

RG&E NEWS-NOTES

From the Rochester Gas and Electric — An Investor-Owned, Tax-Paying Company, Whose Stock Can be Purchased by Anyone — Sept. 2, 1970

Education is Fun at Brookwood

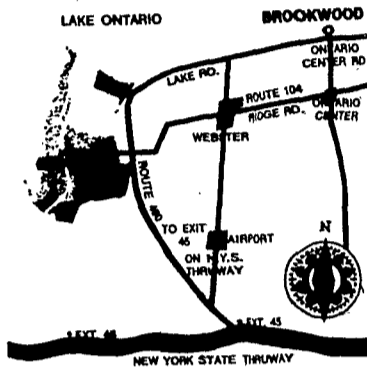
Fun and education go hand in hand at RG&E's Brookwood Science Information Center. At the Center, which is located by Lake Ontario on the beautiful grounds of RG&E's Ginna Plant, animated displays, films and lectures by staff members will help you and your children understand how electricity is produced from nuclear energy.

As you go through the Information Center there will always be a staff mem-

ber on hand to answer any questions you have regarding the production of electricity from nuclear energy.

Group presentations can be arranged with special lectures and slide shows geared to meet the particular group's level of interest.

For family fun and education visit the Brookwood Science Information Center. Admission is free. Hours: Wed.-Sun., 10 A.M.-4 P.M. Address Lake Road, Ontario, N.Y.



Follow this map to Brookwood Science Center.

A Better Light Better Sight Lamp A "Must" for School

Don't stop back-to-school preparations with a refurbishing of your wardrobe or your children's wardrobes. More important than careful attention to your wardrobe is careful attention to your eyesight.

Studying can produce eye fatigue, if your study area does not have the proper lighting. The Better Light Better Sight Bureau has set up standards which define proper study light. These standards will help prevent eye fatigue, unless fatigue is caused by uncorrected defective vision.

Several lamp manufacturers have designed attractive study lamps which meet the Better Light Better Sight standards. All lamps which meet these standards are identified by a tag from the Better Light Better Sight Bureau. You can find them at lamp counters and in stationery and bookstores.

So give your eyes a little attention when you are getting ready for school's opening. Light your study area with a Better Light Better Sight lamp. Your eyesight is precious. Protect it.

State Fair Happens Sept. 1 - Labor Day

This year's New York State Fair truly has something for everyone. Famous entertainers, including Liberace and B. J. Thomas, will be there, as well as over 1,000 free shows and exhibits. Livestock competition, the International Horse Show, parades, rides and two big midways are a few of the highlights of this fun-filled week.

So hurry; get your advance sale tickets and save a third of regular prices. Tickets are on sale at Rochester Gas and Electric, 89 East Avenue or 576 Joseph Avenue, and at Webster Drug Store, 21 East Main Street in Webster, as well as any RG&E district office. You can also pick up free youth tickets to admit children under 16 to the fair on Tuesday, September 1 and Wednesday, September 2, at no charge. Children under 12 admitted free on all days. Get ready for an exciting time at the Empire Happening — the 1970 New York State Fair. You won't want to miss any of it!

Recipe of the Week

CLAMBAKE for 6
Use a steamer, an electric roaster or any large container that will hold the following:

- 100 clams
 - 6 sweet potatoes
 - 6 pieces of chicken
 - 12 ears of corn
 - The use of lobster is optional.
1. With an improvised steamer, place a rack of wood in the bottom of the pan.
 2. Scrub the clams and sweet potatoes, husk corn, flour the chicken, season with salt and pepper and brown in butter.
 3. If lobster is to be used, have lobster split, remove dark intestinal vein and little sac attached to it at back of head.
 4. Arrange a layer of clams in the bottom of the steamer on a rack. Cover with 1 or 2 stalks of celery. Add the browned chicken, lobster sweet potatoes, corn and pile clams on top. Put a few stalks or leaves of celery over the clams, add 3 cups of boiling water, cover tightly and steam 1 1/4 to 1 1/2 hours.
 5. Serve hot accompanied by cups of clam broth. Have plenty of melted butter available for use on the lobster and the clams. The clams may be put in bags for steaming for easier handling.
 6. If desired, serve raw clams as a first course. Have a relish plate of vegetables such as celery, carrot sticks and sliced tomatoes. Serve fruit for dessert.

GE Summer Ship-In Brings Big Value on Appliances

The General Electric Summer Ship-In has arrived at Rochester Gas & Electric and this means savings for you on appliances which have the quality you expect and the features you want. Leading the parade is the big no-frost refrigerator freezer (model no. TBF17SL). It will hold an ample 154 pounds of food in the freezer. If you want you can add an automatic ice maker (at extra

cost)—a boon for parties. The door shelves in the freezer will hold as many as 11 juice cans and 4 half gallon cartons of ice cream. Below, in the refrigerator there is one adjustable shelf, one sliding shelf and two stationary shelves.

