

*Light after
Darkness*

Drug

SODA · FRESH

**R. G. and E.
MONTHLY
MESSENGER
DECEMBER, 1945**



New Holiday Recipe Suggestions

Christmas time is party time, for young and old alike. A party always means good food, along with fun and celebrations, and the Home Service Department has some new holiday suggestions for you.

It's always a good idea to have the makings for refreshments on hand for those guests who drop in unexpectedly. Christmas cookies and fruit cake are always popular at these spur-of-the-moment gatherings, and can be made many days ahead.

For more sophisticated celebrations Frozen Christmas Pudding adds just the dramatic touch that you always like at Yuletide. Make it well in advance of the time for the party, serve it from your prettiest platter, and then wait for compliments from your guests.

Here are some holiday recipes:

RUM CAKE

Temp.: 325°F Time: 2 hours

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| 1 lb. rum-flavored mixed peel | 7 egg yolks |
| ½ lb. citron, cut in long strips | ¾ c orange juice |
| 1 lb. almonds or walnuts | 2-4 T rum flavoring |
| 3 cups all-purpose flour | 1 t soda |
| 1½ c shortening | 7 egg whites, beaten stiff |
| 1½ c sugar | |
1. Combine fruit and nuts with half the flour.
 2. Cream shortening and sugar, add egg yolks and beat well.
 3. Add orange juice, flavoring, soda and rest of flour. Add fruit mixture.
 4. Fold in the stiffly beaten egg whites and put in 3 greased bread pans.
 5. Bake in preheated oven.

FROZEN CHRISTMAS PUDDING

Magic Ice Cream

- 10 graham crackers, coarsely rolled
 - ¼ c chopped maraschino cherries
 - 2 T peanut butter ½ c chopped raisins
1. Prepare ice cream; freeze to mush.
 2. Mix together graham cracker crumbs, cherries, peanut butter and raisins; blend well.
 3. Line a refrigerator tray with wax paper and spread half of graham cracker mixture over bottom.
 4. Spread partially frozen ice cream over mixture, and top with remaining crumbs. Freeze firm.
 5. To serve, unmold and slice.

MAGIC ICE CREAM

- | | |
|--------------------|--------------|
| ¾ c condensed milk | 1½ t vanilla |
| ½ c water | 1 c cream |
1. Blend milk, water and vanilla. Chill.
 2. Fold chilled mixture into thickly beaten cream. Pour into trays of automatic refrigerator. Freeze to a firm mush.



"The things I wanted were always in the back so I had this door put on."

Courtesy Crowell-Collier Publishing Co.

Demonstrations and Tips For Party Entertaining To Begin Next Month

We're willing to admit that 3 meals a day are the substance of everyday living, but it takes a party to provide the fluff and fun that make life more interesting and gay. With food shortages playing such an important part in our living during the past years, it has been easy to get out of the habit of entertaining. And it does take practice to keep the finesse and light touch that make parties a success.

Here is an opportunity for you to learn and to see exactly how to make a party click. Our Home Service Department is sponsoring a series of lessons on entertaining which will show you all the tried-and-true party touches, as well as some brand new ideas that will delight even the most sophisticated guests. And then, because it takes more than food and refreshment to make a party, lovely table arrangements and suggestions for serving will be shown that you can use at your very next party.

The demonstrations are free, and are held on Wednesdays at 2:00 in the afternoon and 7:30 in the evening, in the Home Service auditorium at 89 East Avenue. The schedule is as follows:

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|----------|-------------------------------|
| Jan. 16: | Luncheon and Supper Parties |
| Jan. 23: | Buffet Suppers |
| Jan. 30: | Brunch and Bridge Parties |
| Feb. 6: | Children's Parties |
| Feb. 13: | Dinner Parties |
| Feb. 20: | Teas |
| Feb. 27: | Eats for the Teen-Age Shindig |

Urges Opposition to St. Lawrence Seaway As Dangerous to Public Interest

Opposition to the proposed St. Lawrence seaway and power project is growing throughout the country and former dean of Syracuse University, Charles L. Raper, has urged that labor, business and industry arouse themselves to the danger that threatens the state if proponents of the plan have their way.

Mr. Raper suggested that citizens in all walks of life voice objections to the seaway project in letters to United States Senators James M. Mead and Robert F. Wagner. He said that the seaway would imperil the jobs of many railroad workers in this area and would result in the diversion of a large share of the state's industry and business to the midwest.

