

RG&E consumer news

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Heating and Air Conditioning Council Develops Standards

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The Rochester Heating and Air Conditioning Council is an organization of individuals associated with the heating and air conditioning business. The Council has developed a set of standards for heating installations in new houses entitled, "The Warm Air Heating Code for New Construction," which went into effect in July 1970.

The group met for two years to formulate a code which would be more comprehensive than the state and national codes which specify minimum installation standards.

You may wonder why such standards are necessary. The purpose of establishing standards is to provide a way to enable consumers to know what they are buying in a heating system. Consumers, generally, do not have the expertise nor the experience to properly select a heating system, because the system is complex — composed of many components including a control system, duct system and furnace; and the purchase is made infrequently. Hence the need for standards which

consumers can rely on. Local heating contractors, heating equipment distributors and RG&E personnel saw the need to improve upon existing standards, and the local code was prepared and implemented. Contractors' compliance with the code is not presently required by law. It is estimated that a majority of contractors installing heating systems in new houses voluntarily comply with the local code. If more consumers ask for installations meeting the code, more contractors will cooperate.

Next week I will discuss what the existence of the local code should mean to you, and why contractors' compliance with it is to your advantage.

New Philco Refrigerator-Freezers now at RG&E

There's a new line of refrigerator-freezers with an old name in the market today. It's the Philco Side-by-Side Refrigerator-Freezer with the Cold Guard Cabinet, a truly revolutionary concept in refrigerator engineering.

The most remarkable feature of Philco's new refrigerator-freezer is that it uses a significantly reduced amount of electricity — 30% to 50% less than competitive models. It is designed with fewer heaters; heat produced as a by-product of refrigeration is used instead. This means less of a drain on our energy supply; but it also means it costs less to operate. On

the basis of the reduced consumption of energy, Philco has estimated that savings in the maintenance of a 19 cubic foot Philco refrigerator-freezer over an average 16-year life span would run from \$267 to \$607, depending on which of Philco's competitors you are using as a point of comparison. RG&E tests have verified Philco's claims.

Philco's unique Cold Guard Cabinet guards against cold loss. The new Uni-Wall liner is constructed from a single sheet of a type of material that is a natural cold barrier. The fact that it is molded from a single

sheet means there are no seams to leak the cold. It is extremely tough. But it is also easy to clean, since the Uni-Wall liner has rounded corners; there are no crevices to trap food bits.

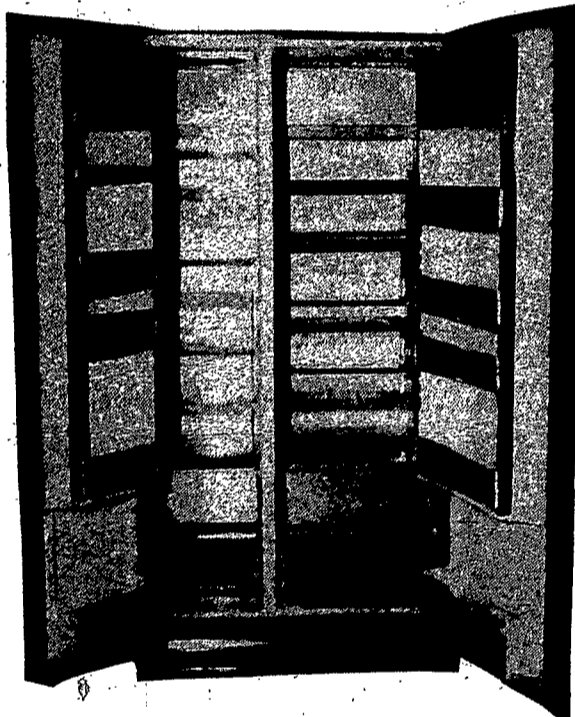
The air-tight door seal and the Freon-foamed "thinsulation" together with the Uni-Wall liner help make the new Philco truly a cold vault.

This type of insulation is much thinner than insulation used in other refrigerator-freezers. This means that the Philco is a space saver: it's small on the outside but big on the inside. The Philco 19 cubic foot model takes up slightly less room in the kitchen. The Philco 19 cubic foot model takes up slightly less room in the kitchen than another leading make's 14 cubic foot side-by-side.

