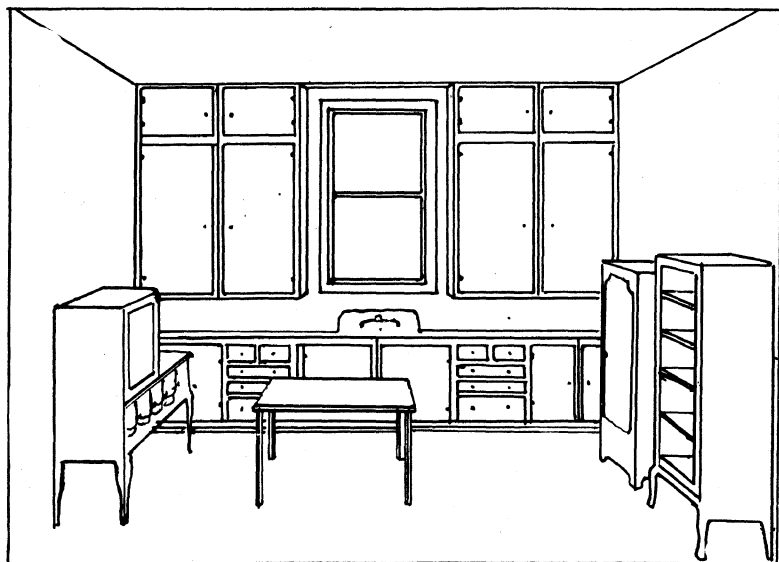


LOGICAL KITCHEN ARRANGEMENT



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The arrangement of furnishings and equipment in the kitchen to save time and energy of the worker is very important. Every homemaker is entitled to a convenient, well arranged kitchen, since she spends almost half of her working hours in this room.

There are few kitchens that cannot be rearranged to save steps for the homemaker, but each kitchen presents an individual problem which requires detailed study, if properly arranged. Applying efficiency principles in kitchen arrangement will save miles of walking, and much wasted motion. Many kitchens can be well arranged at little or no cost.

There are many factors to consider in the arrangement of kitchen furnishings and equipment, such as, the size of the kitchen, the kind of work to be done in the kitchen, and the number of people doing the work. The kitchen should also be arranged to meet the needs of the equipment used. An oblong kitchen is often more easily arranged than a square kitchen because equipment may be grouped in logical order for efficient work.

The grouping of equipment for the convenience of the worker presents a vital problem. Much thought should be given to the grouping of large equipment into work centers so that crossing and recrossing the room can be prevented. A well arranged kitchen is one in which the worker can reach all equipment with a minimum number of steps. Every kitchen should have a food preparation center, a cooking center, a serving center, and a cleaning-up or dishwashing center. If the size of the kitchen permits, a business center and a relaxation center may be included.

Rearranging Furniture in a Poorly Arranged Kitchen

In rearranging furnishings and equipment in a kitchen, which is poorly arranged, it is well to study the inconveniences of the arrangement before making a plan for improvement. When planning to rearrange furnishings, the homemaker should consider how time and steps can be saved. It may be necessary to move a window or swing a door in another direction to obtain the best arrangement of the furniture. Moving a sink or a stove flue is one of the greatest expenses in rearranging furnishings, but may be necessary in order to obtain a convenient kitchen.

The stove should be placed near the cabinet or work table where plenty of daylight is available. Be sure that the stove is not placed in the draft from a door or a window. It is convenient to have the stove at right angles to the sink, but may be placed directly across from the sink if the kitchen is narrow. An oil stove can be moved at no expense and a gas stove by an extension of the gas pipes. Moving a wood stove merely requires inserting one or two joints or probably an elbow of stove pipe.

