

RGE AND consumer news

5 Good Reasons To Have Your Heating System Checked Now!

1. Guaranteed comfort all winter long.

Don't be caught on a cold, snowy day in December without heat. It stands to reason that such a complex piece of machinery as your furnace, on which you are so dependent, requires periodic inspections and repairs. Remember, an ounce of prevention is worth a pound of cure.

2. Lower fuel bills.

Not only does preventive maintenance save you money in the long run by avoiding high repair bills, it also means a savings on your heating bills. A clean-burning furnace will require less fuel and heat your home more efficiently.

3. An end to low humidity problems.

Now is the best time to find out how to end those dry, itchy skin and throat problems that are caused by too little humidity in your home during the winter. Proper humidity control can also extend the life of your furniture and end the static electricity nuisance each time someone walks across a carpeted room.

4. Elimination of drafty hallway and cold corners.

Proper insulation, weatherproofing, better heat flow or the addition of auxiliary heating units all play a part in seeing that your home is truly comfortable from basement to bedroom. There's no need to close off part of your house each winter because of the cold.

5. Heating contractors are now ready to check your heating system.

And that may not be the case in the dead of winter, when most heating servicemen are busy making emergency repair calls. Don't fall into the "I-mean-to-do-it-before-Fall" group. Call a heating contractor now and ask for a complete furnace check-up.

International Recipes Offered

The Home Service Department is offering a free recipe sheet "Food Treasures of the World." If you'd like a copy please stop at our office on the main floor, 89 East Avenue.

Recipe of the Week

CRANBERRY MOLD

6 ounce package orange flavored gelatin
1 1/2 cups boiling water
1 cup dairy sour cream
2 - 16 ounce cans whole cranberry sauce, chilled
Greens

1. Dissolve gelatin in boiling water. Chill until slightly thickened.
2. Beat in sour cream and cranberry sauce.
3. Pour into a lightly oiled 2 quart mold. Chill until firm.
4. Unmold and garnish with greens.

If you would like additional cranberry recipes stop at the Home Service Department for a copy of "From the Cranberry Patch," or mail the attached coupon to us requesting this sheet.

Hot Water Shortage?

Check your water heater

The supply of hot water for residential use is very important. Every household establishes its own requirement for hot water.

Most homes have a "peak hour" usage for hot water. It may be in the evening when the automatic dishwasher is operating, the shower is running and mom is putting in a load of laundry. In this situation the need for hot water, hot enough, is increased along with the speed of recovery. The water heater that will handle the "peak hour" requirement will be adequate during any of the 24 hours.

If your water heater does not adequately meet your present needs, chances are you need: (1) a larger water heater with increased capacity, (2) the same size water heater with a higher BTU rating that will give you a faster recovery, (3) or a water heater that is a combination of the above two.

Most water heaters are capable of recovering their capacity in approximately one hour. The time element depends on the BTU rating of the heater, the more BTU's the faster the recovery.

If you are experiencing hot water shortages in your home, call RG & E at 546-2700, extension 2428, or come in and look at our selection of 30, 40 and 50 gallon water heaters now on display.

Ranges Featured At Consumer Information Center

How many times have you thought to yourself, "What's a nice girl like me doing in a place like this? Don't you feel this way every time you start the difficult and messy task of cleaning your oven? If you're fed up with oven cleaning, consider having a self-cleaning oven with your next range.

Throughout November RG & E's Consumer Information Center at 89 East Avenue will feature ranges. A Home Economist, who will staff the Center daily from 11 am to 3 pm and Tuesday nights from 7 to 8:30, will be glad to explain to you just how a self-cleaning oven works. Drop in and see the range display. And bring your questions.

Electric Heat for Extra Comfort

In the past few weeks, this series has dealt solely with electric heating systems designed to heat an entire home. You may feel that your home doesn't warrant a completely new system at the present time, but you may want to heat a bothersome cold corner that takes the brunt of Winter's storms. Or maybe you have an unusually drafty hallway, a basement that becomes uninhabitable every winter, or you may want a little extra warmth in the bathroom after you've stepped out of the shower. If it's extra com-

fort you are after, then electric heat is still the best answer.

Today, there is great variety of individual, electric heating units that offer instant, even heat, whenever and wherever you desire it. A common solution for "cold corners" is to install a single electric baseboard unit on an outside wall, below window level, in that chilly problem room. There are also built-in wall heaters. They are extremely efficient, most being equipped with fans to circulate room air over the electric heating ele-

ments and back into the room. Radiant heat ceiling panels are another solution to "cold corner" problems. With any of these type units, you will have complete thermostatic control for accurate personal comfort. And any of these units is equally efficient for use in your basement playroom.

Some families have installed electric fireplaces in rooms where there is a need for supplemental heat or as the single heat source in a den or cottage. Because they are all electric, they require no venting and can be installed in any room regardless of structural design. They are safe, offering complete thermostatic control, and their heating elements are completely sealed and out of reach. Most units have a fan system for better heat distribution. Electric fireplaces are ornamental as well as practical. Most have "electric logs" which simulate a beautifully glowing fire without the smoke, soot or danger from flying sparks.

