

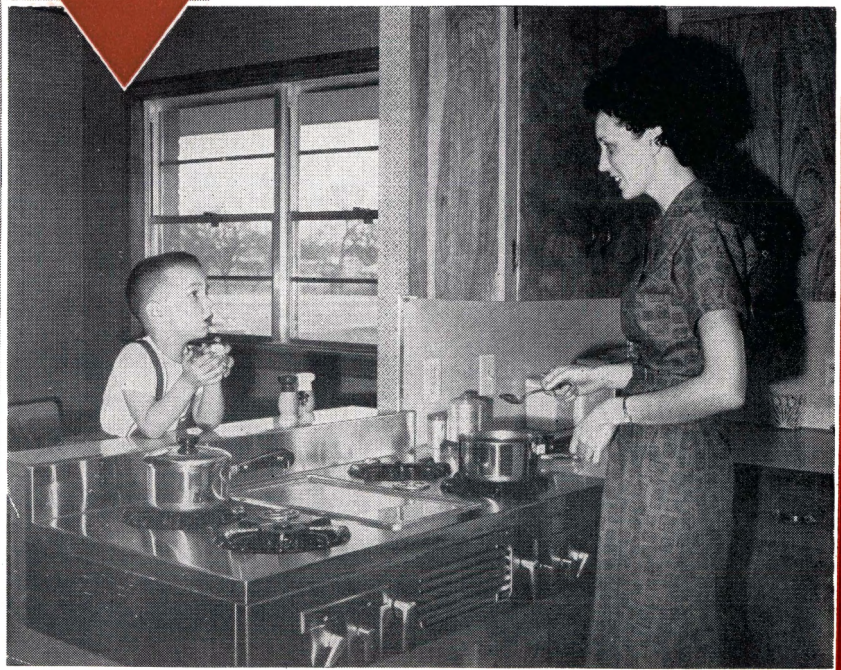
OSU  
Collection

CIR. 438



# PLANNING AND ARRANGING

## YOUR *Kitchen*



## *Plan . . .*

- To make your kitchen attractive, convenient, light and airy.
- Your kitchen arrangement to save time and energy.
- Enough storage and counter space at each work area.
- To store supplies and utensils where they are first used.
- For counters, equipment, and shelves to be of proper height and depth.

This circular is written as a guide for kitchen planning whether you are building, remodeling or improving your home. Basic ideas regarding arrangement, work counter heights, appliances, storage aids, and other factors involved in kitchen planning are discussed. It is hoped that you will find suggestions that may be applied to your kitchen.

# *Planning and Arranging Your Kitchen*

*by Betty Jean Brannan  
Associate Extension Economist  
Housing and Home Equipment*

## PLAN YOUR KITCHEN

Wise planning makes for a convenient kitchen, whether you are building, remodeling, or rearranging your home. Plan a kitchen that meets the needs of your family. Include all family members in the planning for they can contribute good ideas as they visualize their work in the kitchen.

Plan your kitchen within the family budget. Appliances are expensive items, so select those which do the jobs you want them to do and are within a reasonable price range for the family.

Organize your plans on paper, do not wait until the carpenter comes to begin work and tell him your ideas. This is a part of the house where you will be spending a considerable amount of time, so you will want to plan a satisfying, efficient, and attractive kitchen.

## LOCATION OF KITCHEN

When planning for kitchen improvement, it is necessary to keep in mind the relation of the kitchen to the arrangement of the house, both inside and outside. The kitchen should be close to an outside entrance, the utility room, basement, stairway and dining area. Other much-used parts of the house should be easy to get to, such as the bathroom, main entrance, and children's indoor play area.

The kitchen should have a window where the homemaker can see the children's play ground and the farm buildings, as well as provide a desirable and attractive view.

Locate doors so that traffic will not come through the work areas of the kitchen, and windows so they do not interfere with good storage. However, have the doors and windows located so that good ventilation and natural lighting are provided. Many kitchens need better ventilation. Windows and doors on two sides of the room contribute to good circulation of air.

---

### **ACKNOWLEDGEMENT**

The author wishes to acknowledge the fine work of Earl R. Bell, Ass't. Specialist, Rural Buildings, on the drawings found in this publication.

## SIZE OF KITCHEN

The size of your kitchen will depend upon the size of your family, activities to be carried on in the kitchen, equipment to be used, and the arrangement chosen.

Activities in the kitchen usually include preparing, cooking, and serving food and cleaning up afterward. If your family plans to eat in the kitchen, provide space for a comfortable, attractive dining area.

In many homes, new and remodeled, a utility room is planned for such activities as laundry and storage of frozen foods as well as storage for work clothes and a "wash-up" center. In some homes, provision is made for laundry equipment to be placed in the kitchen.