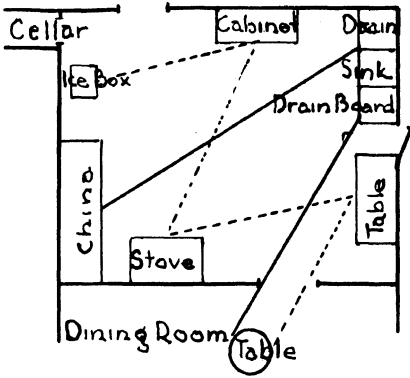
The refrigerator is often placed near the work table and near the dining room door if meals are served in the dining room. This arrangement makes the refrigerator easily accessible to both kitchen and dining room. An electric or mechanical refrigerator which does not need icing may be placed near the door leading from the kitchen into the dining room. There are two logical places for the iced refrigerator. One place is near the outside kitchen door where ice can be placed in the refrigerator daily with the least expenditure of energy. This will eliminate cleaning the ice drippings from the floor each day. This location is often far removed from the dining room or cooking center, and the homemaker may prefer to place the refrigerator near the dining room door to save steps in carrying food from the refrigerator to the dining room, even though it is necessary to clean ice drippings from the floor each day.

Kitchen cabinets are best placed near the sink and also near the stove. If cabinets are built on each side of the sink, supplies used at the stove can be stored in the cabinet nearest the stove.

The kitchen table is logically placed near the stove, near the sink and near the refrigerator. Since much of the food preparation is done at the work table there should be plenty of light available. It adds to one's pleasure to work at a kitchen table near a window with a pleasant outside view. A well constructed table placed in the center of the kitchen near the stove, sink and refrigerator may be moved easily from one place to another in order to reduce kitchen mileage for the worker. A table moves more easily when equipped with casters, and should have ample knee space to permit work while sitting.

The kitchen sink is most often placed in front of one or two windows with plenty of light, and attractive scenery on the outside. The sink should be near the stove and cabinet or work table. If the sink is placed beneath a window, the window should be high enough for the back of the sink to fit underneath. This arrangement will give space for the placement

Kitchen Arrangement
(Furniture poorly arranged)

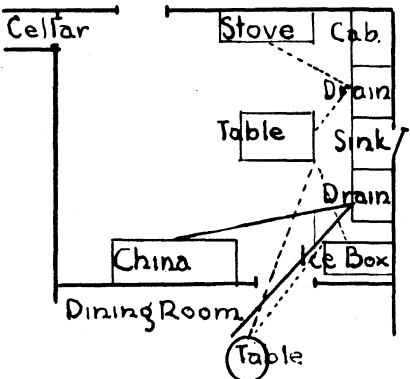


--- Dotted line shows path of steps taken in preparing and serving a meal.

— Solid line shows path of steps taken in clearing up after a meal.

Fig. 1

Same Kitchen as Above
(Furniture rearranged to save steps)



--- Dotted line shows path of steps taken in preparing and serving a meal.

— Solid line shows path of steps taken in clearing up after a meal.

Fig. 2

of a small shelf above the sink for cleaning supplies. The eyes of the worker need to be protected from the outside glare of light by heavy window shades. If the window is located on the north side of the room, the protection will not be necessary. When there is objection to placing the sink in front of a window, it may be placed in the corner of the room with a window in the wall at right angles so there will be plenty of light at the sink. Sinks should never be placed where the worker is required to work in a shadow.

The china cabinet may be placed near the drain board where the dishes are dried, so very few steps will be taken in putting away the clean dishes. The china cabinet should also be located near the table where the food is eaten so the homemaker will take as few steps as possible in setting the table for meals. This rule holds true whether or not the dining table is located in the dining room or in the corner of the kitchen.

Other equipment should be located nearest the place where it will be used. The logical place for the kitchen towel rack is near the sink or table where the dishes are washed. The best location for the garbage pail is at the food preparation center whether this be at the sink, cupboard, or kitchen table.

SETTING UP A FOOD PREPARATION CENTER IN THE KITCHEN

Food preparation centers properly arranged in the kitchen are very vital in conserving energy of the homemaker. In the preparation of food, the work can be done either from right to left or left to right, but should proceed in logical order from the work center to the serving center near the dining room.

