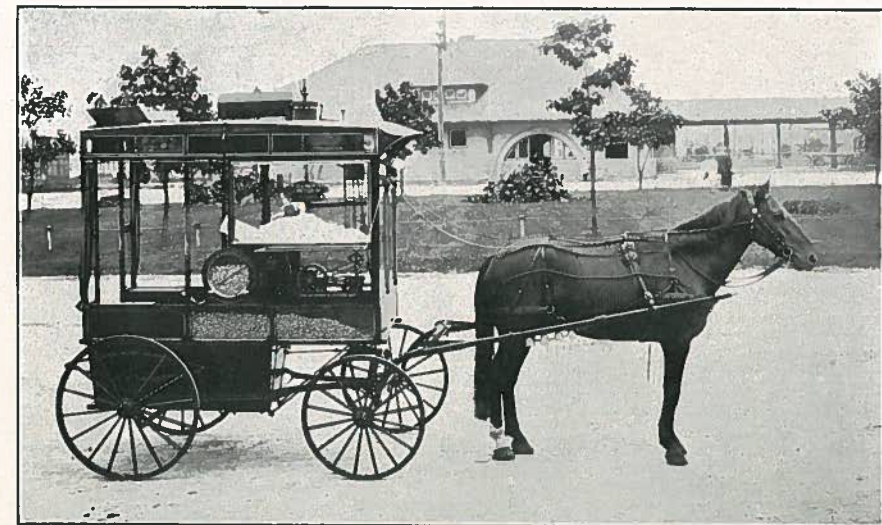
Special Notice

Driver's Seat — As shown in cuts, pages 13 and 15, \$75 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.

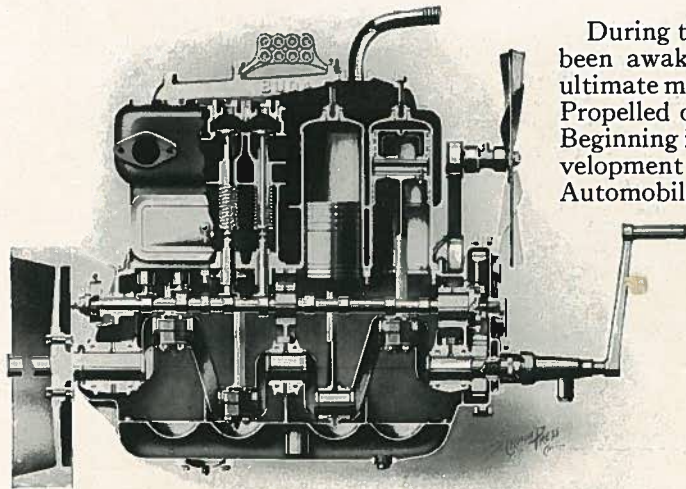
If interested, write for full particulars and prices.



The First Cretors Enclosed Wagon — Built 1893



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 Pop-corn Wagon. The difficulties were many and the market indefinite, but as this catalogue 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 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. The equipment in each power is representative of the most advanced proven practice, and highest quality.

1913 Specifications

Frame— All steel construction, similar in design to our Improved Special Model "D," only longer and wider. Rear entrance. Length of frame between uprights, not including roof projections, 11 feet. Total length, about 17 feet. Width of frame, 50 inches.

Standing room or working space, 50 inches wide at waist line by 8 feet 5 inches long. Popper case, 31 by 50.

Special steam heated frankfurter cans along front side. Ice cream cabinet on front side containing one five-gallon packer for supplying ice cream cone trade. Peanut warming box adjoining. Arrangement of these parts to suit customer.

Illumination— Gasoline mantle lights or wired for electricity. Drop shelf and sash arrangement similar to Improved Special "D." Glass signs lettered according to customer's specifications.

Motor Equipment

The Corn Poppers, Roasting Cylinder, etc., are operated by steam power as usual, but the "Automobile Power" is supplied by a 35 H. P. Unit Power Plant (Gasoline Engine), four cylinder — $3\frac{3}{4}$ bore by $5\frac{1}{2}$ -inch stroke: Cone Clutch: Selective Sliding Gear Transmission — three speeds forward and one reverse — annular bearings. Motor and transmission are assembled as one oil-tight unit, thus insuring perfect alignment and exceptional strength.

Parts are readily accessible for lubrication or adjustment, being a distinct improvement over most power plants of this character.

Magneto — Bosch DU 4 Dual.

Cooling System — Radiator of leading manufacture, extra large and efficient to provide for heavy work on low gear. Gear-driven water-pump.

Jack Shaft — Ball bearing. Differential and Bevel Gear Drive, being completely enclosed in oil-tight housings, with inspection plates. Jack shaft is driven by means of a high carbon steel shaft connecting same with the motor, and is equipped with universal joint. Driving bevels are located on left side of jack shaft where they do not usurp working space.

Chain Drive — Rear wheels are connected to the jack shaft by an extra heavy $1\frac{1}{4}$ -inch pitch Roller Chain. Heavy strut or distance rods between rear axle and jack shaft transmit driving strain to frame and provide for chain adjustments.

Rear Axle — One and three-quarter inch by two and three-quarter inch heavy ball bearing type, similar to what is used on high-class fire apparatus, cranked so as not to enter body of machine. Axle spindles, $1\frac{1}{8}$ inch — 14 two-inch spokes. Front axle, "I"-beam, $1\frac{1}{2}$ by $2\frac{1}{4}$ -inch, ball bearing. These axles are designed to carry double our load and are drop forged and heat treated.

Track — Fifty-eight inches.

Brakes — Two pair internal expanding and external contracting (duplex), all on rear wheels. Wheels, 34 and 36 inches.

Tires—Heavy Solid Detachable Rubber Tires, "Swinehart Cellular Truck" type.

Wheel Base — One hundred and thirty-two inches. Weight, about 5,000 pounds, according to equipment.

The above equipment has been selected regardless of cost and is the best the market affords in the respective lines. We are making a special effort to secure equipment that is standard and which is the same as used by the highest grade motor-truck manufacturers.

Our gear ratios provide for an average speed of ten miles per hour and one should average about nine miles per gallon of gasoline, these results being obtained by one of our customers on a 500-mile trip recently, which he made under extreme weather and road conditions, about Northern Wisconsin, with no mechanical trouble.

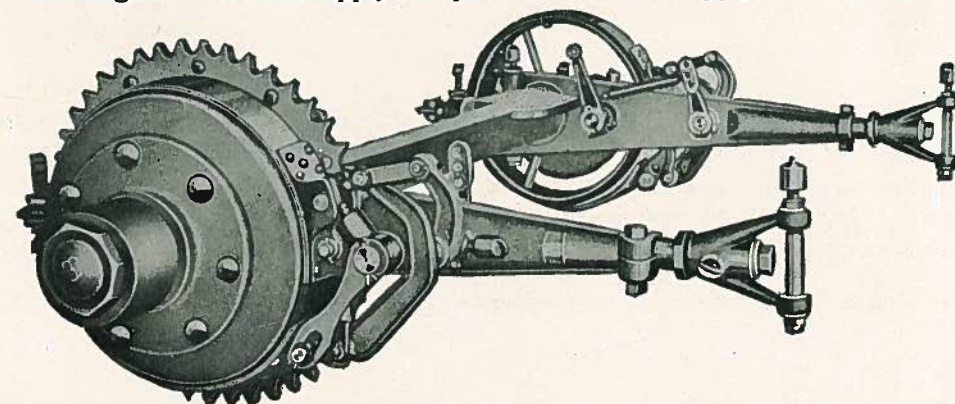
In building Automobile Machines it is not our intention to see "how cheap a machine we can build," but "how good a one."

The machines we have out are making good, and are proving money-making propositions.

Extras

Speedometer..... \$15.00

Headlights — We will supply Lamps if customer will supply Presto Tank.





Superior, Wis., Feb. 4, 1913.

C. Cretors & Co., Chicago, Ill.

Gentlemen—With pleasure I recommend your Automobile Machine purchased two years ago. This machine has run continuously without trouble or expense. I have toured over this rough country considerable and never been laid up one day. There is no machine on the market that will get the money like a "Cretors."

Yours truly,

1401 Broadway.

J. E. PETERSON.

Middletown, Ohio, April 10, 1913.

C. Cretors & Co., Chicago, Ill.

Gentlemen—As to how I like your Automobile Machine, would say, that I could not be in any way better satisfied. If I could talk personally to those contemplating entering the peanut and pop-corn business, I am sure my experience and results obtained with "Cretors" Machines would induce them to have no other.

Yours respectfully,

422 Reynolds St.

A. E. LYTLE.

Cairo, Ill., April 1, 1913.

C. Cretors & Co., Chicago, Ill.

Gentlemen—I advise anyone with a small amount of capital to invest to buy a "Cretors" Machine. I started during 1907 with a \$300 outfit, subsequently purchased an Improved Special Model "A," and July 9, 1909, received my Automobile Machine, which cannot be beat.

Yours truly,

223 Third St.

E. R. DUPOYSTER.

Improved Special Model "A"



ASIDE from our automobile, this machine is the most elaborate of any we manufacture. See pages 7, 8 and 9 for general construction details. Special features applying to this machine are as follows:

Entrance — Is gained through full height 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 burners. The heating surface is very large, and the circulation of water through 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; one can generate 100 pounds steam pressure from cold water in about three minutes. Very economical. Each and every boiler of this type is subjected to a test of 1,100 pounds to the square inch before being placed in the machine.

Safety — We consider this boiler practically non-explosive, having subjected it to the most severe tests possible. At 1,100 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 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 throughout, thus insuring extreme strength, cleanliness and durability. Engine has our new 1913 Silent Worm-drive feature.

Engine — Including bed plate, is of special nickel plated finish, same as Specials "D" and "C." See page 8 for details. Equipped with reliable sight-feed lubricator and steam 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 pop-corn stock, etc.

Running Gear — Is of standard "carriage" design, extra heavy construction, hand-forged in our own shops from the very best grade 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 side wire 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 sashes are closed and just a little fresh air desired. These transoms are fitted with transparent flash glass signs with appropriate lettering ground into the glass.

Roasting Cylinder — Is of about 24 pounds capacity, with tester in front end, and revolves on tempered steel rollers and bronze bearings. Peanuts dump directly into heated peanut pan. Cylinder is also filled from the inside of machine.

Illumination, Signs, Trim, Painting, and other features, as described on pages 7, 8 and 9.

Standing Room — Forty-six inches wide by 56 inches long.

Dimensions — Frame 46 inches wide by 15 feet 1 inch long over all with driver's seat. Total width, out to out of hub-caps, 65 inches. Height over all, 9 feet.

Popper Case — Forty-six inches by 34 inches.

Gum Case — Fifteen inches by 46 inches.

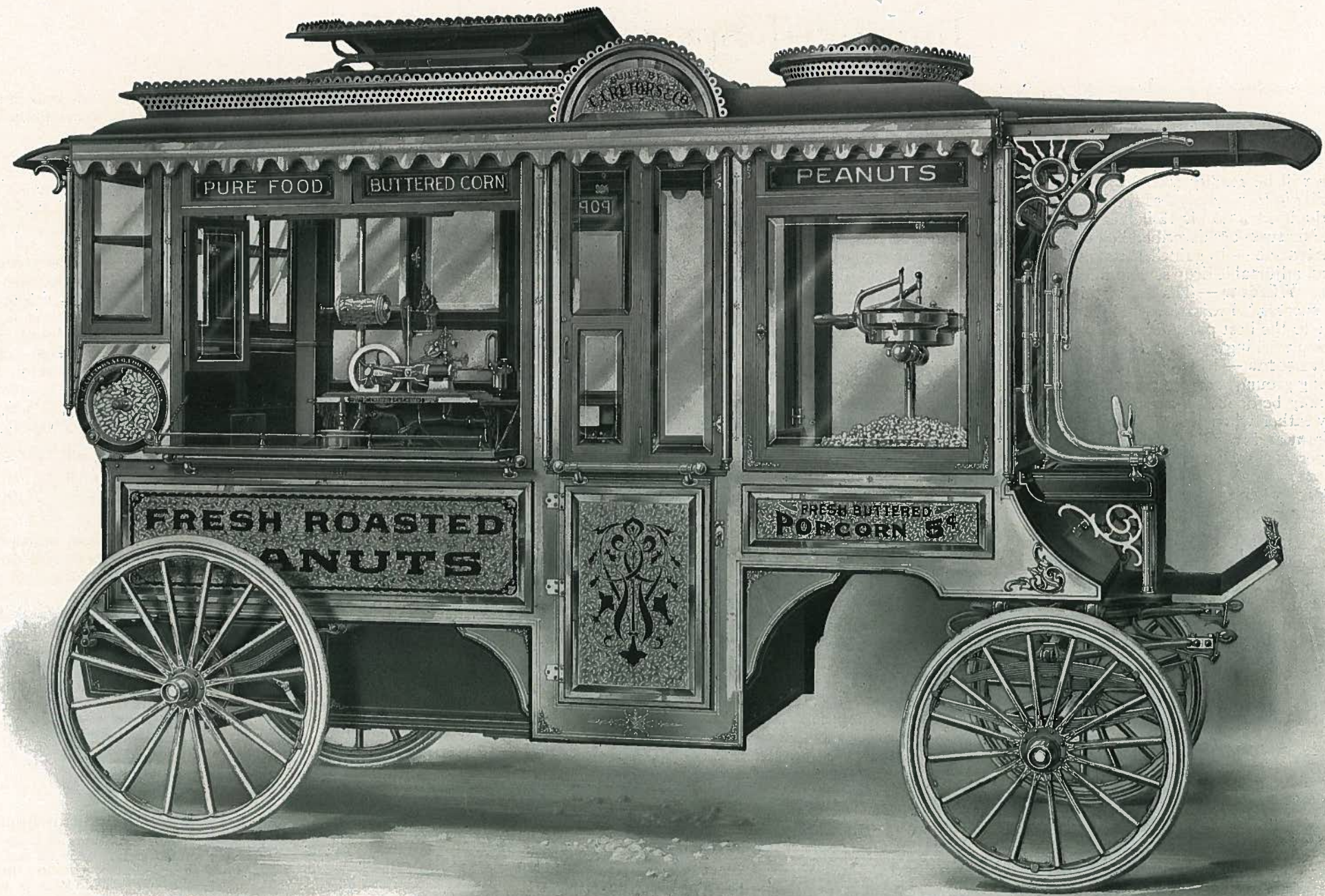
Weight — About 2,250 pounds. Shipped by freight only.

