

RG&E AND consumer news

Home Owner's Seminar in April

April 12 begins a two-part seminar aimed at helping those people who are planning to build, buy or remodel their home, to get the most out of their construction dollar. Those who just want to better understand how systems which are in their home operate are also invited to join the seminar.

Wednesday, April 12, in the RG&E Auditorium, 7:30 p.m., experts will speak on wiring, lighting and kitchen planning.

The second session in this program will take place Wednesday, April 19, same place, same time. The featured topics will be heating, air conditioning and humidification.

There is no charge for admission to the seminar. Refreshments will be served. To get your tickets to either or both of the seminars, please send in the coupon at the bottom of the page. If you have questions you would like answered at the seminar, mail them in with your ticket request or bring them with you.

Visit Brookwood Spring Break

A vacation from school often gives your children an opportunity to learn things that they can only learn out of school, or to apply the education they received in the classroom to the outside world.

This Easter or Spring vacation provides just such an opportunity. It gives your children the time to come out to RG&E's Brookwood Science Information Center on Lake Road just off Ontario Center Road. There both you and your children will enjoy learning about the wonders of energy generated by nuclear power, as well as about the development of electric generation over the years.

Brookwood will be open this Wednesday through Sunday. The hours are from 10 a.m. to 4 p.m. There is no charge for admission.

Recipe of the Week

Use those beautiful Easter eggs in a salad . . .

PICKLED EGGS

- | | |
|---------------------------|-----------------------------|
| 1 pint vinegar | 1 tablespoon mustard seed |
| 1/2 cup sugar | 1/2 teaspoon whole allspice |
| 1 stick cinnamon | Hard cooked eggs, shelled |
| 1/2 teaspoon whole cloves | |

- Mix vinegar and sugar.
- Tie spices in a bag. Boil in vinegar 5 minutes.
- Cool, then remove spices.
- Place the eggs in a jar and cover with the spiced vinegar. Refrigerate 2 or 3 days before serving.
- If desired, cooked beets may be pickled along with the eggs. The beets will color the eggs purple.
- Slice eggs or leave whole for serving.

Occasionally your power goes off. But 99.98% of the time, the energy is there when you want it.

However, there is that .02% which is caused by storms, trees falling on power lines, excavators digging up underground cables, accidents and equipment failure.

99.98% is a battling average we're proud of, but we're concerned about the inconvenience the .02% causes you.

Below is a list of tips on what to do when your power is off:

- Determine if the power outage is in your home or the RG&E system. (quick check of the fuses in your home or a fast look at your neighbor's house.)
- If outside the home, report the trouble immediately. Call RG&E to report the outage.
- If the power line coming into or near your home is down, do not attempt to move it. Again, notify RG&E, and keep others away from the fallen lines.
- Turn off all electric heating appliances (stoves, irons, etc.) to avoid the possibility of fire or personal injury when the power is restored.
- Keep the refrigerator or freezer door closed. If unopened, food will stay frozen and cold for hours.
- Remember to reset all clocks once the power is on again.
- Don't worry about furnaces or water heaters. They all will shut off and restart with the flow of power.
- Do not attempt electrical repairs beyond changing fuses or resetting circuit breakers. If in doubt, call us or a qualified serviceman.

Right or Wrong?

A true self-cleaning oven cleans itself as it cooks.

If your answer is "wrong," you're right. Every range with a self-cleaning oven on the market today, electric or gas, uses one of two cleaning methods, **PYROLYTIC**

or **CONTINUOUS CLEANING**. Pyrolytic is believed to be the only true self-cleaning method because it has a special cycle, initiated by the owner, that uses high

heat in the oven to decompose oven soil to a small amount of ash. This process takes about 2 to 4 hours, including cool-down, depending on amount of soil. During this process the oven walls, floor, interior window, interior light cover, inside door panel and surface unit reflector pans (depending on manufacturer) are cleaned.

The Continuous Cleaning method takes place as food is being cooked. A special finish is applied to the oven lining which promotes oxidation of oven soil.

Although this process does decompose most foods readily (like fat) it may take longer to decompose certain substances, like milk or sugar. Because the cleaning process is "continuous" while cooking, surface unit reflector pans, oven racks and on some models even oven floor and door interior will not get cleaned. Manual cleaning then becomes necessary with a solution of a mild detergent and water.