The sequence of jobs is the governing factor in locating the various work centers of the kitchen. Food materials are usually taken from the refrigerator, pantry, or cupboard and cellar to the preparation center. The table, drainboard, sink, and cabinets included in a food preparation center should be placed to form a continuous working surface. Many homemakers find a need for two food preparation centers in the kitchen. These centers may be classified according to the length of time used in the preparation of foods.

Short preparation jobs are usually done at the sink or cabinet. A drawer located in the cabinet nearest the sink should contain small equipment such as a paring knife, butcher knife, scissors, apple corer, vegetable brush, colanders, potato slicer, fruit reamer, grapefruit knife, and can opener.

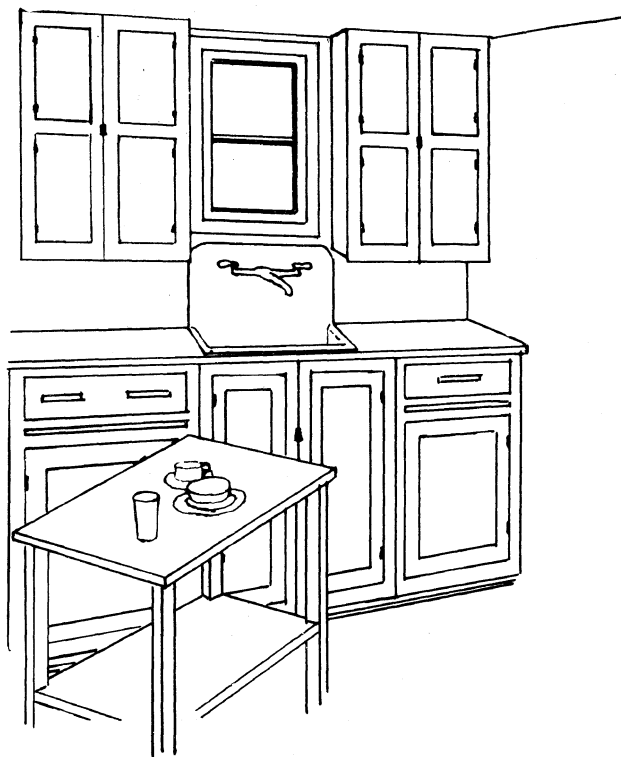


Fig. 3.—Center for Short Preparation Jobs

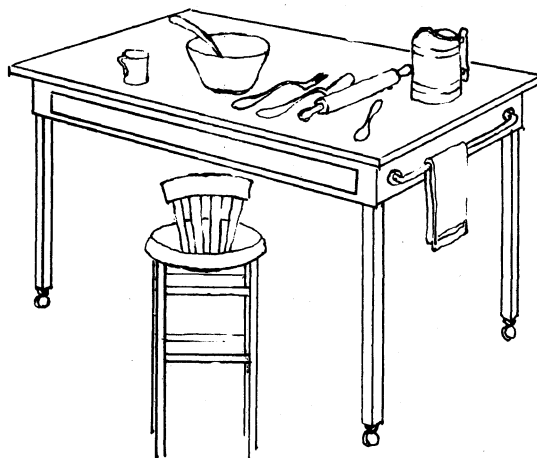


Fig. 4.—Center for Long Mixing Jobs

Long mixing jobs such as pastry and cake mixing, bread-making, as well as the preparation of salads and desserts, should be done at the work table. At this center it is helpful to have ready for use such equipment and supplies as mixing bowls, wooden chopping bowls, measuring cups and spoons, food choppers, graters, nut crackers, egg beaters and whips, meat boards and pounders, meat saw, spatulas, knives and mixing spoons, sifters, rolling pins, baking pans used for cakes, cookies, pies, bread, pastry tubes and boards. It is well to have at hand such food supplies as flavorings, spices, flour, meal, sugar, baking powder, and soda as needed at the long preparation center.

A good kitchen stool is a comfort at the preparation center requiring a long period of time so the worker may sit while doing these jobs.

ESTABLISHING A WELL EQUIPPED COOKING CENTER

A well arranged cooking center is a necessary convenience in every homemaker's kitchen. To have furnishings and equipment for cooking a meal grouped in one area of the kitchen saves many steps.