## KITCHEN ARRANGEMENTS

### "U" Shape

The "U" shape kitchen (Fig. 1) is considered a desirable arrangement. The distance between any two working areas is short. In the "U" arrangement, the sink is placed at the base of the "U" so that it can be used from either the range or refrigerator. The three pieces of equipment—range, sink, and refrigerator—will be connected by storage cabinets and work counters and form a continuous working area.

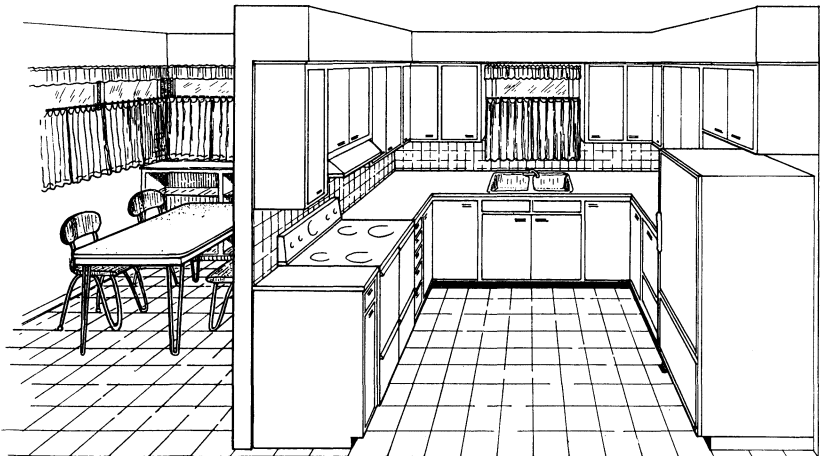
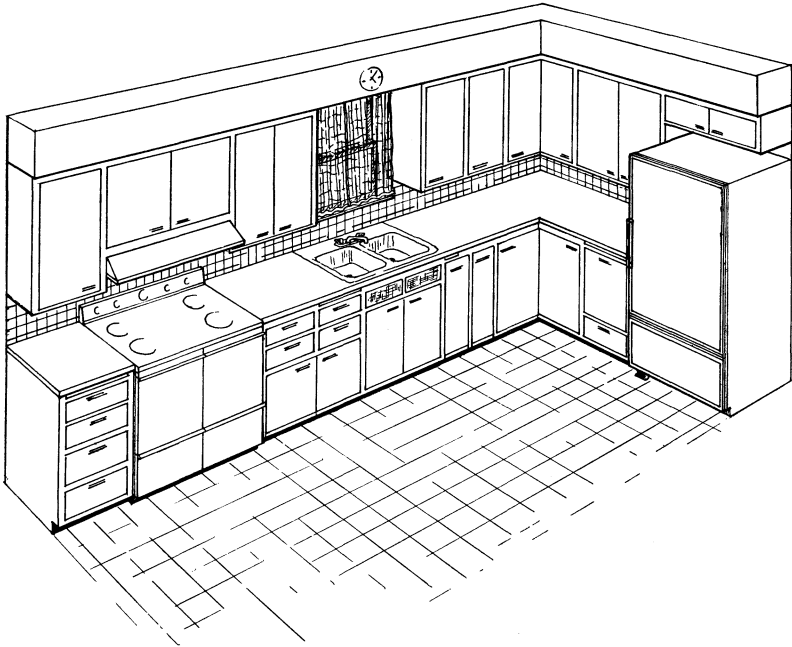


Fig. 1—"U" Shape Kitchen



**Fig. 2—"L" Shape Kitchen**

### **"L" Shape**

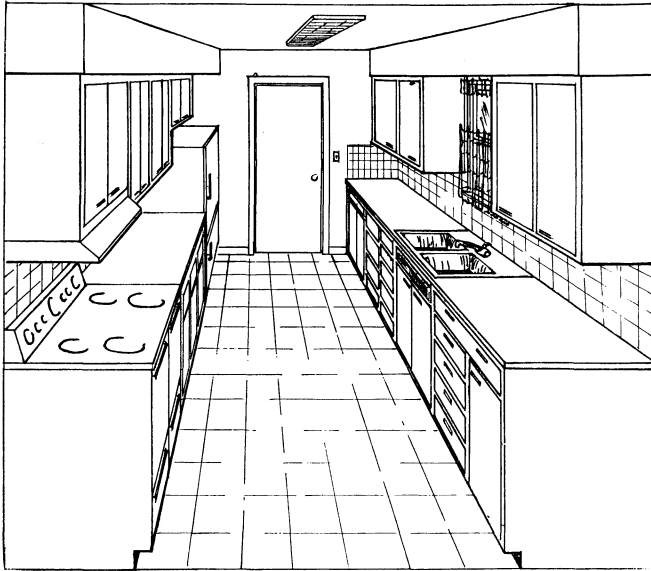
The sink may be placed between the refrigerator and range in the "L" shape (Fig. 2). The basic equipment occupies two adjacent walls and is connected by working surfaces and storage cabinets. The opposite wall may be used for a dining area, or may serve to divide the kitchen from another room. This arrangement provides for eating in the kitchen with a minimum of floor area.

