

# RG&E consumer news



## Recycling Can Save Energy

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Why recycle? You can save energy and resources and reduce waste.

Since energy conservation is an important part of the solution to the country's energy problem, recycling which saves energy should be considered. Reusing returnable beverage bottles requires less energy than making non-returnable beverage cans, for example.

The solutions to coping with solid waste are many, and all are needed. Technological solutions can deal with the solid waste which cannot be recycled. For example, paper waste which cannot be recycled has value to generate electricity, according to the American Paper Institute.

Citizen involvement can

### Recycling Centers In Monroe County

Codes: G-Glass, P-Paper, M-Metal, Gr-Kitchen Grease, N-Newspaper Only, Ap-Appliances.

Hours: Centers are open 24-hours a day, unless marked (\*). Call Recycle Info for hours open.

Brighton - Highway Dept. - 1941 Elmwood Ave. - G, M, P (\*)

Brockport - Municipal Bldg. - G, M (\*)

Chili - Town Hall, 3235 Chili Ave. - G, M, P, Gr

Clarkson - Landfill, Redman Rd. - M, G

East Rochester - 20 Ontario St. - M, G, P, Ap

Greece - Landfill, Flynn Rd. - G, M, P

Hamlin - St. John's, 1107 Lake Rd. W. - G

Henrietta - Town Hall, 475 Calkins Rd. - M, G, P

Hilton - Town Garage, 1 Grove Pl. - M, G, P

Honeoye Falls - Consler Mfg., Next to Lower Mill - M, G, N

Irondequoit - Town Hall,

reduce the amount of solid waste, and can recycle that which can be reused. If you want to help, here are some suggestions from Recycle Info, a community organization which encourages the recycling of used material:

1. Take your waste paper, glass and metal to a recycling center. See the list below.

2. Or sell these materials. Prices paid are the highest in years. Call Recycle Info at 244-2630 for prices paid by salvage companies.

3. Buy recycled paper and beverages packaged in returnable bottles. Stationery, notepaper and posters made from 100% recycled paper are available now. To find out where, call Recycle Info.

1280 Titus Ave. - M, G, N (\*)

Mendon - Landfill, Semmel Rd. - G, M, P (\*)

Ogden - Town Pump Store, Washington & Whittier - M, G, P

Penfield - Highway Garage, Jackson Rd. - M, G, P (\*)

Perinton - American Can Co., 111 Parce Ave. - M, U.S. Gypsum, 53 No. Main - G, P

Pittsford - Highway Garage, Golf Ave. - M, G, N, Gr (\*)

Riga - Landfill, Savage Rd. - M, G, P, Ap (\*)

Rush - Landfill, W. Rush Rd. - M, G, P (\*)

Spencerport - Highway Garage, S. Union - M, G

Webster - Town Hall, 964 Ridge Rd. - M, G, P, Gr

Rochester - Baker Waste Paper, 257 Ormond - P (\*)

Coca-Cola, 835 Hudson Ave. - M, G

Pepsi-Cola, Joseph & Ormond St. - M, G

Regional Recycling & Resource Recovery, 315 Hollenbeck - P (\*)

## A. O. Smith "Conservationist" A Water Heater Designed To Save Energy

A water heater has a habit of breaking down when you least expect it. If you must replace your water heater, be sure to consider the new energy-efficient "Conservationist" water heater from the A.O. Smith Corporation.

The "Conservationist" is specifically designed to use less energy by providing the maximum heat from a reduced Btu input. By installing a more efficient type insulation around the tank [to reduce heat loss], the water stays heated longer, requiring the burner to operate less frequently,

saving energy and money. A new battle design also improves the thermal efficiency by retaining more flue heat in the tank.

The "Conservationist" is on display at RG&E, main floor, at 89 East Avenue. It is available for gas water heater replacement in 40 or 50 gallon capacities. Come in anytime between 8 AM and 5 PM Mondays, Wednesdays, and Fridays; 8 AM to 9 PM Tuesdays and Thursdays, and see the energy-saving "Conservationist." Or call 546-2700, extension 2428 for immediate service.

## The Slow Cooker: Answers To Some Often-Asked Questions

Does cooking with a slow-cooker save energy?

Cooking with a slow cooker consumes about the same amount of energy as preparing the same food in a tightly covered, heavy pan on an electric range surface element.

Can food spoil when cooked in a slow-cooker?