The cooking center may consist of a cupboard, a stove, a small kitchen table, and other equipment. The stove should never be placed near the refrigerator, especially if the refrigerator is not properly insulated. A shelf and a pot lid rack placed within easy reach of the cooking surface of the stove is very helpful in meal cookery. A small, movable table the same height as the cooking surface of the stove aids in transferring food from the cooking center to the serving center.

The following equipment will be needed at the cooking center: Skillets, frying pans and griddles; non-electric waffle irons; teakettle and teapot; salt, pepper and other seasonings which may be needed at the stove; flour dredger; ladles, stirring spoons and long handle forks; coffee pot and coffee can; match holder; thermometers used in cooking; muffin tins and corn-stick irons, pancake turner; deep fat kettle and basket; large roaster; pressure cooker and steamer; broilers and wire toasters; coffee and tea cans; pot lifter racks and holders; and stove polish.

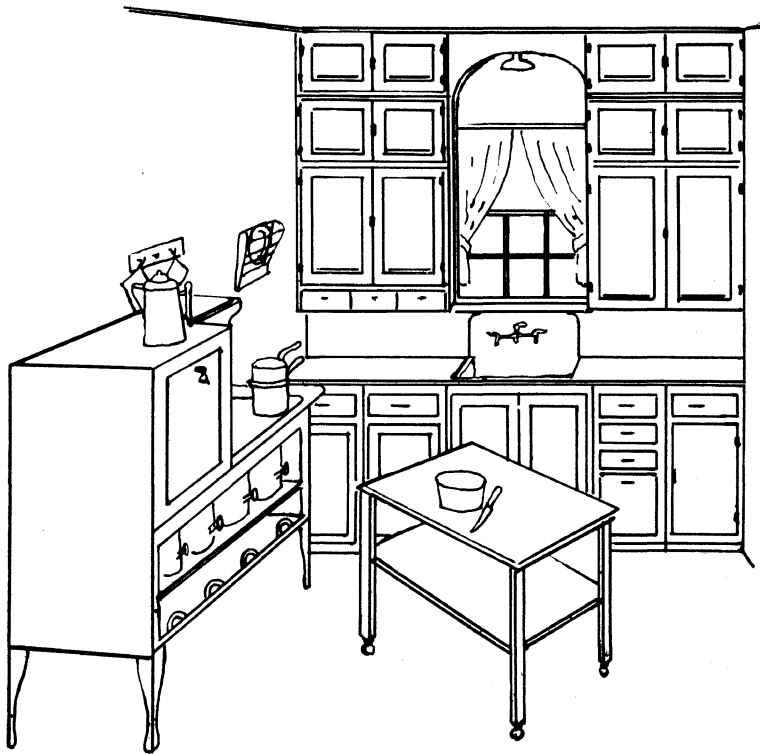


Fig. 5.—Cooking Center

ARRANGING A SERVING CENTER IN THE KITCHEN

Every kitchen needs a serving center if it can be logically arranged. One of the tasks to be done before meals can be eaten is to remove the foods from the utensils in which they are cooked to the dishes in which the foods are to be served. A convenient serving center in the kitchen lightens this task to a great extent.

A serving center arranged near the dining room or eating center saves both time and steps of the worker. This center usually consists of a refrigerator, a cupboard, and a wheel tray or small kitchen table equipped with easy rolling casters. The logical place for a serving center is near the dining room since it is more or less permanently located. The table and cupboard should be near the stove since food must be transferred from the stove to the table. A small cupboard can be built near the refrigerator, and the wheel tray or table placed beneath. Many hot foods are best served in dishes which have been warmed. Serving dishes stored in the cupboard can be readily heated at the stove.

The wheel tray is a labor saving device useful in relaying foods from the kitchen to the dining room. The two shelves give ample room for the placement of all foods served at one meal.