This machine equipped with low pressure boiler, such as we use on our Improved Special Models "D" and "C," \$50 less.

Driver's Seat — As shown in cut, \$75 extra; an attractive addition, but not essential, as horse can be readily driven and handled from the inside.

See instructions in regard to ordering and shipping, page 49.

See price list, page 54, for price and terms.



Improved Special Model "A" with Driver's Seat

Improved Special Model "D"

This machine is an enlarged Model "C" (described on page 17) with various refinements and special features, and is offered to such of our customers as wish an exceptionally roomy and attractive machine of supreme strength and beauty.

See pages 7, 8 and 9 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" is similar in frame design to the Model "C" Improved Special shown on page 16, only that the Model "D" is 12 inches longer, 2 inches wider and 4 inches higher. Other special features are described below.

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

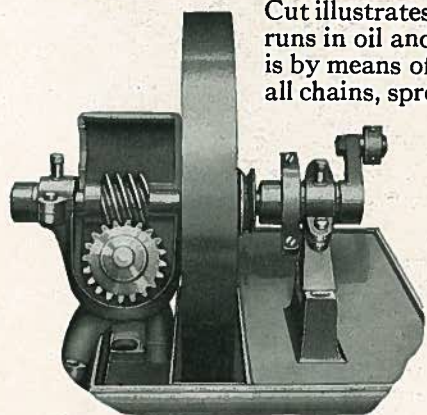
Bay Window — This feature is one of our original ideas which has met with great success. Projecting six inches forward from face of machine, it displays the engine to the best possible advantage, where it is visible from all directions without usurping working space, and is instantly accessible.

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 to facilitate cleaning and so a helper can sack and sell pop-corn from outside of wagon on special occasions. 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 for ventilation. The lower panel is hinged at bottom and drops forward over hand rail, affording a glass counter 10 inches wide and 55 inches long with nickel plated railing.

Remaining sash swing up to roof or to one side, thus completely opening up the space. Sash over engine is hinged at top and swings up to roof, assisting in the rapid handling of business.

Long sash over boiler at rear also raises and the lower section is hinged outward, affording a large glass counter for serving buggy trade, etc., at the rear.

Engine — Extra fine finish, hand scraped and nickel plated. (See page 8.)



Silent Worm Drive

Cut illustrates our new 1913 Silent Worm Gear Engine Drive, which runs in oil and is absolutely silent. POWER TRANSMISSION is by means of shaft and gear drive throughout, 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.

Corn Poppers — The finest we build — operating mechanism all enclosed within the sanitary nickel plated standard — illustrated on page 7. Large capacity.

Roasting Cylinder — Situated at rear end of the off 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 stock bin occupies the space between bottom of peanut pan and floor. Capacity 100 pounds raw peanuts.

Peanut Warming Box — Copper; heated by live or exhaust steam from engine, is located just back of sign, "Fresh Roasted Peanuts;" enables 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; 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 6 for full description.)

Fuel — Gasoline under "Air Pressure." Can be fitted for gas.

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.

Jacketing — Including draught pipes, nickel plated polished copper.

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 16.

Popper Case — Forty-six inches wide, 31 inches long.

Illumination, Signs, Trim — Painting described on pages 7, 8 and 9.

Dimensions — Frame, 46 inches wide, 9 feet 8 inches long. Total width out to out of hub-caps, 65 inches. Total length over all, 12 feet 8 inches. Total height from ground to top of dome, 9 feet 2 inches. Standing room or working space, 46 inches wide by 85 inches long at waist line.

Weight — About 2,000 pounds. Shipped by freight only.

See directions in regard to Ordering and Shipping, page 49.

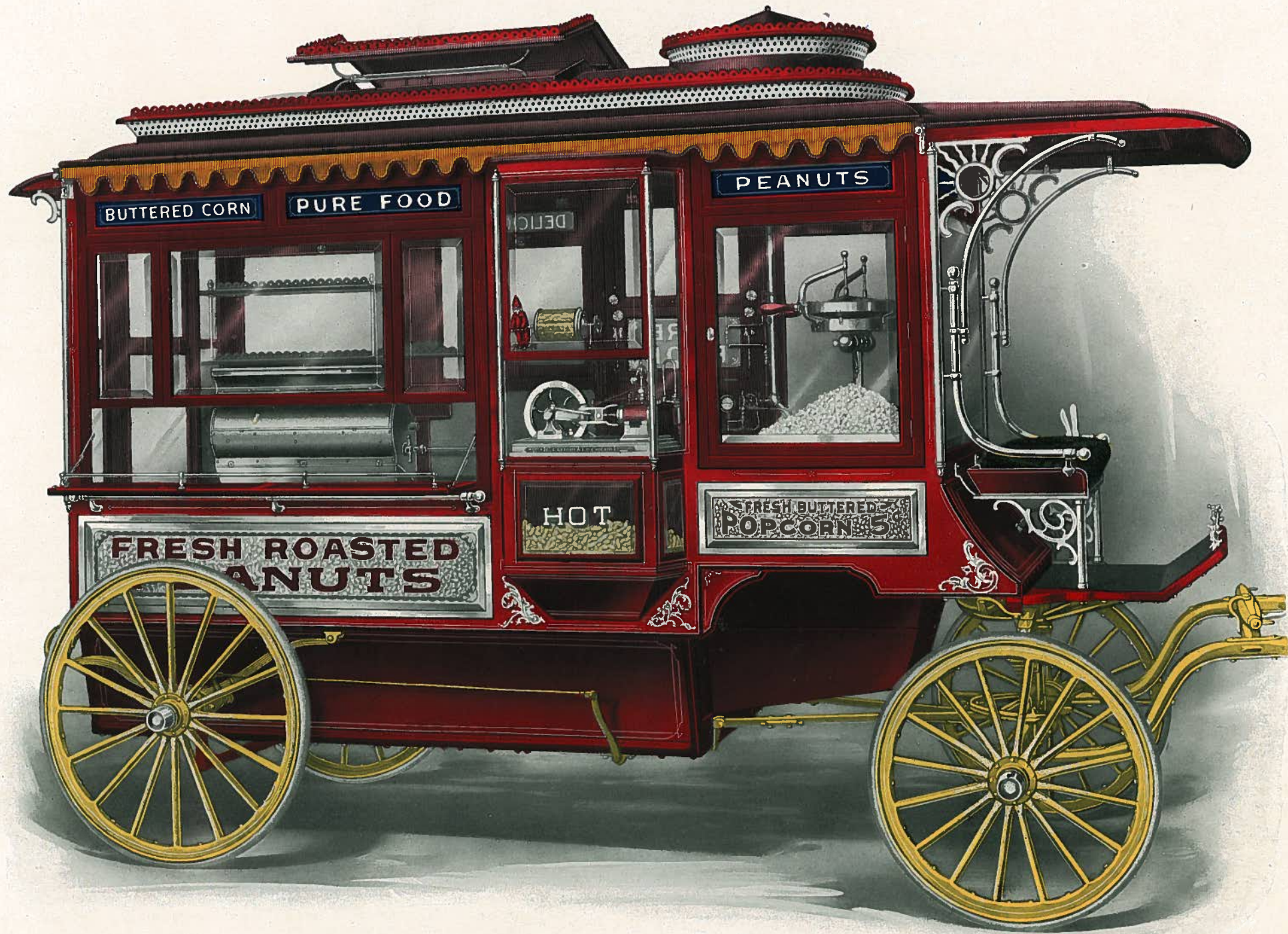
See Price List, page 54, for Price and Terms.

Special Notice

Driver's Seat — As shown in cut, page 15, \$75 extra. Standard finish in front is the same on Model "D" as shown in cut of Improved Special Model "C," page 16. Driver's seat is an attractive addition, but not essential.

Hot Lunch Outfit — As described on page 9, 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 9 for details, or write.

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



Improved Special Model "D" with Driver's Seat



Improved Special Model "C"



Operating at 17° Below Zero

HOSE 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 7, 8 and 9, and the reader's attention is directed to the following special features:

Entrance — Is gained through 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 six 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 for 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 trapdoor 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 pop-corn 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 7, 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, 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 7, 8 and 9.

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 through 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 — 73 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 throughout.

Frankfurter Outfit or Ice Cream Cone Equipment — Can be provided for at a 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, 8 feet 8 inches long. Total width out to out of hub-caps, 65 inches. Total length over all, 11 feet 9 inches. Total height from ground to top of dome, 8 feet 9 inches. Standing room, 44 by 73 inches. Popper case, 44 by 31 inches.

Weight — About 1850 pounds; shipped by freight only.

See directions in regard to Ordering and Shipping, page 49.

Driver's seat, as shown on page 15, \$75 extra.



Sidewalk Special

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.

Can be built in special sizes.

See price list for price and terms, page 54.

Store Front Outfits

Illustration on this page shows a special "Store Front Outfit," complete in all details, 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.

Machines along these lines are especially valuable in restricted locations, and we will gladly furnish suggestions and quotations for special equipment of this nature, which is becoming very popular with confectioners and others in exclusive locations.

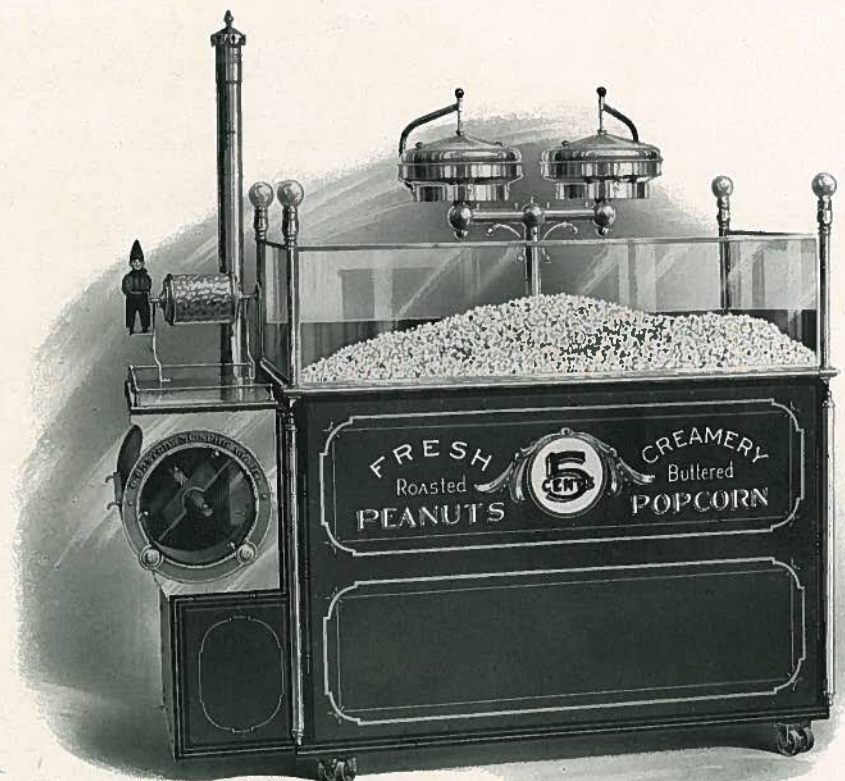
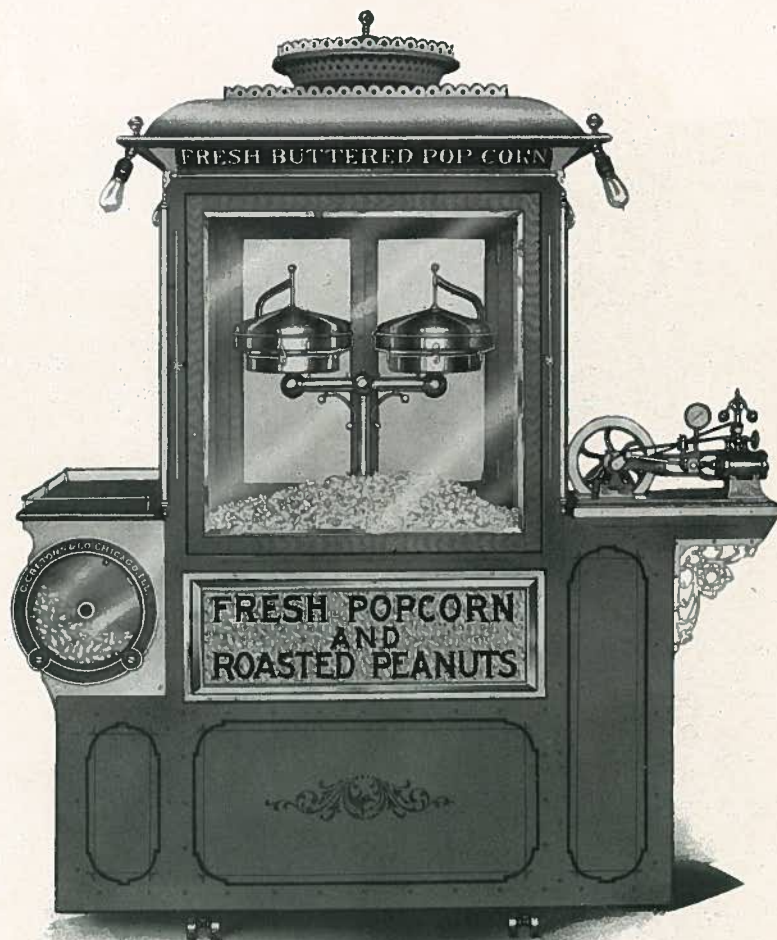
See additional cuts on page 56.

