

RG&E AND consumer news



Energy Costs of Self-Cleaning Ovens

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Late last summer, RG&E conducted a series of tests and I thought the results would interest you. To determine the amount and cost of the energy used to clean self-cleaning ovens, meters were installed on a gas and an electric range.

A self-cleaning oven heats up to a temperature of about 900 F° and burns the soil leaving a small amount of ash. You might assume that a great deal of energy is used in the process, but the test results showed the following for a two-hour cleaning cycle.

The electric oven used an average of 3.3 kilowatt-hours which costs about 9¢ per cleaning. The average figures for the gas oven were 67.5 cubic feet of gas at a cost of 5¢ per cleaning. This energy-cost is less than the cost of oven cleaner needed to manually clean an oven. Also, self-cleaning ovens are very well insulated so normal operating costs may be lower than for conventional models. However, you should know that the initial cost to purchase

an electric self-cleaning range will be between \$50 and \$100 more than a comparable model. A self-cleaning gas range will cost upwards of \$100 more than a conventional model.

Some people confuse the "continuous cleaning" oven with the "self-cleaning" one! The former uses an entirely different cleaning process and does not usually clean as completely as the "self-cleaning" model. The "continuous cleaning" oven has a catalyst in some parts of the oven interior (usually the oven floor and door interior) which allows these surfaces to burn off the soil during normal oven use.

These are a few of the facts you will want to consider when the time comes to shop for a new range!

Join the Watt-Watchers at RG&E's Consumer Information Center



See how much it costs to operate your appliances at RG&E's Consumer Information Center.

The Consumer Information Center is currently the headquarters for watt-watchers and therm-watchers.

What are watt-watchers and therm-watchers, you ask? They are users of electricity and gas who are careful to use these forms of energy efficiently, safely, and without waste. To their benefit they are saving money on their RG&E bill, and to everyone's benefit they are conserving energy.

To help people become watt-watchers, and therm-watchers, the Consumer Information Center is featuring a display which tells you the average monthly cost of the electricity and gas for operating various appliances — everything from a toaster to a gas water heater. The purpose of the display is to alert you to ways by which you can save on the use of gas and electricity in your home.

Available at the Center is a booklet prepared by RG&E — "The Watt-Watcher's Handbook" — which shows you how you can approximate your own monthly cost for over 60 appliances. It also features a lesson in reading RG&E bills as well as suggestions on how to reduce your bill by using gas and electricity more efficiently. Suggestions like keeping mats down at entrances to cut down on dirt tracked through the house, and consequently, on the use of the vacuum cleaner. Or conserving energy by not using your washing machine until you have a full load.

So join the watt-watchers. Membership is available at RG&E's Consumer Information Center every Monday through Friday from 9 a.m. to 5 p.m., Tuesdays and Thursdays until 9 p.m. and Saturdays from 9 a.m. to noon. And pick up your watt-watcher button while you're there.

Power Humidification will make your winter more comfortable

For years everyone believed we had to suffer dry skin, scratchy throats, excess static electricity, and creaky furniture as a fact of winter. Often we felt chilly even though the thermostat was set within the normal range.

These problems are a result of low humidity, a common problem in Rochester. Once you understand it, you will see how simple it is to stay comfortable all winter long.

When the air in your home is heated, its relative humidity (the amount of moisture in it compared to the amount of moisture it is capable of holding) drops.

You may find yourself turning the thermostat up above a normal comfort range because you feel cold without proper humidity. This is wasteful of fuel and money, for you will use an additional 3% of your total fuel consumption to heat your home each degree over 70°.

You can add moisture to your home's winter air with power humidification. If you have a forced-air system, you can add a central humidifier to it near the furnace. Or, you can use a portable humidifier designed to serve several rooms.

For more information on power humidification for your home call RG&E's Residential Department, 546-2700, extension 2751. We have experts who will help you.

Time period for net payment extended

Rochester Gas and Electric Corporation has filed tariff amendments with the Public Service Commission of the State of New York that will provide customers an additional ten days during which bills for service may be paid at the new amount. The difference between a gross and net bill represents a discount the Company allows to encourage prompt payment of RG&E bills.

PRIOR BILLING		CURRENT SERVICE	
NET TOTAL	DISC.	PRIOR BILLING	
PRIOR READING	PRIENT READING	HUNDRED CU. FT.	RATE
		WATT-HOURS	CODE
DEM.			GROSS TOTAL

The extension will affect this part of your bill.

The longer period, which is slated to begin with February, 1973 bills, will give customers 20 days from the day bills are sent before having to pay the gross amount.

The Company is going to continue its practice of a one-time grace period each year, which can be used at the customer's discretion.

Tabletop safety with a fondue pot

So now you have the fondue pot you've been asking for! They certainly provide an interesting way to entertain. However, they can be the cause of serious burns and even a fire hazard if used improperly. The following tips can help you prevent an accident.

1. Heat oil slowly uncovered. Oil that is too hot can burst into flame when the cover is removed.
2. Use stable broad base fondue pots and a burner unit with a cover to adjust the flame.
3. Any open flame is a potential fire hazard. The fuels, liquid or jellied alcohol are highly flammable and must be handled carefully. Liquid alcohol is dangerous because of its hot, clear, almost odorless flame. Accidents occur when people try to add more fuel. Since the flame is almost invisible it is difficult to see it burning. Adding more fluid can be very dangerous.
4. Place cord of an electric fondue pot where it will not be tripped over.

Recipe of the Week

Serve a hot seafood dish when friends drop in!
Temperature: 350° F - Time: 30 minutes

CRABMEAT AMANDINE

- | | |
|-----------------------------------|--|
| 3/4 cup uncooked rice | 1/2 teaspoon pepper |
| 2 - 6 1/2 ounce cans crabmeat | 1/2 teaspoon nutmeg |
| 1/4 cup chopped onion | 1 - 10 1/4 ounce can condensed tomato soup |
| 2 tablespoons butter or margarine | 1 cup milk |
| 1/2 cup sliced, toasted almonds | 1/2 cup cooking sherry |
| 1/2 teaspoon salt | 1 teaspoon paprika |

1. Cook rice according to package directions, drain.
2. Remove membrane from crab, reserving large chunks for topping.
3. Sauté onion in butter.
4. Add 1/4 cup almonds, salt, pepper, nutmeg, undiluted soup, milk and sherry to onions. Heat thoroughly.
5. Add crabmeat flakes and rice. Pour into 1 1/2 quart greased casserole.
6. Top with crabmeat pieces and remaining 1/2 cup almonds. Sprinkle with paprika.
7. Bake in preheated oven.

FILL OUT AND RETURN THIS COUPON TO: E

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