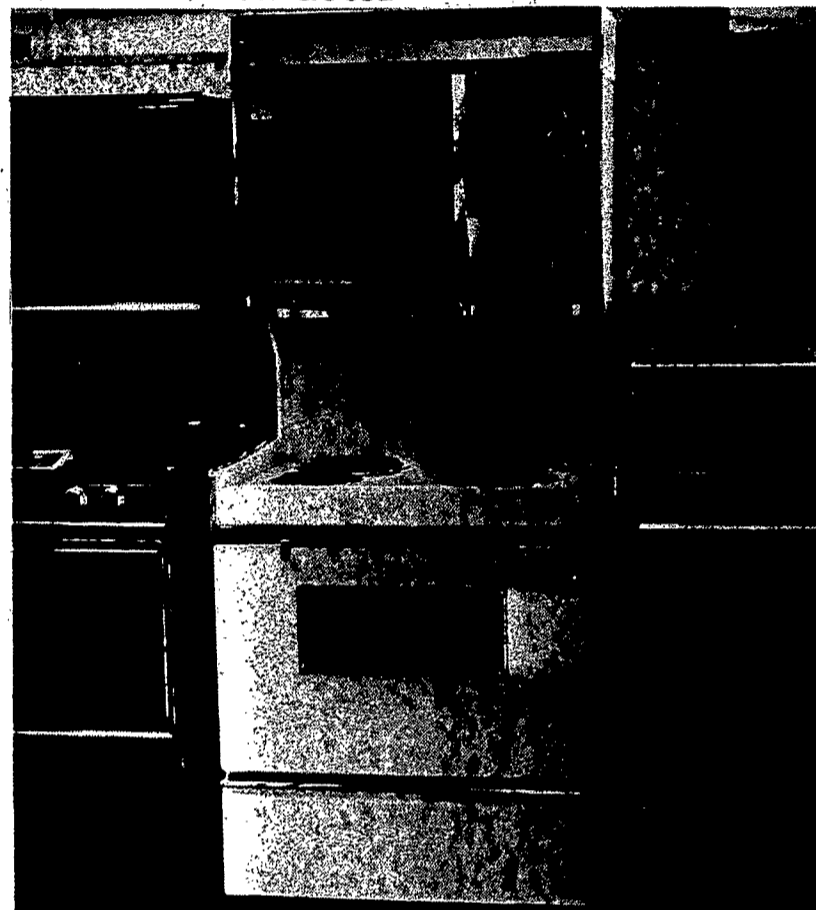
You probably have some questions of your own regarding ranges with self-cleaning ovens. Like the comparative cost of operation between Pyrolytic and Continuous Cleaning, the cost of commercial oven cleaners compared to the automatic self-cleaning operation.

All your questions about automatic self-cleaning ovens can be answered at the RG&E's April Consumer Information Center on the main floor, 89 East Avenue.

The Center will be staffed by our Home Economists Monday through Friday from 11 a.m. to 3 p.m. and Tuesday evenings from 7 p.m. to 8 p.m.

Freeze Your Easter Candy

If the Easter Bunny left more candy than your family can eat, store it in the freezer so it can be enjoyed later. Chocolates, jelly beans, hard candy, cream filled chocolate eggs can all be wrapped in freezer bags or plastic freezer cartons and store in the freezer for 4-6 months. To thaw, leave at room temperature.



Safety Around Kites and Trees

The season for kite flying has arrived at last. Here are some tips you should observe if you are a kite enthusiast:

- Stay away from power lines. Fly your kite in an open area, away from electric lines and fenced-in apparatus.
- Use a dry string. Never use metal in kite or string.
- Always fly your kite on a dry day.
- If your kite gets snagged in a power line, do not pull the string or climb the poles to get the kite (the same applies for a tree). Call

RG&E if your kite gets tangled with a power line.

Spring conditions can also provide the setting for another hazard: falling tree branches. Some limbs become weakened during the winter, due to their being subjected to heavy snow and ice. The high winds that occur at this time of the year can cause some of these limbs to break.

Check the trees on your property. Be on the alert for a potential falling limb, especially one that could come into contact with an overhead wire and break it, thus causing a service interruption.

If you spot a source of potential danger, do not attempt to trim the tree yourself. Report the trouble spot to RG&E at 546-1100 if the danger involves overhead wires. Otherwise, call a professional tree trimmer. Remember, do not attempt to trim the tree yourself.

Dial-A-Dietician

If you have a question about planning adequate, nutritious meals for your family, or about additives, labeling or special dietary needs of children, older people or other, call Dial-A-Dietician, a telephone service operated by the Genesee Dietetic Association and the Genesee Valley Heart Association.

This free public service is available Monday through Friday from 9 a.m. to 12 noon. The number to call is 454-7445.

Your questions on food and nutrition will be recorded and referred to a professional dietician. Please state your name, address, telephone, and the best time to be called back with the answer to your question. Please make your questions as brief as possible.

FILL OUT AND RETURN THE COUPON TO:

Dept. 34 Rochester Gas and Electric
89 East Avenue, Rochester, N.Y. 14649

I would like more information on the following items:

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Name Phone
Address Zip Code