Write for estimates and additional information.

See price list, page 54, for price and terms.



Additional Designs Shown on Page 56



Window Installations

We have built numerous special outfits for use in store windows, for counter purposes, etc., and on this page illustrate two examples of such equipment. As a rule these models are fitted with an electric motor for power and gas as fuel. The running engine is retained (as a dummy) for attraction when specified.

We will be pleased to offer suggestions and quotations to those desiring special equipment of this nature, which will be found very attractive and profitable.

THE GREATER J. D. WILLIAMS AMUSEMENT CO., Ltd.
Capital, £200,000 Registered Office: 810 George St.

C. Cretors & Co., Chicago, U. S. A. Sidney, Australia, July 27, 1912.

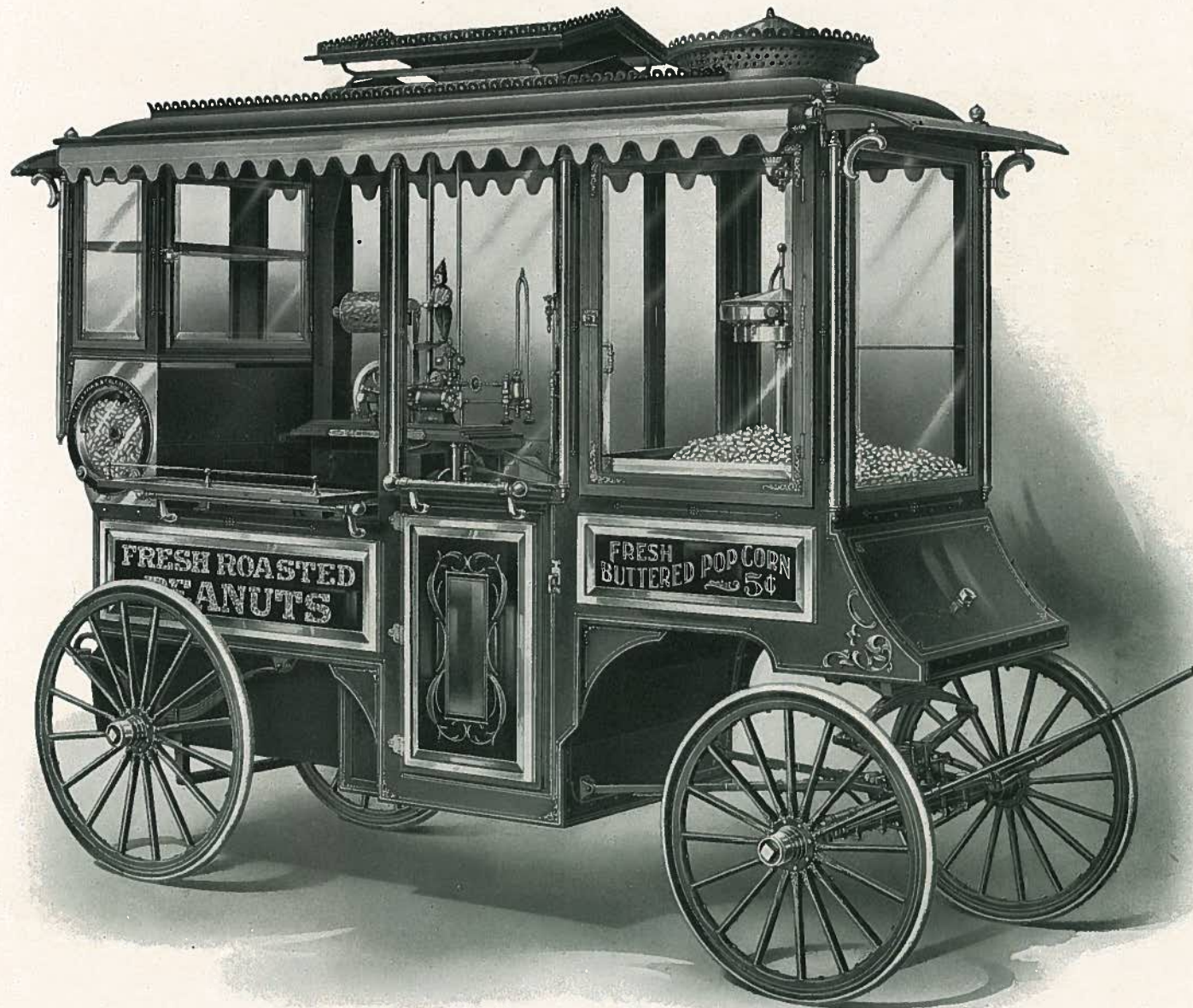
Gentlemen: We acknowledge your letter of June 15th and in reply will say that we received your Peanut and Pop-corn Machine and it is indeed giving every satisfaction. It has proved to be a small gold mine in the Crystal Palace. I wish you would forward another machine of the same type to Luna Park, Ltd., of Melbourne, Australia. Kindly attach sight draft to the bill of lading and forward to the address as above.

Yours very truly,
J. D. WILLIAMS, *Managing Director*



Rear View — Specials "D" and "C"

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 13, 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 6.

Corn Popper — Either single or double; popper pans stirred through 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. Full height door.

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

Glass — Bevel edge plate glass used throughout. 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, 9 feet 1 inch 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 49.

See price list, page 54.

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

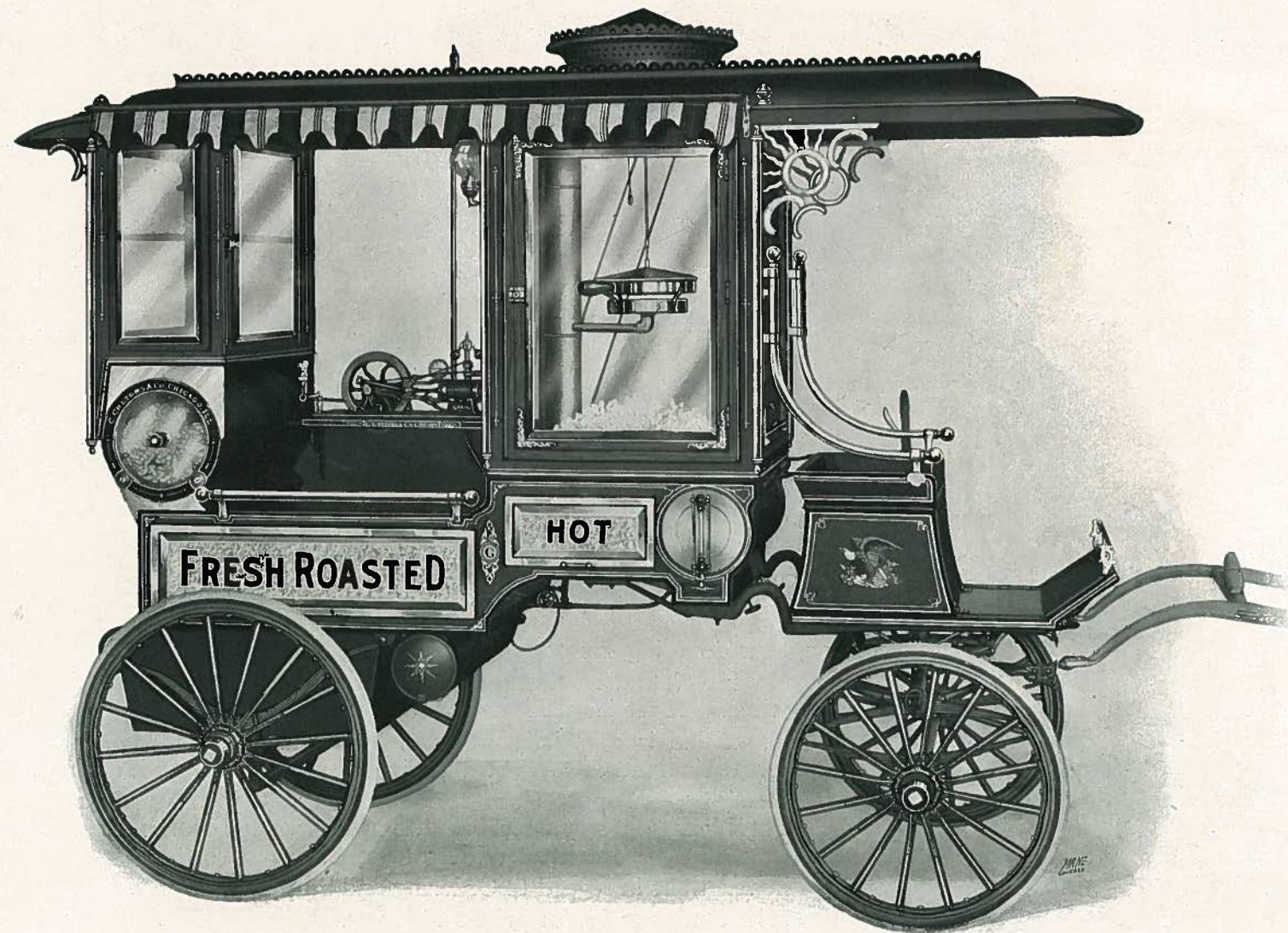
This machine is designed to meet the requirements of those who like our Improved No. 1 Wagon Model "A" (shown on page 26), but desire to keep more or less on the move and use a horse or pony in connection. Description of Improved No. 1 Wagon Model "A" (page 27) applies to this machine in all respects 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 13). All steel canopy or roof with nickel plated brass rail on seat and corner ornaments. Full leather cushion supplied.

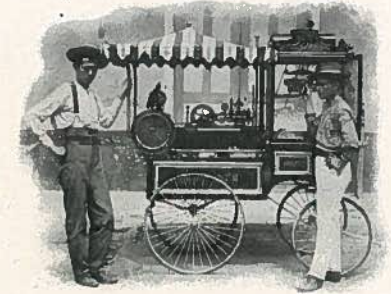
Dimensions — Length over all, 10 ft. 4 in. Width out to out of hub-caps, 52 in. Height from ground to top of roof, 7 ft. 10 in. Width of frame, 30 in. Popper case, 30 in. wide, 30 in. long and 37 inches high.

See instructions in regard to Ordering and Shipping, page 49.

Additional information on request.

See pricelist, page 54, for price and terms.





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," described on page 27, 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.

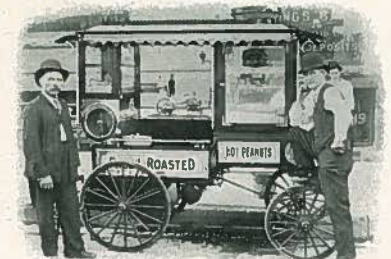
Bevel edge plate glass throughout, including chip glass signs. Wood wheels. Rubber tires. Three large sliding drawers under popper case.