All estimates as to the cost of the project were made before the war, says Mr. Raper, and do not reflect present labor and material costs. He proposed that the plan be held in abeyance until such time as will permit a complete and comprehensive study of its need.

The power feature of the proposed development, in the opinion of many experts would be a sheer waste of the taxpayers' money because all the electric power that is needed in that area can be supplied by existing companies. There has been no shortage to date and there is none in prospect. Business-managed utilities took care of every war need and are prepared to handle all peacetime demands. Utility men point out that if the government will give the business-managed companies that are in a position to serve the St. Lawrence area the same tax exemptions and other privileges that are accorded public power projects, these business-managed companies can supply electricity at a lower rate than any government plant.

A Brighter Christmas

This will be our brightest Christmas in a long, dark time. The lighted trees, the glowing windows that greet night with cheerful challenge, are shining symbols of the passing of war's shadows.

There will be radiant happiness in family gatherings this year. Men are coming home from the war. And those who will hear their Christmas carols under strange skies will be closer and nearer to home than they have been in a great while.

For many this will be a wistful Christmas . . . a Christmas tinged with the grief that comes from the loss of loved ones. But it will be Christmas brave and strong in the knowledge that those who bought victory so dearly will, through that sacrifice, make tomorrow's world a brighter place for us all.

Traditional Holiday Recipe Book

It's not too late to get your copy of the R. G. & E. Home Service book of Christmas recipes. It contains recipes for all the traditional and modern Christmas cookies, and menu suggestions for holiday entertaining. Ask for your copy today, by calling the Home Service Department at Main 7070 or sending a request in the mail to 89 East Avenue.

USE CHRISTMAS SEALS

Sport Spectacles To Be Televised For Theatres

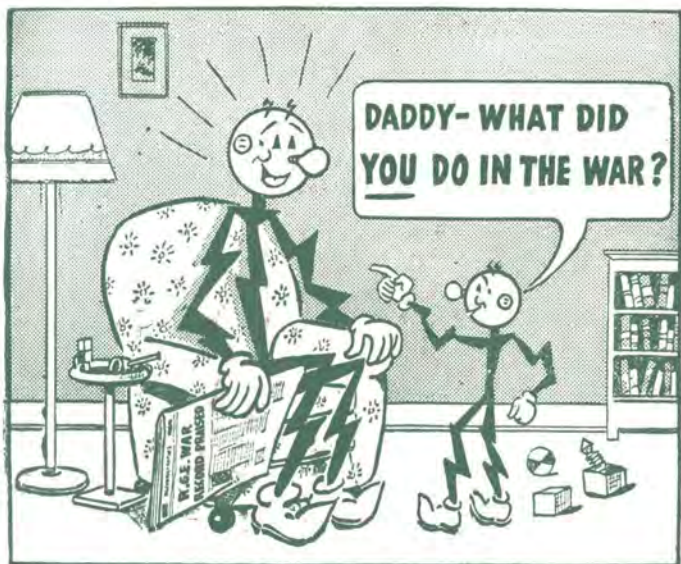
The heavyweight championship bout between Joe Louis and Billy Conn next June will be televised and fans in many cities will be able to see it. The plan is to have theaters in the larger cities install television equipment. The televised setup will be synchronized with sound-recording equipment and, focused directly on the squared circle, will provide a life-size action picture, it is said.

Although they admit that it is still some time in the future television enthusiasts envision a new era in sports whereby you can sit in a theatre in your home town and see the Kentucky Derby, the World Series, The Bowl Football games, the Poughkeepsie boat races and other sport classics.

The electronically cooked hot dog is on the way. A robot will produce it, wrapped in a warm split roll, a few seconds after insertion of a coin. . . . But how about the mustard?

The first washing machine produced by one large company went to the Sea Bees on the Island of Tinian in the South Pacific.

Electrically heated rugs are expected on the market soon. Sort of a post-war hotfoot.



"Well, Son

I doubled my output for war purposes and met every demand of industry.

I never kept any war plant waiting for my services. I lived up to my name . . . always "Reddy."

I took care of all essential needs for residential and commercial purposes. There was no rationing . . . no shortages.

I worked for less while most things cost more.

I built new lines for farms as fast as wartime restrictions permitted.

I supported every war activity in every community I serve.

I got along with fewer helpers while many utility workers served with the fighting forces.

NOT TOO BAD A RECORD, IS IT SON?"

Reddy Kilowatt