



It's easy to start Spring house-cleaning with a smile when your home is equipped with automatic hot-water service, electric washer, vacuum cleaner and the various other automatic appliances that add so much to the comfort and convenience of modern living.

R. G. & E. *Monthly Messenger*

May, 1941

Party Foods Needn't Be As Expensive As They Sound

Do party foods sound expensive?

The recipes given below will make fine party dishes and are also reasonable in cost because modern appliances make it possible to serve simple foods in fancy dress. The egg yolks from the Meringue Torte will keep perfectly for several days if placed in a covered jelly glass in the automatic refrigerator. Then they may be made up into a boiled custard, a cake or into mayonnaise. Left-over vegetables may be used to great advantage in the Vegetable Layer Loaf and, if desired, other vegetables such as chopped cucumber or cabbage in place of the celery and cooked beets in place of the carrots or green beans may be substituted. Is steak too expensive to go around a large group? Then use top-round on skewers as suggested in the broiler meal. Let your modern kitchen equipment help you to entertain more easily and economically.

VEGETABLE LAYER LOAF

1 pkg lemon gelatin 3 hard cooked eggs
1 3/4 c boiling water 1 c shredded green beans
1 t salt 1 c sliced celery
1/2 t celery salt 1/2 c cooked, diced carrots
3 T vinegar

Dissolve gelatin in boiling water, add salt, celery salt, and stir until dissolved. Add vinegar and chill until of the consistency of thick cream. Pour a thin layer in bottom of a loaf pan and chill until firm. Arrange on it a layer of sliced hard cooked eggs. Pour enough of gelatin mixture over eggs to cover. On this arrange the green beans, cover with gelatin, add celery, cover with gelatin, add carrots and the remaining gelatin. Chill until firm. Unmold and serve.

MERINGUE TORTE

Temperature: 275. F. Time: 50 to 60 minutes
6 egg whites 1 c sugar
1/4 t cream of tartar 1 t vanilla

Beat egg whites until foamy, add the cream of tartar and beat until stiff. Add 3/4 c of the sugar gradually, beating constantly. Fold in the remaining sugar and add the vanilla. Cover a cookie sheet with unglazed paper and arrange meringue mixture in a ring on sheet. Bake in a preheated oven. When cool, loosen and arrange on a serving plate. Fill center with sweetened whipped cream and sweetened strawberries. Garnish with whole berries.

SPRING BROILER MEAL

1 1/2 lb. steak, cut 1 inch thick 1/2 lb. mushrooms
6 slices bacon small cooked onions

Cut the meat into 1 inch cubes and cut bacon into 1 inch pieces. Clean mushrooms and brush generously with butter. Arrange beef, bacon, mushrooms, and onions alternately on six skew-

ers. Brush with melted butter. Preheat broiler and pan 5 minutes. Brush bottom of pan with melted butter, arrange cooked vegetables, (asparagus, peas, corn or carrots may be used) in pan. Cover with rack and arrange skewers on rack. Broil 10 to 12 minutes, turning occasionally. Crumbed potatoes and grilled tomatoes may also be done on the rack. Arrange on a platter and garnish with cress and radish roses.

FREE DEMONSTRATIONS

Free demonstrations of the preparation of meals and special recipes are given four times each week—on MONDAY AND TUESDAY EVENINGS at 7:30 o'clock and on WEDNESDAY AND THURSDAY AFTERNOONS at 2 o'clock in the basement of the R. G. & E. Building at 89 East Avenue, Rochester. The schedule follows:

Week of May 5—"Salads in the Spring"
 12—"From the Refrigerator"
 19—"Soup and Sandwiches"
 26—"Menus, Menus, Menus"
Week of June 2—"The Canning Season Begins"



"I'm right in the midst of baking a cake! Could I borrow 1/2 cup shortening; 1 cup sugar; 1 teaspoon vanilla; 2 eggs; 2 cups flour; 1/2 teaspoon salt; 3 teaspoons baking powder; 3/8 cup milk, beaten up together into two of your 8-inch layer-cake pans, please?"

Combination Bargain Special... Westinghouse Iron and Ironing Pad... Sensational \$10.93 Value for only \$7.95!



Here's a sensational combination offer which we present as a May Bargain Special. It's good only until May 31st, 1941 so you'd better act quickly. Here's what you get: America's favorite lightweight automatic iron, made by Westinghouse and selling regularly for \$8.95, together with the marvelous new Sunlite Silver-Seal Ironing Pad, with cover, which has a regular retail value of \$1.98. The total retail value is \$10.93 but during the month of May you may obtain both for the special low price of \$7.95. And, if you like, you may have three months to pay—\$2.65 with your next service bill and \$2.65 with each of the two succeeding service bills. The Silver-Seal ironing pad has a patented "Koroseal" finish that provides a smooth, resilient, waterproof and steam-proof ironing surface; one that never gets soggy and that will cut ironing time as much as 20 per cent. Remember—this bargain offer holds good only until May 31st, so order yours now!