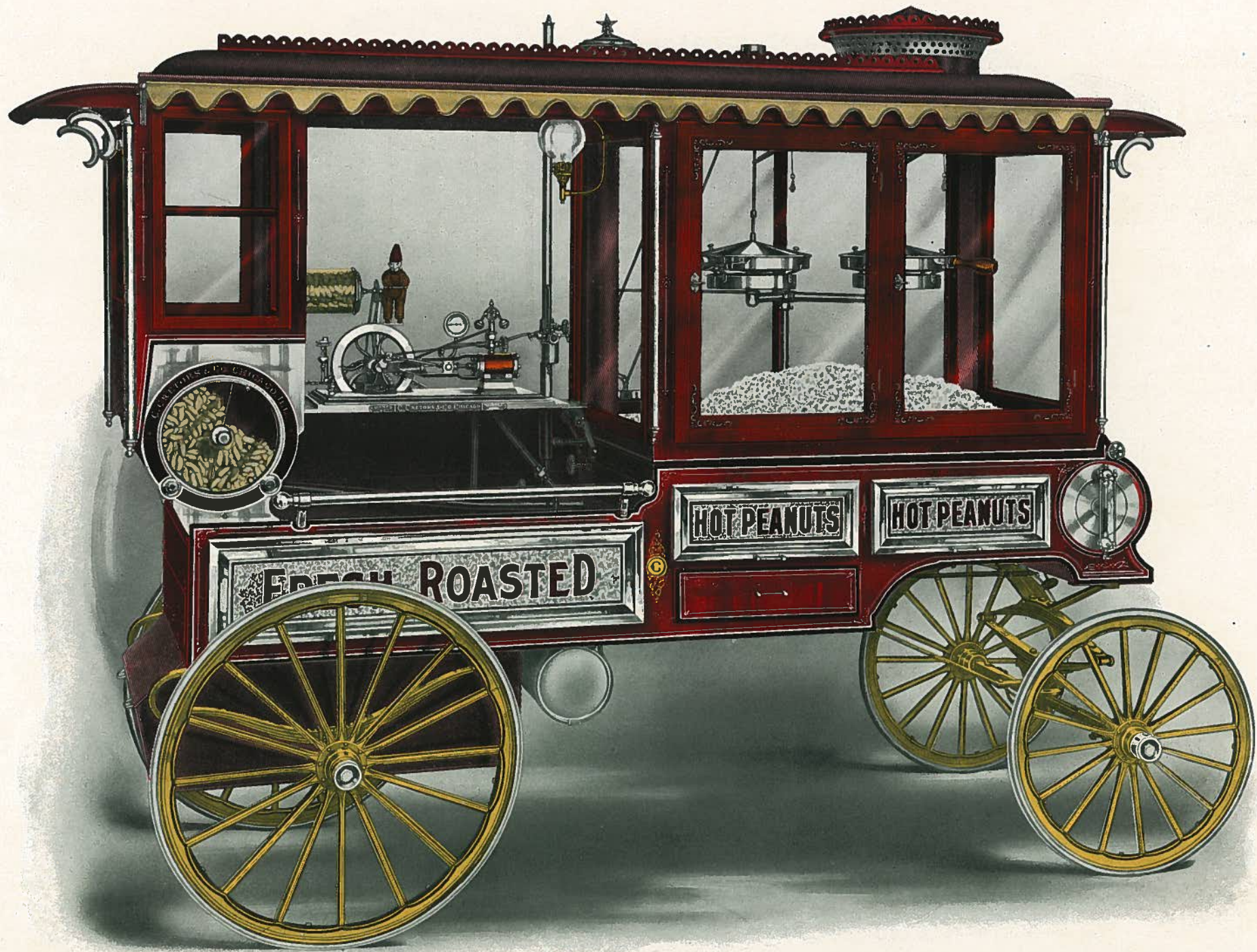
This machine is especially adapted for amusement parks or other places where a portable hand-drawn outfit of large popping capacity is desired.

Dimensions — Popper Case 46 inches long, 28 inches wide and 36 inches high. Total length, 9 feet 4 inches. Width out to out of hub-caps, 45½ inches. Peanut pan, 28 by 42 inches. Width of frame, 28 inches.

See instructions in regard to Ordering and Shipping, page 49.

See price list, page 54, for price and terms.





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



Improved No. 1 Wagon—Model "A"

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 throughout, 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 nickel plated copper.

Corn Popper — Is our famous "Patented Self-buttering and Salting Popper." See page 5 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. Sight-feed lubricator. See page 45 for full description.

Boiler Draught — From boiler fire passes up through nickel plated copper tube three 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, 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 5 and 6 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 5 and 6 for full particulars.

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

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 — Situated 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 pop-corn. 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 — Situated 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 on engine bedplate.

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 list price, page 54, for price and terms. See instructions in regard to Ordering and Shipping, page 49.

Improved No. 1 Wagon Model "B" 1913

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 31) we have designed a special shaft and gear 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 5.) This popper differs from the one shown on page 5, 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 of boiler being 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 fire 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.

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.

Engine — Cretors' No. 1 horizontal, of latest design. See Motive Power, page 45. 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. Hubs 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.

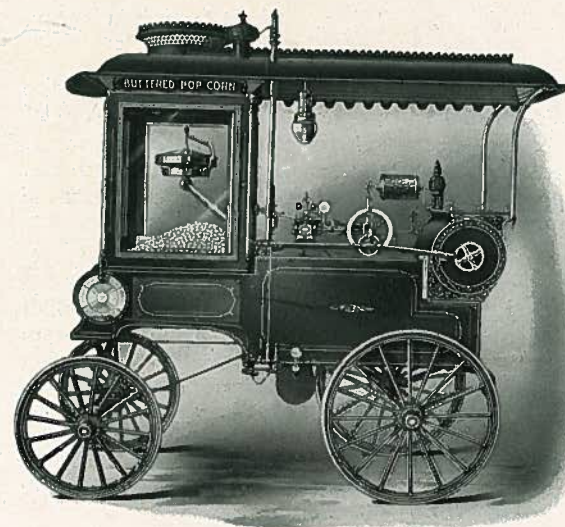
Illumination — A most valuable feature, is generously provided for. One gasoline light with inverted mantle of about 500 candle power is suspended over the peanut pan and a swiveling auxiliary gasoline torch is attached to the engine bed-plate.

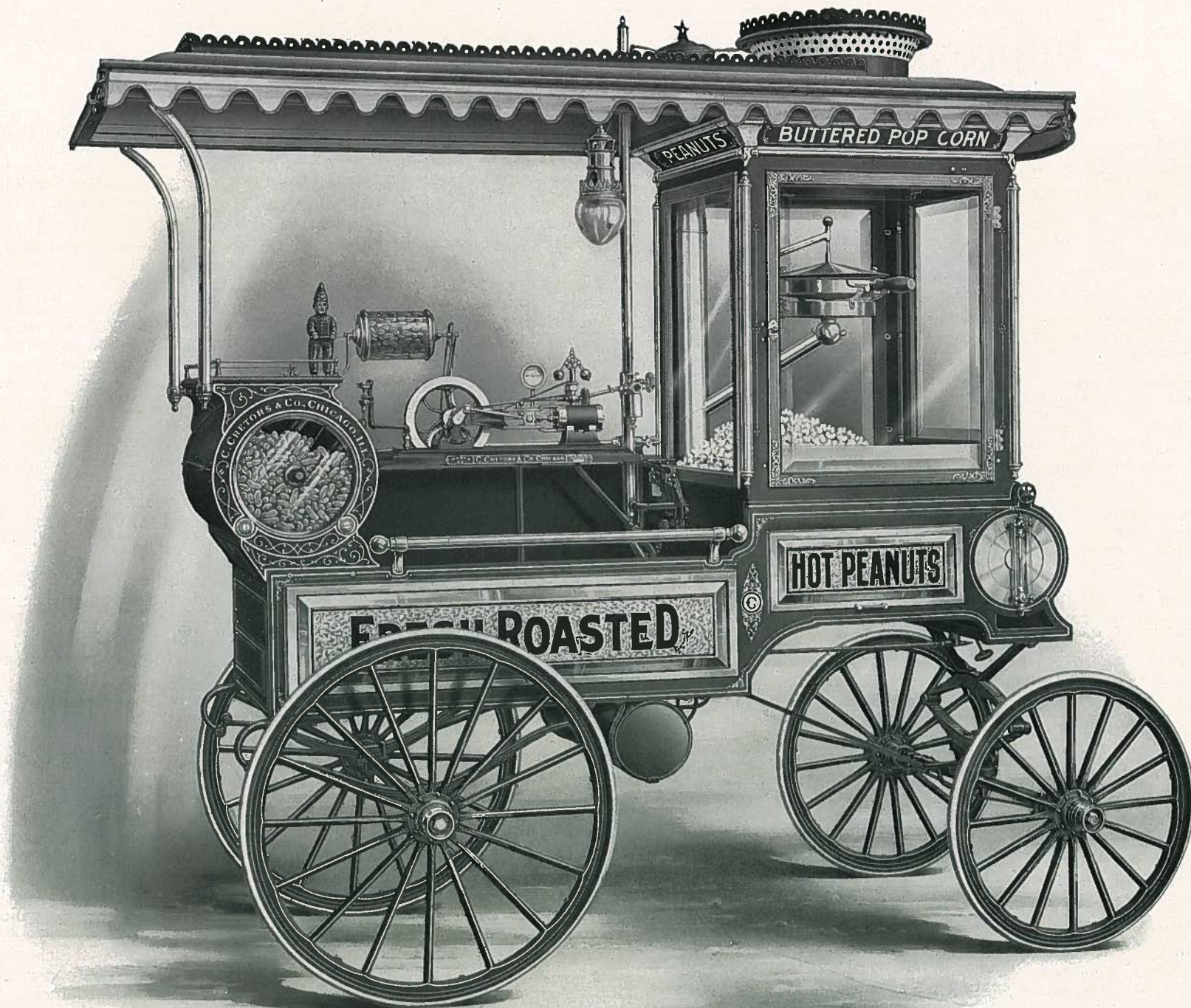
Dimensions — Extreme width out to out of hub-caps, 42 inches. Length over all, 8 feet 2 inches. Frame, 26 inches wide, 6 feet 6 inches long. Popper case, 26 inches wide, 26 inches long, and 32 inches high. Peanut pan 26 inches wide and 42 inches long. Steel canopy, 36 inches wide, 7 feet 8 inches long, 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 49.

See price list for price and terms on installment purchases, page 54.





Improved No. 1 Wagon—Model "B" 1913

Improved No. 1 Wagon Model "B"—1907



This machine was originally 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 35), thus giving additional capacity to the roasting cylinder, peanut pan, water-tank,

boiler and popper case. Description of the No. 1 Wagon, page 34, will apply to this machine with the following alterations:

Frame—Two inches wider than our No. 1 Wagon, or 26 inches. **Steel construction**, into which hardwood 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 three 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 5 and 6 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 5 and 6 for full description.

Engine—Cretors' No. 1 horizontal of latest design. See Motive Power, page 45. 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 5 and 6 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 and 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 1913, shown on page 29, 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 and 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—Situated under popper case; keeps nuts placed therein extra hot.

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

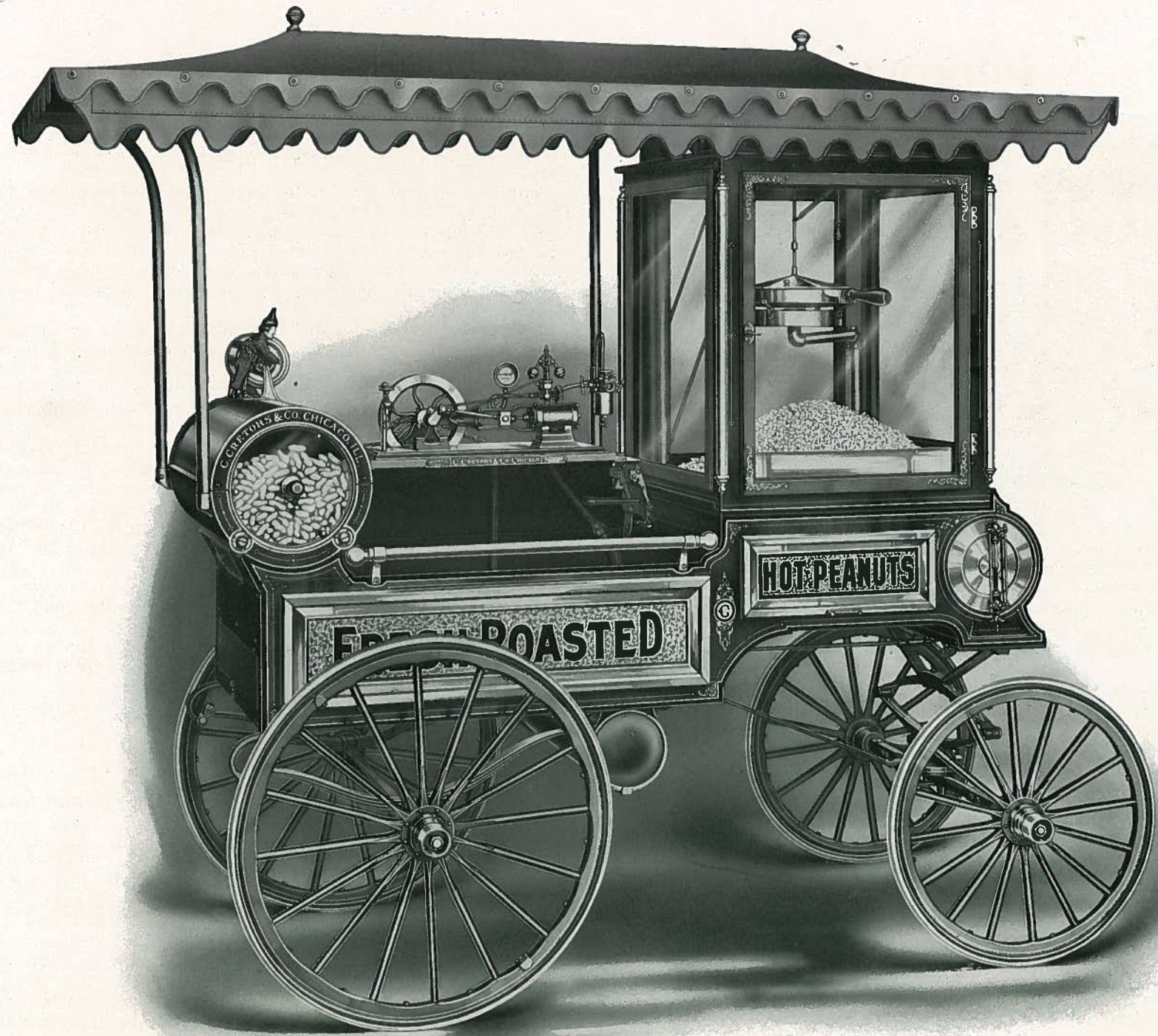
Toy Figure—Surmounting the roasting cylinder is a glass cylinder operated by an automatic figure. This feature is a valuable attraction, as the "little man" never fails to attract the attention of the little ones and secure their nickels. It can be found on the **Cretors** machines only.