### **Wall or Corridor Kitchen**

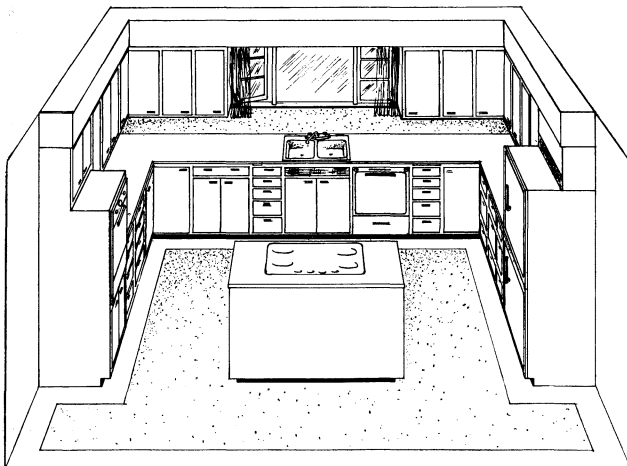
In the corridor type kitchen (Fig. 3), both walls are used for arranging equipment. In this arrangement, the work centers are brought together. The most convenient feature of this type is that two of the three working centers are together on one wall. It is recommended that the door or doors be placed at one end to eliminate traffic through the working areas.

### **Peninsula or Island Arrangement**

The peninsula or island kitchen (Fig. 4) is considered a desirable arrangement in a large room or to divide the areas of a dual purpose room. The most convenient feature of this type is the work centers are brought together and the large center area space is used to a good advantage.



**Fig. 3—Wall or Corridor Type Kitchen**



**Fig. 4—Peninsula or Island Arrangement**

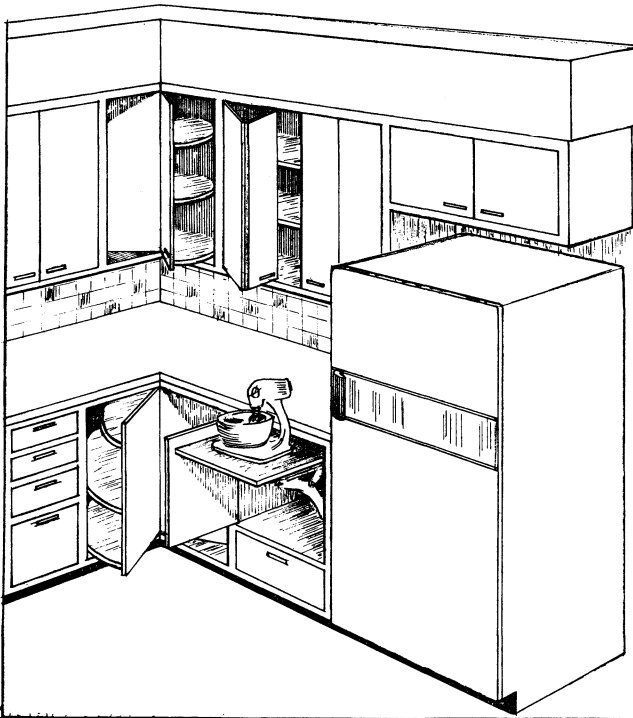
## WORK CENTERS

To reduce the number of steps necessary in performing everyday tasks is one of your goals for a well-planned kitchen. In a compact, well-arranged kitchen the worker can reach all equipment and supplies with a small amount of walking. The equipment and supplies should be grouped in relation to each other and in an orderly arrangement within the groupings.

Meal preparation involves three major tasks: preparing food, cooking, and cleaning up. A well planned kitchen contains three work centers designed to take care of these three tasks.

### Mixing and Food Preparation Center

The mixing and food preparation center is located near the refrigerator with plenty of storage and work counter area (Fig. 5). Counter space should be near the refrigerators for your convenience in assembling food to be put in and taken from the refrigerator. This area also needs to be easily accessible to the range. Adequate work area near the refrigerator will save you many steps.



**Fig. 5—Mixing and Food Preparation Center**

Items to be stored in this center include:

Recipes

Staples—flour, sugar, spices, leavening agents, flavoring.

Packaged and canned foods.

Utensils and equipment—measuring cups and spoons, mixing bowls, beaters, blenders, spatula, knives, food chopper and cutter, scissors, baking and roasting pans, casseroles, electric mixer, refrigerator dishes.

