



VOL. I

MARCH, 1937

NO. 3

## Housewives Discovering How To Make Old Kitchens Look Like New

The photographs on the third page of this bulletin tell the story of how remodeling can change an old kitchen into a new, modern one at moderate cost. The pictures are "Before" and "After" views taken in the kitchen of Mrs. Fred Facer of Fairport.

The old saying, "a woman's work is never done," is no longer true. Women are discovering that they can do housework, cooking, baking and other tasks and still have time for recreation if they have the assistance of gas and electric labor-saving appliances and a properly laid out kitchen. It is not surprising, then, that women are looking at their kitchens to see what can be done to improve them. They are deciding that it is silly to have baking ingredients and bowls ten feet away from the table where the mixing is done when a cupboard can be installed close at hand.

A rearrangement of the kitchen sometimes makes it possible to have a small breakfast nook where the children can eat lunch. Modern gas and electric ranges take up less floor space than old models, leaving room for a handy shelf. Colors are being used that make an individual room, and not just another kitchen.

Because of the interest in kitchen mod-

ernization the Rochester Gas and Electric Company has made a kitchen planning service available for its customers. As a customer you are welcome to use this service. Perhaps you have purchased a new range or automatic refrigerator and are undecided where it should be located to give most convenient service, or may be considering such new equipment and want to re-plan your kitchen before installing it. You may want ideas as to how to make the kitchen more convenient with a view to saving steps, or, if you are building a new home, would like suggestions regarding the layout of the kitchen. We'll be glad to help you with any of these problems.

You can also use this free service if you are entering the Kitchen Modernization contest sponsored by the magazine, Better Homes and Gardens. Our company is sponsoring a local contest in connection with the national one, and if you are planning a modern kitchen in either a new or old house before October, you will probably want to enter the kitchen in this contest with its substantial cash prizes. Full information about any of these projects will be gladly given if you will communicate with our Home Service Department.

# Menu for an Appetizing Lenten Dinner

	Tomato Bouillon	
	Baked Halibut, Haddock or Salmon	
Potatoes Au Gratin		Buttered Spinach
	Frozen White Relish	
	Chocolate Chiffon Pie	

## BAKED FISH

Oven Temperature 450° F.

Time 30-35 Min.

Fillets of Halibut, Haddock or Salmon  
Milk  
Salt and Pepper  
Fine Dry Crumbs

Wipe the fish with a cloth wrung out of cold water. Dip fish in milk, sprinkle with salt and pepper, and roll in crumbs. Place fish flat in a buttered pan and bake in a pre-heated oven.

## FROZEN WHITE RELISH

1 c. cottage cheese  
1 t. salt  
1 T. Mayonnaise  
2 T. finely chopped green pepper or pimiento, if desired  
few grains cayenne pepper  
1 c. heavy cream  
1/3 c. horseradish

Force the cottage cheese through a sieve. Add the mayonnaise, salt and pepper. Beat the cream until thick and fold into the cheese mixture. Add the horseradish and pepper. Pour into the trays of a gas or electric refrigerator and freeze until firm. Cut into cubes and serve on lettuce as an accompaniment to fish.

## TO BROIL FISH

Temperature 500° F.

Pre-heat the broiler and broiler pan to 500° F. Brush fish with lemon juice,

sprinkle with salt and pepper and brush with butter. Place fish on rack and slip under broiler. Broil until nicely browned (about 8-10 minutes). Sprinkle with paprika and let broil 1 minute longer. Turn fish, brush again with butter and broil until brown. Sprinkle with paprika and let brown. Serve on a platter with lemon juice and parsley.

## TO STORE FISH IN REFRIGERATOR

Wipe fish with a cloth wrung out of cold water. Wrap loosely in parchment and place in refrigerator, or store fish in glass dish under chilling unit.

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Take advantage of specials offered by the various stores to keep refrigerator stocked with plenty of fruits and vegetables. The food will keep perfectly for many days and the money saved can be used in other ways.

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Freshly baked rolls, warm cookies and fluffy cakes can all be had at a moment's notice, if the dough is made up ahead of time and stored in the automatic refrigerator.

