

RG&E consumer news

Be careful mixing bleach with household cleaners



Chlorine bleach is used in practically every American household. While it is primarily a laundry aid, it also has excellent disinfectant properties which prompt many homemakers to attempt to create a "better" or "more powerful" cleaning solution by mixing it with other household cleaners. With many products, especially those with a high acid or ammonia content this is unwise, since the mixing of the chemicals may release toxic gases which can be irritating and hazardous.

Household ammonia (ammonia water) should not be mixed with chlorine bleach. Ammoniated detergents however, usually contain such small percentages of ammonia that mixing them with sodium hypochlorite (chlorine) bleach may not be harmful.

Toilet bowl cleaners and rust removing compounds are usually acidic enough so that they should not be mixed with chlorine bleach. A weak acid such as vinegar can be safely mixed with chlorine bleach be-

cause a relatively large amount of vinegar would have to be used to create a specific hazard.

Actually, vinegar may enhance the bleaching action which is why this mixture is sometimes recommended for specific bleaching applications. Check the label on the bleach bottle for such instances.

You should find little need to mix household cleaners, since most products today are pretty strong by themselves. A household cleaner has been developed through years of research to do the job for which it is intended thoroughly and efficiently.

When using any household product, always read the label and follow the manufacturer's directions. Any warnings about hazards of mixing different compounds should be clearly stated there.

If someone in your family becomes poisoned by household products or by gases released by mixing cleaning products, call the Poison Control Center (275-3232) for help.

Home Heating Featured at Consumer Information Center

Forgive us if we seem a bit confused with the seasons, but we'd like to talk about heating your home. In the middle of August? Yes. You see, now is the best time to make certain that your heating equipment is in good operating order, not on a frosty Sep-

tember morning when the mercury tells us fall is here and there is no heat because of old or poorly maintained heating equipment.

Now is the time to find out how to end those dry, itchy skin problems in winter with proper humid-

ification in your home, or how better insulation can end drafty hallways and cold corners while saving you money on your fuel bills.

August is the month to ask RG&E any questions concerning home heating and air control. During August, our Consumer Information Center, on the main floor at our offices at 89 East Avenue, will be staffed by heating experts who will field any questions you have about heating your home, whether they're on furnaces, weatherproofing, insulation, ventilation or what have you.

We're not out to sell heating equipment. We do not sell, install or service heating equipment. We're only interested in seeing that you remain comfortable throughout the long Rochester winter and that you do so economically. We fee a little precaution now can insure a warm, cozy home all winter long.

Stop in at RG&E's Consumer Information Center soon and pick up some helpful tips on winterizing your home. It's open 11 A.M. to 3 P.M. Monday, Wednesday, and Friday, and from 7 to 8:30 P.M. on Tuesday evening.



Home Heating representative Jim Schiano explains the details of an efficient home heating system.

Summer Fabrics - Easy Living

Polyester and similar man-made fabrics are commonly used in the summer especially due to their wrinkle resistance and easy care. Proper care is a "must" to increase the life of the fabric and to retain its desirable properties.

When machine dried, be sure to use the permanent press or durable press setting. This insures a "cool down" stage at the end of the cycle; the initial heat dries the garment and relaxes its fibers into a wrinkle free state. Then the heat is discontinued for the final ten minutes to set the fibers in this state.

On older dryers these garments can be dried on a normal (not high) heat setting until slightly damp and then set for ten minutes on "no heat" or "fluff." If dried in a commercial dryer take garments out

while fairly damp to prevent shrinkage and hang to complete drying. If cared for properly, no ironing will be necessary!

Our Laundry Guidebook is available in the Home Service Department at 89 your copy.

Cooling Cost Savers

A new study by the National Bureau of Standards suggests several proven ways that you can reduce the cost of air conditioning and still stay cool and calm.

1. If you plan to be away all day, raise your thermostat setting by five degrees above its normal level. This will save 15% on your cooling bill.
2. Use light colored draperies over windows that are affected by strong sunlight. This can reduce gain appreciably.
3. Keep your storm doors on and make certain that all fireplace dampers are tightly shut.
4. Awnings, roof overhangs, louvered screens and shade trees can cut heat gain by up to 80%.
5. Keep your cooling equipment in good working condition. Change or clean air filters, seal air leaks, keep condenser coils clean, and lubricate bearings at least once a year.

Equivalents You Need to Know

- 1 cup all-purpose flour = 1 cup plus 2 tablespoons cake or pastry flour
- 2 tablespoons flour = 1 tablespoon cornstarch (for thickening)
- 1 cup self rising flour = 1 cup sifted all-purpose flour plus 1/2 teaspoon baking soda plus 1/2 teaspoon salt
- 1 pound macaroni = 2 1/2 quarts, cooked
- 1 cup sour milk = 1 cup buttermilk, OR 1 cup regular milk plus 1 tablespoon lemon juice or vinegar
- 1 square chocolate = 2 tablespoons cocoa plus 1 tablespoon shortening
- 1 yeast cake = 1 package dry yeast
- 1 cake household yeast = 1 package dry yeast
- 1 cake household yeast = 3 packages dry yeast
- 16 large marshmallows = 2 cups miniature marshmallows
- 1 large marshmallow = 10 small marshmallows

Please Note

In last month's recipe for SOUR CREAM BANANA CAKE we omitted the baking temperature and time. The cake should be baked at 350 degrees F for 35-40 minutes.

Recipe of the Week

This delicious Spanish dish is always served chilled. Its versatility makes it a perfect accompaniment to meat or fish for a summer evening meal.

GAZPACHO — SOUP OR SALAD

- 4 large tomatoes, peeled (2 cups)
- 1 large cucumber, peeled (1 1/2 cups)
- 1/2 cup finely minced onion
- 3/4 cup finely minced green pepper
- 1 cup tomato juice
- 1 tablespoon wine vinegar
- 3 tablespoons olive oil
- 1 small clove garlic, minced
- Salt and pepper to taste

1. Mix all ingredients together in a blender. If serving as a salad, chop tomatoes and cucumber, mince onion and green pepper and mix all ingredients by hand.
2. Chill mixture until icy.
3. Serve in small glasses with an ice cube or spoon into bowls lined with crisp leaves of lettuce.

RG&E Summer Store Hours

RG&E's Appliance Sales Center at 89 East Ave. will be closed on Saturdays for the month of August. It will be open Tuesday and Thursday nights till 9 p.m. However, our Bulls Head and Joseph Avenue offices will continue to open on Saturday from 8 a.m. to noon.

Buy of the Week

GE Washer

model
WWA 8350N
\$229.95

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:

Name Phone

Address Zip Code