Food safety depends on many variables, for instance, the correct use of the slow cooker and proper food handling. Authoritative sources say for safety's sake, the temperature of the food in the slow cooker must exceed 125°F within 3

hours of starting time to minimize bacteria, then rapidly move up to temperatures of 165°F to 200°F. If the cooker takes too long to heat, bacteria growth can cause the food to spoil.

Why do the instructions say don't peek unless the recipe suggests stirring?

The secret of the slow cooking process is to seal in the juices and flavors. Lifting the lid permits moisture to escape and may lengthen the cooking time as much as 30 minutes.

May I use my own recipes?

Yes, with a little ex-

perimentation and following a few simple tips.

1. Reduce the amount of liquid. One cup of liquid is usually sufficient as very little evaporation takes place.

2. Vegetables seem to take longer to cook, so it is suggested they be placed in the bottom of the slow cooker. They need to be cut into smaller pieces than for top of the range or oven cooking.

3. Be sure the cooker is at least half filled to obtain proper heat transfer and accurate timing.

4. Be sparing with herbs and spices. With extended cooking time they may impart more flavor than is desirable.

5. Add milk, cream and sour cream during the last half hour. They'll curdle if cooked too long.

6. Cook most meat and vegetable dishes — six hours or longer on low.

Are there any safety precautions in using a slow cooker?

1. Read the manufacturer's use and care manual before using your appliance.

2. Do not use the cooker outdoors, on wet surfaces or on top of the range.

3. Do not immerse the cooker in water unless the manufacturer says you can.

4. Place cooker away from paper, curtains, linens and other flammable objects while in use.



Slow cookers cost about the same as preparing food in a tightly covered pan on top of your electric range.

## Enter the Seneca Park Zoo Photo Contest

The Seneca Park Zoo Zoo Society is sponsoring a photo contest for amateur photographers of all ages.

### Contest Rules

1. All photos must be taken on the grounds of the Seneca Park Zoo between January 1, 1976 and July 31, 1976.

2. Entry fee of \$1.00 per picture submitted.

3. All photographs submitted should be unmounted.

4. Black and white and color prints accepted only in sizes 4"x5", 5"x7", or 8"x10".

5. Slides will not be accepted.

6. Your name, address, zip code and telephone number must be printed in pencil on the back of each photograph.

7. Model release, if needed, must be submitted upon request.

8. All winning photographs become the property of the Seneca Zoo Society and may be used for future promotional programs. The original negative must be available upon request.

9. All entries must be post-marked before July 31, 1976.

10. All entries must be mailed to:

Photography Contest  
Seneca Zoo Society  
2222 St. Paul Street  
Rochester, New York 14621

Cash Prizes will be awarded in each category.

## Apple Blossom Festival Begins Today in Williamson, N.Y.

In spite of some threats, Mother Nature has cooperated to bring blossoms to the many apple orchards in the Sodus-Williamson area.

Pink and white apple blossoms will outline streets, store fronts and floats in preparation for the Annual Apple Blossom Festival in the Village of Williamson.

The schedule of events begins tonight at 8:00 P.M. with the Coronation of an Apple Blossom Queen at the Williamson High School. The Apple Blossom parade is scheduled for Saturday, May 22 followed by a "Fly-In" Breakfast Sunday, May 23 from 7:00 A.M. to 12 Noon at the Williamson-Sodus airport, Route 104 East Williamson. All you can eat for a donation of \$2.25 adults, children under 12, \$1.25.

The Annual Apple Blossom Festival is sponsored by the Williamson Chamber of Commerce and Merchant's Council.

## Freezing Demo Thurs., May 20

The Home Service Department of RG&E invites you to attend a freezing demonstration on May 20 at 7:30 P.M. in the basement auditorium of the Main Office, at 89 East Avenue.

Home Economist Betty Weis will show proper freezing techniques of various foods, such as eggs and sandwiches, and will demonstrate blanching of vegetables, both on the top of the range and in the microwave oven.

For this demonstration, free parking is available after 6:30 P.M. in the Company lot on Lawn Street, directly behind the Main Office.

To make your reservation call 546-2700 extension 2617. There is no charge or obligation.

FILL OUT AND RETURN THIS COUPON TO: CJ-38

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 \_\_\_\_\_

Address \_\_\_\_\_ Phone \_\_\_\_\_

Town \_\_\_\_\_ Zip Code \_\_\_\_\_