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RG&E AND consumer news



Choosing a Room Air Conditioner

By Miss Anne S. Fenstermacher
Staff Assistant-Consumer Affairs

Efficient use of electricity should be an important consideration in the purchase of an air conditioner. Although air conditioners are used during only a few months a year locally, they are high users of electricity during each hour of operation. Two air conditioners with the same cooling capacity (BTU's) may differ substantially in their wattage and in the efficiency of their use of electricity. For example, some air conditioners are designed to be particularly quiet, others are lighter in weight. These differences affect their energy use.

The Association of Home Appliance Manufacturers (AHAM) has determined the energy efficiency ratios (EER) of the various brands and models of air conditioners, and has made the information available.

A unit's EER is computed by dividing its BTU rating by its wattage. This ratio tells you how much cooling capacity you will get per watt of energy input. The higher the EER, the more efficient the unit is in its use of electricity. You will need to know the wattage to calculate the operating costs.

For example: A 12,000 BTU unit which uses 1,900 watts has an EER of 6.3. Another 12,000 BTU unit which uses 1,350 watts has an EER of 8.8. The second unit is more efficient. It uses 29% less electricity, and so costs less to operate.

It is more costly to build an energy-efficient air conditioner, so the energy-efficient one usually costs more to buy. Dealers should have information about EER and operating costs as well as the selling prices for the various units. Ask for these figures. With access to this information you will have the choice of spending less money to purchase an air conditioner which will cost more to operate, or spending more initially in order to conserve electricity and lessen the additional cost to your electric bill.

RG&E's "Watt Watchers Handbook" has instructions calculating operating costs. You may obtain one by filling in and sending in the coupon below.

If you have questions, call RG&E's Appliance Department at 546-2700, Extension 2428.

Jam and Jelly Demo Repeated

Perhaps this is the year you have decided to learn how to make your own jams and jellies. It's fun to do, especially since this is an area so rich in many varieties of fresh fruit. For people like you, as well as those more experienced in this area of the culinary arts, RG&E's Home Service Department will repeat its jam and jelly demonstration.

The repeat demonstration will be held Thursday evening, June 14 at 7:30 in the Large Auditorium at 89 East Avenue. We invite you to come, bring a friend and have any questions on making jam and jellies answered. There is no charge for the demonstration.

There is parking for the demonstration in the company lot, after 6:30 p.m. The lot is located on Lawn Street directly behind 89 East Avenue. Lawn Street is accessible from Chestnut Street or Broadway.

Recipe of the Week

From the Home Service Department
Brunch for the wedding guests

BACON-BROCCOLI DIVAN

Temperature: 350°F Time: 30 minutes

- 1 package frozen or 1 bunch fresh broccoli spears
- 3 hard-cooked eggs cut lengthwise
- 1/2 cup chopped pimiento
- 3 ounce package cream cheese
- 1/2 cup milk
- 4 slices Canadian bacon
- 3 tablespoons melted butter
- 1/3 cup dry bread crumbs

1. Cook broccoli in a small amount of water until spears separate. Drain. Arrange in a shallow baking dish.
2. Place egg halves between broccoli spears and pimiento on eggs.
3. Combine cream cheese with milk. Place over low heat, stirring until well blended.
4. Pour cheese sauce over broccoli, eggs and pimiento. Place bacon slices on top.
5. Combine melted butter with crumbs, sprinkle over bacon. Bake in preheated oven.

Have a safe summer around the pool

Electricity and water don't mix

Your own swimming pool can be a source of joy all summer, or it can turn into a scene of tragedy if important safety measures are ignored. Here are some precautions to consider for your pool.

Never locate a pool under power lines. If a live line were to fall into the pool, it would create a serious hazard. The National Electrical Code specifies that overhead wiring must not run above a swimming pool nor above the area extending ten feet horizontally from the edge of the pool.

Shockproof your pool's

electrical equipment, as well as all your outdoor outlets, by installing ground-fault circuit interrupters on these circuits. Equipment on all pools installed since January 1972 must have ground-fault circuit-interrupters on the circuits supplying them. The National Electrical Code further states that "all outdoor receptacles between 10 feet and 15 feet of the inside walls of a permanently installed pool shall be protected by ground-fault circuit-interrupters." Storable pools "shall be supplied by circuits protected with

ground-fault circuit-interrupters."