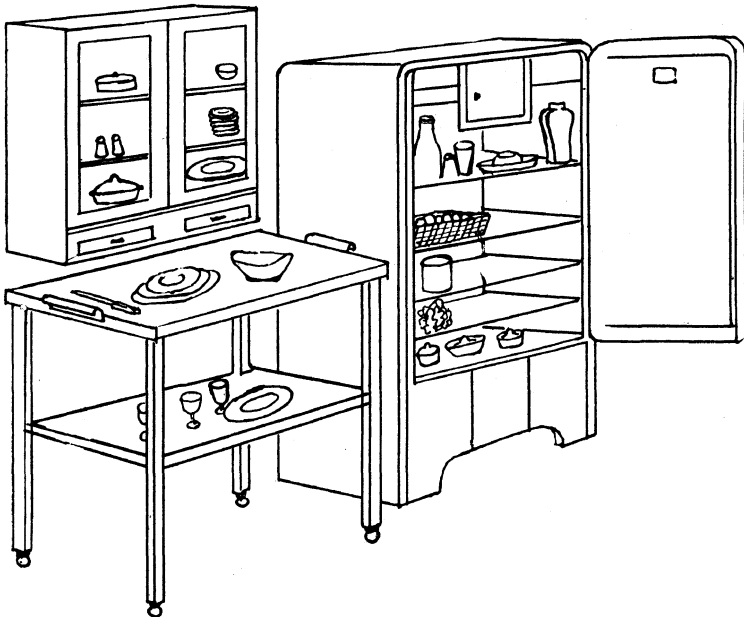


Fig. 6.—Serving Center

At the serving center, such equipment as a bread or cake box, serving trays, mats for hot dishes, service plates, glasses, cups and saucers, bread and slicing knives, serving spoons and forks, ladles, napkins, and silver used in serving would be needed. Garnishes and added seasonings will often be used at this center.

**PREPARING A CONVENIENT CENTER FOR CLEANING-UP
AND DISH WASHING**

Providing a place for cleaning-up and dish washing aids in making this an easy daily task. The most important piece of equipment in the cleaning-up process is the kitchen sink, or kitchen table when no sink is available. A drainboard at the left of the sink is useful in draining dishes after they have been washed. A drainboard at the right may be used for stacking soiled dishes. A wheel tray is helpful in carrying the used dishes from the dining room to the cleaning-up center. There

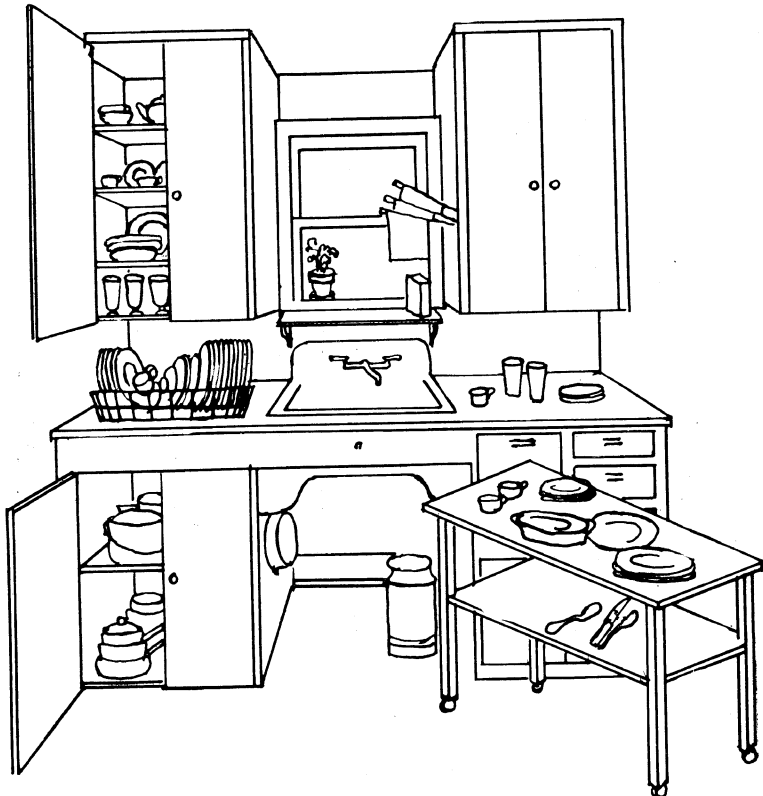


Fig. 7.—Cleaning-up and Dish Washing Center

is little waste motion if a person washes dishes from right to left. The cabinet for storing dishes after they are washed should be near the cleaning-up center or sink.

