



This Season . . . Give an

Automatic Blanket

RG AND E MONTHLY MESSENGER
NOVEMBER • 1948

AUTOMATIC AIDS MAKE THANKSGIVING DAY COOKING MUCH EASIER

At holiday time, we often hear talk about "the good old days." This expression surely must apply to the quantity and the quality of the food served in grandmother's day, and not necessarily to the way in which it was cooked. It's a fact that there were a great many good cooks in those days, but there's no reason to think that there aren't as many right now.

The truth is, any woman can be a good cook when she has good equipment to work with and, of course, a good recipe. Today's modern automatic range cooks the turkey without your even peeking at it once. There's no need for basting, because the low, even temperature of a well regulated range cooks the bird evenly, and it comes out juicy and golden brown, every time. With this kind of a range, you could even be away from the house while dinner is cooking.

There are other helpers too, in a modern kitchen, that make even a holiday dinner an easy task. An automatic coffee maker takes care of this part of the menu, with no need for you to jump up two or three times to make sure the coffee will be ready when you want it. And of course, the automatic refrigerator keeps foods crisp and cold at the peak of their goodness.

THANKSGIVING DINNER

SHRIMP OR OYSTER COCKTAIL

ROAST TURKEY—STUFFING—GIBLET GRAVY

MASHED POTATOES—CREAMED ONIONS

BUTTERNUT SQUASH

CRANBERRY-PINEAPPLE RELISH

HERB BREAD STICKS

ENDIVE SALAD

PUMPKIN MINCE PIE—COFFEE

ROAST TURKEY

1. Clean, stuff and truss turkey; weigh; rub with vegetable shortening. The turkey may be stored in the refrigerator over night at this point.
2. Place turkey breast down on rack in roasting pan. Do not cover. Do not sear. Do not add any water.
3. Place in 350° F. oven and roast according to weight:
20 minutes per lb. up to 10 lbs.
18 minutes per lb. up to 15 lbs.
15 minutes per lb. up to 20 lbs.

N. B. For turkeys of 20 lbs. or over, 5 hours roasting is usually sufficient. If turkey is very tender after roasting 2 hours, reduce tempera-

ture to 325° F. and complete roasting at this temperature.

CHICKEN is prepared and roasted in the same way. Use only half of stuffing recipe. Allow 35 min. per lb. for roasting at 350° F.

DUCK: Follow directions given above and use half of stuffing recipe, allowing 20-30 min. per lb. at 350° F.

GOOSE: Follow directions above; roast 350° F. for 25-30 min. per lb. Prick skin in several places.

HOW TO TELL IF TURKEY IS DONE

1. Drum stick will turn easily in socket.
2. Meat on heavy part of leg feels soft when you touch it with a piece of waxed paper.

CRANBERRY-PINEAPPLE RELISH

1 lb. cranberries	1 c drained crushed
1 lemon grated rind	pineapple
and juice	$\frac{3}{4}$ to 1 c sugar
	$\frac{1}{8}$ t salt

1. Wash cranberries and put through the food grinder.
2. Add rest of ingredients and mix thoroughly. Chill.

BUTTERNUT SQUASH

1. With a sharp knife peel off the thin shell of the squash.
2. Cut into dice and place in sauce pan. Add $\frac{1}{4}$ c water, cover and cook until tender, 15 to 20 minutes.
3. Mash and season to taste.

Butternut squash is a pale skinned squash that is shaped somewhat like a summer squash. The inside, however, is more like Acorn Squash, but it has a flavor and texture of its own.

