

CRISPETTES—For 4 quarts Cretors' popped corn, take 1 cup sugar, ½ cup water, 1 teaspoonful butter, ½ teaspoonful salt. Boil until a few drops harden in water. Pour over corn and mix thoroughly. Spread into deep pie-pan and cut into squares as desired. To keep fresh and crisp, wrap in wax paper.

"There sure is a difference in Tosty corn

From the other kinds that are not kept warm:

No greasy hands or mouths or nose,

The seasoning's there but not on your clothes."

WITH MILK OR CREAM—Cretors' popped corn is delicious in this manner. Simply eat it as you would a breakfast food, with milk or cream. Add sugar if desired. Try this if you want an agreeable surprise.

"It's many a long day I've been here,

Filling old and young with pleasure and cheer.

I know when they see me just what they'll say,

A bag or a carton the 'Cretors' Way.'"

POP CORN MAPLE BRITTLE—One-half pint water, ½ pint dark molasses, 1½ pounds maple sugar, 1 teaspoonful cream of tartar. Cook together until syrup becomes brittle in cold water; remove from stove and allow to cool for a second. Add ¼ pint of butter and boil three minutes; remove from stove and put in 2 scant teaspoonfuls of soda dissolved in 2 teaspoonfuls of boiling hot water. When the mixture foams, pour on platform of Cretors' fresh popped corn.

"Every day in every way,

Tosty Rosty is best, all say;

Always fresh with seasoning pure.

Buy Tosty Rosty and then you're sure."

POP CORN CAKE—To 6 quarts Cretors' popped corn, add 1 pound of English walnut meats. Boil 1 pint of molasses until taffy and mix all in a large pan. Pack the mixture in cake pan and pound with wooden potato masher. When cold it will cut into fine, firm slices. This is delicious.

MOLASSES POP CORN BALLS—One-half pint granulated sugar, 1 tablespoonful butter, 1 pint New Orleans molasses. Boil until mixture "strings" when dropped in cold water. While still boiling, pour mixture over bowl of Cretors' popped corn; mix thoroughly and make into balls.

C. CRETORS & CO. 620 W. 22nd St. CHICAGO

**CRETORS',
TOSTY ROSTY
POP CORN
SOLD BY**



The Tosty Rosty Man Says:

"My Pop Corn and Peanuts, just fill you with delight,
When they're Tosty and Rosty, you'll eat every bite.
We roll them, and shake them in butter that's pure;
So each little Tosty will please you we're sure."

HOW TO SUGAR CORN—For 8 quarts of Cretors' pop corn, take a pound of granulated sugar, 1 teacupful water, boil same until syrup "strings" or forms soft ball in cold water, pour over corn and stir with wooden ladle until syrup sugars. Vanilla or other flavoring may be added to syrup just before pouring over corn.

"I've been working for many a day;
Toasting and Roasting the People's Way.
I'm still on the job, and you can bet,
That Tosty and Rosty's the best you can get."

CHOCOLATE SUGAR POP CORN—Prepare as for sugared pop corn, adding $\frac{1}{2}$ cake of melted bitter chocolate, or 2 large tablespoonfuls of cocoa. Flavor with vanilla or almond.

"Tosty Rosty, white as snow,
Crisp and tender, wherever you go;
Each big Tosty tastes alike
Morning, evening, noon or night."

COCOANUT POP CORN—Prepare as for sugared corn; add 1 cup shredded cocoanut.

"I'm the Tosty Rosty King;
Nickels and dimes to you, I bring
With pleasure and joy for every day
That you'll follow me and the Cretors way."

POP CORN BRITTLE—Boil 3 cups brown sugar, 1 cup molasses and $\frac{1}{2}$ teaspoonful cream of tartar in an iron kettle until a little syrup dropped into cold water forms a hard ball, and will not stick to the teeth. Melt $\frac{1}{2}$ cup butter and add when blended, 1 quart Cretors' popped corn and stir well. Remove from the stove and add 2 teaspoonfuls soda previously dissolved in 2 tablespoonfuls hot water. Stir briskly and when mixture begins to rise turn it on an oiled or buttered platter. Spread thin and even; when cold, break into small pieces.

"When for home you are a'startin',
Just look at me and get a Carton,
Of 'Cretors Tosty Rosty Corn,'
The best that's popped since you were born."

HONEY CORN—Proceed same as for sugar corn, adding 1 cup fresh grated cocoanut while cooking. Press into small cakes.

CHOCOLATE CORN—Proceed same as for sugar corn, adding to syrup, while cooking, 4 oz. best chocolate. This makes a delightful confection.

"The boys and girls have been my friend
So long a time, I can't tell when;
I still make new ones every day
By toasting and roasting the Cretors way."

TO MAKE CORN BALLS—For 8 quarts of Cretors' popped corn, take 1 cup of molasses and $\frac{1}{2}$ cup sugar. Do not add water. Boil syrup until it hardens (not brittle) in water; the last thing add $\frac{1}{4}$ teaspoonful soda. Pour over corn, mix well and make into balls. Buttering the hands will prevent sticking. If no molasses is used, 2 cups of sugar (adding water) are necessary for above quantity.

"I am just as young as I used to be,
And await each day the people to see
Who stop at my place for peanuts and corn,
Cause they're seasoned just right and are fresh and warm."