

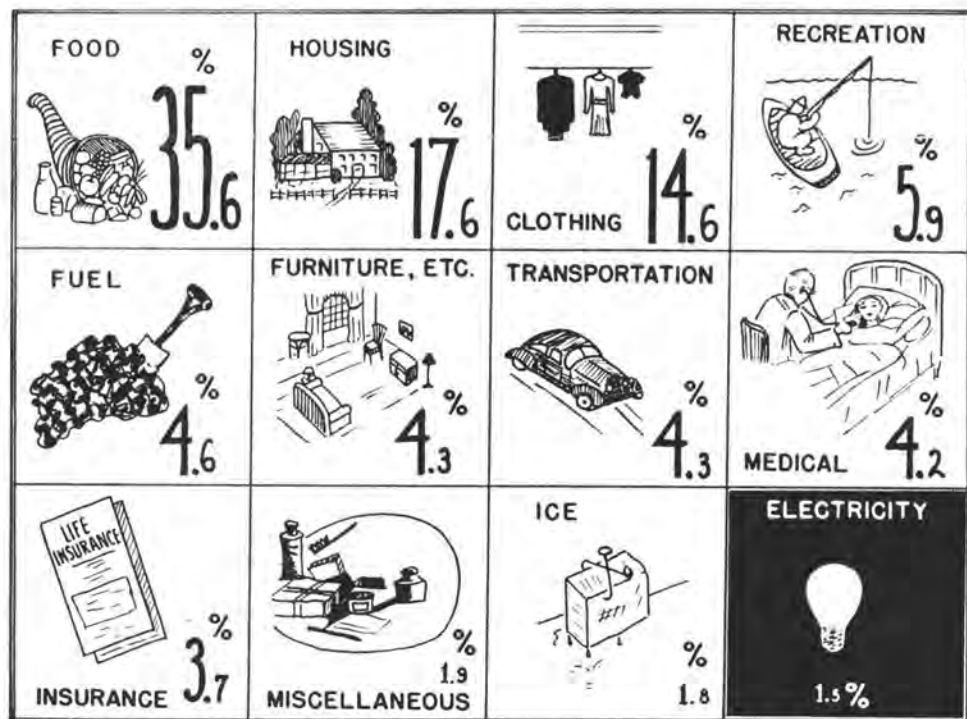


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WPA Survey Shows Electricity Cost Smallest Item in Family Budget



The survey showed that out of an average family income of \$1,260 the average expenditure for electricity for all purposes was only one and one-half per cent of the total and was less than any one of the twelve living cost items which were classified. The above chart shows how the family income for this group was spent. The survey covered 59 cities.

Hot August Days Present Problems to Housewives

August is probably the most difficult of all months for the housewife who feels that she must prepare hot meals for her family. August days are usually hot days, appetites are listless and nobody is enthusiastic about undue exertion. The Home Service Department of the R. G. & E. has prepared a few recipes for a warm meal that can be prepared with a minimum of effort and should make a hit with the whole family. Any information or advice about summer cooking will be gladly provided if you will write or call Miss Helen Smith or Miss Irene Muntz in the Home Service Department in Rochester or send your query to the nearest R. G. & E. office.

CORNED BEEF AND LIMA BEAN CASSEROLE

Temperature: 450° F. Time: 30 minutes

- 2 c cooked lima beans
- 1 can corned beef
- 3 T flour
- 1½ t salt
- 2 t sugar
- 1 t prepared mustard
- 2½ c tomatoes
- 2 T butter

Arrange the lima beans, corned beef (cut in dice) and the onions in alternate layers in a casserole dish. Mix the flour, salt, sugar and mustard and add to the tomatoes and pour over the mixture. Dot with butter and bake in a preheated oven.

PEACH SHORTCAKE

Roll rich biscuit dough to ¼ inch thickness, spread half of mixture with softened butter and fold other half over and press down. Cut with large size biscuit cutter, place on buttered sheet and bake 12-15 minutes in a 450° F. oven. Split biscuits and arrange sweetened sliced peaches between halves and on top. Serve with thick cream.

FRESH CORN BREAD

Temperature: 425° F. Time: 30 minutes

- 1 c all-purpose flour
- 1 T sugar
- ½ t salt
- 2 t baking powder
- ¼ c shortening
- 1 egg
- 2½ c fresh corn, cut from cob

Mix and sift the flour, sugar, salt, and baking powder. Add shortening and cut into the dry ingredients until mixture looks mealy. Beat egg and add with corn to first mixture. Spread in an 8-inch buttered tin and bake in a preheated oven.

Canning Helps

COOK CHILI SAUCE IN OVEN

For a delicious flavor and good color in Chili Sauce avoid over-cooking. The oven heat control of the modern range makes it possible to cook mixtures like Chili Sauce without danger of burning or cooking down. Bring Chili Sauce to the boiling point in a large shallow pan, place in a 350° oven and cook for 3 to 4 hours, stirring two or three times during cooking time. It will cook to a nice thick consistency. Jam may be cooked in same way.

FOR TENDER JAMS AND JELLIES

Use the candy thermometer to take guesswork out of jelly and jam making. After jam or jelly has come to the boiling point, place candy thermometer in mixture and boil until thermometer registers 220° for all jellies except crabapple, raspberry and strawberry and those are cooked to 222° F.

