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## CC119 Planned Storage for Easier Housekeeping : Mixing Center

Clara Leopold

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# STACKS Planned Storage For Easier Housekeeping

## Mixing Center



EXTENSION SERVICE UNIVERSITY OF NEBRASKA  
COLLEGE OF AGRICULTURE  
AND U. S. DEPARTMENT OF AGRICULTURE COOPERATING,  
W. V. LAMBERT, DIRECTOR

## STORAGE AT MIXING CENTER

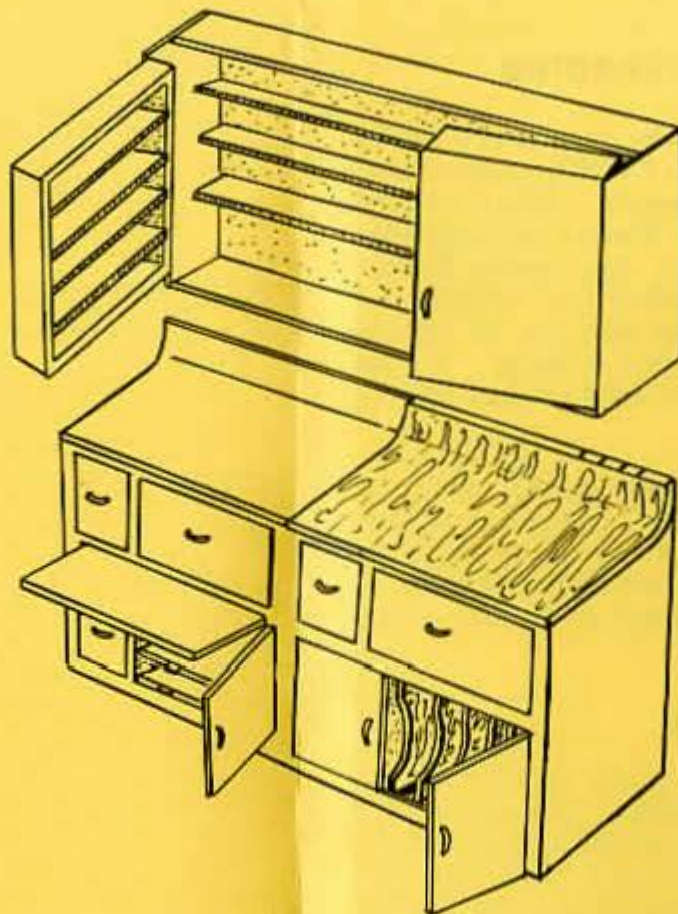
Kitchen utensils which vary greatly in size and shape can be stored in more types of storage units than any other class of household items. Shelves, drawers, files, racks and hooks all may be used for utensil storage.

The mixing center cabinet pictured has two storage doors about 2 3/4 inches deep (inside measure). The main cabinet has 4 adjustable shelves for the large and tall containers of mix supplies. Adjustable shelves permit flexibility in storage as needs change. The height of top shelf should be made so you can easily reach it over the counter.

Each door has 5 shelves for the smaller mix supplies. One space could be used for hanging measuring cups, spoons, etc. One door would swing over the sink counter. All shelves are adjustable in height. Door shelves should have narrow guards to keep items in place. Doors are hung with full length hinges to support weight of articles on the door. Some small equipment could be arranged on the wall beneath the upper cabinet such as wax paper or foil holders, scissors, knife rack.

A cutting and pastry board is counter-sunk in the mixing center counter.

Do consider a lapboard so you can sit down to work.



## RECOMMENDED DIMENSIONS

### Unit for Kitchen Utensils

Depth	
Stationary shelves	12 to 16 in.
Pull-out shelves	20 to 24 in.
in base cabinets	
Width	.16 in. or more by 4 in. increment
Height	Variable
(No shelf in frequent use should be higher than 72 inches.)	

### Lapboard

Width	14 to 30 in.
Height	24 to 26 in.

### Unit for Packaged Foods

Depth	
Deep unit, maximum	.12 in.
Shallow unit	2 3/4 to 4 in.
Width	Variable, 12 to 48 in.
Height (from floor)	Variable
Shelf depths - approximate linear requirements:	

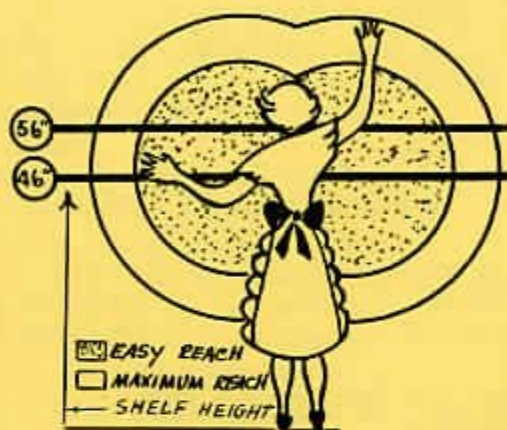
2 3/4 in. to 4 in.	(on door) . . . . . 9 ft. 4 in.
4 in. to 8 in.	(on wall) . . . . . 15 ft.
12 in. . . . .	9 feet

For further information call on or write your County Extension Agents.

\*Adapted from Storage study by the University of Illinois, August 1952.



## Planned Storage For Easier Housekeeping



You can plan and make your work areas and storage facilities fit YOU—even without construction changes. Often all that is necessary is a few simple adjustments and re-arrangements for easier Housekeeping. Just remember two things:

- (1) Ask yourself where you use an article most often, and store it there. Group things that are used together near a work area.
- (2) Store articles used most often in your "Easy Reach" work area; and those used a little less often in the

"Maximum Reach" work area. Spaces above and below your "Maximum Reach" can be used for articles used only occasionally—such as large roasters, pressure canner, etc.

### Find Your Own Best Work Areas

To find your own best work areas while standing to work, stand facing a piece of wrapping paper thumbtacked to the wall. With a crayon in each hand, and without stretching, swing two arcs beginning at the top and curving to the side and down. The circle formed outlines your "Easy Reach" area. (See diagram). Now with arms extended swing two more arcs, one with each hand. This larger circle marks the "Maximum Reach" area.

The height of the work surface should be comfortable too. This height should make it possible for you to maintain good posture, stand in a relaxed position and work without stooping or raising the hand above the level of the elbow. A counter where your hands work on or near the surface should be higher than that where long handled tools are used—for example, for vegetable preparation, dishwashing, etc. A counter 4 to 6 inches lower depending on your height and arm length will make it more comfortable to use mixing spoons, egg beaters, etc.

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Leaflet prepared by Mrs. Clara N. Leopold, Home Management Specialist, University of Nebraska, College of Agriculture, Lincoln.

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