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Advantages and Disadvantages of turning off



Pilot Light By Miss Anne S. Fenstermacher

Staff Assistant-Consumer Affairs

want to discuss both the advantages and disadvantages to home owners from turning off their furnace pilot lights during the summer in order to conserve gas.

Customers:

- with central air conditioning would be in better condition with the pilot light turned off because the problem of condensation of burned pilot gas would be eliminated.
- rate of 1,500 cubic feet per month would accrue to each customer if their pilot was off. A two month saving of this quantity of ceptance of turning off the gas would amount to a saving of about \$5.00. Customers with central air conditioning could save even more approximately \$10.00 for a two month period. In their case, with the pilot on they pay for the amount of gas it consumes as well as for electricity to remove the heat which the pilot generates.

Disadvantages:

1. Customers who ask RC&E or a contractor to turn off the pilot and later relight it will be charged for this 'service. The charge would be upwards of \$10.00 to turn off the pilot, and the same amount again to relight it. This cost to

Advantages to Individual customers is greater than the savings realized for the reduced gas consumption, 1. The furnaces in homes except perhaps in the case of customers with central air conditioning.

- 2. As long as the pilot light remains off, most households would not be able to have heat. Since Rochester summers usually 2. A saving of gas at the, include a few cool days and nights this could be an inconvenience.
 - 3. A widespread acpilot would mean difficulty getting the pilot relit when desired. Delays in service would be inevitable because there would be numerous requests to have service at the same time.
 - 4. Contrary to Item (Advantages) in the case of furnaces with central air conditioning, heat exchangers on furnaces without central air conditioning stay dry and in better condition with pilots

RG&E is concerned that. no one attempt either procedure without complete "know how." Safety precautions must be observed to prevent a possible

Food Freezing at RG&E's Consumer Information Center

June is the month when many items of locally grown produce become available - strawberries, thubarb and asparagus, for instance. For economy and for the sheer luxury of lengthening the fresh produce season, more and more people are freezing a variety of food - from fresh produce to spring lamb. To help you get off. to the right start in food freezing efforts, the Consumer Information Center on the Main Floor at RG&E is featuring a display of Food Freezing during the month of June.

Anytime this month browse through the display on Food Freezing at the Consumer Information Center. Various types of wrapping materials are on exhibit, as

well as illustrations of different freezing methods, and literature on food freezing. You may visit the display any Monday through Friday from 8 a.m. to 5 p.m., Tuesday and Thursday through 9 p.m. and Saturday from 8 a.m. to 12



See displays of food freezing techniques and wrapping materials at the Consumer Information Center.

Sonnenberg Gardens Hosts Special Musical Events

Gardens in Canandaigua growing popularity, will will be the scene of many exciting musical events this summer. Gap Mangione will perform next Sunday, June 30, at 3 PM. On Saturday, July 13, Swamp Root String Band, a Rochester country music

The lovely Sonnenberg group that is enjoying appear at a 9 PM concert. The Kaminsky Kazoophony, an ensemble of kazoo players and performers of other exotic musical instruments, will tickle your funny bone at a concert scheduled for Saturday, July 20 at 9 PM.



Volunteers planting annuals in in May of this year.

From the Home Serv

Prepare

For a successful canning season, it is best to plan several weeks in advance. Now is the time to check your equipment supplies. Replace any items while they are in supply in the stores. Avoid last minute shopping later in the season.

- Vacuum seal jars cannot be tested for leakage. Examine the jars, be sure there are no cracks. nicks or scratches on the
- Examine the metal lids to be sure the sealing compound is even.
- -To test for leaks in other jars, half fill with hot water, adjust jar rubber and cover, complete seal and invert for 5 minutes. Replace any jars which
- -Check the wire bail on Easy Seal jars to make sure it is tight enough to hold the lid on firmly without. forcing the bail.

No matter how slight the damage discard imperfect jars and lids

Pressure Canners

- All parts must be clean and in good working order. Clean the petcock and safety, valve opening by drawing a string through them.

—Pressure gauge should be clean and accurate.

-Replace a brittle, torn or cracked rubber gasket.

ponds, fountains and an impressive mansion. The gardens which were designed and constructed during the first years of the twentieth century, are now

in the process of being restored. Restoration has been aided a great deal by the existence of early photographs which show the gardens at their peak. Professionals and volunteers are now in their third year of returning Sonnenberg Gardens to its original magnificence.

Gardens currently under

Of course you don't have

to wait for a special concert

to visit Sonnenberg Gar-

dens. Located at the end of

Howell Street off North

Main in Canandaigua,

Sonnenberg | Gardens

consists of fifty acres of

flowers, rare trees and

shrubs, unusual statuary,

beautiful plants

restoration

Rose Garden now in bloom

Rose lovers should be sure to visit the Rose Garden, whose restoration was completed last spring. The Rose Garden, which is now in bloom, consists of

The classical Italian Garden, which donsists of over 32,000 annuals in a rainbow of colors, has also been restored. Some of the other gardens on the estate include a Blue and White Garden, a Pansy Garden, a Rock Garden, Japanese Garden, Sub-Rosa Garden and Colonial Garden, all in various stages restoration.

Admission to the gardens is \$2 for adults. Special rates are available for group tours of over 15 people. Although guided tours are scheduled every day at 10 AM, 2 and 4 PM, Sonnenberg Cardens is open every day from 9:30 AM to sundown. For more information on tours and membership call (315) 394-

and the second s	
the restored I	alian Garden
ice Depart	ment
To Co	n

The canner should be

stored with the lid upside

vegetables, meats and other

This should be a large

kettle with a flat bottom

and straight sides. It must

be deep enough so that the

the tops of the jars and has

enough space to boil freely.

It must have a cover and rack to keep the jars off the

This method processes food at 212°F. It is

recommended for canning

fruits, red tomatoes, pickles,

relishes and other ACID

Check your recipes and

your supply of ingredients.

A recipe must be followed

exactly. There are no safe

bottom of the pan.

LOW-ACID foods.

water can re

foods.

Water Bath Canner

down on top of it to protect the gasket and pressure gauge. canning Pressure over 5,000 rose bushes. processes food under pressure of 240°F. It is the only method recommended to be used when canning

hortcuts in canning. 4922.	
FILL OUT AND RETURN THIS COUPON TO: Dept. 34 Rochester Gas and Electric 89 East Avenue, Rochester, N.Y. 14649	CJ-19
I would like more information on the items:	following
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