

# R.G & E. Monthly Messenger

A BULLETIN OF HELPFUL HOME HINTS

NUMBER 6.

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VOLUME III

*A pile of dishes*  
**17 MILES HIGH**  
**72 STACKS AS TALL**  
**EMPIRE STATE BUILDING**  
**WASHED BY THE**  
**AVERAGE WOMAN**  
**IN A**  
**LIFETIME.**

In a lifetime a housewife washes enough dishes to make 72 stacks each as high as the Empire State Building in New York City. An Electric Dishwasher will save 320 hours a year or forty days of eight hours each and provide time enough to play 91 rounds of golf or 480 rubbers of bridge; read 52 books or see 156 movies; ride 10,000 miles or enjoy countless other pleasures. Why should women waste precious hours over a dishpan when there are so many more pleasant things to do? Drop in at the R. G. & E. sales rooms at 89 East Avenue or at any branch office and ask us to tell you about the Electric Dishwasher, the modern miracle-working appliance that relieves housewives of their most dreaded kitchen task. You can purchase one for a small down payment and easy terms.

# Cheese and Bacon Shortcake Appetizing Highspot of Simple June Supper Menu

Heavy dinners do not mix so well with warm June evenings, particularly when the lady of the house wants to take advantage of daylight saving and get in a bit of recreation after the supper hour. The R. G. & E. Home Service department suggests two simple menus which we think will bring an anticipatory mouth-watering to most people.

## MENU I

Cheese and  
Bacon Shortcake  
Green Salad Bowl  
Pineapple Sherbet  
Pinwheel Cookies

## MENU II

Delicious Tuna Salad  
Hot Muffins  
Cucumber Slices  
Cherry Tarts

### CHEESE AND BACON SHORTCAKE

**Temp.: 450°F. Time: 15-20 minutes**

1 recipe biscuit dough	thin slices of cheese sliced bacon
melted butter	

Divide dough in half and roll the one half into a sheet to fit a buttered pie plate. Brush with melted butter and cover with thin slices of cheese. Pat out rest of dough and place over cheese. Arrange slices of bacon from center and bake in a preheated oven until bacon is crisp and brown. Serve in wedge shaped pieces with a White Sauce or Tomato Sauce.

### PINWHEEL REFRIGERATOR COOKIES

**Temp.: 400°F. Time: 12 to 15 minutes**

$\frac{1}{2}$ c shortening	2 c cake flour
1 c sugar	1 t baking powder
2 egg yolks or	$\frac{1}{8}$ t soda
1 whole egg	$\frac{1}{4}$ t salt
2 T milk	1 sq. chocolate
$\frac{1}{2}$ t vanilla	

Cream shortening until light and fluffy, add sugar gradually and beat well. Beat in egg and when well blended, add milk and vanilla. Sift flour, measure and sift with baking powder, soda, and salt. Divide recipe in half and place one part in the refrigerator to chill. Melt chocolate and allow to partially cool and add to second half. Roll out on a lightly floured board about  $\frac{1}{4}$ " thick. Roll out white portion and place chocolate on it. Trim edges to fit and roll together tightly. Wrap in wax paper and set in refrigerator to chill. To bake: Slice thinly and arrange on a buttered cookie sheet. Bake in a preheated oven. For Marbled cookies; prepare as above but instead of chilling the complete pinwheel roll, fold roll in half and press to marble. Then shape in a roll and chill. Bake as above.

### DELICIOUS TUNA SALAD

$\frac{3}{4}$ t salt	$\frac{3}{4}$ c milk
1 t mustard	$\frac{1}{4}$ c vinegar
$1\frac{1}{2}$ t sugar	1 T gelatin
f. g. cayenne pepper	$\frac{1}{4}$ c cold water
2 T flour	1 can tuna fish
1 egg	2 T minced onion
$1\frac{1}{2}$ T butter	$1\frac{1}{2}$ c diced celery

Mix dry ingredients, add slightly beaten egg, butter, milk, and vinegar. Place over hot water and cook until mixture thickens. Soak the gelatin in cold water and dissolve in the hot mixture. When gelatin is thoroughly dissolved, chill until mixture begins to thicken around edges. Drain oil from can of tuna fish. If desired some boiling water may be poured over the fish to remove the oil; drain thoroughly. Flake the fish and add with onion and celery to chilled mixture. Pour into a mold and chill. Unmold on lettuce and serve with a ring of thin slices of cucumber.

### CHERRY TARTS

3 T cornstarch	1 c cherry juice
1 c sugar	3 c cherries
$\frac{1}{8}$ t salt	baked tart shells

Mix the cornstarch, sugar and salt, add the cherry juice and bring to the boiling point. Add the cherries and cook until thick and clear. Cool slightly and fill baked tart shells. Top with sweetened whipped cream.

## Free Cooking Demonstrations

OPEN TO PUBLIC

**Basement R. G. & E. Building  
89 East Avenue Rochester, N. Y.**

Monday Evenings—7:30 o'clock

Wednesday Afternoons—2:00 o'clock

Wed. June 7 }	"New Recipes for Summer Entertaining"
Mon. June 12 }	
Wed. June 14 }	"New Recipes for Summer Meals"
Mon. June 19 }	
Wed. June 21 }	"Crisp Cookies and Cool Drinks"
Mon. June 26 }	
Wed. June 28 }	"New Methods of Canning"

## Utility Baiters Finding It More Difficult To Fool Public On Electric Power Cost

The biggest mountain that has ever been built out of a tiny molehill has been created by those utility baiters who are continually



shouting for "cheap" electricity, entirely ignoring the fact that electric service is now the smallest item in the family budget and gives more in comfort and convenience for less money than anything else we buy.

