

RG&E AND consumer news

Recipe of the Week

PINEAPPLE CHICKEN SALAD

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| 1 fresh pineapple cubed | 1 cup toasted blanched almonds |
| 3 cups diced cooked chicken breasts | 1/2 cup mayonnaise |
| 2 cups bias-sliced celery | 1/4 cup sour cream |
| 2 tablespoons diced pimiento | 2 teaspoons lemon juice |
| 2 tablespoons candied ginger | Salt and pepper |

1. Cut pineapple in half through leaves. (Leave leaves attached to pineapple shell).
2. Cut center hard core out of pineapple; cube remainder of fruit, leaving shell.
3. Combine chicken, pineapple celery, pimiento and ginger.
4. Mix mayonnaise, sour cream and lemon juice. Pour over chicken; toss well. Season to taste.
5. Add 2/3 cup almonds, saving rest for garnish.
6. Place salad in pineapple shells and garnish with toasted almonds.

Serve with tea sandwiches, punch and dainty pecan tassies... delightful!

Tips for Making Party Sandwiches

Party sandwiches are served as appetizers with punch or cocktails before a meal or can be meal accompaniments at the table. They are often served at showers.

Allow 5 or 6 per person. Day old bread is best for most fancy sandwiches except rolled sandwiches, for which the bread must be absolutely fresh, so that it is soft and pliable.

To slice bread thin, use an electric knife and a cutting board. When making a number of sandwiches it is easier to slice the bread along the length of the loaf. It may then be cut in fancy shapes or fashioned into rolls.

The oblong unsliced sandwich loaf, with the square surface, cuts more economically for sandwiches than the ordinary loaf. It often must be ordered specially from a bakery.

Butter should be soft but not melted. Arrange bread on cutting board. Spread several slices completely with butter, then with filling. The layer of butter (or margarine) keeps the filling from soaking into the bread.

The more shapes the merrier. Start with squares, oblongs and circles. Cut with round or fluted edge cookie cutter, then as many half moons, stars and other shapes as your cookie cutters and your imagination suggests.

The crusts can be used for stuffing or bread pudding or can be dried for bread crumbs.

Party sandwiches can be made ahead of time. Place them in a hydrator or a pan tightly covered with waxed paper and then a damp towel.

To freeze party sandwiches, arrange them on a waxed-paper-lined baking pan or jelly roll pan. Separate one layer of sandwiches from the next with waxed paper and wrap completely with freezer paper, heavy-duty foil, Saran wrap or plastic freezer bag. These may be stored for two weeks. Thaw sandwiches in unopened package for 20-30 minutes at room temperature.

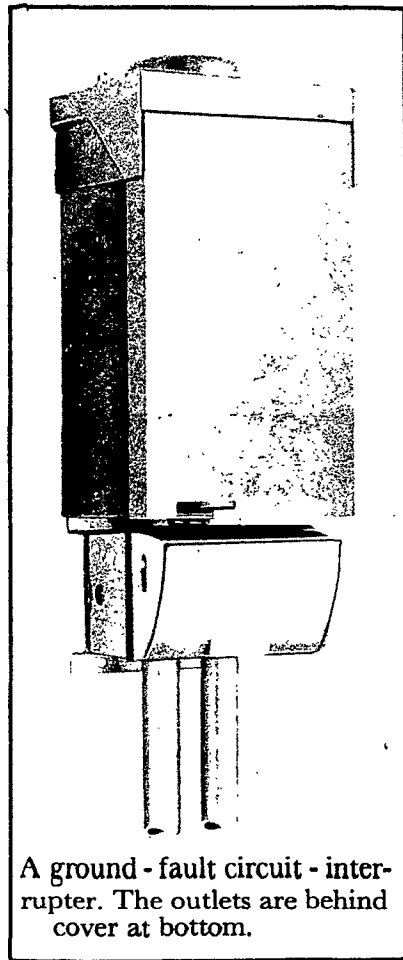
Safe Use of Electricity Outdoors

We thought it appropriate to select this time of the year as a time when attention should be paid to the safe use of electricity outdoors. Throughout the month of May the Consumer Information Center will feature "The Safe Use of Electricity Outdoors." In addition to an informative display, there will be an expert from RG&E's Residential Department available at the Center Monday through Wednesday from 11 a.m. to p.m. and Tuesday evening from 7 to 8:30. He can tell you if your equipment is safe for outdoors and can show you what precautions you can take to protect you and your family from the hazards of electric shock.

