

A black and white photograph of a baby standing and holding a large sign. The baby is wearing a light-colored sweater and dark shoes. The sign is white with a dark border and contains text. The background is a plain, light-colored wall.

**HOWDY FOLKS!**

*Here's Your Copy  
of the*

**R. G. & E.  
MONTHLY  
MESSENGER**

*for  
MARCH, 1946*

# It's Fun To Prepare Meals With Modern Equipment

Even a brand-new housewife knows that the right kitchen equipment makes cooking easier and produces more dependable results. New gadgets as well as old familiar tools such as rubber scrapers and glass measuring cups marked plainly with colored figures are once more appearing on the market.

When buying new kitchen equipment, don't be afraid of glass utensils. Learn how to use them correctly and you'll find yourself liking these modern aids to good cooking.

A modern automatic range is the mainstay of your kitchen equipment. Burners that are easily and quickly adjusted save watching on your part as well as helping cut fuel costs. Once you have learned the value of correct adjustment of the burner you, too, will find new success in cooking.

Here is a recipe that will bring spring-time to your table in spite of the March winds that howl outside the door. Curried Eggs are especially good when served in the Rice Ring. The recipes follow:

## CURRIED EGGS

$\frac{1}{4}$  c margarine                       $1\frac{1}{2}$  t salt  
6 T flour                              3 c milk  
2 t curry powder                  10 hard cooked  
Dash of ginger                      eggs

1. Melt margarine, add flour and blend well. Add curry, ginger and salt. Stir well. Add milk gradually, continuing to stir until well blended.
2. Cook over low flame until thickened and well heated.
3. Add eggs which have been cut in half. Heat well. Serve in rice ring.

**OLIVE RICE RING**                      Temp: 350° F.  
Time: 15-20 minutes

1 c rice                                  1 c sliced stuffed  
3 c boiling water                      olives  
1 t salt

1. Wash rice. Add to boiling water. Cover. Bring quickly to the boiling point, turn burner low and continue to cook 10 minutes.
2. Turn burner off and let stand 10 minutes longer with the cover on the saucepan. Drain.
3. Add sliced olives and salt. Pack into well greased ring mold. Place in preheated oven.
4. Unmold on platter. Fill center with curried eggs or any other creamed mixture. Bake popovers in glass custard cups. It

eliminates the step of greasing and preheating the baking pans and gives you golden brown popovers every time.

**POPOVERS**                      Temp: 425° F. Time: 30-40 minutes

1 c all purpose flour   1 c milk  
 $\frac{1}{2}$  t salt                      2 t melted shortening  
2 eggs, well beaten

1. Sift flour and salt together.
2. Combine eggs, milk and shortening.
3. Add gradually to dry ingredients. Beat well.
4. Fill glass custard cups half full.
5. Bake in a preheated oven.

## FREE HOME SERVICE DEMONSTRATIONS

We invite you to attend the Home Service Demonstrations each Wednesday afternoon at 2 o'clock and Wednesday evening at 7:30. The meetings are held in the Home Service auditorium at 89 East Avenue, Rochester. The schedule is as follows:

March 6: Lenten Dishes  
March 13: Sweet Rolls  
March 20: Oven Meals Featuring Fish  
March 27: Meat Demonstration  
April 3: Broiler Meals  
April 10: New Cakes  
April 17: Easter Dinner Menu

*If wishes were electric dishwashers every woman would spend less time in the kitchen.*

## IT COULD HAPPEN



**"But Madame, everything is so streamlined I can't find the range!"**

## POET SINGS JOYS OF FAVORITE SALAD

Salads add zest to luncheon or dinner. Sydney Smith, famous English divine and writer, rhapsodized over the joys of his favorite salad more than a hundred years ago in the following lines:

Oh green and glorious! Oh, herba-  
ceous treat!  
'Twould tempt the dying anchorite  
to eat;  
Back to the world he'd turn his  
fleeting soul,  
And plunge his fingers in the salad  
bowl;  
Serenely full, the epicure would  
say,  
Fate cannot harm me, I have  
dined today.

## New Kitchen Center Nearly Ready

Work on the new Kitchen Center being built on the main floor of the R. G. & E. East Avenue Building is progressing steadily and it is hoped to be able to have a public opening next month. The Kitchen Center will include three of the most modern and attractive kitchens you have ever seen, as well as the latest type of utility room.

## EXPERT ON MEAT COOKERY COMING MARCH 27

On March 27, instead of the pastry demonstration which had been previously scheduled, the R. G. & E. Home Service Department will present Miss Mary Lou Armstrong from the National Livestock and Meat Board in two special demonstrations on meat cookery; in the afternoon at 2:00 and in the evening at 7:30 o'clock. You are cordially invited to attend.

*Hell hath no fury like a woman scorned—  
or one who has to trot up and down stairs  
to light an old-fashioned water heater.*

## TUNE IN NELSON EDDY SUNDAY AFTERNOONS

Tune in Nelson Eddy and the Electric Hour every Sunday afternoon at 4:30 on the Columbia network. Eddy is America's favorite singer of better songs, according to the latest radio surveys.

*The early bird catches the worm—provided  
he has an electric alarm clock.*

## Side Glances

By Galbraith



"Well, we lived through the first World War and now the second is all over, but we've still got the same old range and ice-box—it makes me wonder sometimes what we were fighting for!"

Courtesy New York World-Telegram

## FALSE LABELS FOOL TAXPAYERS

It is hard for the American people to realize that for the past decade there has been as definite a pattern to establish state socialism in the United States as there was in Russia under its various "five-year plans." Advocates of the Russian system in the United States do not tell the people, "We propose to do away with private property, private profits and free enterprise."

No, indeed, they assume a virtuous attitude of attacking scalawags in private enterprise. Instead of correcting alleged abuses, they seek legislation and public funds to finance their government ownership schemes as the remedy. The outstanding example is government development of electric power under the guise of flood control, navigation, irrigation or soil conservation to cloak their real objective. (Industrial News Review)

*the* **Hotter**  
*the* **Water**

*the* **WHITER**  
*the* **WASH**

*Laboratory tests at Penn State College show that hotter water makes for whiter wash.*

No old-fashioned wash days for me. My Automatic Gas Water Heater satisfies me no end. There's always plenty of hot water when it's needed. Wash day — every day, is easier and smoother.



**You'll Have Plenty of Hot Water with an Automatic Gas Water Heater**