



BRIDAL TIPS FROM REDDY KILOWATT

A SPECIAL DEMONSTRATION FOR THE BRIDE-TO-BE

Our Home Service Department has created an appliance and cooking demonstration especially for the bride-to-be. The demonstration is held in the RG&E basement auditorium, 89 East Avenue at your convenience.

You can have all the fun of a bridal shower while gaining some practical homemaking information. A special gift is presented by RG&E to the guest of honor and refreshments served to all guests. We like to have a minimum of 25 people. For more information about arranging a Bridal Party, call the Home Service Department at 546-2700, Extension 207.

CAREER GIRL'S COOKING

I can't cook and I don't like what my roommates fix. If this statement sounds familiar then our cooking workshop for working girls is for you. Two evenings have been planned by the Home Service Department of the Rochester Gas and Electric for the girl who would like to know more about cooking for herself, her roommates or her future husband. The workshops will be held at 7:30 p.m. Wednesday, April 26th and Wednesday, May 10th, RG&E Auditorium, 89 East Avenue. Won't you call and tell us if you can attend? The number is 546-2700, Extension 207. P.S. Don't forget to bring your room-mate!

CARE AND USE OF SMALL APPLIANCES

As a new bride you will no doubt receive small electrical appliances. These appliances will make the time you spend in the kitchen more enjoyable and can save you many hours in food preparation. To prolong their life follow these suggestions:

1. Always plug small appliances into wall outlets — never into overhead outlets.
2. If an extension cord is necessary use a heavy duty one rather than a light weight lamp cord which will over-heat.
3. Never immerse electrical appliances in water, unless cleaning instructions state otherwise.
4. Chrome appliances can be kept bright by wiping with a damp cloth. For stubborn stains use a silver polish or buffing cloth.
5. Never wrap the electric cord around the appliance while it is still hot.
6. If covering an appliance with plastic or other cover, wait until cool.
7. Save the instruction book for reference and read before using appliance.

SAVE THOSE WASHING INSTRUCTIONS!

Don't discard the hangtags from gift table linens, bath towels or wearing apparel. The tags will prove invaluable when you launder these items. If the garment is washable, the tag will specify water and rinse temperatures and give drying instructions. For best results these directions must be followed. Mark each tag and keep it at your finger tips by filing it in a recipe box or shoe box.

A SHORT BUYING GUIDE FOR MAJOR APPLIANCES:

1. When purchasing any electric appliance be sure to check for the Underwriter's Laboratory seal of approval. This is your guarantee that the appliance meets rigid wiring specifications.
2. When purchasing a gas appliance, check for the American Gas Association's Blue Star seal of approval. This is your guarantee that the appliance has passed tests for safety, durability and performance.
3. When purchasing a refrigerator or a dishwasher, also look for the NEMA seal granted by the National Electrical Manufacturers Association. This is your assurance that the cubic foot volume and shelf areas in the refrigerator and the place setting capacity in the dishwasher are correctly represented by the manufacturer.
4. Always check the manufacturer's warranty on any appliance. Check, too, on the service policy of the firm. A company which has its own well-trained servicemen will no doubt charge more for the appliance, but this small added cost is well worth it.

ELECTRIC DISHWASHER GOES EASY ON HANDS

Your new bride, a hard-working homemaker-to-be, can have the hands of a lady of leisure if she protects them from hot water and harsh detergents. One way to spare hands from daily doses of rough treatment is to substitute an automatic dishwasher for the dishpan.

Of course, that is only one of the many advantages of the General Electric Mobile Maid automatic dishwashers. She'll save many hours each week with her Mobile Maid. Now it's a simple matter to load the breakfast, lunch and dinner dishes and wash them at the same time after dinner. This is not only a time-saver, but the kitchen will always be neat and clean.

The exclusive GE power shaver and power impeller gives both top and bottom washing action. The happy result is that every surface of the dishes and utensils are rinsed and washed from all sides. When the process is finished, the dishes are sparkling and hygienically clean.

Most Mobile-Maid models feature three different washing cycles; one for regular loads, one for pots and pans and one for delicate crystal and fine china.

See the selection of Mobile Maids now at the RG&E Appliance Center, 89 East Avenue. Prices start at \$177.00. If you wish, you can take up to 30 months to pay on RG&E's budget terms.

If you would like more information concerning dishwashers, fill in the coupon on this page and mail it to us.

THE BRIDE'S GUIDE

One of the most popular cookbooks, is now being revised. This book is an excellent reference guide and a basic cook book for a new bride. It should be available for distribution in several weeks. For your copy call us, or stop in at our office. We're located on the main floor of the RG&E building at 89 East Avenue.

Did you know —

That our Home Service Department has a staff of skilled home economists to help you with your homemaking problems? Recipes and suggestions are available for meal planning and entertaining as well as for baking and freezing foods. Helpful hints are available on cleaning, washing, drying, ironing and other homemaking tasks.

That when you buy a new major gas or electric appliance from the RG&E one of our home economists will make an appointment to call at your home to advise you on the use and care?

That our home lighting and kitchen planning specialists will be happy to discuss your ideas and needs with you, help you draw actual plans and show you your kitchen in miniature?

That our wiring advisors will be glad to help you plan the wiring for your new or existing home?

That these services are free of charge to our customers? Please feel free to contact us whenever you think we can be of help.