If you are looking for extra comfort in the bathroom, an infra-red heat lamp mounted above the drying area is perfect. These radiant-type heaters provide instant, sun-like warmth that eliminates the chill you feel when stepping from a warm shower or bath. And these units are inexpensive and easily installed. Infra-red heaters are also ideal for swimming pool or patio areas since they heat you directly and don't waste heat on the surrounding atmosphere.

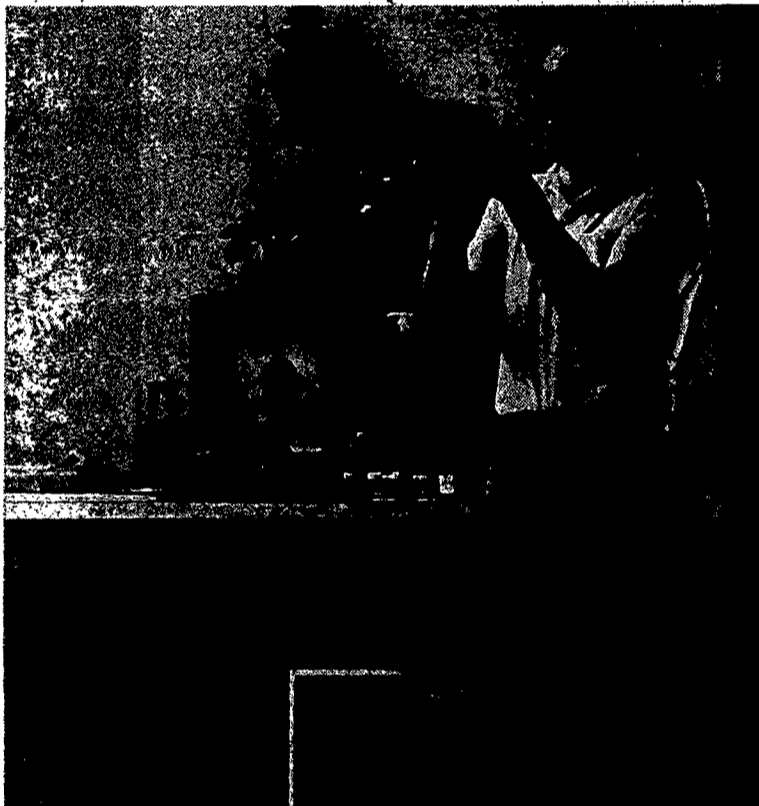
No matter where your "problem corner" is, electric heat is flexible enough to solve it easily and inexpensively.

Visit RGE's Brookwood Science Information Center

At Brookwood Science Information Center animated displays, films and slide shows describing RG & E's Ginna Nuclear Power Station tell you how atomic power is used to generate electricity.

Admission and parking are free. You can get to Brookwood, located on Lake Road in Ontario, New York, by taking Route 104 East to Ontario Center Road and then driving North to Lake Road.

Brookwood is open Wednesday through Sunday from 10 a.m. to 4 p.m.



A built-in electric wall heater can turn an unused basement area into a warm, busy work space.

Turkey Information

Buying:

1. Figure approximately 3/4 pound to 1 pound turkey per serving.
2. With uncooked boneless turkey roasts, allow 1/2 pound per serving.
3. Very large turkeys (20 pounds) will give at least two servings per pound. Turkeys under 12 pounds yield one serving per pound.
4. There is no difference in the tenderness between hen turkeys or tom turkeys. The age and method of cooking the bird determines the tenderness of the bird. Slow cooking (325° F) will give the best results.
5. After buying a fresh turkey hold in the coldest part of the refrigerator 1-2 days, loosely wrapped. Remove giblets, wrap loosely and store separately. Prompt cooking of the giblets is recommended.

Defrosting frozen turkeys: Method #1: Thaw in the refrigerator in the original wrap on tray.

Weight of Bird	Time to Defrost
5 - 9 pounds	1 1/2 - 2 days
10 - 16 pounds	2 - 3 days
20 - 30 pounds	3 - 4 days

Cook within 24 hours after thawing.

Method #2: United States Department of Agriculture recommends leav-

ing turkey in plastic wrap and enclosing it in a heavy duty brown paper bag. Place the bag on the counter top and thaw at room temperature. The heavy bag provides sufficient insulation to protect the quality of the bird.

Weight of Bird	Time to Defrost
8 - 12 pounds	12 hours
20 - 25 pounds	16 hours

When this method is used, the turkey must be refrigerated or cooked within 1-3 hours after thawing. Remember to chill stuffing thoroughly before adding to the bird if the bird is stuffed the night before roasting.

Buy of the Week

West Bend HUMIDIFIER
Prices Start at \$79.95

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 _____