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## CC121 Planned Storage for Easier Housekeeping : Preparation and Clean-Up Center

Clara Leopold

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# STACKS

## Planned Storage For Easier Housekeeping

### Preparation and Clean-Up Center



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## PREPARATION AND CLEAN-UP

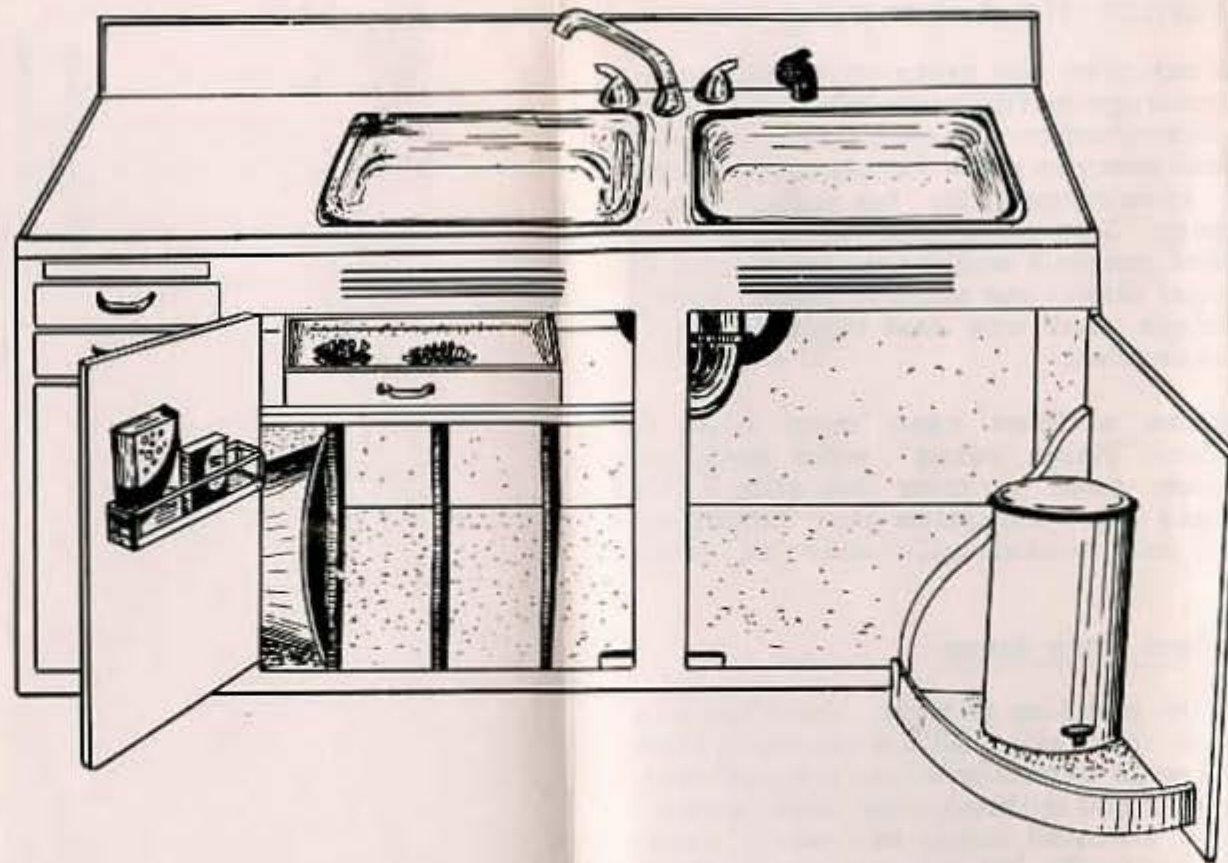
### CENTER STORAGE

Supplies and equipment used first with water and those used at the mixing center are conveniently stored together. For Easier Housekeeping soak bowls and beaters used in mixing and clean-up as you go.

Do you want a single or double sink? How deep? When it is installed set it so you can work without bending forward or raising arms above elbow level with upper arm still close to your body.

Make the most of the space under the sink. Build portable shelves and fileslots to be removed when plumbing fittings need attention. Dish-washing equipment, silver cleaners, scouring supplies, brushes and small tools for cleaning, and trays can be fitted into the area. A small rack on the left door carries soap, water softener and cleanser. On the right door is a shelf made to fit a can for garbage--unless you are fortunate enough to have an electric sink. Nearby you will want storage for colanders, strainers, paring, slicing and dicing tools.

If you are right-handed you probably will wash dishes from right to left. Plan for an area to stack dishes at the right so you wash them in the sink, drain them at the left and put them away at the left of the sink. Try to have 36 inches at the right of sink and 30 inches at the left.



## RECOMMENDED DIMENSIONS FOR STORAGE AT SINK OR CLEAN-UP CENTER \*

### Cleaning supplies

<u>Drain cleaners &amp; scouring powders</u>	
Depth . . . . .	3 1/2 inches
Height . . . . .	5 1/2 inches
<u>Soap flakes</u>	
Depth . . . . .	3 1/2 inches
Width . . . . .	8 inches
Height . . . . .	11 inches
<u>Water Softeners</u>	
Depth . . . . .	3 inches
Width . . . . .	6 inches
Height . . . . .	9 1/2 inches

### Equipment (\*)

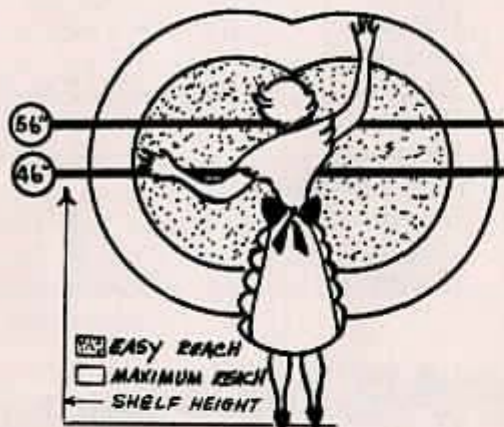
<u>Double boiler (lower, deep, 2 qt.)</u>	
Depth . . . . .	12 inches
Width . . . . .	7 inches
Height . . . . .	.9 to 11 inches
<u>Dishpan</u>	
Depth . . . . .	13 inches
Width . . . . .	18 1/2 inches
Height . . . . .	9 inches
<u>Drain rack</u>	
Width . . . . .	16 inches
Length . . . . .	20 inches
Height . . . . .	7 inches
<u>Strainer, colander</u>	
Width . . . . .	9 1/2 inches
Length . . . . .	9 1/2 inches
Height . . . . .	5 inches

(\*) Better check your own--yours may be a different size and shape.

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

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

## 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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