The following equipment is needed at the cleaning-up center: a soap shaker, soap, steel wool, dish towels and cloths, towel rack, scrub brushes, dish pan and dish drainer, a dish scraper, and a garbage pail.

PLACING A BUSINESS CENTER IN THE KITCHEN

A business center is an asset in any home, whether it be placed in the kitchen or elsewhere. Many homemakers prefer to place this center in the kitchen since a great deal of her time is spent in this room. A business cabinet should be placed on the wall near a window which provides adequate light. A comfortable chair is conducive to efficient work at this center.

The business center provides a place for meal planning and keeping home account records. The cabinet shown in the picture provides one section for menu and recipe books. Such articles as ink, pen, pencil, and paper clips, may be stored in the lower right section. The upper left section is convenient for keeping stationery, bills and receipts. The upper right division contains four different sections—one each for filing foods, clothing, child development, and home management bulletins.

PROVIDING A RELAXATION CENTER FOR THE KITCHEN

The kitchen is one room in the house where the homemaker spends a great deal of her time during the day. Since much time is spent in this room it should be just as attractive and comfortable as possible.

Many living rooms are far removed from the kitchen, making them inconvenient for short periods of relaxation. Often the homemaker has a few minutes for relaxation and reading while doing the weekly baking. In this case, it may be necessary to stay near the oven; therefore, a relaxation center in the kitchen saves time and steps as well as affording a place for comfort and mental development.

A relaxation center may consist of a comfortable chair equipped with a soft, washable cushion, and a magazine rack filled with good reading material. Some homemakers prefer a rocking chair in preference to a straight-back chair.

