

RG&E consumer news

October 3, 1973



RG&E Participates In Housing Management

By Miss Anne S. Fenstermacher
Staff Assistant-Consumer Affairs

RG&E began an urban affairs program five years ago in order to better serve customers in Rochester's urban areas. As a result, two new urban offices were established on Joseph Avenue and on Genesee Street. The services provided at these offices are the same as

procedures and with apartment heating systems. Urban Offices representatives Howard Rowley and Don Kelly discussed the procedure to follow when applying for gas and electric service, the Company's deposit policy, bill payment, calculated



Participants in RIT Housing Management Seminar listen attentively to RG&E personnel.

those given at the Main Office and include accepting applications for gas and electric service, making credit and payment arrangements, taking bill payments and providing information about heating, wiring and billing.

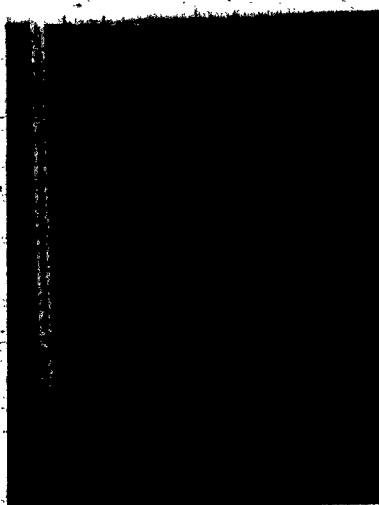
The urban program includes an on-going responsibility to serve as advisors to urban community groups, and to visit community groups, such as tenants' associations to provide information to meet their particular needs. An example of this activity is RG&E's recent participation in RIT's Housing Management Seminar. Speakers at the seminar provide practical information to the participants who are management and maintenance personnel in apartment complexes, primarily in the urban housing projects.

RG&E's participation, coordinated by Urban Affairs Manager Howard Rowley, consisted of two sessions intended to familiarize the participants with RG&E

billing and meter reading procedures.

Residential Marketing representative Tom McGarry explained the importance of proper humidity, insulation and maintenance procedures to ensure that tenants have comfortable, efficient heating. He also explained basic terms used in the heating business, and discussed furnace components so participants would be more knowledgeable in dealing with service personnel.

The training of employees and volunteers working in housing projects should enable them to give their tenants better advice about RG&E procedures and provide more reliable, more comfortable heating and living. We are prepared to provide training of this type for any group requesting it, either on their premises or at one of the RG&E offices. Call me at 546-2700, Extension 2330 or Howard Rowley at Extension 2205 if you are interested, or fill out and send in the coupon below.

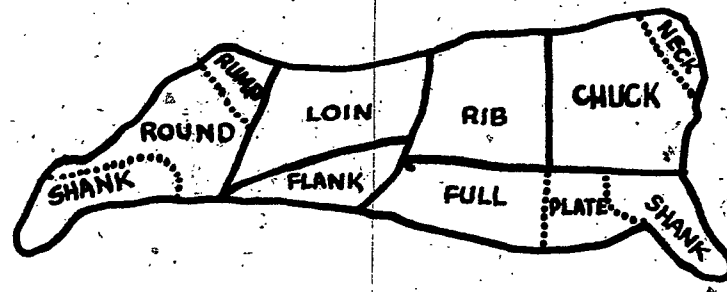


Urban Affairs Manager Howard Rowley and Residential Marketing Representative Tom McGarry speaking to seminar participants.

From the Home Service Department

Can You Save Money by Buying Beef in Quantity?

Buying beef in quantity may seem like a sensible way to beat the high supermarket meat prices. But before you do buy, do some comparison shopping. You may have seen ads offering a side of beef or a hind quarter at what seem like bargain prices; not all offers are the bargains they seem.



Is Your Freezer Capable?

If your freezer maintains a temperature of 0°F. or less, meat will keep its full quality for eight to twelve months. It is safe to freeze for longer periods, but signs of quality loss, such as drying or flavor and color changes will begin to appear. (If freezer section of your refrigerator does not have a separate outside door it probably will not hold 0°F. or less; large quantity meat purchases are not for you; buy no more than you can use within a month.) Even with good facilities, it is best not to buy more than you expect to use in six months.

Cuts Available:

1. Sides of beef average 25 percent waste. On a typical side weighing 300 pounds, you get about 225 pounds of retail-type cuts. From this 225 pounds, you'll get

RG&E Features Help for the Consumer

Sometimes being a consumer can be very frustrating. You wonder which brand to buy; if you decide on the brand, then you have to wonder which model to buy. On many items there are warranties to consider. And reading labels in the supermarket is an art in itself. Unless you have a degree in Home Economics, the feeling of helplessness often prevails.

The graduate home economists in RG&E's Home Service Department will be staffing a display this month — "How to Survive as a Consumer" — which will focus on some of the problems and decisions consumers are faced with every day. They will explain some of the things that are being done for consumers, like open dating, unit pricing, and new information tags on appliances. They can tell you what to look for in a warranty. And what agencies to contact if you need help. In short, they will tell you how you can help yourself.

Stop in at the Consumer Information Center anytime in October and find out how you can become a more satisfied consumer. The RG&E Consumer Information Center is located at 89 East Avenue on the Main Floor.

about one-third hamburger or stew meat, one-third steaks and one-third roasts. Many of the roasts would be best used for pot roasts, cubed steaks, etc., because they are less tender cuts.

2. The hindquarter (from behind ribs to the tail, including steaks, round, flank, etc.) is more expensive than the whole side.

It has an average of about 30 percent waste.

On a 150 pound hindquarter, that's 105 pounds of retail-type cuts. The hindquarter contains round roasts and steaks and high-quality steaks, and approximately 15 percent hamburger.

3. The forequarter (from ribs forward, including front leg, shoulder and ribs) average 25 percent waste.

You get about 115 pounds of usable meat from a 150 pound forequarter. The forequarter is mostly chuck, with about 10 percent rib roasts. It should cost less per pound than the hindquarter.

Signs of Quality:

The best assurance of quality is to buy from a reliable dealer. If possible, buy from a dealer recommended by friends or neighbors. Try small purchases first to get an idea of the dealer's quality and service. Look for well-trimmed, evenly marbled beef with a clear red color in the flesh and firm white fat. USDA Inspection

Mark — must appear on all meat which is sold across state lines. This seal proves the meat has been inspected for wholesomeness.

USDA Grade Mark — is the sign of meat quality, including tenderness and flavor. The highest grade is prime, second grade is choice and third grade is Good. Look for the grade mark stamped on the length of carcass. Do not buy the meat unless you see the stamp.

Yield Grade — signifies the actual amount of usable meat on un-trimmed wholesale cuts. Though it is possible to state "average" percentage of waste in un-trimmed cuts, the actual amount of usable meat can vary as much as 15 percent. The yield grade is stamped once on each quarter or wholesale cut of beef.

Grade 1 gives 80 percent or more in retail cuts from the hanging carcass weight. Grade 5 less than 66 percent. Grade 3 yields 71 to 75 percent in retail cuts. Expect significant price differences between the grades.

Preparing Meat for Freezing:

Purchases of meat over 60 pounds should be cut, wrapped and frozen by the dealer. To maintain quality, meat should be frozen quickly and most home freezers take too long to bring a large quantity of meat to the optimum freezing temperature, 0°F. If meat is commercially wrapped, check quality of wrapping material and that each piece will be labeled by cut.

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