FAVORITE BRIDAL RECIPES

Here are a few of our favorite quick and easy fail-proof recipes:

BUNSTEADS

Temperature: 375° F Time: 20 minutes
 1/4 pound American cheese 2 tablespoons chopped onion
 (1 cup cubed) 2 tablespoons chopped stuffed olives
 3 hard-cooked eggs, chopped 2 tablespoons chopped sweet pickle
 1/2 ounce can tuna, flaked 1/2 cup mayonnaise
 2 tablespoons chopped green pepper 8 finger rolls

1. Combine cheese, eggs, tuna, green pepper, onion, olives and sweet pickle. Moisten with mayonnaise. Mix lightly.
2. Split buns and fill.
3. Wrap buns in aluminum foil and place in preheated oven until cheese melts and filling is heated. Serve hot.

Note: These buns may be frozen for a two week period. To serve, heat at 375° F for 10 minutes.

BAKED CHERRY PUDDING

Temperature: 350° F Time: 40-45 minutes
 1 No. 2 can (2 1/2 cups) cherry pie filling 1/3 cup butter or margarine, melted
 1 small package yellow cake mix
 1. Spread pie filling in greased 9 x 9 x 2 inch pan.
 2. Sprinkle dry cake mix evenly over top; drizzle with butter.
 3. Bake in preheated oven.
 4. Serve warm with ice cream.

TROPICAL COLE SLAW

2 cups shredded cabbage 1 teaspoon salt
 1/2 cup grated carrot 1/2 teaspoon black pepper
 1/2 cup chopped green pepper 1/2 cup dairy sour cream
 1 cup drained crushed pineapple 1 large ripe banana

1. Mix together cabbage, carrot, green pepper, pineapple, salt and pepper.
2. Add sour cream and mix lightly. Chill 2 to 3 hours.
3. Just before serving, peel and dice banana. Fold into cabbage mixture. Garnish with paprika.
4. Serve with fatty ripe banana—yellow peel flecked with brown.

ONE-DISH PORK CHOP SUPPER

4 pork chops 1/2 teaspoon salt
 1 can condensed tomato soup 1/2 teaspoon oregano
 1/2 cup water 8 small potatoes or 4 medium, quartered
 1 teaspoon Worcestershire sauce 8 carrots, split lengthwise and cut in 2 inch pieces

1. Brown pork chops. Pour off excess fat.
2. Combine soup with water and seasoning. Pour over chops.
3. Arrange peeled potatoes and carrots around chops.
4. Cover and simmer on low heat or use 250° F setting on thermostatic burner for 45 minutes.

Note: After browning chops, bake in 350° F oven for 1 hour if desired.

Make RG&E Gift Shop Bridal Headquarters

If you're gift shopping for a bride-to-be, make the RG&E Gift Shop, 89 East Avenue, your first stop. You'll find Any homemaker will find a dozen uses for a compact hand mixer priced as low as \$8.75. Popular steam irons start at \$14.95—regular dry irons at \$9.95. The new Hoover toaster is just \$13.95 and the Sunbeam frypan starts at \$17.95. An electric corn-popper at \$6.95 will help out for that TV snack. Kitchen and bedroom clocks are on sale as low as \$3.95.

One of the most popular wedding gifts is a lightweight electric blanket. At the RG&E Gift Shop you'll find the famous Century electric blanket in the double-bed size for just \$12.95. You can choose from a variety of colors.

dozens of different gifts to delight any newlywed. Modern "helping hands" in the kitchen will offer an assist from the moment she begins keeping house. You can choose from a wide selection of Sunbeam, Hamilton-Beach, General Electric and Iona electric slicing knives priced from \$18.95. Coffee-makers are priced from \$10.95—blenders start as low as \$17.77.

These are just a few of the gift suggestions at our Gift Shop. There are many more. Stop in soon. Order by phone if you wish. Just call 546-2700.

FILL OUT AND RETURN THIS COUPON TO:
 DEPT. 34, Rochester Gas & Electric
 89 East Avenue, Rochester, N.Y. 14604
 I would like more information on the following items:

1. Name _____
 Address _____

'... for better, for worse ... for richer, for poorer ... in sickness and in health ... until death do us part.'

Are there any other words which have so changed the course of so many lives as have these words?

Like God's creative 'fiat' at the dawn of creation, like Mary's 'fiat' at the dawn of redemption, these words of the wedding rite are a young couple's 'fiat' which creates for them a new way of life.

'... henceforth you belong entirely to each other ... you will be one in mind, one in heart, one in affections,' the priest tells the couple.

And those who realize that their wedding day begins a lifelong engagement, they will make every effort every day to fulfill their wedding day hopes that their love may grow deeper and stronger as the years go on.'

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MUTUAL FUNDS ASSOCIATES INC.

455 EMPIRE BLVD. ROCHESTER, N.Y. 14606



Jody & Duff have come to Mr. Michael Spang, President of Mutual Funds Associates, to discuss investments and opportunities that may be a part of their future financial planning. He points out to them the risks, as well as the possible rewards, involved in the investment field. Since this field is highly specialized, he recommends to them the medium of Mutual Funds when they are able to begin an investment program. He explains that their money will be invested for them by trained money managers on a full time basis, how their dollars through a Mutual Fund will be diversified into ownership of many companies thus reducing risk, and the various methods available to them of investing, in a Mutual Fund selected for their financial objectives.

REGISTERED REPRESENTATIVES

Michael M. Spang, President
 Martin K. Boher Donald B. Goberts
 Pierina C. Basile Ronald E. Eckler
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 Richard H. Percy Stephen W. Slater

Please send me complete information. I understand there is no obligation.

NAME _____
 ADDRESS _____
 CITY _____ ZIP _____

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 Rochester, N.Y. 14609