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.

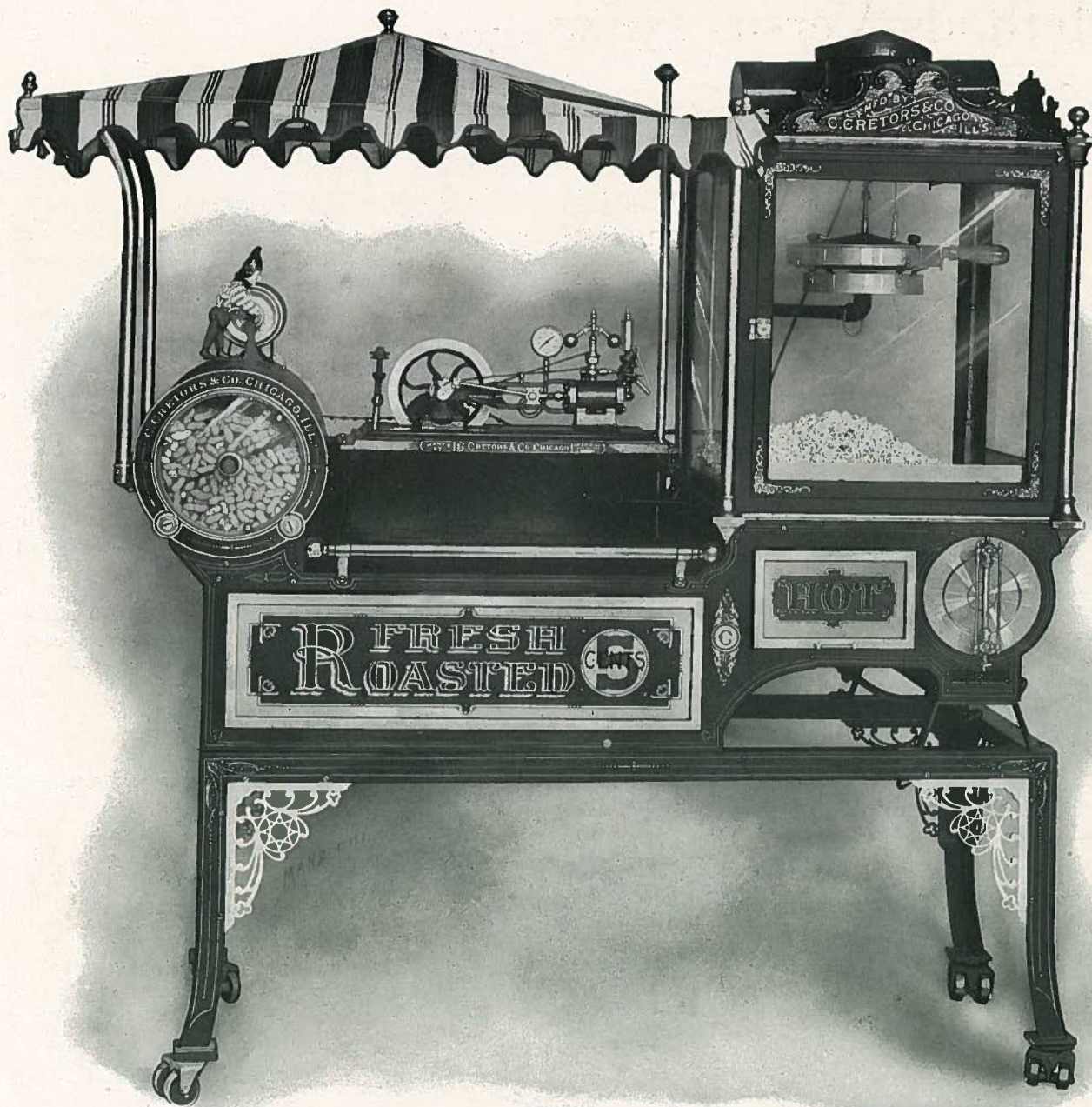
Weight—About 625 pounds; crated for shipment, about 800 pounds.

See instructions in regard to Ordering and Shipping, page 49.

See price list, page 54, for price and terms.



Improved No. 1 Wagon — Model "B" 1907



No. 1 Wagon on Base

Machines on Base

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 pop-corn 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 pop-corn, and are averse 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.

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 46. (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 from 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 pop-corn. The young folks were especially generous patrons during the evening hours. The odor of the popping corn was discernible

several blocks distant and well nigh irresistible. Owing to the fact that the sacks were never smeared with butter, his pop-corn was especially favored by the ladies.

The man with the old-fashioned hand shaker, 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

No. 1 Wagon—Model 1909

THIS is an elegant and attractive machine, one which has given universal satisfaction during many years past, 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 theaters, parks 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 pop-corn 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 throughout, securely riveted, thus insuring a frame of extreme strength and durability. **Water-Tank**—copper.

Popper Case—Frame is constructed of angle and plate steel throughout, 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 pop-corn therein without any separate burner for this purpose, and is conducted up through 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, unequaled by any other method or device. See pages 5 and 6 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 throughout. This cylinder is thrown in and out of gear by the simple touch of a button. Peanuts are dumped from the roasting cylinder directly into the warming-pan, without removing the cylinder from its bearings.

Engine—Cretors' No. 1 horizontal, of the latest type. See page 45 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.

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 throughout the machine, obviating the necessity and annoyance of generating gas for each separate burner independently. All fires burn an intense blue flame. See pages 5 and 6 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 5 and 6.

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, highly polished, and nickel plated.

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 enameled 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 price list for price and terms, page 54.

See instructions in regard to Ordering and Shipping, page 49.

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



No. 1 Wagon—Model 1913



Improved No. 2 Wagon with No. 1 Engine

Improved No. 2 Wagon With No. 1 Engine



Picking Peanuts

HIS 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 throughout, 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 45.

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 is of delicious flavor; unequaled by any other method or device. See page 5 for full particulars.

Boiler — Low pressure type, a quick and economical steamer. Constructed of heavy copper with brass stay-rod through center; brass water-column. See page 6.

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.

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

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

Safety Valve — Of special design, positive in action if cleaned occasionally. See page 6 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 $\frac{1}{8}$ -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, 24 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 49.

See price list, page 54, for price and terms.



Peanuts Growing

Improved No. 2 Wagon—Model 1909

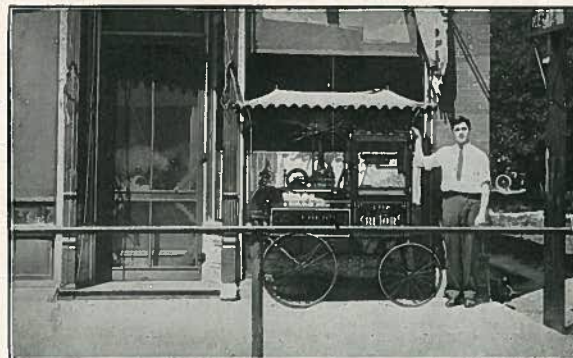
RECOGNIZING the demand for a No. 2 Wagon of larger dimensions than the one shown on page 41, we take pleasure in offering our Improved No. 2 Wagon. This machine is equipped with an awning supported by polished brass standards. The wheels are heavier and have $\frac{7}{8}$ -inch rubber tires. The running-gear, axles, etc., are heavier throughout, to provide for the slight additional weight and increased size.

A durable, convenient and attractive machine, which is bound to give satisfaction and prove a profitable investment.

An Improved No. 2 Wagon used in connection with your present business as a side line, or as an independent vocation, has a dividend-earning power far in excess of other lines requiring several times the investment, and with but a fraction of the business cares and risk. It will command an ever-increasing patronage from the most exacting trade. Procured upon the payment of a reasonable cash down deposit, it will quickly clear its own cost and continue to add to your bank balance for many years to come. It is practically impossible to imagine any business which offers such attractive possibilities with the total absence of previous experience and nominal investment necessary.

Success and independence are the results of going after a five and ten-cent business with Cretors' Machines. They are the magnets which attract the nickels and dimes and give in return a generous quantity of appetizing food, enjoyed by everyone when prepared the "Cretors Way," which time and results have proven the "best way."

Order an Improved No. 2 Wagon and join the army of prosperous users of Cretors Machines. Your only regret will be that you did not do so long ago.



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 45.

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 $\frac{7}{8}$ -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 feet 6 inches. Length, 71 inches.

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

See instructions in regard to Ordering and Shipping, page 49.

Refer to page 54 for price and terms.



Improved No. 2 Wagon—Model 1909



No. 2 Wagon—Model 1909

A great favorite, and the cheapest wagon machine we build. Thoroughly dependable in operation; very simple and durable.

During past years this model has been very popular with those who had but limited capital to invest, or were located in small towns. It will speedily clear its cost and produce a gratifying income far in excess of what one can earn through the grind of day labor. Should you not wish to give up your present occupation during the day, operate a No. 2 Wagon evenings, and the probabilities are that you will more than double your present income.

Hundreds of these machines are being used in connection with stores, sidewalk stands and other lines of business with gratifying results. A No. 2 Wagon operated in front of your place of business is worth its cost as an advertisement alone. People will not be slow in recognizing the superior quality of pop-corn and peanuts produced by this machine; everyone likes pop-corn prepared the **Cretors way**. You will soon command the pop-corn trade of your town and note a pleasing increase in your store receipts. People come to spend a nickel or dime for pop-corn, and are likely to spend a quarter or dollar for something else.

Make the most of your location. This machine occupies but little room and will yield a profit far in excess of any other equal investment.

Our No. 2 Wagon has been the means of establishing hundreds in an independent, profitable and agreeable business with a minimum outlay.

In offering this machine to our 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.

Let a nominal investment in this machine start you on the highway of prosperity; it has proven the stepping stone to many a tidy fortune in the past; what others

have done can be duplicated by you through proper effort and attentiveness to business. Your investment in stock is nominal — you start doing business immediately upon receipt of machine and success is assured from the start.

Store owners cannot afford to ignore this machine as an attractive and profitable adjunct to their business.

Use it as you will, it is bound to prove a winner and dividend producer.

Engine — Oscillating pattern, which has stood the test of years, and given universal satisfaction. See Motive Power, page 45.

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 instructions in regard to Ordering and Shipping, page 49.

Refer to page 54 for price and terms.



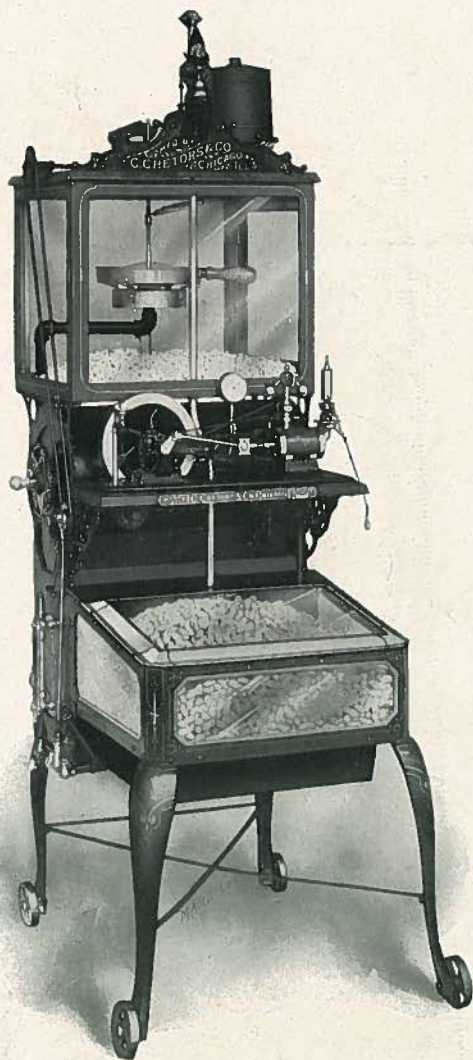
No. 2 Wagon—Model 1909

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 5. 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 Model 1891—Improved Up-to-date

No. 1 of 1891—Improved Up-to-date

Engine is No. 1 Horizontal, same as used on our larger machines. See "Motive Power," page 45. Boiler and burners, same as No. 1 Wagon described on page 34.