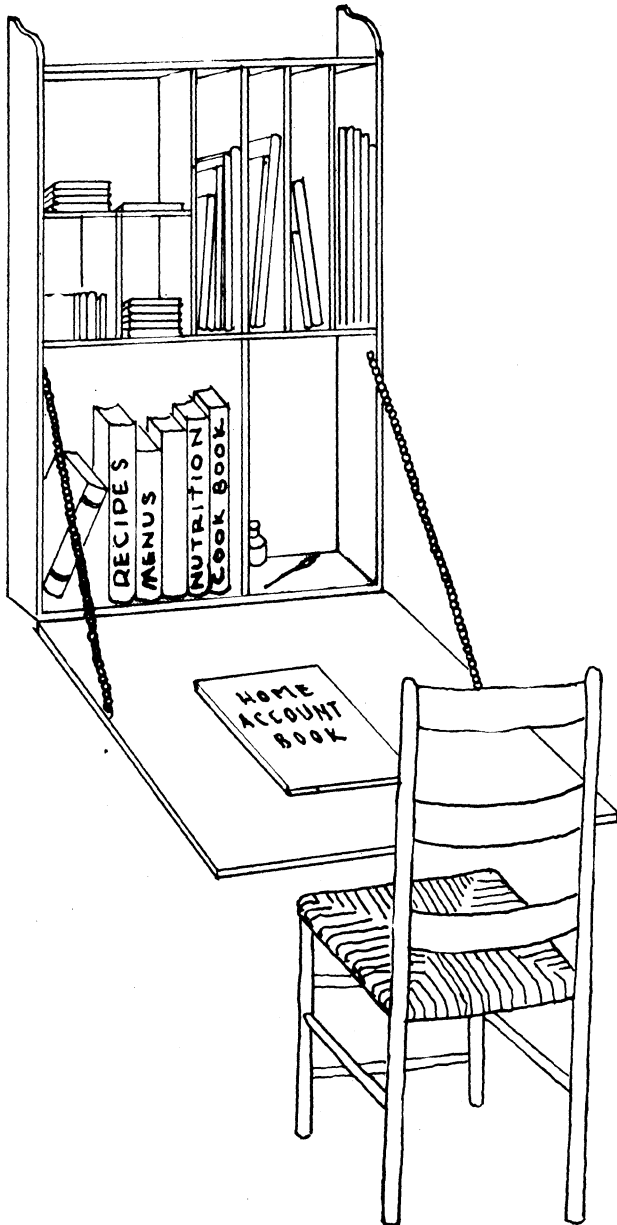


Fig. 8.—Business Center

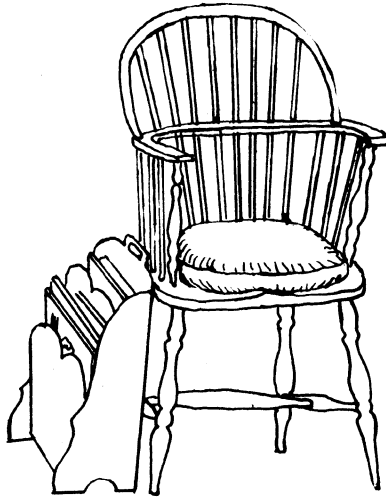


Fig. 9.—Relaxation Center

PLANNING AN ATTRACTIVE EATING CENTER IN THE KITCHEN

In many homes a dining room is not available. If it is necessary to serve meals in the kitchen, it challenges the homemaker to set up an attractive eating center.

The eating center may be arranged in one corner of the kitchen opposite the stove or cooking center. There should be plenty of light at this center; therefore, it may be arranged in front of or near a window.

An eating center usually consists of a table and chairs and a cupboard containing dishes, silver, glassware, and linens used at the tables. Many steps are saved if the table and cupboard are grouped together near the cleaning-up center.

Attractive table linens and cut flowers well arranged on the table are often the keynote to happiness at meal time.