The twin vegetable bins hold 3/4 of a bushel and the removable egg bin holds 18. On the door there are two shelves, one big enough for half gallon milk cartons

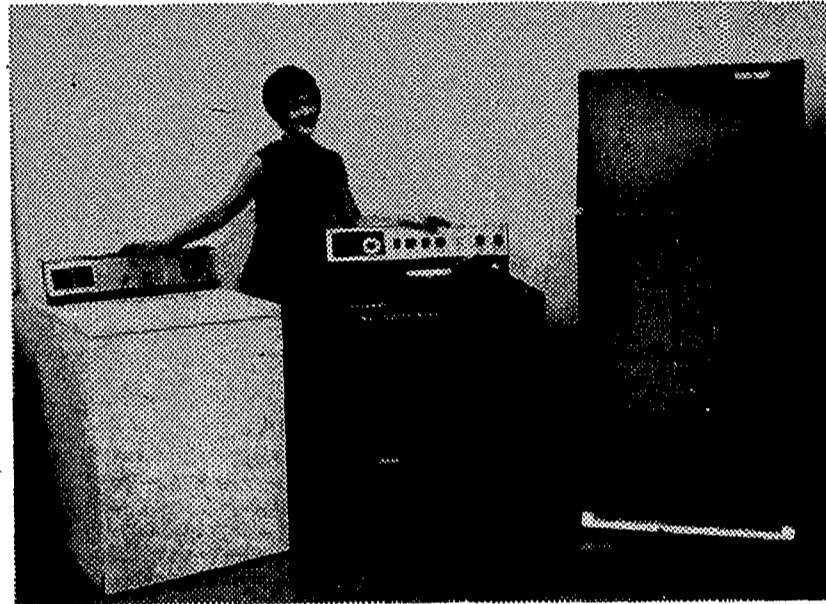
and tall bottles and butter and cheese compartments. Each section has separate temperature controls which you can set to meet your needs. Door stops on the doors will protect your walls and cabinets, and the magnetic seal door opens easily and closes quietly and securely. The coil free back presents a neat appearance and won't catch dust. You can get this model with a right or left hand opening to fit the layout of your own kitchen.

While you're thinking about the refrigerator, take a look at the General Electric fully automatic range with the self-cleaning oven (model no. J332L). The most outstanding feature of this stove is that one of the dirtiest jobs in the kitchen is taken care of for you. The oven cleans itself electrically and is safe and economical. Another feature you'll find pleasing is the automatic oven timer which you set like any alarm clock to turn the oven on and off itself. The roomy storage drawer is great for utensils or for keeping crackers fresh and crisp.

Another Ship-In special is the GE filter flow multi-speed washer (model no. WWA7400L) with a new Soak Cycle to make wash-day a lot easier for you. Designed to use the new laundry pre-soaks, it will fill, agitate, soak for about 30 minutes and then spin the water out—all automatically. Another cycle geared to modern laundry needs is the Permanent Press Cycle which sprays cold water to eliminate hard creases. And of course, the famous GE "Mini-Basket" is standard on this machine. With it you can wash very small loads of delicate fabrics or colored clothes which might run. It is perfect for those left-overs which become washday nuisances.

You won't get a better price all year long. The Ship-In brings other GE appliances as well, so why not come in today and take a look or call 546-2700, extension 2428 for more information.

The Summer Ship-In price on the washer is \$217; on the stove, \$287; and \$318 for the refrigerator-freezer.



GE Ship-In Specials on Display at RG&E.

Clean Furnace Filters Now — Beat the Rush on Winterizing

As much as you may hate to think of it, winter is on the way and will probably be here before you realize summer has passed. It is a good idea to clean or replace the filters on your forced air furnace now, before the fall rush is on. Filters serve to trap dust and dirt in the air that warms your house.

Obviously, furnace filters get very dirty. If they are not cleaned periodically, they become clogged and can actually cost you more money. Your furnace must work harder and burn more fuel to draw air through a dirty filter. Also some of the dirt can become dislodged and blow all over your house with the warmed air making more work for you when you dust and clean.

For most forced air systems it is often better to completely replace the filters. They are inexpensive and a new filter will be more effective than an older one since efficient cleaning is difficult to do.

For the ultimate in air filtration you might consider an electronic air cleaner which removes 99 per cent of the airborne dirt in your home. These units prove themselves well worth the initial cost. Your heating contractor or RG&E can give you more information.

Cleaning Ovens:

An easy job when you let the oven do it.

Ask any woman what her most disliked housekeeping chores are and the list will invariably include cleaning the oven—unless of course she has an electric range which cleans itself automatically, completely automatically.

You can cease worrying about cooking spatters, crusted-on juices and any other type oven soil build up when you have an electric self-cleaning range. For less than a dime, (well below the cost of hand cleaning) the oven will clean itself. It takes about 1 1/2 to 3 hours for each cleaning cycle, depending on the type and amount of soil in the oven.

But most important is the amount of drudgery you save yourself. And the beauty of it is that when the cleaning cycle is complete, you will open the door to a spotlessly clean oven. Cleaner than when you had to scrub and scour the oven yourself.

See electric self-cleaning ranges available at RG&E Appliance Sales Department, 89 East Avenue.

FILL OUT AND RETURN THE COUPON TO:

Dept. 34 Rochester Gas and Electric
89 East Avenue, Rochester, N.Y. 14604

I would like more information on the following items:

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Name Phone
Address Zip Code