Each year more than 1,000 people in the United States are killed and thousands are injured because of electrical accidents due to faulty equipment or carelessness and misuse of electrical equipment. Such unfortunate accidents are likely to happen when people are using electricity outdoors, for very often they stand on damp ground when using an electric tool. Because water is a good conductor of electricity, on those rare occasions that an electrical leak develops in an appliance you are holding, by standing on damp ground you serve as an

electricity conductor for the electricity—through you to the ground.

One way people have protected themselves has been by grounding their appliances



A ground-fault circuit interrupter. The outlets are behind cover at bottom.

with three-prong plugs plugged into a three-hole outdoor receptacle.

A new piece of protective equipment is on the market known as a ground-fault circuit-interrupter. It was developed to detect and make harmless tiny current leakage—a current as small as .06 amperes can kill a healthy

man. One ground-fault interrupter is activated by any fault current to the ground that exceeds .05 amperes. It cuts off the power with 25 milliseconds; this is far faster than a single heartbeat. It provides an excellent back-up protection where grounding and circuit breakers are not effective.

The National Electrical Code now requires that all "outdoor receptacles located between 10 feet and 15 feet of the inside walls of a permanently installed pool shall be protected by a ground-fault circuit interrupter." This applies to all pools installed after January 1972. Above-ground, or storable, pools "shall be supplied by circuits protected by ground-fault circuit interrupters."

Our expert from the Residential Department will show you a ground-fault circuit interrupter and will explain to you how they work.

In the meantime here are a few rules you might regard: don't start outside electrical projects until things are dry; keep TV's, radios, lamps away from poolside; don't use indoor lamps, fixtures cords outdoors; if you need outdoor wiring, have a qualified electrician install permanent weatherproof outlets; and have all pool equipment properly installed according to National Electrical Code requirements. And enjoy your backyard in the knowledge that you have provided your family with the maximum in safety from electrical accidents.

What's bothering you? Help us find out.

Consumer Information Week, May 1-6, is a national event designed to help make you the best informed consumer in the world. It is sponsored by the Council of Better Business Bureaus Inc., with the cooperation of local Better Business Bureaus (including our own here in Rochester), American business and professional and consumer interest groups.

It will focus on the informational, educational and service help available to the consumer. The more enlightenment, the more usable information that can be channeled into the market place the better off we'll all be.

The first step is to find out what you, the consumer, think. So take a few minutes to fill out the coupon below and re-

turn it no later than May 15 to Rochester Gas and Electric Corporation, Marketing Communications Dept., 89 East Avenue, Rochester, New York 14604.

Your answers will be confidential, and will be forwarded to the Better Business Bureau of Rochester, Inc. to be added to the national results in Washington. Help us, please to serve you better.

Most American businesses want to serve consumers efficiently and satisfactorily. By filling out and returning this brief questionnaire, you can help these companies do a better job in your behalf:

Please rank factors in order: 1, 2, 3, etc.

I'M MOST ANNOYED BY:

- Misleading labels, directions or packaging
- Products that don't perform as represented
- Poor personal service in stores
- Advertising that misleads or claims too much
- Errors in billing
- Poor handling of complaints
- Poor performance by repairman
- Misunderstandings over warranties

I FIND THESE BUSINESS CONSUMER PROGRAMS MOST CONSTRUCTIVE:

- Toll-free telephone lines to service departments
- Buying guides, other educational materials
- More informative product labeling
- Owner's Manuals on use, care and safety of appliances, etc.
- Follow-up, "Are you satisfied?" calls to buyers

I'D LIKE MORE INFORMATION ON:

- How to buy products or services
- What's in a product, how it's made
- How to use products efficiently
- How to get help when something goes wrong
- How to select a qualified repairman
- Management of money and credit

Do you take time to read a product warranty or guarantee before making a purchase? Yes No

Do you really read the instructions? Yes No

When you call an appliance serviceman, do you ask in advance what the minimum charge will be? Yes No

Your own comments, please!

No personal identification necessary but the following information would be appreciated:

Male Female

I live in _____ (City, State)

Age: Under 25 25-40 Over 40

Canning Demo May 23

The public is cordially invited to attend a demonstration of Canning. It will be held in the RG&E auditorium at 89 East Avenue on Tuesday evening, May 23, 1972 at 7:30 and Wednesday afternoon, May 24, 1972 at 1 o'clock. Miss Mary McCartney, a home economist with the Home Service Department will show you some secrets of making jams and jellies as well as using the water bath and pressure canning methods of food preservation.

Free parking in the Company parking lot for evening demonstration only, after 6:30 p.m. This lot is located on Lawn Street directly back of 89 East Avenue. Lawn Street

is accessible from Chestnut Street or Broadway. For additional information call 546-2700, Home Service Department.

**May is
Beautification
Month
also time
to Hike for
Hope**

FILL OUT AND RETURN THIS COUPON TO: W

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