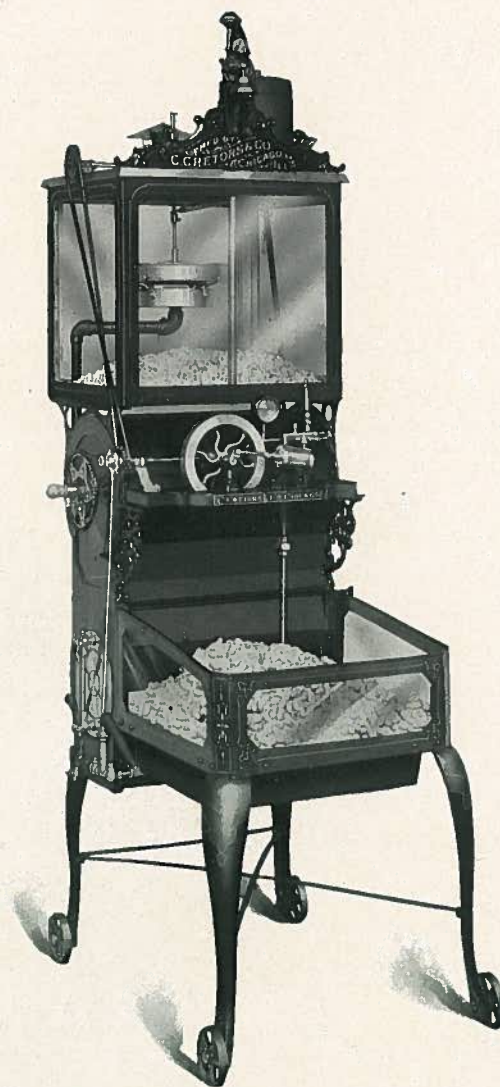
Peanuts dump directly into heated peanut pan from roasting cylinder.

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 pounds. With corn popper, 250 pounds. 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 49. See separate price list for price and terms, page 54.



No. 3 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 45. 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.

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 pounds. With popper, 185 pounds.

See instructions for Ordering and Shipping, page 49. See separate price list for price and terms, page 55.

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.

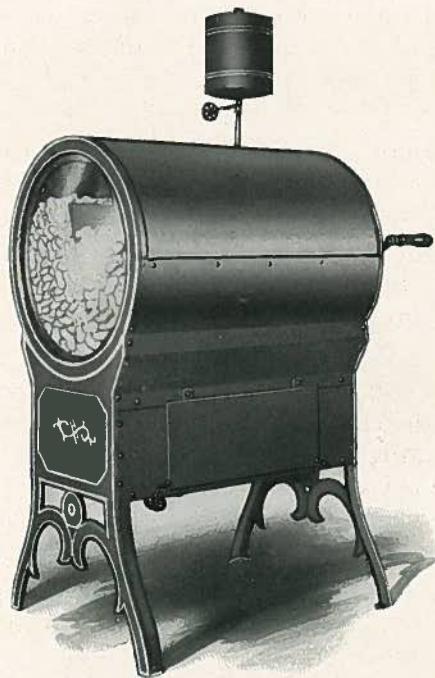
Engine — See "Motive Power," page 45.

Dimensions — 20 inches square, 65 inches high.

See separate list for price and terms, page 55.

See instructions in regard to Ordering and Shipping, page 49.





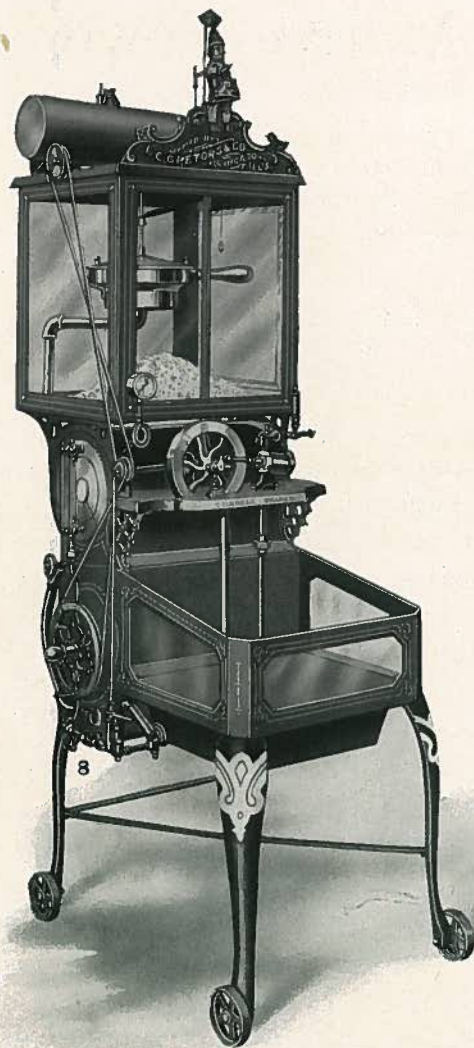
**The Cretors No. 8
Hand or Power Peanut Roaster**

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.

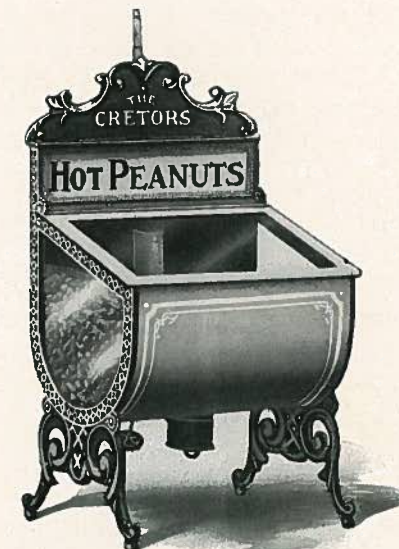


No. 4 With Pop-corn Attachment

The engine is an oscillator, same as used on our No. 2 Wagon. (See Motive Power, page 45.) 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

Eighteen inches wide, 27 inches long, 43 inches high to top of boiler jacket; from boiler jacket to top of pop-corn case, 30 inches; total height 73 inches. Roasting capacity, about 10 pounds. Torch, \$5.00 extra. Glass cover, \$5.00 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 49. See separate list for price and terms, page 55.



**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 to 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.

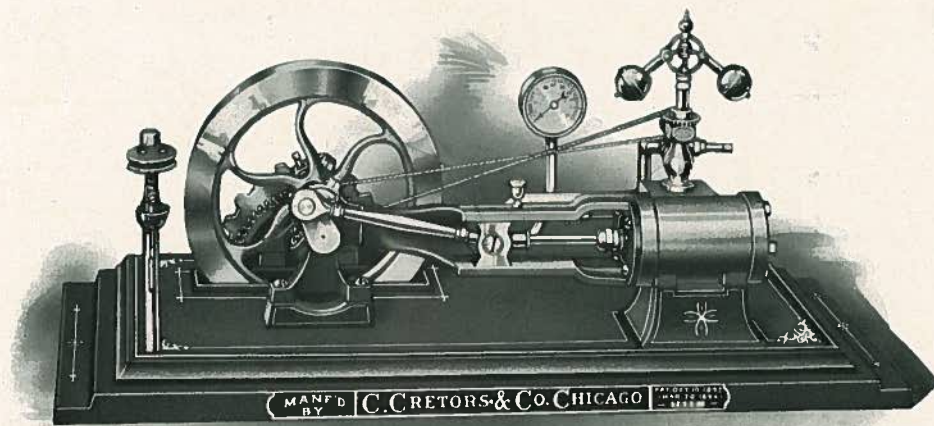
See separate list for price and terms, page 55.

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-eight 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.



No. 1 Engine

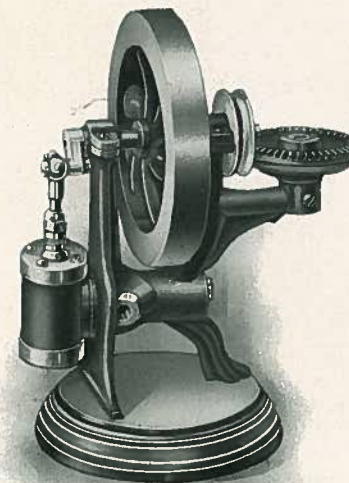
Provision — Is made for taking up lost motion and oiling at all wearing points, thus prolonging the life of the engine indefinitely. Face of cylinder and cut-off are ground down to an absolute steam-tight fit, and hand polished.

Governors — Are of our latest design, very sensitive and simple. Our 1913 governor is so designed as to admit of re-packing the valve stem without disturbing adjustment of valve.

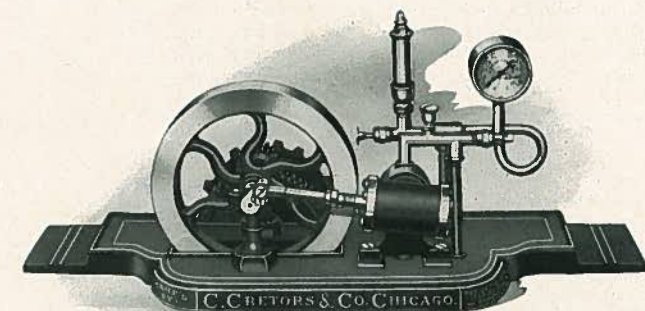
Engine Bed — Has a deep moulding about the entire edge, and is recessed so as to drain off all drip, oil, etc. Beds are highly finished in baked enamel and neatly striped. Driving gears on the rear are milled from solid turned blanks.

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 pop-corn, in particular, is tasted, you have secured a steady customer and the patronage of his or her friends as well.



No. 6 Engine



No. 2 Engine

Expressions of a Few—"Thousands Say The Same"

C. Cretors & Co. Huntington, W. Va.

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 \$40,000.

Yours truly,
302 Fourth Ave. W. C. JEWETT.

C. Cretors & Co. Akron, Ohio

Gentlemen — I am still in the peanut and pop-corn 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 your Auto Machines. Have sold several to others who also have been successful. I consider the Cretors Machine a good investment.

Yours very truly,
351 S. Maple St. A. E. BALDWIN.

C. Cretors & Co., San Diego, Cal., April 5, 1913
Chicago.

Gentlemen — After owning and operating your Improved Special Models for over three years, will say that I like your machines better every day. I have never owned any other make, but have examined all the prominent ones. The fourth Improved Special recently ordered 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 remain,

Yours very truly,
1468 Front St. E. C. SCOTT.

C. Cretors & Co., Petoskey, Mich., April 14, 1913
Chicago.

Gentlemen — I feel it my duty and also a pleasure as an owner and operator of Cretors' Machines to say that they are the best money-producing proposition for the amount of capital invested of any business.

I have owned four of your 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. They must be seen to be appreciated.

Anyone wishing to engage in the peanut and pop-corn 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,
Mr. Leach has an Automobile Machine on order. I. W. LEACH.

C. Cretors & Co., Poplar Bluff, Mo., March 13, 1913
Chicago, Ill.

Gentlemen — I first bought a \$400 machine of your make and started running it March 11, 1912. Business became so heavy that my small machine could not handle the trade, so in the Fall of the same year I bought an Improved Special Model "D" which is a beauty and a trade-getter. Machines of different make have tried to cut in on me, but without success.

After operating the Model "D" for about six months, results justified my placing an order for one of your "Automobile Machines," which you are now building for me. "Cretors Machines get the money."

Yours very truly,
T. I. CUNNINGHAM.

C. Cretors & Co. Watertown, N. Y.

Gentlemen — I enclose postal of my three Cretors Machines. Have cleared \$175 last four days. Your wagons can get the money above them all. An Auto for mine next.

Yours truly,
THOMAS SINGLETON.

C. Cretors & Co., Clarksburg, W. Va., March 20, 1913
Chicago, Ill.

Gentlemen — Have been doing business with you since September, 1902. I have also tried many other makes of machines in past ten years. From experience I find there is only one firm making peanut and pop-corn machines that stand the test and get the money; that is the "Cretors."

I believe the Automobile Machine you are building for me will be the largest one you have ever put out — which I think is proof enough of what I think of the "Cretors." Do they get the money? Well, just tell any prospective customer to ask me.

Yours respectfully,
CHAS. L. GILLIS.

C. Cretors & Co., Terre Haute, Ind., April 5, 1913
Chicago, Ill.

Gentlemen — When first in the market for pop-corn machines I investigated many machines of excellent reputation, and after going into the matter fully I decided to purchase the Cretors Machines on account of their look of refinement and excellence in construction.

I now have three of the large Cretors Special Sidewalk Machines in operation and have found them satisfactory beyond my expectations, and take great pleasure in recommending the Cretors Pop-corn Machines to anyone who desires service, economy and durability.

Yours very truly,
PATSY MAHANEY.

