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Utilities' Rate Proceedings

By Anne S. Fenstermacher Staff Assistant-Consumer Affairs

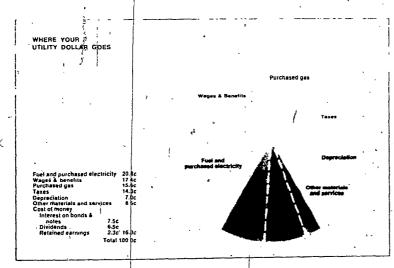
Last week I discussed the primary reasons utilities currently seek rate increases. Today I will review the actual steps the Company takes in presenting its case to the New York State Public Service Commission. In this procedure the Commission is charged with protecting your interest by making sure that the rates arrived at are reasonable.

RG&E files a request for a rate the Commission which is allowed as long as 11 months to analyze the Company's proposed changes. The Commission appoints a hearing examiner who then orders public hearings where RG&E presents evidence to support its claims that the proposed rate changes are necessary. The Company provides information about its costs and total revenue for the previous "test year.". It then asks the Commission to allow a rate increase to meet the anticipated requirement for funds.

The staff of the Public Service Commission cross-examines Company witnesses to verify the validity of the information supplied: The P.S.C. staff submits its own findings on the Company's need for additional funds. Consumers and consumer groups may also give testimony to state their views, but the complexity of

proceedings usually change with the Public Service discourages it. For this reason the P.S.C. staff is directed to act in the consumers' behalf. Also, the'-New York State Consumer Protection Board has been given the authority to intervene on bahalf of consumers generally, and can be expected to appear in future rate cases. All parties to the proceedings

are given a chance to reply to previous testimony. The hearing examiner considers all the evidence and makes his recommendation. Then the five Public | Service Commissioners make the decision about the total amount of revenue the Company will be alowed to earn to enable it to provide it s customers with reliable service. Commissioners then approve: the rate schedules, which are the charges to the customer for using various amounts of energy. The part of the rate increase which is approved is then put into effect by the Company.



Go Fly A Kite -Carefully!

Kite flying can be a lot of fun this time of year, but always follow safety guidelines to avoid loss of the kite and a possible hazardous situation.

Assemble your kite with string; never use wire. Pick an open field for flying it, with no electric transmission lines overhead. If your kite inadvertantly becomes tangled in pwoer lines leave it there — never attempt climbing the utility pole to retrieve it. And don't go out in a thunderstorm because you are an easy target for lightning.

Enjoy yourself but don't invite disaster careful!

Free Eye and Ear Screening for Children 3-5 years

During the month of June, you can have your 3, 4, or 5 year old child's vision and hearing tested free of charge. The program will be held at 21 locations throughout the city on different days. It is sponsored by the Eye Conservation Committee of the Health Association of Rochester and the Monroe County Health Department.

Testing is by appointment only. Call 442-3679 between 9AM and 3:30 PM for an appointment at the most convenient location.

Brookwood Hours

RC&E's Brookwood Science Information Center is open to the public on Sundays from 10 AM to

Special tours may be arranged for Monday through Thursday by contacting the Corporate Communications Department at RG&E, 546-2700; extension 2225

Food Freezing Tips Available at RG&E's Consumer Information Center

Freezer Management

A food freezer is most beneficial to you lif used wisely. Management of your freezing plan is involved from the moment food is chosen for freezing until it's placed on your table. By following a few simple guidelines, both for freezing and using frozen food, you be pleased by the results and save money.

- 1, Select top quality foods. Freezing does .. not improve or otherwise change quality.
- 2. Freeze foods in amounts that will be convenient to use at one time, so you will not have to waste or re-freeze unused portions.
- 3. Use proper packaging

materials If air permeate paper, your food will dry out and show signs of "freezer burn."

> Label and date all packages. It's easy to forget what foods have been frozen and when.

wrapping

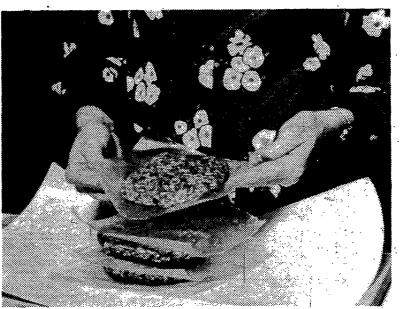
5. Use a grease or china marker. This is more permanent than a felt tip marker in the freezer.

Watch for food specials and buy when price is lowest. Plan for holidays, spedial occasions, picnics, etc.

As new foods are added, rotate packages so older ones are used first.

8. Keep a fist of what you have in the freezer. This will hep you in planning and grocery shopping. Be sure to keep it up-.dated.

Store foods in the freezer only recommended times. Fruits and vegetables no more than one year, meats 4-12 months depending on cut. This will insure maximum quality.



Attend the freezing demonstration on June 5 for proper freezing techniques.

Signs of Summer

The first sign of summer is the signal to get out the picnic basket and head for yoùr favorite park. Following are some guidelines to use when taking food on a picnic to avoid possible spoilage.

- Keep all meat, fish and poultry dishes frozen or very cold until the time to use them at the picnic.
- Chill macaroni and potato salads several hours before packing. This assures safety and improves flavor. Pack salads with the frozen food to keep them cold on the way.
- Frozen juice con- centrates will defrost slowly while traveling and be ready to mix with water or gingerale at the picnic site. This saves room while packing.
- If thermal jugs are going to be used for cold drinks, chill them first, then fill. They'll stay cold longer...
- For hot drinks, heat jug with hot water, then addbeverage.

- Take cookies, cakes and fruit pies in boxes. Freezing Cream and meringue pies do not carry well. **Demonstration** Put ketchup, mustard lune 5 and pickle relish in plastic containers with

snap lids. These do not

Don't forget salt and

peper shakers. Put a

piece of plastic wrap

keep contents from

Don't forget a container

for disposing of trash.

hot foods hot and cold

Most important - keep

spilling.

need to be chilled.

The . Home Service Department will present a freezing demonstration on June 5 at 7:30 PM in the basement auditorium of the Main Office, 89 East under shaker tops to. Avenue.

> Proper freezing techniques for various foods will be shown, and all questions answered. Free parking will be provided in the RG&E lot behind the

them on a picnic.	after 6:30 PM.	awn Si
and have a good time!	5.	•
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