### Calls Old Flat Irons "Wife-Killers"

When Sam Vining addressed the Rochester Ad Club last month he called the old-fashioned electric irons "wife-killers." According to Mr. Vining a woman lifts tons of extra weight every year in using these out-of-date irons and wastes enough heat to give herself a Turkish bath. The beautiful new stream-lined modern irons turned out by General Electric, Sunbeam, Westinghouse and other famous manufacturers are much lighter, have automatic heat control, easy-grip handle and other features that combine to take the grief out of ironing day. In fact it is difficult to think of any \$8.95 investment that will purchase so much relief from drudgery.

**It costs less to cook a good meal on a modern range than it does to drive your automobile one mile.**

The American people, however, are beginning to realize that the cry of "cheap power" is a false cry made largely for political or other self-serving purposes. Electric service is now so cheap that further rate reductions will save the people far less than reductions in cost of any of the other items that make up the family budget. In fact a reduction of only ten per cent in the annual cost of government would pay for all the electricity consumed in all the homes of America last year.

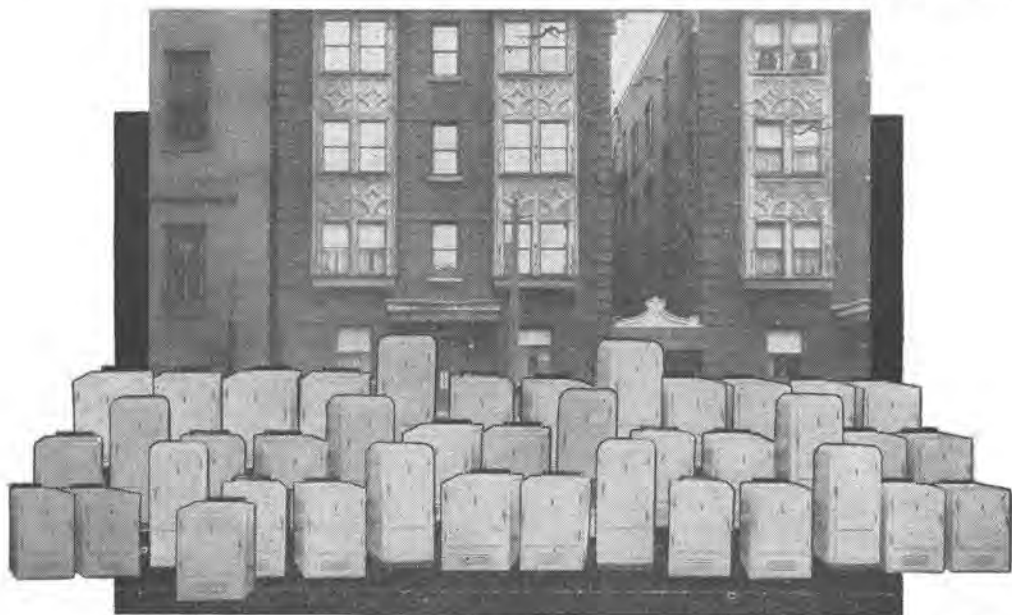
For less than a dollar a week millions of American homes are lighted by electricity and vacuum-cleaned; food is refrigerated and the family supplied with ice; the radio brings the world's finest entertainment and the drudgery of washing and ironing are eliminated. A single dollar buys all this service and no other dollar in the family budget buys nearly so much.

What has made it possible for the people of this country to enjoy such cheap and efficient electric service? The answer is private enterprise. It rewards individual initiative. It encourages inventive genius and efficient operation. It induces investors to supply capital. Operating as private enterprises our public utilities for half a century have given American homes and industries progressively more for their money.

### Free Tickets for Puppet Opera at World's Fair

The R. G. & E. has a limited number of tickets of admission to the Gas Industries Theatre at the New York World's Fair which it will give free of charge as long as the supply lasts. These tickets are not admission tickets to the Fair itself but will give the holder a seat for the performances by the Victor Puppet Opera Company and the lectures by George Rector, famous food and cooking expert, which will be given several times daily in the Gas Industries Building. Performances will include such favorites as Aida, Carmen, Faust, Pagliacci, Traviata and Hansel and Gretel. At the Rochester Gas and Electric offices at 89 East Avenue the tickets may be obtained by calling at the Service Counter on the first floor.

## Forty Servel Electrolux Refrigerators Installed In Chestnut Street Apartment



One of the largest installations of recent months was the purchase of 40 of the latest model Servel Electrolux refrigerators for the Ainslow Apartments at 56 Chestnut Street, assuring the tenants dependable, care-free and silent refrigeration.

## June Bargain --- Combination Grill, Waffle Iron, Toaster and Dripcut Server --- All For \$9.95

June, July and August are months when the easily prepared grilled plate, the delicious waffle and the toasted sandwich are such popular dishes. Now any family can enjoy them served right at the table with the famous General Electric Company's *Treasure Chest Grill*. This appliance is a combination of grill, waffle iron and sandwich toaster, beautifully finished in Chromeplate, with pedestal feet and long-lasting Calrod heating unit, and offered at the special low price of \$9.95.

Usually the interchangeable waffle grids cost \$3.00 extra but in this offer they are included in the single price of \$9.95 and, for extra-good measure, the Rochester Gas and Electric is giving free with every purchase of a *Treasure Chest Grill*, one nationally famous Dripcut syrup server, which generally sells for \$1.00. Until July 6th the complete combination can be purchased for \$9.95 or on the easy terms of 95 cents down and six months to pay balance.

