

R.G.&E.

Messenger

Stop your worrying, little man! You won't have to wait for *YOUR* nice warm bath because Daddy has installed an automatic water heater and there's hot water enough for everybody whenever they want it.

"Streamlining" Adds Zest To Holiday Recipes

The average family has too much regard for traditional holiday dishes to ever think of replacing them but standard menus can be "streamlined" a bit to give them added zest and piquancy. Something just a little different but not too far away from the favorite recipes of Grandma's day will be welcomed in most homes and the R. G. & E. Home Service Department offers a few suggestions, pointing out that a modern range with oven heat control and an automatic refrigerator combine to make preparation of holiday meals an easy and simple task. Try these on your family for any of the holidays that lie ahead.

SAVORY TARTS: Temperature 425° F.
Time 12 to 15 minutes.

Roll pastry $\frac{1}{4}$ inch thick. Cut into rounds with a fluted cookie cutter. Make a filling of 1 c finely chopped ham, chicken, tongue or cooked liver, add a tablespoon of finely chopped onion, a drop or two of Tabasco Sauce and salt and pepper to season. Place a spoonful on half of the rounds, then cover with the other rounds and press down firmly around edges. Prick top of rounds and place on a cookie sheet. Bake in a preheated oven. These may be baked ahead and then reheated by placing in a paper bag. Place in a 350° F. oven 8 to 10 minutes.

FRUIT PUDDING: Temperature 350° F.
Time 50 to 60 minutes.

1 c dates	1 egg
1 t soda	$1\frac{1}{2}$ c cake flour
1 c boiling water	$1\frac{1}{4}$ t salt
1 T butter	1 c nutmeats
1 c sugar	1 t vanilla

Put the dates through the food chopper, add the soda and boiling water. Let stand until cool. Cream the butter, add the sugar gradually and the well beaten egg. Mix and sift the flour and salt, add the nutmeats. Add to the creamed mixture with the date mixture and vanilla. Beat well for 2 minutes. Pour into a well buttered small ring mold and bake in a preheated oven. Serve with Spiced Foamy Sauce.

2 egg whites	$\frac{1}{4}$ t cloves
1 c powdered sugar	$\frac{1}{4}$ c hot milk
$\frac{1}{4}$ t cinnamon	1 t vanilla

Beat the egg whites until stiff; add the sugar and the spices and beat well. Add milk and vanilla just before serving.

CRANBERRY MINCE PIE: Temperature 425° F. Time 35 to 45 minutes.

$1\frac{1}{2}$ c chopped cranberries	2 c mince meat
	pastry lined tin
$\frac{3}{4}$ c sugar	

Mix the cranberries and sugar thoroughly, add the mince meat and pour into a pastry lined tin. Cut pastry into $\frac{1}{2}$ inch strips and place criss cross over the pie. Bake in a preheated oven.

TURKEY TIPS

Chicken and turkeys may be cleaned, stuffed and trussed the day before they are to be roasted and then stored in the automatic refrigerator until roasting time. The bird is brushed with an unsalted fat and is roasted breast down on a rack in an open pan. Weigh fowl after stuffing and roast 35 minutes per pound for chicken and 15 to 20 minutes per pound for turkey, depending on weight.

Lemon juice, tabasco sauce and grated horse radish added to home made Chill Sauce makes a delicious cocktail sauce to serve on oysters, clams, lobster, crabmeat or shrimp. Make the sauce a day or two ahead of time and chill thoroughly. The sea food should also be prepared the day before serving with the exception of the oysters and clams, which are opened just before serving.

If spiced apples are desired as a garnish on a roast of pork or a duck platter try cooking them in a syrup made of cranberry juice and sugar instead of water. They will have a lovely color as well as a delicious flavor.

"Housekeeper's Daughter" Is Entertaining Movie

In the United Artists picture, "The Housekeeper's Daughter," starring Joan Bennet and Adolph Menjou, an ugly, ramshackle kitchen is completely modernized with gas appliances. The story, dealing with the Randalls, an old family with new ideas, provides good entertainment. See the picture when it plays Rochester and vicinity.