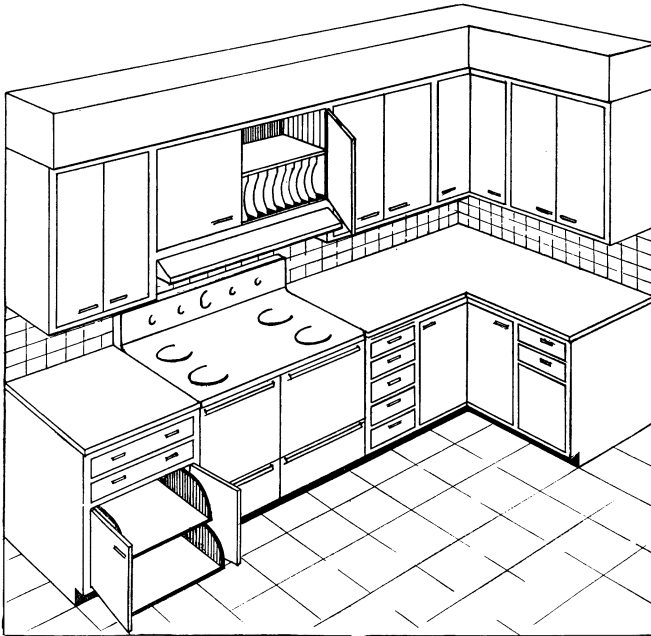
The electric mixer may be stored in a sliding drawer or on top of the cabinet. If it is stored on top of the cabinet, a plastic cover will help keep it clean when not in use.

### **Cooking and Serving Center**

The cooking and serving center (Fig. 6) is located around the range or cooking units with storage on each side for convenience in storing equipment used in cooking and serving. Those articles which you use in preparing food should be stored within easy reach of the range.

Such articles are:

Utensils and equipment—kettles, skillets, saucepans and covers, double boiler, pot holders, long handle forks, cooking spoons.



**Fig. 6—Cooking and Serving Center**



Staples—tea, flour, salt, sugar, uncooked cereals.

Serving Equipment—platters, bowls, serving dishes, trays.

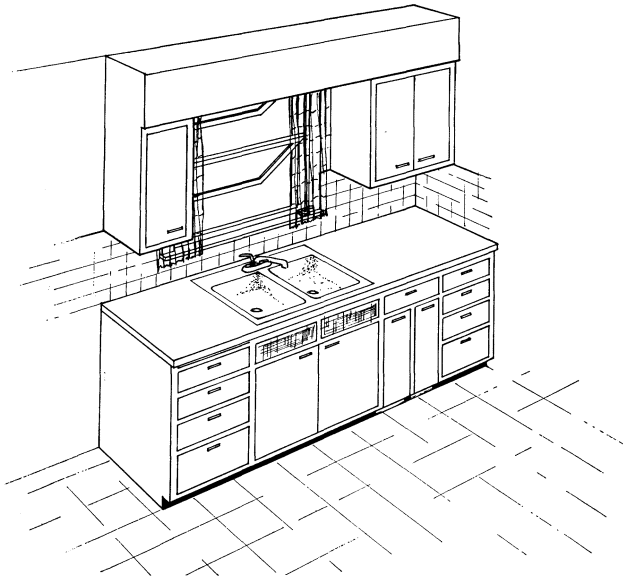
### **Cleaning and Dish Washing Center**

The cleaning and dish washing center (Fig. 7) includes the sink and the work counter and storage areas on either side. The sink is also a part of your food preparation center.

Some articles and supplies needed near the sink area include:

Equipment—knives, scissors, vegetable brushes, strainer, sauce pans, plate scraper, garbage container, chore cleaners, or brushes, dish cloths, dish towels, paper towels.

Staples—soap, soap flakes, cleaning powder.

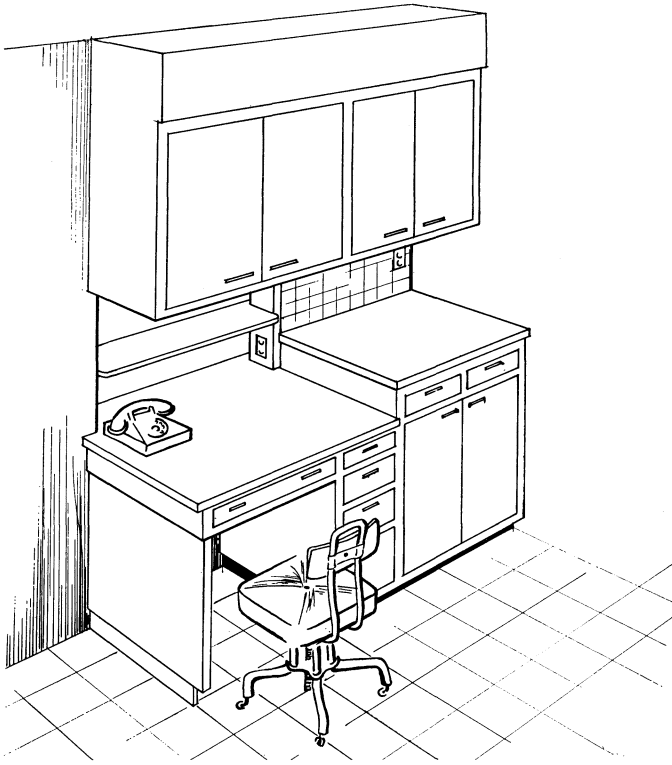


**Fig. 7—Cleaning and Dishwashing Center**

### **Other Centers**

Many families enjoy eating in the kitchen. The dining table may also serve as extra work space. Additional uses of the dining center may be as a study table for children in school, game table, and cutting table when sewing.