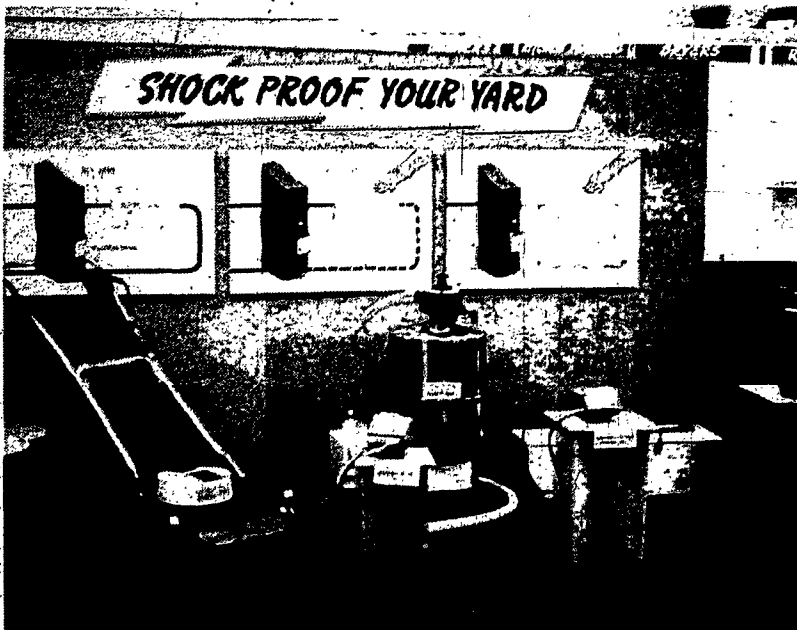
Remember that electricity and water don't mix. Keep radios, record players, hair dryers and other electric appliances away from poolside where they might be easily knocked into the water.

When you come out of the pool, dry off thoroughly before handling any electrical equipment, such as an electric rotisserie.

Keep everyone out of the pool when you are using electric maintenance equipment such as a pool vacuum.

You can see several models of ground-fault circuit-interrupters and pick up literature about them at our Consumer Information Center, located on the main floor of 89 East Avenue. The Center is open during all our regular office hours, including Saturday till noon.

More information about summer electrical safety is available from our Residential Department, located on the fifth floor. We don't sell or install ground-fault circuit-interrupters, but we are happy to tell you what we know about them, because we want you to have a safe summer.



Visit our safety display on the first floor of our main office.

From the Home Service Department

Care of Your Range

Care of your range is a constant maintenance job. If food spills and spatters are cleaned up immediately the job is much easier. Soapy water and soft dish-cloth are the best cleaners to use on the outside surfaces.

Broiler pan and drip pans can be cleaned easily if treated before the food spills have a chance to harden. Sprinkle detergent on the hot broiler rack and cover with damp paper toweling immediately after each use. Poor off excess grease and soak the pan in hot sudsy water. The same treatment applies to drip pans. They are then ready for the dishwasher or to go in the sink with the pots and pans.

If knob controls are removable these may be soaked, otherwise clean around them with a sudsy pipe cleaner, or old tooth-brush to clean the crevices. Many gas ranges have removable burners which may be submerged in water for easy cleaning. After rinsing, the burners are placed in an oven set on a low temperature to dry out. Be sure and check your use and care booklet for specific directions concerning your range.

Oven cleaning is probably one of the most dreaded tasks by modern homemakers. To make the job a little easier try placing a small bowl of ammonia in the cold oven overnight. This helps to loosen soil and makes the oven clean more readily. The ammonia may be placed in any oven. Then finish the cleaning with soap and water or oven cleaner on a really soiled oven. If a commercial cleaner is used follow the manufacturer's instructions. In all ovens be careful in using spray oven cleaners, not to spray directly on the thermostat located at the top of the oven. Over a period of time the thermostat may become corroded causing

faulty temperature control. Do not use any oven cleaners in self-cleaning and "continuous" cleaning ovens.

Self-cleaning and continuous cleaning ovens are becoming more and more popular. Remember that these work saving features affect only the oven. The rest of the appliance will require regular care to maintain a newer looking, longer lasting range.

Join the Seneca Zoological Society
Call Jim Wood
454-2642

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

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