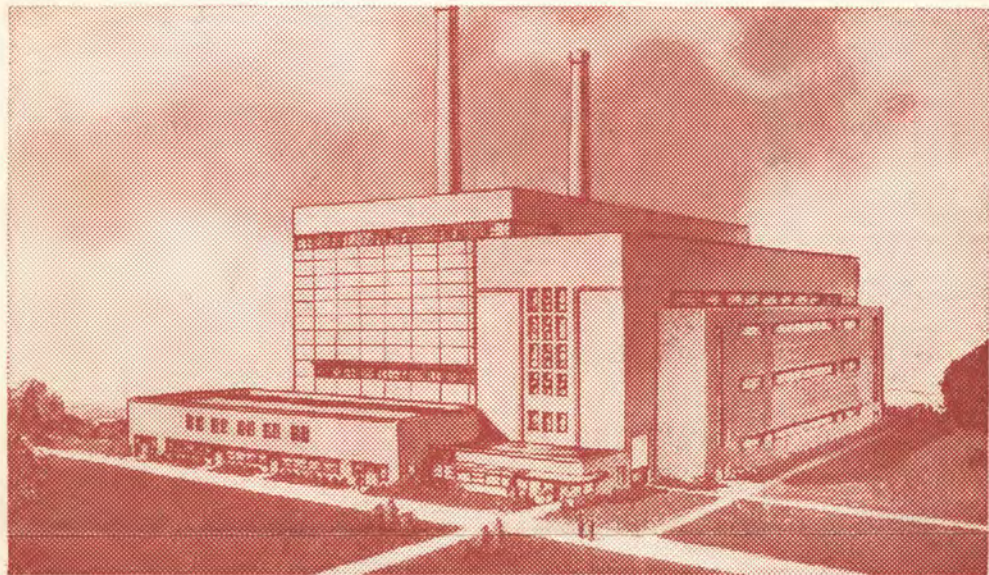
HERB BREAD STICKS

Temp: 400° F. Time: 15-20 min.

1 pkg. hot roll mix	$\frac{1}{2}$ t sage
$\frac{1}{2}$ t nutmeg	1 t caraway seeds

1. Follow directions for mixing dough on package of roll mix. Add nutmeg, sage and caraway seeds to liquid ingredients before adding flour. Then proceed as directed.
2. Cut dough into 18 small pieces. Roll by hand into 8-in. cylindrical strips.
3. Place on greased baking sheet 1 in. apart. Do not grease bread sticks.
4. Let rise until double in bulk. Bake in preheated oven.

R. G. & E. BEGINS SECOND CENTURY WITH MORE POWER FOR YOU



New RUSSELL STATION as it will look when all four units have been completed.

Rochester Gas and Electric, which is celebrating its one hundredth birthday this year, has commemorated the event with the dedication of the great new electric generating station being constructed on the shore of Lake Ontario, about a mile west of Charlotte. The first unit of this plant has already been completed and will shortly be put into service. It will have a capacity of 44,000 kilowatts, or about 59,000 horsepower. Construction of the second unit will begin at once and by 1952 it is expected that all four units will be serving this area with a total generating capacity of 220,000 kilowatts or 295,000 horsepower.

The new plant was named RUSSELL STATION at formal dedicatory ceremonies held on October 27th, with Edward G. Miner, Chairman of the R. G. & E. Executive Committee making the dedicatory address. A bronze tablet

was set into the wall of the new station carrying this inscription: "RUSSELL STATION—Named by his fellow workers in honor of Herman Russell, President of this Company from 1929 to 1946, and through whose vision and leadership this plant was built, to serve the people of this territory."

When the first street lamps were lit in Rochester on December 13, 1848 the city had just three of them. Today there are 27,000 street lamps in the communities served by the R. G. & E.

A yawn may be bad manners but, after all, it's an honest opinion.

Winners of the three prizes in the R. G. & E. Birthday Cake raisin contest will be announced in the December Messenger.

IT'S TIME TO THINK OF YOUR GIFT LIST

Says REDDY KILOWATT
Your Electric Servant



**AUTOMATIC
BLANKET**



**ELECTRIC
COFFEE
MAKER**



Here are some gift ideas to help
you make a hit this Christmas. See them
at your R. G. & E. office or dealer soon.



ELECTRIC CLOCK



TABLE MODEL RADIO

**ELECTRIC
IRON**



HELP A NEIGHBOR WITH YOUR BLOOD

If you can give a pint of your blood when the Red Cross mobile unit comes to your place of work or your town it may help to save a life. When our country was young, neighbors called on their neighbors for all sorts of assistance. They helped each other beat off Indian raids, and they lent a hand with corn husking and barn raising. When there was illness, the women folks counted it their duty to aid a neighbor's family. Those days are gone, but you can do a good turn for your fellow citizens today by giving your blood to a sick neighbor through the Rochester Regional Blood Program.

FREE TICKETS FOR SHOWS AT ELECTRIC THEATRE

A limited number of tickets for the Sunday night broadcasts of the Electric Theatre in New York are available each week for R. G. & E. customers. Helen Hayes is the star in a new play each week, presented at the CBS 45th Street Theatre. The program is heard from 9:00 to 9:30 o'clock every Sunday night over the entire Columbia network. In the Rochester area it is broadcast by WHEC. If you plan to be in New York on any Sunday night and will let us know reasonably well in advance we will do our best to get you tickets, without charge of course. Address requests to R. G. & E. PUBLIC RELATIONS DEPARTMENT, 89 East Avenue, Rochester 4, New York.