★ If You Want To Spread Real Christmas Cheer ★
 Make Yours An Electric Gift This Year ★

ELECTRIC IRON



A modern, automatic iron is a necessity in every home. It's fun to iron with the new light-weight models.

ELECTRIC MIXER



Let an electric mixer do the heavy work of whipping up cream, beating cakes or mixing favorite salad dressing.

BUFFET SERVER



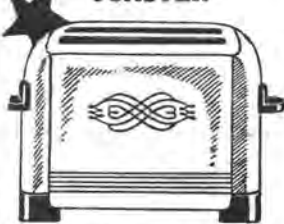
Serve appetizing buffet suppers right from the table. Three compartments. Beautiful chrome finish.

PIN-IT-UP LAMP



Every room can use one of these handy lamps. Just pin them to the wall any where correct light is needed.

TOASTER



No more burnt toast. Current shuts off automatically when toast is browned just as you want it.

COFFEE-MAKER



Coffee tastes better when prepared in a glass coffee-maker. Heating unit keeps it warm.

**Publicly Owned Utilities
 Serve Less Than 2 Per Cent
 Of People of New York State**

Less than two per cent of the population of New York State receives its electric service from municipally owned plants. Apparently the overwhelming majority of people realize that when such things as amount of taxes paid, character of service, proper accounting, etc. are taken into consideration the privately owned and operated utilities give better service at lower cost than do publicly operated systems. Taxpayers, in particular, are rebelling against schemes that add to their already staggering burdens.

TALKING TURKEY

The turkey got its name from the mistaken impression that it came originally from the country of Turkey. Instead the bird is of American origin and a species domesticated by the people of Mexico and Peru was introduced into Europe by the Spaniards soon after the discovery of America.

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Last year 26,000,000 turkeys were raised in the United States.

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A survey conducted among the housewives of the country shows that 73 per cent of them prefer a turkey weighing less than 13 pounds.

R. G. & E. Experts Test Appliances In Laboratory Before Approving For Sale

The R. G. & E. maintains its own laboratory for testing of appliances before they are offered for sale to the public. Even appliances that have been approved by national associations must meet the exacting tests imposed by the R. G. & E. engineers before they are approved.



The accompanying scene shows Laboratory Director Howard Brown and his assistant, Edward Nelson, testing some of the late model gas ranges to see if they conform to all requirements before going into the customer's kitchen. Electric ranges must also meet exacting standards before they are offered for sale at any of the R. G. & E. offices. The letters C.P., appearing on a gas range, mean Certified Performance and guarantee that the range in question has met 22 rigid tests. Automatic oven and broiler lighting has been added to automatic top burner lighting to make the latest C.P. gas ranges truly "matchless." Drop in at the nearest R. G. & E. salesroom to-day or to-morrow and see the beautiful advance models in modern ranges. You'll be surprised to learn how easy it is to have one installed in your own home.

According to the U. S. Department of Commerce the average American woman buys 12 pairs of stockings a year.

This is the time of year when youngsters should have a hot breakfast to help build up their energy. A good cooked cereal helps to start the day right.

Cook and Refrigerate In Same Appliance Predicts R.G. & E. President Russell

Believe it or not the housewife may yet freeze the dessert in the oven and cook the Thanksgiving turkey in the refrigerator. President Herman Russell of the R. G. & E. told the annual convention of the American Gas Association in New York recently that he believed inventive genius and research would some day develop a single gas appliance for cooking, refrigeration, house-heating and water-heating. Each of these services now requires a separate appliance.

HOUSEHOLD HINTS

When a candle is too large for the holder, place the end in hot water for a short time, then reshape it to fit the candlestick.

You can run a rod through a curtain without catching the material if you place a thimble on the end of it.

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

Mon., Nov. 27	} "Quick Suppers for Busy Women"
Wed., Nov. 29	
Mon., Dec. 4	} "Delicious Yeast Rolls and Kuchens"
Wed., Dec. 6	
Mon., Dec. 11	} "Christmas Cook-ies, Old and New"
Wed., Dec. 13	
Mon., Dec. 18	} "Favorite Holiday Sweets"
Wed., Dec. 20	
	} "Holiday Fare"