R. G. & E. FORESIGHT IN CREATING EXTRA COAL RESERVE PROTECTS LOCAL DEFENSE INDUSTRIES DURING STRIKE

With so many Rochester plants engaged on important national defense contracts the matter of a continuous and adequate supply of electric power and gas service is one of vital importance. Two years ago when a strike curtailed the supply of coal very sharply the R. G. & E. determined to take no chances on a local shortage and leased land at the Municipal Docks from the City of Rochester. There a large reserve supply is maintained. As the result of this foresight the company had 90,000 tons on hand when this article was written, representing an investment of about \$400,000.

In addition to coal that is shipped directly from the mines to the Ambrose Street yards an additional supply is brought by boat from Ashtabula, Ohio to the Municipal Docks. Maintenance of this large reserve supply increases

cost to the company through extra trucking, rental of space, etc., but the first consideration of a public utility is the protection of supply to its customers—industrial, commercial and residential. Last year the R. G. & E. used approximately 680,000 tons of coal, or an average of about 56,000 tons per month.

Coal reserves can be stretched through use of the "water gas" method of gas manufacture. The "water gas" method makes gas through the use of coke, oil and steam as contrasted with the coke oven method, which "cooks" bituminous coal in large ovens and through this process releases gas. The "water gas" method is more expensive but it conserves coal. Through careful conservation a supply of 90,000 tons can be made to last about two months.

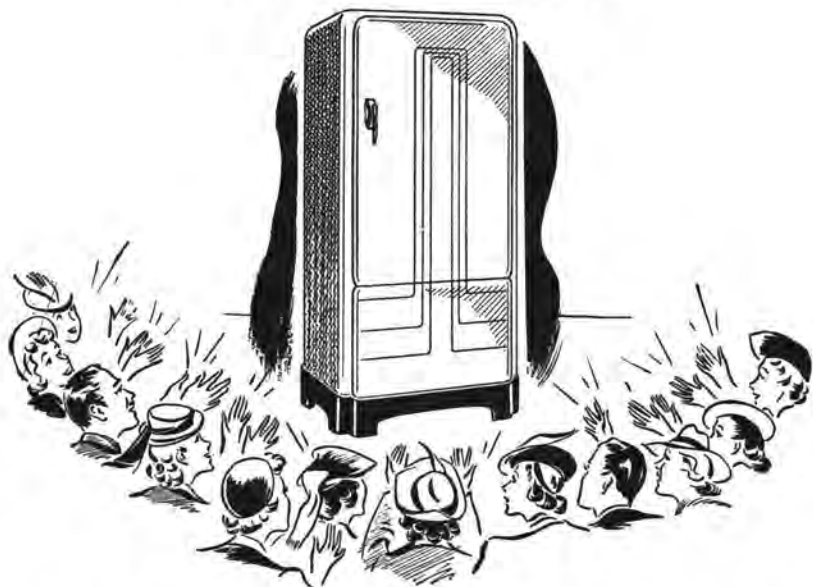
Canning Clinics During Summer

The weekly cooking demonstrations will end after the week of June 2nd. However, there will always be someone in the Home Service Department to give advice and to answer your questions. Beginning Wednesday, June 11th there will be a free Canning Clinic held every Wednesday from 11:00 A.M. to 4:00 P.M. to help you and your friends with canning problems. This clinic is to be held in the basement of the R. G. & E. building at 89 East Avenue. You are cordially invited.

New R. G. & E. Radio Program

Tune in Jack Barry and his Musical Clock over WHEC for breezy and chatty news about R. G. & E. merchandise and service. During May you'll hear it on Tuesday, Wednesday, Thursday and Friday mornings at different periods between 7 and 9 o'clock. Also switch to WHAM at 12:15 o'clock Monday and Wednesday noons for the R. G. & E. Town Crier.

No Wonder They Applaud The Amazing New 1941 Automatic Refrigerators!



More Efficient! More Beautiful! More Economical!

And it's no wonder that more people than ever before will switch from old-fashioned to modern methods of refrigeration this year. . . . They'll get more for their money. . . . More room—more special features—more conveniences. . . . A 1941 automatic refrigerator costs so little to operate and can be purchased so cheaply that the average family can't afford to be without the comfort, convenience and health protection it provides. . . . Drop in at the nearest R. G. & E. office any day this week and look over the marvelous new models. You'll be surprised to find how easy it is to have one installed in your own home.

AS LITTLE AS
\$5 DOWN

PAYMENTS UP TO
3 YEARS

*Trade-in Allowance on
Your Old Refrigerator*