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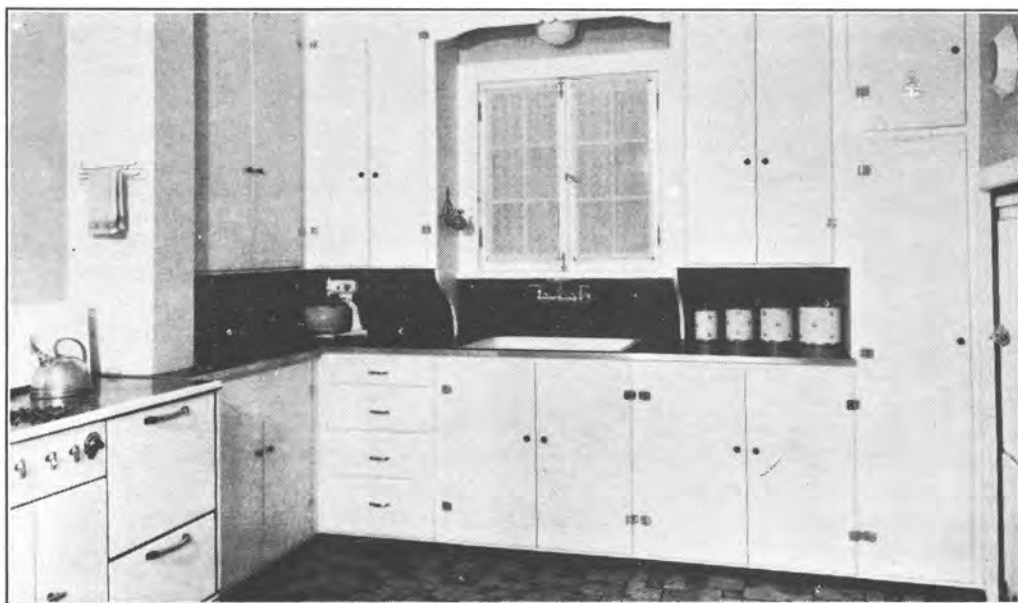
To give extra nice touches to every day meals, minced parsley, grated onion, finely chopped nutmeats and grated orange rind can be stored in a gas or electric refrigerator to be used as desired.

For further information call Miss Helen Smith or Miss Irene Muntz of the R. G. & E. Home Service Department, Main 3960

# How Mrs. Fred Facer Transformed Her Kitchen



BEFORE MODERNIZATION



AFTER MODERNIZATION

## Prize Winners in Favorite Appliance Letter Contest

The judges in the favorite appliance contest sponsored by the R. G. & E. announce the following winner:

**\$25 1st Prize to Mrs. Cyril F. Hopper, 121 North St.**

**\$15 2nd Prize to Elsie Trimby, 49 Melrose Street**

**\$10 3rd Prize to Mrs. Louise Buchan, 37 Furlong Street**

**\$5 4th Prize to Mrs. H. B. McKay, 38 Lake View Park**

The judges were the advertising managers of three daily newspapers: Walter Brown of the Journal; Neal Murphy of the Times-Union and Samuel Schwarz of the Democrat & Chronicle. Nearly one thousand letters were received and every gas and electric appliance had its supporters. The letters were of unusually high quality which made the work of the judges exceedingly difficult and they spent many hours going over the entries received.

The Rochester Gas and Electric Corporation expresses its deep appreciation of the interest manifested in the contest and extends its thanks to each individual contestant for the time, thought and effort put into his or her letter. We congratulate the winners and hope that those who were not so fortunate will have better luck next time.

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Employees of the R. G. & E. contributed more than \$1,500 to the Red Cross fund for the relief of flood sufferers.

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The R. G. & E. serves more than 70 communities with either gas or electric service or both. Its electric lines extend to Bolivar near the Pennsylvania border on the south and to Cato on the east.

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The R. G. & E. paid out more than four and one-half million dollars in wages last year and nearly two million dollars in local, state and federal taxes.

## 32 Dealers Prepared to Install Water Heaters

Any of the following dealers will be glad to give you full information about the new low cost plan for renting automatic gas water heaters and to make the installation:

ROCHESTER—Alhart Electric Co., J. G. Arensmeyer Plumbing Co., Bliss Plumbing Co., Carrol Radio Sales, Feinburg Plumbing Co., George Finzer, A. J. Heinze, Kreckman's Electric Store, Al Jung, Metzger & Brayer, Bert L. Paulus, H. C. Pommerening & Son, Purple & Behrman, Ray's Radio Service, Redeker Bros., M. Rice Plumbing Co., Rochester Gas & Electric Corp., Rossney Plumbing Co., Joseph M. Ruby, Sears Roebuck Co., Shannon & Gottermeier Plumbing Co., Martin W. Utz, Anthony P. Wirth, Wolk's Auto Supply Co.; PITTSFORD—B. J. Raymond; CANANDAIGUA—Homer Barber, Hill & Grace, Kelly Hardware, Peck's Hardware; SHORTSVILLE—Claude McMillan, Dell Merwin; MANCHESTER—Bryan Hardware.

## Modern Proverbs

**Spare the light and spoil the sight.**

Hell hath no fury like a woman scorned—or one who has to trot up and down stairs to light an old-fashioned water heater.

**The early bird catches the worm—provided he has an electric alarm clock.**

A bird in an automatic refrigerator is worth two in an old-fashioned ice box.

**Man wants but little here below—but women, being wiser, want all the labor-saving appliances.**

A fool and his money are soon parted—but not even a fool would part with an automatic gas water heater.

**If wishes were electric dishwashers every woman would spend less time in the kitchen.**

Mistakes occur in the best regulated families—but not in an oven-regulated gas range.