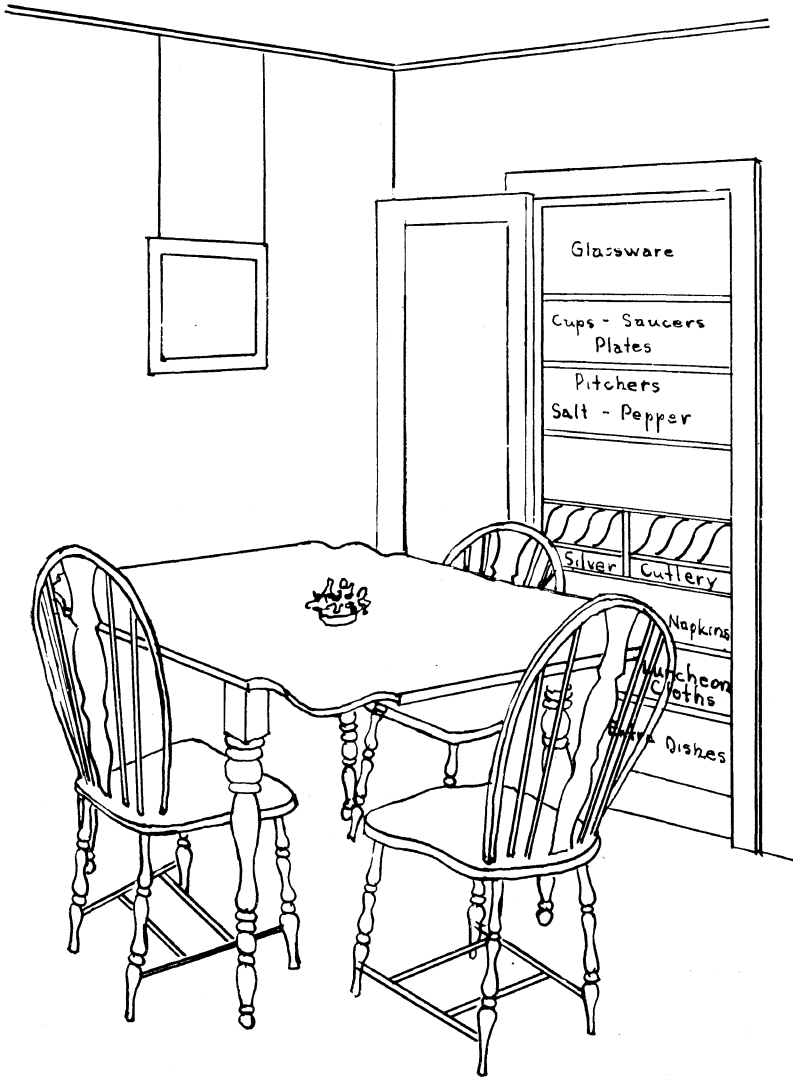


Fig. 10.—Eating Center

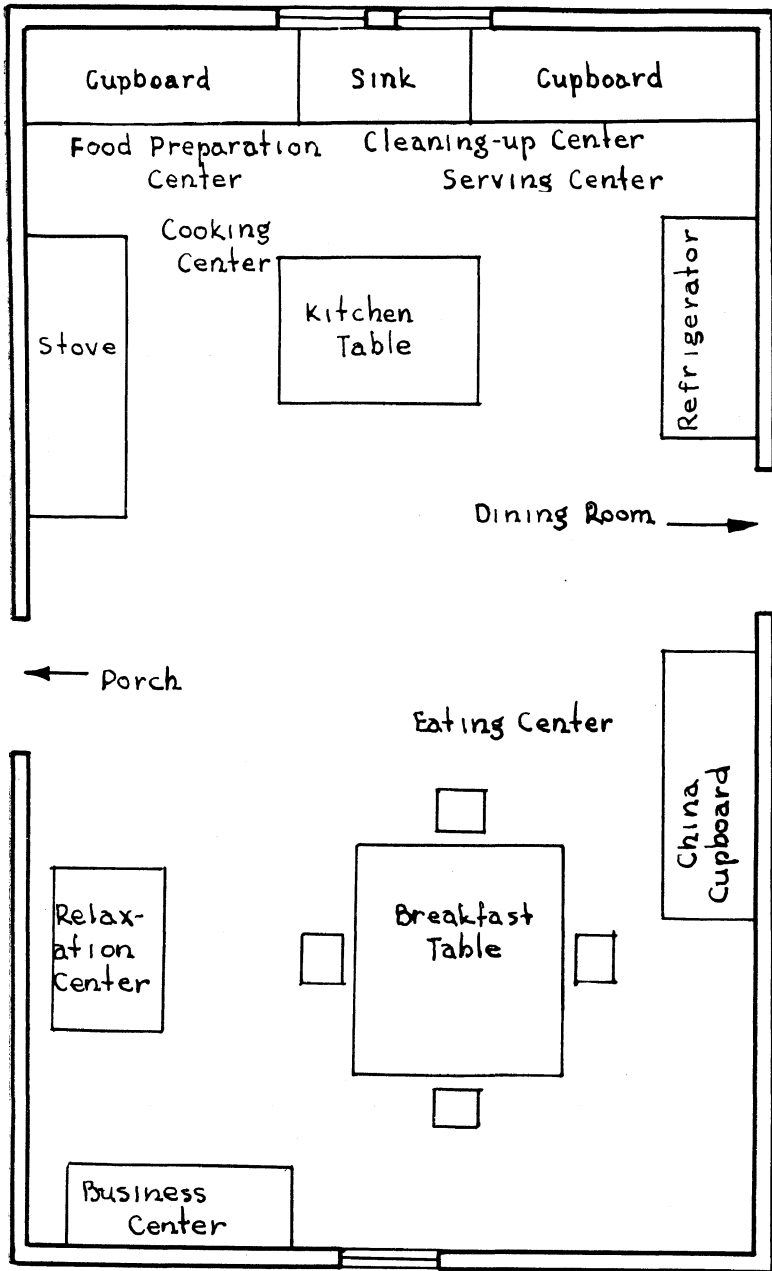


Fig. 11.—Placement of Centers in Kitchen

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