A planning center in the kitchen (Fig. 8) helps to make your work more efficient. The planning desk or table may be used for working on records, menus, market orders, and mail. The telephone may be conveniently located in this area and possibly a radio.



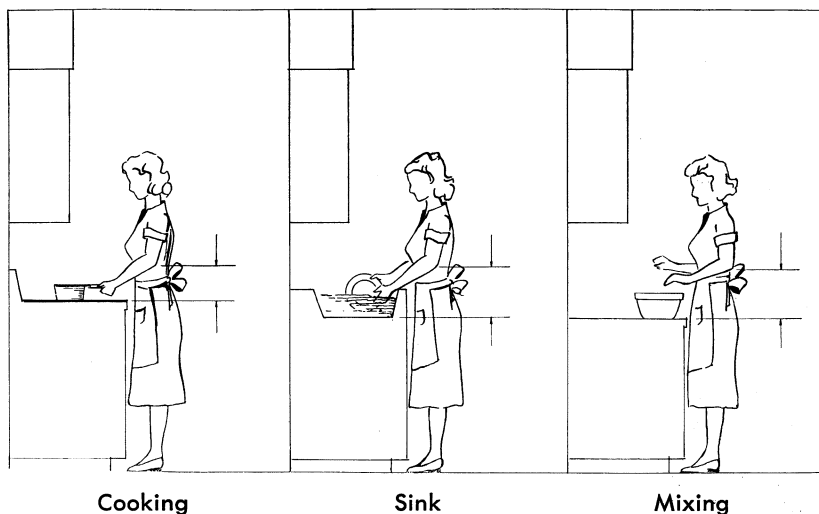
**Fig. 8—Planning Center**

### **Work Surface Heights**

The way you stand while at work and how far you must reach have much to do with the way you feel at the end of the day. Individuals differ greatly in body measurements. The correct height at which you can work easily and without fatigue is an individual problem.

The most common tasks done in the kitchen are mixing, rolling dough, beating with an egg beater, and dishwashing. To find out the most comfortable height for these tasks, experiment with different heights, using wooden blocks to raise or lower the working surface. Find the most comfortable height for standing at the three areas—mixing, cooking, and cleaning up. Counter heights at each of these areas should permit the homemaker to move freely and maintain good posture.

A work surface that is too low makes you stoop. One that is too high makes you lift your shoulders. Both positions cause fatigue, although too high a surface is not generally as tiring as one too low.



**Fig. 9—Work Surface Heights**

You may want to have work surfaces of different heights at the various work centers. Fig. 9 shows work surface heights for the homemaker when working at the various centers in the kitchen.

Lapboards provide a comfortable place to work while sitting. To determine the best height for the lapboard, select a comfortable chair which will allow you to put both feet flat on the floor. Measure the distance from the floor to the top of your thighs, then add two inches for thickness of the board. This will give you a comfortable working height which is usually 24 to 26 inches from the floor. A comfortable chair that is adjustable and moveable on rollers is convenient for sit-down working areas in the kitchen.

## KITCHEN APPLIANCES

When planning a kitchen, consider space needed for such appliances as range or separate oven and surface units, refrigerator, and dishwasher and the sink to be used. If the laundry equipment or home freezer is to be placed in the kitchen, spacings for these must also be considered. Check with your local dealer regarding the length, depth, and height of your appliances and also the installation specifications. *All equipment should be installed according to the manufacturers recommendations for safe and efficient use.*

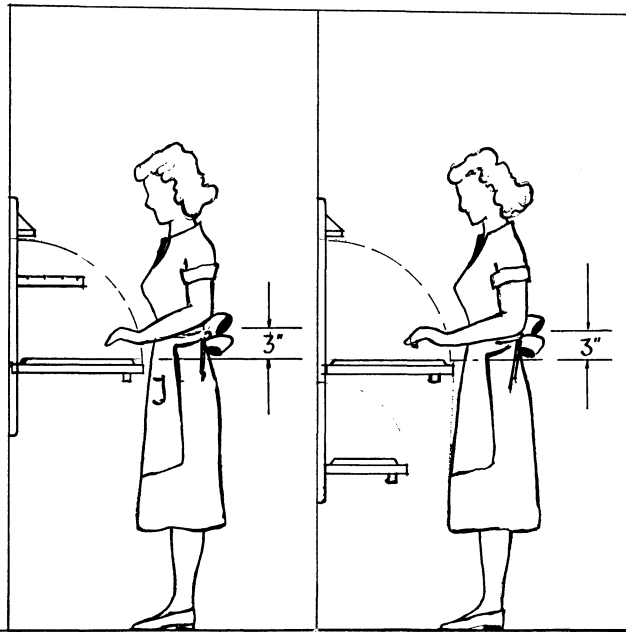
## Range

Ranges, for the average home, vary in width from 30 to 42 inches and in depth from 24 to 27 inches. The height is usually 36 inches. Built-in units are very popular and these also vary in size and installation requirements. The built-in units require considerably more wall space than a conventionally designed range. In smaller kitchens, many homemakers are sacrificing work counters to install the divided range.