The Philco is a space saver as well as a food saver. Its ability to lock in the cold means frozen foods stay at their peak longer. Philco also has a feature meant to protect food during long periods of extreme heat and humidity, or after doors have stood open while groceries were being loaded into the refrigerator. This is the new Quick-Cold Control which delivers instant cold to the refrigerator by using reserve freezer capacity.

The Philco saves time as well. Adjustable, pick-off door shelves saves time on loading and cleaning. You save cleaning time with the Uni-Wall liner's one-piece construction, too.

The new Philco side-by-side is an exciting step forward in refrigerator-freezers. Stop in RG&E's Appliance Department on the main floor at 89 East Avenue. One of our Appliance Representatives will be glad to show you where you can see the Philco side-by-side refrigerator-freezer in 3 sizes: 17 cubic feet, 19 cubic feet and 21 cubic feet. These handsomely designed appliances come in various designer colors.



This new Philco side-by-side refrigerator-freezer is now available at RG&E

Before you move Call RG&E

If you are planning to move from your present address call RG&E at 546-1110 at least three (3) days prior to your move out date and inform us of your change of address. This prevents mistakes in billing and insures you of con-

tinued services of gas and electricity.

RG&E
Appliance Center
Open Saturdays
Beginning Sept. 8
8 A.M. — 12 Noon

Recipe of the Week

From the Home Service Department

CORN PUDDING Temperature: 350°F Time: 1 hour 15 minutes

- | | |
|---|---|
| 1 cup cooked, whole kernal corn, removed from cob or 10 ounce package frozen whole kernal corn or 1 cup canned whole kernal corn, drained | 1 tablespoon sugar |
| 3 eggs | 2 tablespoons melted butter or margarine |
| 2 tablespoons flour | 1 1/2 cup milk |
| | -1 teaspoon salt |
| | 1/8 teaspoon pepper |
| | 1 cup grated cheese (not necessary to add cheese) |

- Cook fresh corn on cob as for normal use, cool and remove from cob. If using frozen corn, cook corn in 1/2 cup of water in small saucepan until tender (about 10 minutes). If using canned corn, drain the corn (remove liquid).
- Mix eggs with a fork for one minute. Add drained corn and flour to eggs. Mix with fork until flour cannot be seen.
- Add sugar, melted margarine or butter, milk, salt and pepper and cheese (optional) to the egg mixture. Mix with fork until all foods are mixed together.
- Pour mixture into a greased 1 1/2 or 2 quart casserole. Place in a pan of hot water and bake.

Note: To tell when done, put a sharp knife through the center. When knife comes out clean, the pudding is done. Corn pudding may be served as a main course, with a fresh green salad, hot bread and a fresh fruit dessert.

From the Home Service Department

A hearty clambake for six

- If a steamer is not available, use either a wash boiler or an electric roaster or any large container that will hold the following:
100 Clams
6 sweet potatoes
6 pieces of chicken
12 ears of corn
Lobster or fish is optional
- With an improvised steamer, make some kind of a rack of wood to place in the bottom of the pan.
- Scrub the clams and sweet potatoes, husk corn, flour the chicken, season with salt and pepper and brown in drippings or butter or margarine.
- If lobster is to be used, have lobster split, and clean by removing the intestinal vein. If fish is to be used, clean and season with salt and pepper and brush with butter or margarine.
- Arrange a layer of chicken in the bottom of the steamer on a rack. Add a layer of lobster (optional) and cover with several celery stalks. Next add a layer of sweet potatoes, corn and fish, if desired. Put clams

on top and cover with several celery stalks. Add 3 cups of boiling water, cover tightly and steam 1 1/4 to 1 1/2 hours.

6. Serve hot accompanied by cups of clam broth. Have plenty of melted butter or margarine available for use on the lobster and the clams. The clams may be put into bags for steaming, if it is easier to handle them that way.

7. If desired, serve raw clams as a first course. Have a relish plate of raw vegetables like celery, carrot curls and tomatoes, and serve a simple fruit dessert.

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

I would like more information on the following items:

Name Phone

Address Zip Code