

NUMBER 8

AUGUST, 1939

VOLUME III

Intriguing Variety of Foods Served at N. Y. World's Fair Says George Rector, Famous Chef

George Rector, internationally famous cooking authority who is host at the exhibit of the Gas Industries at the New York World's Fair says that visitors can dine there in practically every conceivable atmosphere and have food of every kind, ranging from the ever-popular hamburger and hot dog to the aristocratic French "Heart de Filet Mignon" and the Finnish "Lohiaatikkoa" (Salmon casserole). They can sit in a Dutch village on the banks of the "Zuider Zee" and watch the turning windmill, or relax in a trim Swiss "Chalet", or in an Alpine hunting lodge. They can muse on 17th Century England in the "Red Lion Inn", "Dog and Duck", or "Jolly Mermaid." They can participate in an ancient Japanese tea-ritual on a red-lacquered and gold-ornamented veranda modelled after a Shinto temple of 300 B. C. The French restaurant resembles the hanging gardens of Babylon with descending series of suspended terraces where diners take in the Fair's outstanding show, the nightly spectacle of fire, water, color and sound on the Lagoon of Nations. An ice rink, toboggan slide and ski jump are used by professional sportsmen to entertain guests at another restaurant. In the "World of Tomorrow" no one is left out—not even the children. They have a restaurant of their own. Chairs come in three sizes, food dishes and beverages are appropriate to their years and entertainment is provided by juvenile stars. American establishments, as well as the foreign places, feature unusual and out of the ordinary dishes. Joints of beef roasted in thick crusts of rock salt are in great demand at

the "Court of Flame" Restaurant in the Gas Industries Building where an appetizing plate may be had for eighty cents and a complete meal for \$1.25. Southern dishes, including hot baked Virginia ham and fried chicken, give culinary distinction to another eating spot. The Belgians serve Walloon delicacies cooked in fig leaves and among Brazil's native dishes are "Feijoda", black bean stew, and "Vatapa", a fish dish cooked in palm oil. "Tasajo", jerked beef, is a Cuban specialty while Hungary serves "Fatan-yeros", a combination of several kinds of meat brought to your table on a wooden platter. Denmark gives you "Frigoplate", a cold buffet of 75 different delicacies. In the Swedish restaurant, people help themselves from a continuously revolving "smorgasbord" table. Switzerland will delight your palate with "G'schnaeppzleps", a native veal fricassee. Poland's menu offers such things as "Zurok Kujawski", a bread soup made with yeast and rye flour; "Kapusniak" sauerkraut and pieces of smoked pork; and "Zraziki a la Cracow", veal prepared in a mysterious way. In the Russian restaurant you can sip Vodka while eating "Holodietz", fish in jellied aspic; "Pelmeni", a Siberian pancake filled with meat; or "Vareniki", cheese pie. Taking a run down to Turkey, you may feast on such exotic morsels as "Dolmas", which is stuffed vine leaves, green peppers, egg-plant and squash. It is only a short distance from Turkey to Venezuela, at the Fair, where a typical native dish, "Hallacus" (pronounced Ahyacus), resembles wrapped chop suey.

R. G. & E. Home Service Tells How to Serve Dinner, Supper or Luncheon from One Basic Menu



This is the time of year when the picnic supper is the most popular of all meals. There is an added zest to an out-of-doors repast and everything tastes just a little bit better.

It is easy to prepare the most appetizing summer meals with the aid of a modern range and automatic refrigerator. Here is a basic menu which can be used with innumerable variations for dinner, picnic supper or luncheon:

CHICKEN PIES VEGETABLE SALAD BOWL PEACH DELIGHT

Starting with these main dishes you can add as many side dishes as you like. Here are a few suggestions:

FOR DINNER ADD:

Jellied consomme, hot creamed celery and peas, hot rolls, relishes and coffee.

FOR PICNIC SUPPER ADD:

Potato sticks, substitute celery and carrot curls and sliced tomatoes for salad, use sliced peaches and cookies for dessert.

FOR LUNCHEON ADD:

Pineapple juice, potato chips and whole wheat rolls.

CHICKEN PIES

1 fowl	5 T butter or chicken fat
Seasoned flour	5 T flour
4 T shortening	$\frac{1}{2}$ t pepper
1 onion	$\frac{1}{2}$ t salt
2 stalks celery	3 c chicken stock
$1\frac{1}{2}$ t salt	

Cut fowl into pieces, wash and dry thoroughly and roll in seasoned flour. Brown in the shortening, add onion, celery and salt; cover with hot water and bring to the boiling point. Simmer until meat is tender. Cut meat from bones. Melt butter, add flour, pepper and salt and cook until

frothy. Add the chicken stock and bring just to the boiling point. Add the chicken. Line individual tins or muffin tins with pastry, fill with chicken mixture and cover with a top crust. Flute around the edges and bake in a preheated oven 425° F for 20 to 25 minutes.