A ventilating fan over the range, or built-in surface unit, is very practical. It removes undesirable odors and greasy air which come from the food that is cooking. This gives your house a more pleasant odor and helps in keeping the walls and other surfaces clean.

## Separate Ovens

Ovens separate from surface burners are growing in popularity in homes. A separate oven can be installed at a height convenient for you to use and clean without bending and stooping. The height at which you can comfortably work at a separate oven is an individual matter so you should determine the desired height for the unit to be installed. When the top of the opened oven door is below your elbow



(Broiler (Inside Oven)

Broiler (Below Oven)

**Fig. 10—Separate Oven Heights**

rather than above, there is less risk of burning your arm on the edge of the door as you reach in and out of the oven.

In oven cooking, it is recommended that the most used racks, and the racks on which heavy items are placed, be located between 28 and 40 inches from the floor. Since the heavier foods require so much oven space, it is recommended that built-in ovens be located so that the lowest rack position in the oven be approximately 36 inches above the floor.

Because of the differences in the broiler location in models of built-in ovens, it is recommended that if the broiler is inside the oven, the bottom of the interior of the oven be 32 inches from the floor and if the broiler is below the oven, the bottom of the interior of the oven be 34 inches from the floor. Fig. 10 indicates the installation of a separate oven in relation to the homemaker's height.

Check the manufacturer's literature for installation requirements. The separate oven can be installed into a wood or metal cabinet, built into a masonry wall, or incorporated into the kitchen cabinet.

### **Electronic Range**

Electronic ranges are the latest in cooking units. One may be purchased with an electronic unit, or electronic unit and browning unit combination, or electronic unit and electric oven combination.

Check with your local dealer regarding installation requirements for the electronic range. It may be built in with the cabinets or set on the counter.

### **Refrigerator**

Refrigerators vary in width from 28 to 33 inches and in depth from 25 to 30 inches. The height varies from 57 to 64 inches. Depending upon the arrangement of your kitchen, you may purchase a model with the door opening to the right or to the left.

Provision must be made for the space necessary to open the door if cabinets or walls are on the same side as the hinges. Built-in and wall refrigerators are becoming popular in homes. A refrigerator of this type will reduce the amount of upper wall cabinet space in your kitchen, and increase the amount of lower cabinet space.

### **Sinks**

Sinks may be purchased with a single or double compartment, and also with a dishwasher. The sinks vary somewhat in length and width, but range from 6 to 8 inches in depth. For the average homemaker, the 6 inch depth is recommended in order to reduce fatigue and poor posture at the sink. Sinks are of porcelain enamel on iron or on steel and stainless steel. Although more expensive, the stainless steel is popular because of its ease of care and life-time feature.

### **Water Heater**

Water heaters of the cabinet type may also be a part of the kitchen cabinets and the top serve as work counter surface. Cabinet

water heaters may be electric or gas. Cabinet-type electric water heaters are usually 40-50 gallons in capacity. This is not adequate for a home if you plan to install an automatic washing machine.

### **Home Freezer**

In some homes, the home freezer is located in the kitchen. The freezer may be purchased in either a chest, up-right or built-in model.

### **Clock**

Make provision in your kitchen for an electric clock. It should be located so it is easily visible from all parts of the kitchen. A recessed receptacle with clock hanger is recommended.

## **CABINETS**

A variety of designs in kitchen cabinets can be obtained in wood or metal. If wood cabinets are chosen, decide whether it is more desirable to have them built by a family member, a carpenter, buy them ready-made or buy custom-made cabinets.

Plan your kitchen cabinets for convenient door arrangements and desirable divisions of space. In the upper cabinet, wide doors tend to interfere with the worker. Plan the direction and size of swing of the door to give a satisfactory working arrangement. Avoid doors which swing in front of windows over the sink, or surface units. Wall cabinet doors should not project beyond the counter edge, to provide for safety in use. They may be either sliding, folding or narrow doors (not over 12 to 14 inches).

Ready-made cabinets are available in both wood and metal, and may be purchased in different sizes, designs, and colors for any kitchen. It is desirable to have ready-made and custom-built cabinets installed by someone who will work precisely and fit them snugly.