C. Cretors & Co., Lima, Ohio, March 18, 1913
Chicago, Ill.

Gentlemen — The Sidewalk Special which I purchased of you over a year ago has given perfect satisfaction; in fact, so much so that it has far exceeded my expectations. It is perfect in workmanship, appearance and every detail — just as represented. It surely produces the goods to the satisfaction of the people, and enables you to reach the coin.

I had a prosperous business last year and look forward to a still better season this year. I operate my machine with one hand.

Yours truthfully,
P. O. Box 280. A. KIRKPATRICK.

C. Cretors & Co., Modesto, Cal., Oct. 8, 1912
Chicago, Ill.

Gentlemen — About a year ago, I worked for a man who ran a Cretors Wagon and secured an insight into the business. I managed to save \$100, and had one of your machines shipped to me at Turlock, Cal. Had great success from the start, clearing \$500 in fifty-two days in this small town. Ordered a larger machine and moved to Modesto. I have had this \$675 machine six months, and have it all paid for and \$1,000 in the bank — also have a fine horse and buggy. I am about to sell my machine, and have a big Model "D" ordered. The Cretors Company have used me very nicely, and I have sold four machines and bought three myself in eight months.

Yours truly,
JOSEPH SMITH.

C. Cretors & Co., La Grange, Mo., March 19, 1913.
Chicago, Ill.

Gentlemen — I would like to say a word about our Cretors Wagon. I have had it now going on two years, and it is a perfect beauty yet. Have had no repairs and I must say the mechanical work is perfect. It has often made me feel good to see other styles of wagons put in the back rooms, as they cannot turn out the goods equal to a Cretors. Anyone wanting a peanut and pop-corn machine will make no mistake in buying a Cretors Wagon, as they are prompt and square in all their dealings.

In the sixteen months we have taken in a net profit of \$2,438.20 with a No. 1 Wagon Machine and would not dispose of it for the best farm in Missouri if I couldn't get another one.

Yours truly,
LEE HOFF.

C. Cretors & Co., Lawrenceville, Ill., Oct. 11, 1912.
Chicago, Ill.

Gentlemen — As you know, I have tried to get into this business for three or four years past, but did not want to start with a small machine as you advised, but only wish I had now, because it took a long while working on salary to save sufficient to purchase the Improved Special "A" received last June. Had I started in with a small machine I could have had my present machine long ago.

I started June 20, 1912, and have run 93 days, and have taken in \$1,189.25, in a town of 5,000 people, and I think that is doing very well.

Yours very truly,
CHAS. A. TATE.

C. Cretors & Co., Fargo, N. Dak., March 20, 1913.
Chicago, Ill.

Gentlemen — I don't believe there is another wagon on the market that will compare with the Cretors Special "D." I had a great many prejudices and much "red tape" to overcome when locating up here last December. I persevered however, and now the people regard me as a "necessity and local improvement."

My business for December, January and February has averaged \$9 per day, with the weather from freezing down to 35 below zero. I am well satisfied with this average during the dead of winter in this country. I net 65 cents clear profit on every dollar sales, which I expect to at least double during the summer months.

I have never had a "kick" on my corn yet — all are "boosting" — so I am well satisfied.

Yours truly,
415 Egbert Court. E. WITZLABEN.

C. Cretors & Co., Fort Dodge, Iowa, March 1, 1912.
Chicago, Ill.

Gentlemen — Three years ago I purchased a second hand Cretors Peanut and Pop-corn Machine which cost \$500 when new. I ran it in a town of 700 inhabitants and averaged \$4.50 per day in April and May, but during the summer months (June, July and August), I took in \$1,000 at a lake resort. I sold this machine for what I paid for it after using it eighteen months and bought a \$600 Improved No. 1 Wagon which I operated one year with great success. Sold this, and now I have a "peach," which is an Improved Special Model "C." My receipts in a city of 15,000 population have been \$350 per month and I do not work Sundays. It's the best business on earth for the money invested. The first cost of an Improved Special may look big to a person not knowing what a rig can and will do, but it's the large percentage of profit made with these rigs which should be considered, and the same will pay for the outfit in a very short time. The more attractive the machine the more business you will do. Will be pleased to answer inquiries. The Cretors people are on the square." I expect to buy an Automobile Machine next.

Yours very truly,
21 N. 12th St. C. OTIS PARKER.

Expressions of a Few—"Thousands Say The Same"

C. Cretors & Co.,
Chicago, Ill.

Bonham, Texas, Oct. 17, 1912.

Gentlemen—After owning and operating your Improved Model "A" Peanut and Pop-corn Wagon for the past eight months, find it to be, according to our judgment, the best—not one of the best, but a superior wagon to all other wagons on the market.

Our profits from the sales of this machine have surpassed our expectations, and the expense for repairs is too minor to mention.

Would advise anyone wishing to buy a pop-corn and peanut wagon to purchase the "Cretors." From our experience with this machine, we know they could not make a mistake.

Yours truly,
WILLIAMS & BISHOP.

C. Cretors & Co.,
Chicago, Ill.

Sabinal, Texas, April 17, 1913.

Gentlemen—It gives me pleasure to recommend your pop-corn and peanut machines. The one I purchased last fall has given perfect satisfaction in every way.

I am in the confectionery business and the machine "more than pays all my expenses." Anyone who needs a machine cannot make a mistake in buying a "Cretors."

Yours very truly,
M. W. BAILEY.

C. Cretors & Co.,
Chicago, Ill.

Rapid City, S. Dak., Oct. 2, 1912.

Gentlemen—I cannot tell you how glad I am to give my praise of a Cretors Pop-corn and Peanut Machine. I have a fine \$1,200 outfit, and I would not trade it for any other kind of a machine that's made, for I know that you put into your machines the very best of everything. I would not trade my pop-corn business with any man in a different business, for, with your machine, a man is independent.

It's the only way to make good fast money. Call on me at the pop-corn machine.

Yours truly,
J. W. ANDERSON.

C. Cretors & Co.,
Chicago, Ill.

Owensboro, Ky., Feb. 5, 1912.

Gentlemen—As for me to say anything about your machines, you can tell the world at large that I have already bought three new machines from you, and another that I bought second-handed. I would still buy one "every day" if I had places to put them. Cretors' Machines have no equals in construction, durability, and as money-getters.

Yours truly,
FRANK VELOTTA.

C. Cretors & Co.,
Chicago, Ill.

Lancaster, Wis., Feb. 24, 1913.

Gentlemen—It is close on to five years since I bought one of your Improved No. 2 Wagons, and will say that it is in very good shape yet. I have done well with it and only missed one Saturday this winter. The other fellows that have the big—wagon have not run it since Christmas. They are not in it with the Cretors. I can bury them in corn. You have them all beat a mile.

Yours respectfully,
A. J. HOWELL.

C. Cretors & Co.,
Chicago, Ill.

Vidalia, Ga., Oct. 2, 1912.

Gentlemen—In reply to yours of recent date will say that I consider an investment in one of your steam peanut roasters and corn poppers as "good as United States Bonds," and do not know of any better investment.

Yours very truly,
J. H. BIRCH.

C. Cretors & Co.,
Chicago, Ill.

Perry, Iowa, Oct. 3, 1912.

Gentlemen—I consider a Cretors Peanut and Pop-corn Machine the best money-maker that a man can buy. He cannot invest \$1,000 in anything that would make him half the money that a Cretors Machine will. It is a better investment than 160 acres of land.

Yours truly,
M. N. RIPPEY.

C. Cretors & Co.,
Chicago, Ill.

Indianola, Iowa, Oct. 4, 1912.

Gentlemen—As to what I think of the pop-corn business: I find it to be the best paying business I ever got into, and I had rather have a Cretors Special Model "D" than the "best eighty-acre farm in the country." I would recommend your machines to anyone desiring one that will give excellent service.

Yours very truly,
S. B. CHURCH.

C. Cretors & Co.,
Chicago, Ill.

Concordia, Kans., Oct. 11, 1912.

Gentlemen—I purchased one of your \$400 wagons July 6, 1906, and found I had been ten years behind in my bank account by delaying the purchase. They are a sure money-making investment. I used my wagon steadily for six years and then sold it for \$175, and got a new one of the same pattern, and it is a dandy. I have my right arm off, and little use of my left leg, being compelled to use a crutch, yet I run my wagon all by myself. Would advise any cripple to get a Cretors Wagon and get into the financial world.

Respectfully,
J. A. GUSHWA.

C. Cretors & Co.,
Chicago, Ill.

Brainerd, Minn., Sept. 27, 1912.

Gentlemen—With all sincerity I can recommend Cretors' Machines as one of the best money-making devices on the market. The first day I had mine I took in \$28.35, and have never made less than \$5 per day for myself since. I find the slightly appearance of the wagon brings business to me from competitors, and congratulate you on having the neatest outfits I have ever seen.

Yours truly,
JAMES TEAMPELES.

C. Cretors & Co.,
Chicago, Ill.

La Grande, Ore., Oct. 1, 1912.

Gentlemen—The peanut and pop-corn wagon I bought of you four months ago is giving perfect satisfaction, and is certainly a money-making outfit. No one need hesitate in buying one of your machines. They can't miss it.

Yours truly,
T. W. DE BORDE.

C. Cretors & Co.,
Chicago, Ill.

Columbus, Kans., Sept. 20, 1912.

Gentlemen—I started in this business five years ago with an old No. 2 Cretors Wagon, ran it one year, sold it at a profit of \$40. Then bought a new one, No. 2 Improved with No. 1 Engine, ran it three months and sold it at a profit of \$50. Bought another and sold it at a profit of \$70 after using it about one year. Next, bought the one I now have, which I have been running for fourteen months, and if I don't sell it at a profit, will run it until I wear it out, or it wears me out. I am nearly 77 years old, and crippled up badly, but expect to pop corn for the next 25 years. All five Cretors Machines have given me entire satisfaction; never had an accident, and my expenses have been very little. If I should sell out, will again be in the market for a new wagon. A Cretors for mine.

Yours very truly,
J. E. SANDERS.

C. Cretors & Co.,
Chicago, Ill.

Lodi, Cal., Oct. 27, 1912.

Gentlemen—I started business here June 26th with a No. 1 Wagon, Model "A," and am surprised at the amount of business I have done, this being a town of 3,500 people. I am always ready to meet my payments as they come due, have kept a family of five, paid house rent and city license and save from \$20 to \$25 per month. I have never been able to find any other business where I could do this with such a small outlay of cash to begin with. My advice to anyone who has saved a few hundred dollars and is tired of working for the "other fellow" is, buy a Cretors Machine, get in a good town and begin working for yourself.

Yours truly,
A. C. PRIMM.

C. Cretors & Co.,
Chicago, Ill.

Rosi Clare, Ill., Oct. 2, 1912.

Gentlemen—I bought one of your No. 2 Machines during May and am glad to say I am proud of my machine, and it has more than paid for itself. They are one of the best money-getters I ever had. My daily sales are from \$3 to \$38, averaging about \$12.50 per day.

Yours respectfully,
C. A. GINGER.

C. Cretors & Co.,
Chicago, Ill.

Oberlin, Ohio, Jan. 26, 1912.

Gentlemen—Regarding the "Cretors" Combination Peanut and Pop-corn Machine which we purchased of you last summer, we have to report that it has worked admirably and still works as nicely as one could desire. While we were at first inclined to purchase a cheaper outfit, we decided to buy the better machine, and have had no occasion to regret it.

We consider the Cretors Outfits stand among pop-corn machines as the "National" does among cash registers—that is, the best that can be made.

Yours truly,
HUCKINS & HUCKINS.

C. Cretors & Co.,
Chicago, Ill.

Northville, Mich., Oct. 7, 1912.

Gentlemen—In reply to your letter as to how we like the pop-corn machine, would say it is O. K. My 15 year old son owns and runs it. He sells twice as much corn as the old way. Anyone selling pop-corn is losing money not to get one of your machines. We will buy another soon. Everyone says "it is the best corn they ever ate."

Yours very truly,
W. H. WHITE.

A Comparison



Shall I invest in a Cretors Peanut and Pop-corn 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 from a grocery store with a total investment of \$1,200? 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 Cretors 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 percentage 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 pop-corn 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.





“Order a Cretors Machine”—Now

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”

Instructions in Regard to Ordering and Shipping

To avoid mistakes, write your name and address plainly.

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

Discount for “All Cash,” 5 per cent from listed prices on pages 54 and 55.

Prices are net on Installment Purchases — see page 55.

Specify in your order—title, list price, and catalogue 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 be shipped by freight only, owing to the limited size of express car doors.

All machines, up to and including Improved No. 1 Wagon Model “B” 1907 with cloth awning, 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 \$15, which barely covers the additional expense to us.