PEACH DELIGHT

Cut sponge cake into rounds with large biscuit cutter, then split in half. Spread bottom half with Cream Filling, to which $\frac{1}{4}$ t almond flavoring has been added. Cover with sweetened sliced peaches. Cover with top half and garnish with sweetened whipped cream and 3 or 4 slices of peach.

GET FREE NEW CANNING CHART

Now is the time to stock up fruit cellars with Jams, Jellies and Relishes. New shortcuts, new methods and recipes make this year's canning easier than ever. Come in for a free new canning chart at the R. G. & E. Home Service Department at 89 East Avenue, Rochester or at any of the District Offices.

San Francisco Rejects Public Power

For the eighth time in eleven and a half years the people of San Francisco have rejected a scheme to put the city into the power business. At a special election on May 19 they voted 123,118 to 50,283 against a proposal to issue \$55,000,000 in revenue bonds to acquire a municipal system to distribute electricity from Hetch Hetchy.

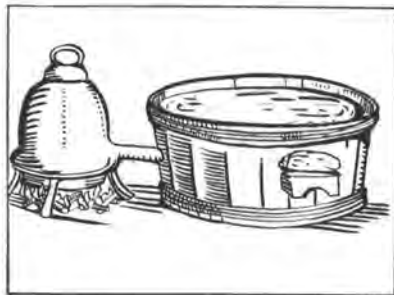
Not all of us can afford to spend a vacation at the seashore, lake or mountains, but we can enjoy cool breezes at home on the hottest day with an electric fan. Ask about the new safe and silent rubber-bladed fans.

After struggling with old-fashioned stoves hundreds of cottagers are finding the electric roaster a blessing. You can prepare a whole meal in one with no fuss or bother.

Development of Bathtubs through past Five Centuries



This 15th Century lady in her shoe-like tub made a social fete of her bath but probably skipped many a Saturday night.



Charcoal heaters for bath tubs were invented in the 16th Century and owned only by the very rich. Warming the water was a long, laborious job.



Bathing Bags also made their appearance in the 16th Century. Wealthy men lay in water-tight bags and had water poured on them.

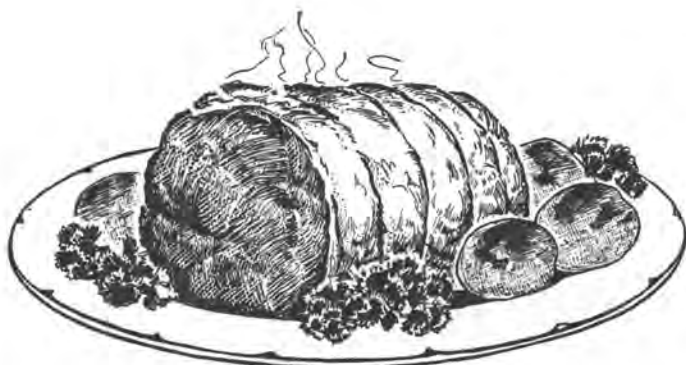


Running water came into vogue in the 17th Century. Canopies could be drawn around the bath for privacy.



Today modern plumbing and low cost automatic hot water service make frequent bathing commonplace.

Automatic hot water service not only contributes to good health but adds to family comfort and convenience in countless different ways. Call at any R. G. & E. office and learn how easy it is to have a constant supply of hot water in your home.



It Costs *Less* to Cook this Roast with Gas

And it tastes better, too. The modern gas range with its quick, flexible heat, automatic controls, automatic lighters, smart appearance and economy of operation is the finest cooking medium that the inventive genius of man has yet devised.

Glorify *Your* Kitchen With A Modern Gas Range

It's No Wonder Many People Are Puzzled

"So incredible, so dumbfounding, so unnatural!" that business men from foreign nations cannot believe it!

Thus does B. C. Forbes, financial writer describe the American paradox of governmental attacks on and competition with one of the country's most beneficial industries. We quote:

"Put yourself in the place of an inquiring visitor to this land. He is particularly interested in one great industry.

"He learns that its leaders have developed it to a point not even approached in any other country and have played a foremost part in raising the United States to industrial world leadership.

"He learns they have reduced their prices to customers no less than 45 per cent since the early '20s. Meanwhile, at tremendous capital outlay, they have brought their product within reach of constantly-growing numbers of families until today practically every home in every sizable community can enjoy it.

"He learns that this industry is one of the very largest payers of taxes—more than a million dollars every business day.

"He learns that it is near the top wagewise—that the average pay of its employees exceeds that of 90 per cent of the nation's industries.

"But, lo and behold, after learning all this he finds out something so incredible, so dumbfounding, so unnatural that he cannot believe it.

"He is told that this industry, notwithstanding its record, has been and still is being singled out by the government for unrelenting attack and for competition subsidized by taxpayers' money.

"His incredulity is intensified when he is told that every concern, big and little, in this industry has for many years been under public regulation, that its prices have been continuously subject to the approval of official regulatory bodies.

"What is this industry?"

"The public utility industry."