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RG&E consumer news

August 20, 1975



Gas Supply Situation

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Q: I am perplexed by what I read about the natural gas supply situation and wonder whether our use of natural gas will be restricted in the near future?

A: News in the media makes the gas supply situation sound bleak, and in fact, the situation is serious. But RG&E's existing residential customers should not be affected directly.

RG&E's gas supplier, Consolidated Gas, has indicated they should be able to supply all our needs for 1975-76 without further curtailments, unless the winter is severely cold or unless other gas suppliers' problems are so serious that Consolidated Gas is also affected by a Federal reallocation between suppliers. If there are further curtailments in RG&E's area they probably will not affect you as existing residential customers, as State law gives you

the priority on the available supply. Curtailments would first affect existing commercial and industrial customers. Some commercial and industrial customers with alternate fuel systems were curtailed last winter when the New York State Public Service Commission decided the utilities could not accept any new gas customers.

The outlook for the 1976-77 winter should be about the same. Consolidated Gas should begin receiving liquefied natural gas (LNG) from Algeria in 1977, in addition to its continuing domestic supply. I hope, this is somewhat reassuring. It is impossible to speak with absolute certainty, but it appears very unlikely that RG&E's existing residential customers will be given natural gas allocations. If you would like further information, please fill out and send in the coupon below.

"If You're Under-insulated, You're Overspending on Fuel" Booklet Available for Do-It-Yourselfers



Get your free copy of our insulation booklet and learn the facts about insulation and how to properly install it.

RG&E offers information for the "do-it-yourself" in a booklet entitled "If You're Under-insulated, You're Overspending on Fuel."

The booklet offers suggestions on where and how to insulate your home, types of insulation available, (and how to install them), explanation of the "R" value, how storm windows and doors weather stripping, and caulking help save energy, and furnace maintenance.

The booklet is free of charge and available to you. To get your copy, fill out and return the coupon on the bottom of the page or come and visit our Consumer Information Center on the Main Floor at 89 East Avenue where copies are on display.

While you're at the Center, you can learn a lot about insulation. You can even talk to one of our insulation experts who can answer questions you might have.

Making Jams, Jellies, and Pickles

Many fruits and vegetables have ripened and are now plentiful in your garden or on the market. Take advantage of the harvest by making jams, jellies, and pickles you can enjoy all year long.

Here are some questions you may have as you begin:

Q: How much juice should be made into jelly at one time?

A: Most reliable recipes recommend not more than 6 to 8 cups. Larger quantities require longer boiling which may result in flavor and texture change. For best results, follow specific recipe directions.

Q: Should jelly be boiled slowly or rapidly?

A: Jelly must be boiled rapidly. Long, slow boiling will destroy the pectin in the fruit juice, resulting in a runny consistency.

Q: Should jam be processed?

A: Processing in a boiling water bath is recommended in warm or

humid climates, or when the storage space is subject to moist conditions and changes of temperatures.

Q: Should jams and jellies be made with cane or beet sugar?

A: Testing of cane and beet sugar shows them to be chemically the same. Either may be used successfully. Always use amount of sugar recipe calls for.

Q: What about "blended sugar"?

A: Blended sugar is granulated sugar (sucrose) plus dextrose. It lowers the calorie value but cannot be successfully substituted for regular granulated sugar. Fruits in jams and jellies need a high percentage of sucrose for preservation.

Q: What kinds of vegetables and fruit make the best pickles?

A: Fresh, slightly undermature, good quality vegetables make the best pickles. Cucumbers and green tomatoes should be small and firm. Fruits that are firm but

ripe enough to have developed a good flavor are best.

Q: What is the best stage or peak of ripeness for dill?

A: When dill fern is green and pungent in odor, it will give the best flavor to pickles. The seeds should be formed, but not mature.

Q: Why would garlic in dill pickles turn blue?

A: The garlic turning blue is usually due to the use of immature garlic. It is a color reaction between the acid and/or salt and some color present in garlic. This only seems to happen when very young, not fully dried and aged garlic buds are used. It is harmless.

Q: May I use a metal container for curing pickles or sauerkraut?

A: No, use a stone crock, a large open-mouthed glass jar, or unchipped enamel pan for curing pickles and making sauerkraut.

Used Appliances and Furniture Needed!

The Monroe County Department of Social Services urgently needs your help in securing used appliances and furniture, in working order and good shape, for many families seeking them.

The most requested items are gas ranges, refrigerators, beds, dressers, sofas, chairs, and kitchen sets. The Department will arrange for a pick-up of donated items, which are then delivered to families on the waiting list.

Please call the Home Economics Division, 442-4580 and help a family out today.

The Center is open Mondays through Fridays from 8 AM to 5 PM. Come in, we'd like to see you.

Visit Brookwood

RG&E's Brookwood Science Information Center is open to the public Sundays from 10 AM to 4 PM. Group sessions may be arranged Monday through Thursday by calling the Corporate Communications Department at RG&E, 546-2700; extension 2225.

FILL OUT AND RETURN THIS COUPON TO: **CJ-29**

Dept 34 Rochester Gas and Electric
89 East Avenue, Rochester, N.Y. 14649
546-2700

I would like more information on the following items:

Name _____ Phone _____

Address _____

Town _____ Zip Code _____