If metal cabinets are chosen, be sure that the doors have good hinges and operate quietly. Some have spring-type hinges.

If remodeling your house, be sure the floors are level and that the cabinets are installed square and plumb.

Suggestions for measurements for built-in cabinets may be obtained from USDA Home and Garden Bulletin No. 18, "Easy to Build Kitchen Cabinets."

### **Work Surface Materials**

A variety of materials are available for work counter tops. Linoleum, laminated plastics, vinyl, stainless steel, glazed tile, and wood are being used for this purpose. Each of these products has desirable characteristics as well as the undesirable characteristics and require specific care.

Porcelain enamel and baked synthetic enamel also are used for equipment surfaces. Porcelain enamel is a high quality glass mixture glazed on steel and it will chip or crack when hit with hard objects or heavy blows.

Baked synthetic enamel is a plastic resins paint sprayed on steel. It is the covering for such appliances as dishwashers, washers, and dryers. It does not chip, but is sensitive to scratching or staining, wears away readily and will melt when hot objects are placed on it.

## STORAGE

When planning an efficient kitchen arrangement, include plenty of well-designed storage space in each work area. Plan for enough storage that everything is within easy reach. Decide what is to be stored on each shelf and in each drawer. Storage is most usable when planned so that every item is stored where it is used first and most often.

The most convenient storage is within easy reach. It should not be beyond the longest reach from the shoulder. Articles most frequently used should be stored within the comfortable elbow reach curve. Plan good use of space so enough storage can be provided without using higher shelves.

To determine the area within easy reach, stand in front of a table or counter which is the correct working height for you. Make a swinging motion from the shoulder with the elbow and wrist relaxed, but not straight. This gives you the easiest reach when standing. Swing the arm from the elbow with the wrist straight. This gives you the most comfortable working area (Fig. 11).

After deciding the best arrangement in the kitchen, improve storage at the work centers. The cabinets in all work areas should be designed to keep all supplies within maximum work curve reach of the homemaker. This applies to both vertical and horizontal storage. The most frequently used and largest and heaviest pieces should be placed at the height of the easiest reach. The reason for this arrangement is to reduce fatigue and the unnecessary use of shoulder and back muscles. You may want to plan storage for dishes used in the kitchen and dining room so that they may be reached from both rooms.

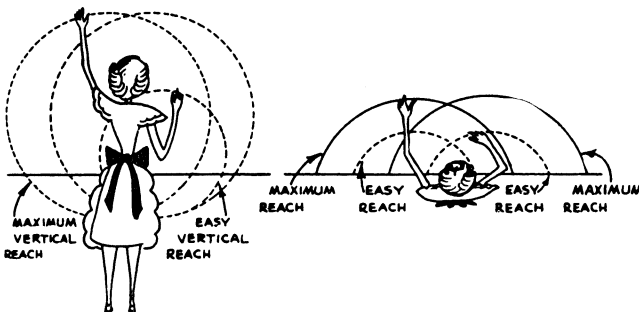


Fig. 11—Suggestions for Planning Comfortable Work Area Space

## SHELVES

Shelves wide enough to accommodate only one row of dishes, equipment, and supplies, placed close together, make it easy to find without unstacking unlike pieces or reaching over others. When making shelves, it is convenient to have lumber in several widths and thicknesses. Three-fourths inch lumber is suitable for most shelves.

Thinner lumber is satisfactory if the equipment placed on the shelf is not too heavy or it may sag. When planning shelf space, allow one to three inches between articles and the shelf above to allow free movement of hand when placing or removing articles.

### Revolving Shelves

The corners in the "U" and "L" shaped kitchens can be more useable if revolving shelves are put in both upper and lower cabinets. The revolving shelves (Fig. 5 page 7) make utensils and supplies easy to reach.

### Adjustable Shelves

Shelves in the upper cabinets should be made adjustable—to be moved up and down to accommodate the articles stored. This may be done by using rows of metal stripping. Half shelves may be added be-

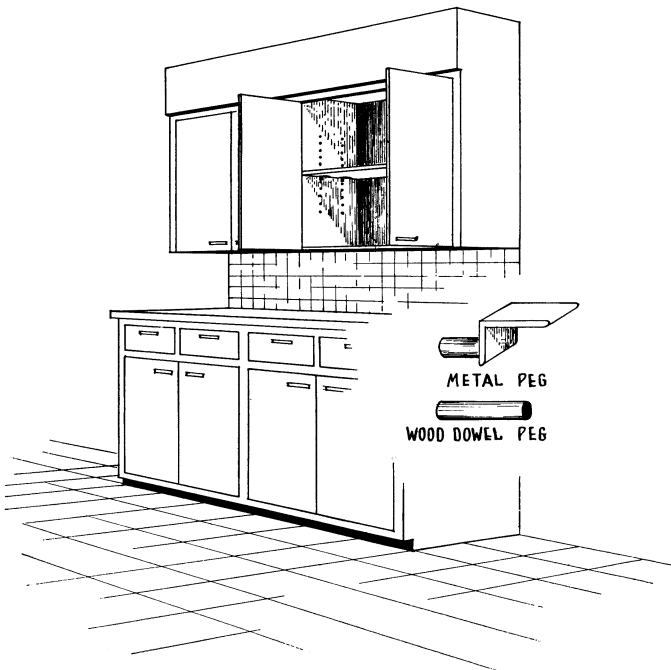


Fig. 12—Adjustable Shelves



tween the standard shelves to increase efficiency in the storage of utensils and supplies.