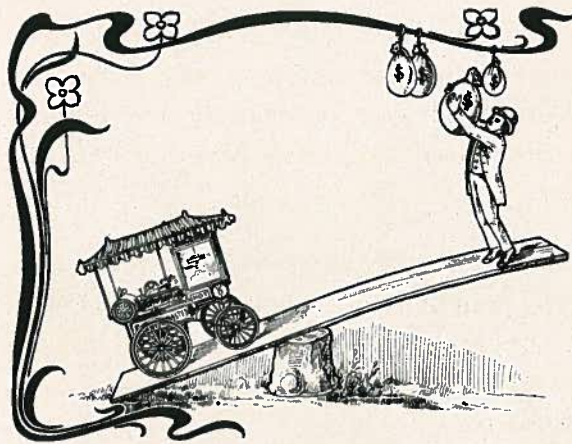
We exercise the utmost care in crating machines, and our liability ceases when goods are delivered to transportation company and receipted for “in good order” by them. In case of damage en route we will gladly co-operate with our customers in securing a satisfactory adjustment. We are glad to state, 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 19 years.

Price List — See separate price list on page 55 for additional details.

In Conclusion



"A Cretors Machine will enable you to reach the coin"

"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 outdoor 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.

A large percentage of our sales are made to those who have observed Cretors' Machines in practical operation throughout 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 through the ownership of a Cretors Machine, and rightly decide they can do likewise.

During the past twenty-eight 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 pop-corn 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 Philippines, 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 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.

In Conclusion—*Continued*

Page after page extolling the exceptional advantages of the peanut and pop-corn 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 pop-corn, 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.

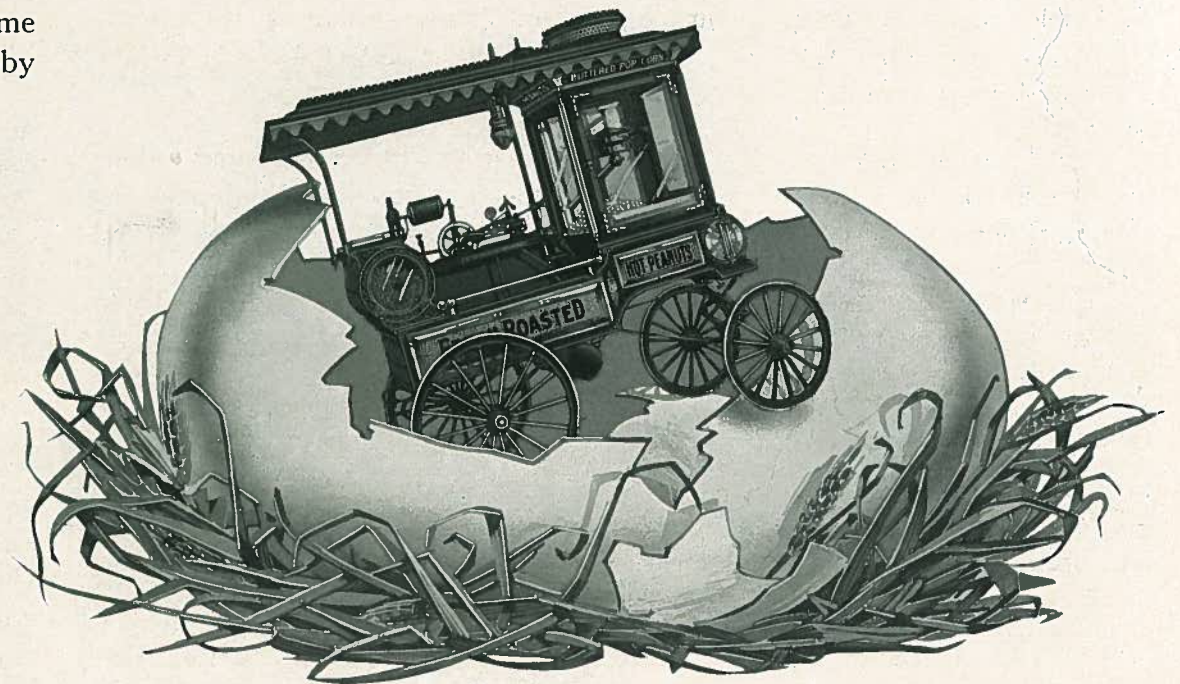
We thank you for the perusal of this catalogue. Each assertion made therein is based on solid facts tested and proven, not only once, but repeatedly. We hope to be favored with your order, and are confident your only regret after having purchased a Cretors Machine will be "that you had not bought earlier."

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. Competition cannot exist against them. Good reason says—"Buy now!" Awaiting your commands, we remain,

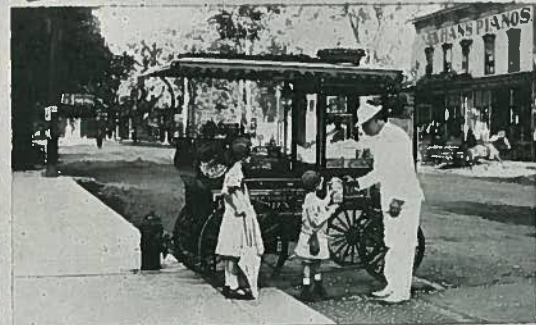
Yours very truly,

Chicago.

C. CRETORS & CO.,



"Cretors Machines have been the Nest Egg of many a Tidy Fortune"



Our Policy



IN every business a satisfied customer is a valuable asset — a dissatisfied one an expensive liability. The one means repeat orders — the other the loss of future sales, not only to the customer, but to all whom he may influence.

This law is the foundation of the policy on which Cretors' Machines are made and sold, the rigid enforcement of which has made Cretors' Machines **their own best salesmen.**

An Opportunity is here presented which may mean the founding of your fortune. Will you take advantage of it? There is a tide in the affairs of men which, taken at its flood, leads on to fortune. It is necessary, however, that one be on the alert and embark at the opportune moment. Don't wait until the opportunity has passed: it won't pick you up and carry you forward to success without effort on your part. You are not urged to embark in some untried venture which may abound in shoals and quicksands, but one which has been sounded and navigated successfully by thousands before you, and there will be thousands after you.

Fortunes are built by recognizing and grasping opportunity. The large industries of today did not come into existence by chance: most of them grew from a very small beginning.

Decide for yourself that you will be the captain of your own ship — the architect of your own fortune.

C. Cretors & Company, being pioneers in the business, offer you an easy way. When others scoffed, we persevered, and succeeded in demonstrating that the peanut and pop-corn business offered opportunities, the magnitude of which was never even dreamed of in the early days. Then, it was hard to convince a man he could afford to pay \$200 for a peanut and pop-corn machine and ever expect to realize a satisfactory return on his investment. Today, our customers do not hesitate to pay from \$1,000 to \$3,000 for the finest and most elaborate machines we can produce, and they are receiving handsome returns on their investment.

Don't overlook the fact that practically every important development in the peanut and pop-corn roasting industry was originated and developed by C. Cretors & Company. In the early days we were criticised for building a machine costing the "exorbitant sum of \$400." Our Mr. Chas. Cretors, with remarkable foresight, persevered under most trying circumstances and ultimately had the pleasure and satisfaction of seeing his early ideals realized.

C. Cretors & Company have never marketed a failure or experimented at the expense of the public. This in itself is valuable assurance that any machine of their manufacture is correct in design and thoroughly fitted to successfully perform the service for which it is intended.

The peanut and pop-corn industry was insignificant in its incipiency, but today is of a magnitude and importance little dreamed of twenty-five years ago. When an enterprising and capable man or woman purchases a Cretors Machine today, their success is rapid and certain.

Hundreds of comfortable homes have been built with a Cretors Machine as a foundation. A good man and a Cretors Machine get there every time.

Millions of dollars are invested catering to five and ten-cent business. Think of the newspapers, street railroad companies, five and ten-cent stores, picture shows, etc., all catering to those apparently insignificant coins.

A Cretors Machine is Your Opportunity, whether you be young or old, able-bodied or incapacitated for hard work. Every day you wait means that much profit gone forever. You should have sufficient confidence in your ability to "make good" to invest in a Cretors Machine of whatever model your judgment deems best adapted to your location and needs, and we are confident you will prove another recruit to the army of highly satisfied and prosperous owners of Cretors' Machines.

Even blind men are operating Cretors' Machines successfully. Surely, if a blind man can realize and appreciate their value as an investment, you can.

Get out of the rut! Plodding along in a beaten path may be easy, but you cannot reach the head of the procession.

Throw off the yoke of working for others; be your own boss!

Invest in a Cretors Machine and you will find a short cut to success. Thousands of others have; why not you?

A large percentage of our Improved Specials are sold to those who formerly owned smaller Cretors models, the success of which justified and made possible the greater investment.

A customer's repeat order is the most convincing tribute that can be paid to the product of any manufacturer.



Net Price List

June 1, 1913

Subject to Change Without Notice

Model	Page	Price	Terms on Installment Purchase	Approximate Shipping Weight
Automobile Machines. (Standard Design).....	10-11	\$3000	Special — According to Specifications	
Improved Special Model "A" with Driver's Seat.....	12-13	1575	\$775 Cash and 13 notes for \$60 each and one for \$20...	2300 pounds
Improved Special Model "A" without Driver's Seat.....	12-13	1500	750 Cash and 12 notes for 60 each and one for 30..	2200 pounds
Improved Special Model "D" with Driver's Seat.....	14-15	1275	\$625 Cash and 13 notes for \$50 each.....	2200 pounds
Improved Special Model "D" without Driver's Seat.....	14-15	1200	600 Cash and 12 notes for 50 each.....	2100 pounds
Improved Special Model "C" with Driver's Seat.....	16-17	1075	\$525 Cash and 11 notes for \$50 each.....	1950 pounds
Improved Special Model "C" without Driver's Seat.....	16-17	1000	500 Cash and 10 notes for 50 each.....	1850 pounds
Sidewalk Special.....	18	1000	\$500 Cash and 10 notes for \$50 each.....	1950 pounds
Store Front Outfits. Prices on Application.....	19		Special — According to selection	
Window Installations. Prices on Application.....	20		Special — According to selection	
Improved No. 1 Wagon Model "A" with Standing Room.....	22	1000	\$500 Cash and 10 notes for \$50 each.....	1800 pounds
Improved No. 1 Wagon Model "A" with Driver's Seat.....	23	800	\$400 Cash and 10 notes for \$40 each.....	Crated 1250 pounds
Improved No. 1 Wagon Model "A" with Double Popper.....	24-25	675	\$325 Cash and 10 notes for \$35 each.....	Crated 1250 pounds
Improved No. 1 Wagon Model "A" (Standard).....	26-27	600	\$300 Cash and 10 notes for \$30 each.....	Crated 1000 pounds
Improved No. 1 Wagon Model "B" 1913.....	28-29	550	\$275 Cash and 11 notes for \$25 each.....	Crated 950 pounds
Improved No. 1 Wagon Model "B" 1907.....	30-31	500	\$250 Cash and 10 notes for \$25 each.....	Crated 800 pounds
Machines on Base. Prices on Application.....	32		Special — According to selection	Crated
No. 1 Wagon Model 1913.....	34-35	400	\$200 Cash and 8 notes for \$25 each.....	Crated 700 pounds
Improved No. 2 Wagon with No. 1 Engine.....	36-37	300	\$150 Cash and 6 notes for \$25 each.....	Crated 525 pounds
Improved No. 2 Wagon Model 1909.....	38-39	250	\$125 Cash and 5 notes for \$25 each.....	Crated 500 pounds
No. 2 Wagon Model 1909.....	40-41	200	\$100 Cash and 5 notes for \$20 each.....	Crated 400 pounds

TERMS CANCELLED.
See new price list.

(Continued on Page 55)

Net Price List—*Continued*

June 1, 1913

Subject to Change Without Notice

Model	Page	Price	Terms on Installment Purchase	Approximate Shipping Weight
No. 1 Model 1891 with Corn Popper.....	42	\$240	\$120 Cash and 6 notes for \$20 each.....	Crated 325 pounds
No. 1 Model 1891 without Corn Popper.....	42	200	100 Cash and 5 notes for 20 each.....	Crated 260 pounds
Torch on Bed Plate and Cover over peanut pan — Each extra.....		5		
No. 3 Model 1891 with Corn Popper.....	42	175	\$75 Cash and 5 notes for \$20 each.....	Crated 250 pounds
No. 3 Model 1891 without Corn Popper.....	42	150	50 Cash and 5 notes for 20 each.....	Crated 210 pounds
Torch on Bed Plate or Cover to peanut pan — Each extra.....		5		
No. 6 Steam Machine.....	43	125	\$35 Cash and 9 notes for \$10 each.....	Crated 220 pounds
No. 4 with Corn Popper.....	44	150	\$50 Cash and 5 notes for \$20 each.....	Crated 240 pounds
No. 4 without Corn Popper.....	44	125	45 Cash and 4 notes for 20 each.....	Crated 190 pounds
Torch on Bed Plate or Cover to peanut pan — Each extra.....		5		
No. 8 Peanut Roaster only, size 12 x 24.....	44	25	Not sold on Partial Payments. Made to order.	
No. 8 Peanut Roaster only, size 18 x 24.....	44	35		
No. 8 Peanut Roaster only, size 18 x 30.....	44	45		
No. 8 Peanut Roaster only, size 18 x 36.....	44	50		
Peanut Warmer.....	44	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 per cent 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 cent 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 49.

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.

Last — but not least — "A Square Deal Always"

Our doubts are traitors and make us lose the good we oft might win, by fearing to attempt.—Shakespeare

