1926

EC1122 Where and Why in Kitchen Arrangement

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WHERE AND WHY IN KITCHEN ARRANGEMENT

The kitchen draws first consideration when planning improvements. The kitchen is the workshop of the homemaker in which she spends the greatest portion of her working time. "Not every woman has the opportunity to plan her own kitchen but every woman has the opportunity to improve her kitchen until it is as efficient as it can be made."

What improvements do you see for this plan?

The plan of kitchen shown includes the following advantages:

1. Light from two directions.
2. Cross ventilation.
3. A dining unit.
4. Fuel box near the entrance.
5. Highway view from window near table.
6. Rest corner.
7. Direct connection with outdoors.
8. Direct connection with basement.
9. Direct connection with dining room.
10. A food preparation center.
11. A food cooking center.
There are certain principles of arrangement which hold true both when planning the new kitchen or when re-arranging the old kitchen. A consideration of those principles will be the best means of finding the ideal location of various equipment for any kitchen with a definite reason for the location.

1. A rectangular shaped room lends itself to a compact arrangement of working equipment in one end, with the possibility of a dining center in the other end.
2. The step saving arrangement of working equipment for the square kitchen is across one corner using adjacent wall space.
3. Food preparation proceeds best from left to right (for a right handed person).
4. The cleaning processes proceed best from right to left (for a right handed person).
5. A good place for the sink is to have it under a window, between two windows or where good light falls from a window at the left, over the working surface.
6. The dish cupboard at the immediate left of the sink and as near as possible to the dining room permits a continuous process in dish washing.
7. The refrigerator in the kitchen on a north or protected outside wall with perhaps an outside means of filling, means economy in time, steps and the amount of ice used.
8. An attractive view for the worker as she looks from her kitchen window.

Centers of work

A. Food preparation Center.

This center may be formed around a cabinet, built in cupboard or a table above which are shelves for equipment and supplies. This center needs to be located near the sink. At this center will be kept cooking dishes, tools, and staple supplies. At this center combinations of food are made. When large quantities of food are prepared it is necessary to have a table conveniently near to this center in order to have sufficient working surface.

Necessary dishes

1. Mixing bowls (at least 3 sizes)
2. Measuring cups
3. Storage dishes
4. Pitchers
5. Staple supply containers
6. Serving dishes

Cooking utensils

1. Double boiler
2. Stew pan (3 sizes)
3. Baking pans
4. Pie pans
5. Roaster
6. Muffin pan

Tools

7. Knives
8. Measuring spoons
9. Wooden spoons
10. Knife sharpener
11. Two tined fork
12. Can opener
13. Masher
14. Meat pounder
15. Egg beaters
16. Meat grinder

B. Food Cooking Center

Around the stove or stoves which may be a range and an oil stove, will be built the cooking center. When working at this center, certain tools are always needed and to have them handy makes the work a pleasure. A small home made cabinet at the left of the stove could be built in which could be kept pots and kettles and the top of which might serve as the working surface when "dishing up" a meal.
The following are a few of the tools used often at the cooking center:

1. Match box and scratcher
2. Burned match can (for oil stove)
3. Pan lifters (hung conveniently)
4. Salt and pepper shakers
5. Coffee and coffee percolator
6. Tea and tea pot
7. Spatula or turner
8. Wooden spoons
9. Pan lids
10. Frying pan
11. Toaster
12. Waffle iron or griddle

C. Cleaning Center.

The sink forms the center for three types of cleaning processes which are:

1. Preparing fruits and vegetables.
2. Cleaning of cooking dishes.
3. Washing of serving dishes after meals.

The sink of two drain boards proves most convenient for these processes of work. Consider the motions necessary in preparing lettuce.

1. Removing leaves.
2. Place in garbage container near
3. Wash thoroughly
4. Cut into sections
5. Place in drainer
6. Arrange on serving plate

Consider the motions necessary in cleaning of cooking utensils.

1. Stack pans on right hand drain board.
2. Wash and place to drain on left hand drain board
3. Dry and place in cabinet

Consider the motion necessary in the washing of serving dishes.

1. Scrape off food.
2. Stack on right hand drain board
3. Wash and place to left in drainer
4. Dry and place to left in cabinet.

Utensils needed at the cleaning center:

1. Dish pan
2. Dish drainer
3. Dish mop or cloth
4. Hand towel
5. Cleaning Center
6. Brushes
7. Soap rack
8. Soap shaker
9. Paring knife
10. Cleaning powders
11. Kettle scraper
12. Cleaning powders
13. Small garbage container
14. Large dipper
15. Small garbage container

The following are two possible arrangements for cleaning centers.
Interesting Arrangements

KITCHEN

LIVING & DINING ROOM

WORK PORCH

DINING ROOM

HALL

WASH ROOM

ICE BOX

SUPPLIES

RANGE

COOLER

WORK TABLE

CUPBOARD

WASHING MACHINE

LAUNDRY TRAYS

WOOD BOX

WOOD BOX

CHINA
Farm Kitchen Arrangements

DINING ROOM

KITCHEN

LAUNDRY & WASH ROOM

CHINA
ICE BOX
OIL STOVE CABINET
STOVE RACK
MACHINE
SEPARATOR
LAUNDRY SINK
WORK TABLE

SERVICE WAGON
SINK

SUPPLIES
TABLE

TABLE

WASH ROOM

FUEL

RANGE

ICE BOX
Studies in Re-arranging a Kitchen

Kitchen Furniture to Scale - $\frac{1}{4}'' = 1$ ft.

- RANGE
- TABLE
- CABINET
- ICE BOX
- OIL STOVE
- SINK
- SINK
- CHAIRS

(Prepared by Harriell L. Smith and R. M. Loper)