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Save Hot Water Costs

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In two recent articles I have talked about reduced thermostat settings as a way to conserve fuel because space heating accounts for the largest proportion of fuel consumed in residences.

Water heating represents the second largest area of fuel consumption in the home, so I would like to offer suggestions to enable you to reduce fuel use here also.

First, set the water heater thermostat at the lowest setting necessary for your family's requirements. A temperature of 140° is recommended for general use. The middle or "normal" setting on the thermostat between "warm" and "hot" should maintain an approximate temperature of 140°. Appliance manufacturers recommend a 150-160° temperature for best results with a dishwasher or washing machine. If you have these appliances but want to save on water heating costs, you must decide whether to compromise on this recommendation. You could set the temperature at 140° and then turn the temperature up later if you do find you are not getting the best results from these appliances.

Second, load your washing machine and dishwasher to capacity following manufacturer's recommendations. Running partial loads is not efficient, but overloading will not give the best results.

Third, limit the length of showers. Generally a bath will use between 10 and 20 gallons of water. In contrast, a shower can use anywhere from 2 to 12 gallons of water per minute, depending on the size of the shower head. Furthermore, you can use the least amount of water that is necessary by adjusting the faucets to as

low as a flow as possible, and by turning off the water when soaping in the shower.

Fourth, check the water faucets because leaky faucets do waste a considerable amount of hot water. One drop of water, a second can add up to as much as 100 gallons of water in a month.

Fifth, flush enough water from the drain valve on the bottom of the water heater tank to prevent sediment accumulation. This should be done every few months, the amount depending on the hardness of your water. Sediment accumulation can reduce heat transfer efficiency.

Sixth, turn the water heater thermostat to the "pilot" setting when you plan to be away for an extended period of time. Change it to the normal setting when you return.

Each of the preceding suggestions, when followed, will realize a small savings of money and fuel. The overall savings will be related to your diligence in following the suggestions.

Preparing Turkey For Roasting Demonstrated

On Tuesday, November 13, there will be a demonstration at the Consumer Information Center on how to get your turkey ready for roasting. The demonstration will be between 12 A.M. and 1 P.M. on the main floor. It will be casual and will last only about 10 minutes, but will be repeated during that hour. Stop in anytime between 12 A.M. and 1 P.M.

Learn to Use Your Range Efficiently At Our Consumer Information Center

We are again approaching the holiday season, when one holiday seems to occur after another — Thanksgiving, Channukah, Christmas and New Year's. The joyous celebration of these days is all to brief, considering the amount of time spent in their preparation. Hours, even days, of preparation goes on in the kitchen, with all the baking and the special meals that have become closely associated with these holidays.

To help all the women and men who spend hours behind the kitchen door getting ready for the

holidays, the November Consumer Information Center is providing instruction on the efficient use of ranges. By stopping in at our Consumer Center any time between 8 A.M. and 5 P.M., Monday through Friday, you can learn how to use your range efficiently, safely, and in a manner which will save you time while you save energy.

Oven Meals

Cooking an entire meal in the oven, what we call an oven meal, is an important energy-saving and time-saving technique. It saves you time because once in the oven, the meal

is relatively carefree. It saves energy by the fact that only the oven burner is required in the cooking process. The time and temperature on most casseroles and oven-baked vegetables can be adjusted so that an endless variety of oven meals can be created.

Other Time-saving and Energy-saving Techniques

When guests have arrived for holiday celebrations, you don't usually want to spend a lot of time in the kitchen. One time-saving technique is cooking food ahead of time and freezing it. Do as much of your holiday baking at one time as you can. This is also an energy-saving technique.

Or, while you are cooking a casserole, to be used now or frozen and used later, why not put some of your holiday baking in the oven at the same time, and freeze it for later use?

Range Features

One of our Home Service Representatives can help you learn how to use your range, with all its time-saving features, more efficiently. If you have a range which turns on the oven automatically but you haven't had enough confidence to use it, stop in. We'll show you how to use it.

Many of the new ranges have other features which appear to be complicated to be useful. Once you know how to use them, however, you'll be amazed at how they un-complicate your life.

Range Booklet Offered

To help you get the most out of your range, our Home Service Department has prepared a booklet, "Know Your Range." It describes range features, ways to make your range more useful, such as in thawing foods, and has 56 recipes which can be used in the creation of oven meals. Stop in at our Consumer Information Center on the Main Floor at 89 East Avenue, and pick one up.



A visit to our Consumer Information Center will help you use your range more efficiently.

New Energy Conservation Guide Available from RG&E

"Living with the Energy Crisis," a new brochure full of ideas that will save you money on your utility bill and conserve energy resources, is now available at RG&E.

Published by the Small Homes Council and Building Research Council at the University of Illinois, it discusses the meaning of the energy crisis to individual consumers.

A checklist of ways to keep home energy consumption at a reasonable level is provided. Operation of a house in winter and summer as well as house design and construction are covered in it.

Fill out and send in the coupon below and we'll mail you a copy, at no charge, as long as the supply lasts.

Consumer Course to be Held at R.I.T.

A short course in consumer protection, called "Under the Wrappings" will be offered this month by R.I.T. to anyone who is interested in taking it. It will be taught by Mrs. Judith Braiman, President of the Consumer Association of New York State. Mrs. Braiman resides in the Rochester area.

The course will meet every Monday, November 26 through December 17, from 10 to 11:30 A.M. at the Baptist Temple Church.

Tuition is \$18.00. For

more information about enrollment, contact Nancy FitzPatrick at R.I.T., 464-2215.

Recipe of the Week From the Home Service Department

HOT MULLED CIDER

Cider left from Halloween?

- 2 quarts cider or apple juice
- 2/3 cup brown sugar
- 1/4 teaspoon salt
- 5 whole cloves
- 5 whole allspice
- 4 3" sticks cinnamon

1. Combine cider, brown sugar, salt and spices.
2. Bring to boiling point and simmer 5 minutes. Strain.
3. Serve hot in mugs.

Note: Thin shreds of lemon or orange rind can be used in place of spices.

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

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