TO KEEP JAMS AND JELLIES

Be sure to have hot clean jars for jams and jellies. Wash jelly glasses in hot soapy water, rinse with hot water. Then place glasses on towel in large pan and cover with hot water, bring water to boiling point and boil at least 5 minutes. Allow jelly glasses to stand in water until ready to be used. Pour hot paraffin over jelly as soon as it is poured and add additional paraffin the second day. Cover with metal tops or rounds of paper tied down. Store in a cool, DRY place.

THE NEW RANGES MAKE FOR COOLER AND MORE COMFORTABLE KITCHENS. WITH A MODERN RANGE IT IS A SIMPLE MATTER TO PREPARE DELICIOUS MEALS FOR HOT AUGUST DAYS.

Newspaper Writer Tells What Happens When the Lights Go Out

The following excerpts from an article that appeared in the Rochester Times-Union recently gives an interesting inside story on the work of the R. G. & E. "trouble-shooters."

"The answer to 'What happens when the lights go out?' may be found in an office at 84 Andrews St.

"Probably the best person to ask is a big man named Edwin H. Schlueter, whose office it is.

"Mr. Schlueter, a genial person dedicated to the business of keeping electricity moving through the city, is chief line operator for the Rochester Gas & Electric Corporation, big boss of the trouble crews, high mogul of the switches, the fuses and the transformers.

"Most breaks, Mr. Schlueter told us, come on small feeder lines—120 to 240 volts—which are above the ground and serve perhaps two or three residential blocks. The big feeders, 4,150 volts and more, are all underground in the city and rarely fall heir to the kind of accidents that plunge small residential areas into darkness.

"Frequently breaks occur when an erring or hard luck motorist crashes his auto into a light pole on some curb and rips down the pole and the wires.

"Mr. Schlueter and his cohorts know where every circuit in the city is, naturally. On his office wall is a map 12 by 14 feet, showing a one-line diagram which represents all distributing circuits. Thousands of pins dot the lines—a red pin for a closed switch, a green for an open switch. It looks like a spider web and is very useful when trouble men want to know what kind of feeder they're apt to find in the district where trouble is reported.

"There's a good deal of rivalry among the trouble crews. They work to see which can clean up trouble the fastest. Summer is the nicest time of the year. Trouble shooting is no bargain in winter. Letters, which come frequently from customers pleased with rapid repair service, are as acceptable as fan mail to a radio star.

"Customers who call in and say their lights are out may be angry at first, but it's a safe bet they will calm down when told that their neighbors are in darkness, too. Human nature's misery loves company even in the occasional failures of scientific equipment."

Don'ts



Don't leave the refrigerator door open while occupied with other tasks. It wastes electric current.

Spare the light and spoil the sight.

The proof of the pudding is in the heating. That's why you need a modern range.

It takes 24,000 extra steps a year to trot up and down stairs manipulating an old-style water heater.

A cigarette lasts only four minutes but the money you pay for it would run an electric vacuum cleaner almost an hour.

Average Housewife Washes 43,560 Feet Each Year

The average housewife washes 43,560 feet each year.

Don't get us wrong. We don't mean the kind of feet that you put shoes on and that sprout corns and bunions.

We mean square feet of dish surface.

Not only does she wash 43,560 feet of dishes but she usually doubles the job by towel-drying the same area.

Dish-washing is a major operation in most homes. An abundant supply of hot water such as is made available with an automatic water heater, however, eliminates a lot of this labor.

Here's a dish-washing formula submitted by a home expert:

Scrape and pile the dishes. Dissolve soap flakes in **HOT WATER**, which should not be too hot for the hands to stand. Use a dish mop.

Change water and add dissolved soap flakes as fast as water becomes soiled.

Place dishes in wire basket and rinse all surfaces thoroughly with hot water. Only real hot water will rid dishes of mouth bacteria.

The hot rinse will remove soapy water and dry the dishes. If you use a dish towel for anything but glasses and silver you're doing unnecessary work.

Or better still, get an electric dish washer and let it and the hot water do all the work.

Constant Coldness Necessary to Protect Family Food Supply

Unless a refrigerator maintains a constant temperature below 50 degrees it is no protection at all to the family food supply. Milk, for instance, will show bacteria multiplied 456 times in twenty-four hours when the temperature is above 50 degrees, while it is multiplied only 3 times when kept below 50 degrees. What is true of milk is true of other perishable foods. They will also spoil above 50 degrees but the spoilage is not so easy to detect.

Modern automatic refrigerators are easily regulated so as to maintain a safe degree of coldness no matter what the outside temperature may be. Drop in at the nearest R. G. & E. office or see any dealer and look over the attractive line of 1938 models. You'll be surprised to learn how easy it is to have one installed in your own home and how amazingly economical they are in operation.



**YOU BE THE
JUDGE**

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GAS HEATING COSTS
LESS THAN YOU THINK

•
MAKE US PROVE IT

Call the
R. G. & E.
MAIN 3960

HEAT WITH GAS

Plan Winter Heating Now

Now is the time to make plans for ridding your home of heating worries forever. No more shoveling fuel or removing ashes. No soot or grime to soil walls, rugs and furnishings. With a gas house heating system you will have healthful, clean and even heat. And it is low cost heat, too, when its advantages are weighed against the drawbacks of other types of fuel. We can transform your present furnace into an automatic gas-burning heater in a few hours, or install a complete new system. Call the R. G. & E. House Heating Department (Main 3960).