

# RG&E consumer news

## Have your heating system checked for trouble-free service

Now is the time to make sure you will have heat when you need it this fall. You can do this yourself. Turn your thermostat up and see if your heating system comes on. If not, call your contractor and have him make the necessary repairs. If it does work, you know you will be warm this fall and winter, although you should have your system inspected each year to catch potential trouble spots before they become problems.

An annual inspection of your heating equipment is essential to maintain trouble-free service. The same is true of central air-conditioning, humidification, and air-cleaning systems. Although it is desirable to have your system inspected during the heating season, it can be inspected any time of the year.

This work should be done by the installer or a qualified technician who knows equipment, systems and controls. Most heating contractors are honest and competent. However, as in any business, there are a few unscrupulous firms who will attempt to take advantage of a customer through "scare-tactics" and high-pressure sales techniques. The Better Business Bureau will probably be able to answer any questions you have about specific firms and their reputations.

It's a good idea to establish regular patronage with a reliable contractor. He will know your equipment, and probably will keep a file on it, so he will be able to render better service to you.

RG&E does not sell or install heating equipment, but we are interested in seeing you get the best possible service from your system.

The checklist published here tells you what a complete inspection of your heating system should include.

Remember that a well maintained system will give the most trouble-free service and is the most economical to operate.

### Checklist for heating system inspections

Here's what a reliable contractor will do when he inspects your equipment. This should be done once a year.

Make visual inspection of chimney, flue pipe, draft-hood for proper installation and clearance from combustibles. Make operation check to be sure appliances are venting properly.

Inspect and clean heat exchanger (combustion chamber) if necessary.

Check pilot size and location for main burner ignition; check main burner adjustment and gas input.

Inspect all controls—regulator, gas valve, pilot safety, limit control, fan control, thermostat — for proper settings and safety. Inspect all wiring in heating system.

Clean and inspect fan compartment, including blower, motor, blower belt, and filter. (Note: With a regularly cleaned or replaced filter that fits properly, duct cleaning is seldom necessary on a forced air system.) Check for proper lubrication of blower bearings and blower motor.

If you have a hot water system, the expansion tank, pressure gages, circulation pump and motor, and — if you have them — zone controls should be inspected.

If you have a central humidification system it should be cleaned and serviced annually by your heating contractor.

If you have an electronic air cleaning system it should be inspected for proper operation and cleaned if necessary.

If you have central air-conditioning, it too should be annually inspected for trouble-free operation.

## Good lighting will make your home safer, more secure

Adequate light in the right places around your home will make it safer to move around, more secure against unwanted intruders, and will help prevent accidents in the kitchen and workshop. Safety lighting needn't be expensive; well-positioned lights are of more value than fancy expensive fixtures.

### Light your way for safety

Dark hallways, staircases, paths and driveways are the places obstacles lurk waiting to make you trip or fall. Good lighting in these places is essential to home safety.

Inside your home, staircases need enough illumination so you can see; an overhead fixture does this adequately. At night a low-level nightlight will give some visibility without

making sleep difficult. It is particularly helpful to have your staircase lights equipped with three-way switches so that you can control the lights from each end. All of this is true also for hallways, to prevent stumbling around in the dark until you get to the switch. Try to provide a "path of light" as you move around your house, so that you can switch the lights on as you enter a room or hallway and switch them off as you pass into the next room.

Outside, lighted paths, porches, steps and driveways cut down on accidents, as well as enhancing the looks of your home. A postlight at the end of your front walk or driveway makes the entrance to your home easier to find by

illuminating it.

### Light your home

for security.

An effective way to discourage unwanted intruders, whether you are home or not, is to eliminate possible hiding places by lighting up your house and yard. Porch, path and driveway lights will do this as will garden lighting, which has the added benefit of beautifying your trees and plants at night.

It is comforting, too, to have a flood light directed over your yard that is controlled by a switch in the house. If you hear something unusual, you can flood your property with light and see what's going on without going outside to investigate.

When you are away from home, you can make your home secure with light by making it seem occupied. A timing device attached to a lamp will turn it on and off at times you pre-select, and give the appearance of someone being at home. Light work areas.

When you are doing a task involving sharp tools or complex equipment, adequate light levels will help prevent accidents, as well as make your job easier and more pleasurable. In the kitchen, lights are needed over the range, sink, and counter work areas. Usually a kitchen is lighted primarily by a central ceiling fixture, and little else. This is fine for general lighting, but if your counters are along the walls, as most are, you will be working in your own shadow. The same is true for a workshop or sewing room. Plan lighting for work areas to illuminate the task you are performing so that you can see what you're doing.

### We help you plan

good lighting.

RG&E has lighting experts in the Home Service Department and the Residential Department who will help you plan good home lighting and answer your lighting questions.



Find out how to make your home more secure with light. Visit RG&E's Consumer Information Center, main floor, 89 East Ave.

## Specialist in consumer affairs appointed at RG&E

Miss Anne Fenstermacher has been appointed Staff Assistant in Consumer Affairs by Rochester Gas and Electric.

Anne is a recent recipient of a Master's Degree in Consumer Economics from Cornell University. She holds a Bachelor's Degree in General Home Ec-

1970 she took a leave of absence from RG&E to study for her Master's Degree at Cornell.

Anne's roll will essentially be that of Communicator. Working with various consumer groups throughout RG&E's franchised area, she will act as a liaison between the consumer and the Company. Her objective will be to anticipate problems and concerns of the consumer and to communicate consumer views and needs to the Company.



onomics from the University of Wisconsin.

From 1966 to 1970 Anne was a Home Economist in RG&E's Home Service Department. Before that she worked for the Monroe County Cooperative Extension. In the summer of

Wednesday, September 6, 1972

## Recipe of the Month

An all-time favorite . . . .

**BUNSTEADS** Temperature: 375°F Time: 20 minutes

- |   |                                      |
|---|--------------------------------------|
| 1/4 pound (1 cup cubed) American cheese | 2 tablespoons chopped onion          |
| 3 hard-cooked eggs, chopped             | 2 tablespoons chopped stuffed olives |
| 7 ounce can tuna or salmon, flaked      | 2 tablespoons chopped sweet pickle   |
| 2 tablespoons chopped green pepper      | 1/2 cup mayonnaise                   |
|   | 8 finger rolls                       |

1. Combine cheese, eggs, tuna, green pepper, onion, olives and sweet. Moisten with mayonnaise. Mix lightly.

2. Split buns and fill.

3. Wrap buns in aluminum foil and place in preheated oven until cheese melts and filling is heated. Serve hot.

Note: These buns may be frozen for a two week period. To serve, heat at 375°F for 30 minutes.

Courier-Journal

### FILL OUT AND RETURN THIS 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 .....