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CC120 Planned Storage for Easier Housekeeping : Cooking and Serving

Clara Leopold

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Planned Storage ^{STACKS} For Easier Housekeeping

Cooking and Serving



EXTENSION SERVICE
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COOKING AND SERVING CENTER STORAGE

Store the things that are used first with heat at the Range. You will want space for:

Equipment:

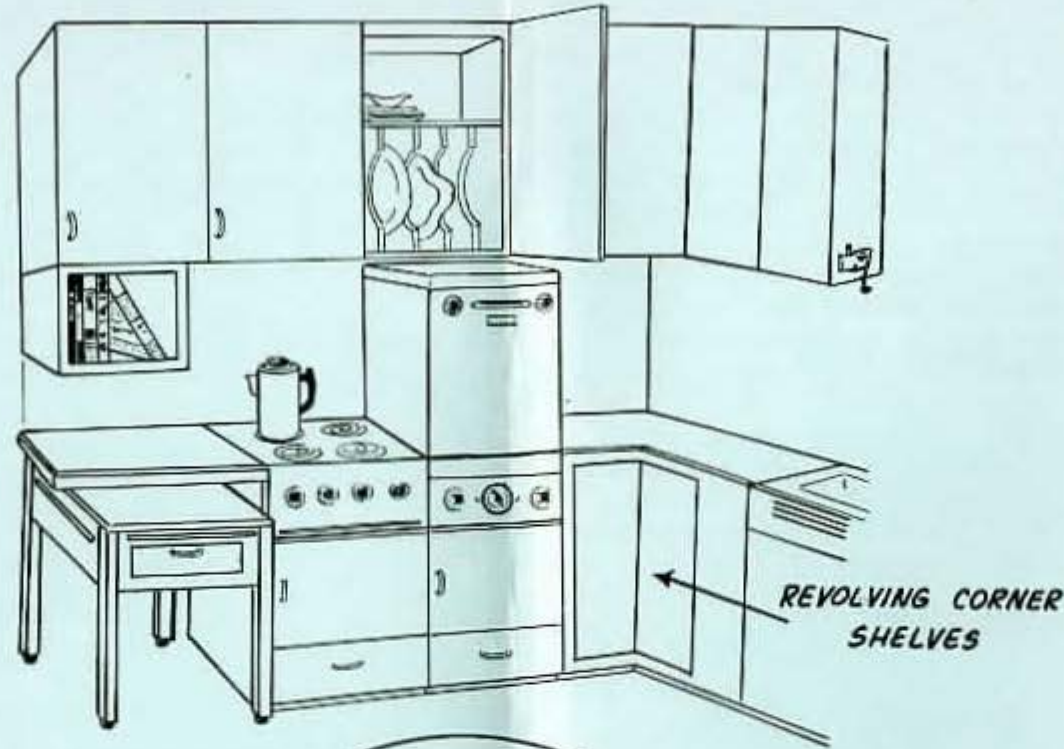
Skillets, griddles, covers to utensils, measuring, stirring, mashing and carving tools, knife sharpener, hardwood cutting board, pot holders, drip coffee pot, teapot, food thermometers, serving bowls and platters.

Foods:

Uncooked cereals, macaroni and spaghetti, seasonings, drippings, flour (small quantity), matches (if necessary), coffee, tea, instant mixes.

The range is the major piece of equipment in the cooking center. The modern trend is for an oven that can be used without bending and stooping. Did you know that reaching to within 3 inches of the floor takes 19 times as much energy as reaching 46 inches above the floor? Those who do a lot of oven cooking find that it is convenient to place the oven in the mixing center. A cooking center near the dining room and/or eating center in the kitchen saves many steps. Work space at both sides of the range makes it easier to serve plates and to take up food to be carried to the table.

Note the wheeled table under the serving center beside the range. One drawer contains serving spoons and forks. The second drawer is for a family account book, open and ready to use, yet quickly slipped out of sight. Use the wheeled table to set the dining table in a single trip. Above the serving center is a shelf for cookbooks, papers for business and menu planning.



For further information call or write your County Extension Agents.

RECOMMENDED DIMENSIONS* FOR STORAGE AT COOKING & SERVING CENTER

Vertical** slots for shallow articles:

Frying pan	
Depth	20 inches
Height	14 inches
Distance between dividers	5 inches

Flat lids	
Depth	14 inches
Height	14 1/2 inches
Between dividers	2 inches

Cooling racks	
Depth	15 inches
Height	12 inches
Between dividers	2 inches

Horizontal** slots:

Vegetable dishes, round	
Depth	9 1/2 inches
Height	12 inches
Between dividers	4 inches

Platters	
Depth	11 1/2 to 12 1/2 inches
Height	14 to 19 1/2 inches
Between dividers	2 inches

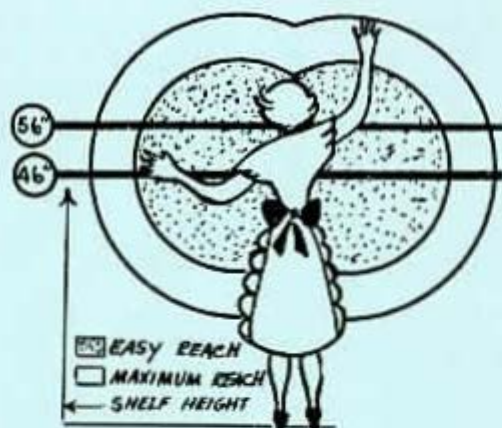
Corner Storage

Revolving shelves (often called a Lazy Susan) in a corner area that often becomes "dead space" can give a lot of good accessible storage. Installed on a ball-bearing pivot they turn easily and smoothly. A metal rim keeps utensils from sliding off the shelves.

**Vertical or horizontal storage is a matter of choice.

*From Research Reports on Household Storage, University of Oregon.

Planned Storage For Easier Housekeeping



"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.

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

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