

RG&E AND consumer news

January 2, 1974



Information about light bulbs available

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I have talked for several weeks about appliance wattage which indicates the amount of electricity that an appliance will use. In the past people have purchased light bulbs strictly by wattage rating. Now there is more information to help you choose the correct light bulb for a specific purpose to conserve energy.

The Federal Trade Commission requires that the package of incandescent light bulbs must list the following information to enable the residential consumer to choose the best value for his or her lighting needs.

Watts—which measures the amount of electricity going into the bulb.

Lumens—which measures the performance of the bulb, that is, its light output.

Hours—which indicates the average life of the particular kind of bulb.

You will be concerned with the relationship between these terms. The following is a comparison between two 100 watt bulbs:

Kind	Watts
Standard	100
Long Life	100

Lumens	Life
1,700	750 Hours
1,400	2,500 Hours

As you can see, the 100 watt, long life bulb lasts much longer than the standard bulb, but does not provide as much light as the standard bulb of the same wattage.

Which bulb do you choose? The one with longer life, or the one

which provides light? The answer will depend on how you plan to use the bulb. For example, for reading, the light output of a bulb will be more important than bulb life. On the other hand, long life may be the criteria when convenience is more important than light than light output. For example, it may be awkward to change the light bulb in the top of a closet or stair well. In this case a longer life bulb may be more desirable.

If you would like more information about home lighting mail in the coupon below.

Next week with this information as a background, I will discuss some energy-saving ideas about lighting that I have received from customers.

Guard against unwanted guests: Bacteria

One of the most popular ways to entertain a large crowd during the holiday season is the buffet table. When serving tantalizing dishes in this fashion, always follow safe procedures in preparation, display and storage of your food to insure its best and safest quality.

If you have frozen parts of your menu, thaw them in the refrigerator, (not on the kitchen counter.) Bacteria can thrive on foods when the temperature climbs above 45 degrees F. Enlist the aid of a neighbor or guest if you don't have enough refrigerator storage space. Don't rely on a cold back porch or garage as outdoor temperatures are too unpredictable to insure safety.

Put your dishes on the table close to the time they are to be eaten. Keep hot

At the Consumer Center

Too low humidity in your home: a factor in high heating bills

When you hear someone talk about a humidity problem, do you usually think of summer and too much humidity? Do you realize that there is a humidity problem in winter, one that can be just as severe? In winter the problem becomes one of too little humidity. It can cause damage to furniture and the structure of a house, can make you feel very uncomfortable, and can also be a factor in high heating bills.

The Consumer Information Center on RG&E's Main Floor will focus attention on the problem of too little humidity beginning next Friday, January 4, throughout the month of January. Our experts from the Residential Department will be there to help you understand and identify the problem and will tell

you what you can do about it.

What is relative humidity?

Relative humidity measures the quantity of water vapor in the air as expressed as a percentage of the total amount of humidity the air could hold at that temperature. Thus, a relative humidity of 100% means that the air is holding all the moisture it can at that temperature. Any additional humidity would result in fog, mist, or some similar form of precipitation.

Cold air and humidity

Cold air has a smaller capacity to hold moisture than warm air. Thus, cold air with a relative humidity of 70% has much less actual moisture in it than warm air with the same relative humidity. When cold, dry air is brought inside the home and heated, it acquires a much greater capacity to hold moisture. Acting like a sponge, the heated air then draws moisture from the home atmosphere — from furniture, plants, even from your skin.

Problems from too dry air

By drawing on the home atmosphere for additional moisture, dry air can create several problems that are an all too common during the cold winter months. Problems such as dried out nasal passages, dry skin and scalp, peeling wallpaper, unglued furniture joints, static electricity and withering plants. Do you recognize these symptoms in your home?

What to do about too dry air

If these symptoms are prevalent in your home, you need supplementary humidification from a power humidifier, either the portable appliance type or the kind that is installed in your central heating system.

The air in your home draws moisture from several activities: showers, mopping and rinsing the kitchen floor, doing

laundry, it has been estimated that homes in this area need supplementary humidification of about 5 to 10 gallons of moisture daily.

The amount of supplementary moisture needed in your home depends on several factors, such as the size of the house and how "tight" it is. There are several things you can do to make your house tight and thereby reduce the need for supplementary moisture. The installation of storm windows helps prevent the loss of moisture during the winter. Lower your thermostat at night for sleeping comfort instead of opening your window. Put in caulking around window frames and weatherstripping around doors and window sashes.

Low humidity and a high heating bill

Air with an ideal amount of humidity improves the efficiency of your home heating equipment because of the simple fact that you feel warmer in a more humid atmosphere. In a very dry atmosphere you may find yourself constantly raising the thermostat to keep the room warm, when what you really need to raise is the relative humidity. With adequate moisture you will feel more comfortable at a lower temperature, thus you require less heat.

It has been estimated that with power humidification you will use 2% less fuel. This takes into account the energy required to operate the power humidifier, either the type installed in a central warm air heating system or the portable, furniture-styled humidifier.

Stop in at the Consumer Center During January

You are invited to stop in at our Consumer Information Center anytime beginning January 4 throughout the month of January to learn more about the problems of low humidity and how to correct them. The center is located on the main floor at 89 East Avenue.

From the Home Service Department

Entertaining a Crowd

Allow per serving:

- 1/2 pound chicken or turkey, uncooked
- 1/3 pound other meat, uncooked
- 2 frankfurters
- 1/3 pound fish fillet
- 2 slices cold cuts (6-8 slices per pound)
- 1/4 pound baked beans
- 1/4 pound salad - potato, macaroni, or cabbage
- 1 1/2 rolls
- 1/2 cup cooked vegetables
- 5 tea sandwiches or cookies
- * 10 pound turkey breast will give 30-40 slices
- * 9 pound ham, machine slices, will give 50-60 large slices
- 5 pounds dressed fowl yields approximately 1 1/4 pounds cooked meat, removed from bone
- 1 pound chicken diced from bone equals 1 cup
- 1 pound boneless chicken equals 3 cups diced
- 3 pounds chicken equals 1 pound cooked meat removed from bone

foods heated above 140 degrees F. in electric frypans, hot trays, fondue pots, or chafing dishes. Do not depend on warming units which only use a small candle — they may not produce enough heat to maintain an above-danger-zone temperature.

Leave chilled foods, in their serving dishes, in the refrigerator until ready to serve. They can easily be kept cold on the buffet table by placing over bowls of crushed ice. There are also many attractive serving dishes on the market, with special places for ice underneath the main compartment, which are ideal for this type of service.

No matter how much care is taken in keeping hot foods hot and cold foods cold, never let your buffet stand longer than two hours at room temperature. Plan your party so the guests will all eat around the same time, rather than continuously throughout the evening. Protect them by setting out limited quantities of food and refilling serving dishes frequently. Take a few minutes after everyone has eaten to return the remainders to the refrigerator.

You may want to serve the leftovers to your family in a day or two. Before doing so, look the food over carefully. Don't be concerned about disposing of foods that look or smell bad. If you notice an odd odor, do not taste to see if spoilage has occurred. It is much wiser to dispose of questionable foods than to risk illness.

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:

Name _____ Phone _____
Address _____ Zip Code _____