Cleats made from quarter-round moulding may be made to support shelves. Wide and narrow shelves can be interchanged if the cleats are made the full width of the side of the cupboards. Cleats give more solid support if they are fastened with screws rather than with nails. Pegs inserted in holes bored in the side of the cupboard (Fig. 12) provide inexpensive and suitable adjustable shelves.

### Step Shelves

The process of stacking and unstacking unlike dishes and equipment is irritating and time consuming. A group of stepped shelves (Fig. 13) permit the storage of bowls, platters, and odd dishes that are unlike without stacking. These shelves can be easily removed for cleaning.

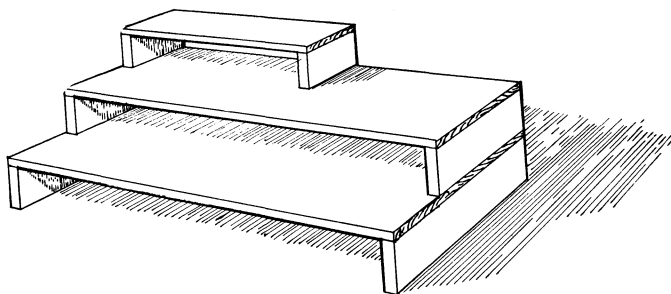


Fig. 13—Step Shelves

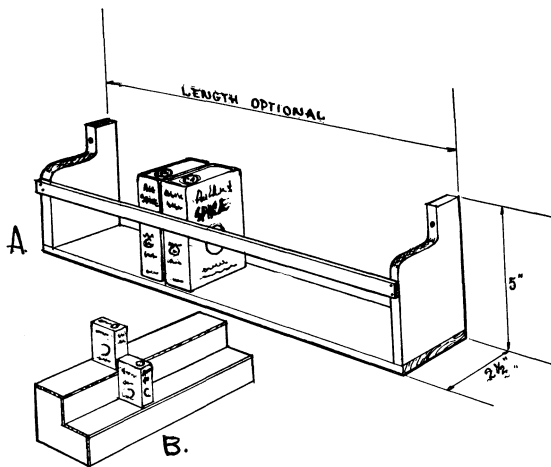
### Cut-Out Shelves

Cut-out shelves may be constructed by cutting out a piece in the front of a full-width shelf. This allows for storage at the end of the shelf and convenience in lifting objects from the shelf below at the cut-away part of the shelf.

### Spice Shelves

Spice shelves may be purchased or made. The shelves are hung on the inside of the cabinet door and arranged in the space between the cabinet shelves so the door will close without interference. (Fig. 14A.) The front strip of the shelf should be placed so the rack can easily be cleaned and the name of the spices easily seen.

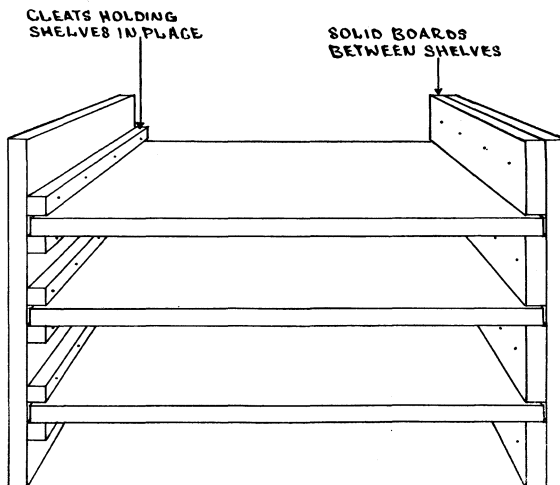
Spice steps (Fig. 14 B.) are preferred by some homemakers, and are necessary in metal cabinets. They may be made or purchased. 4-H Handicraft Plan No. 3 gives details in construction of the spice steps.



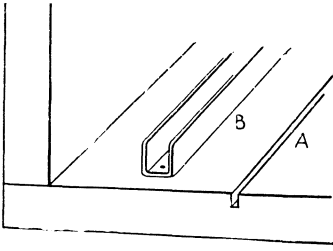
**Fig. 14—Spice Shelves**

### Sliding Shelves

Sliding shelves (Fig. 15) may improve the use of storage cabinets and make items more accessible. (see Figure 6) Strain and irritation from stooping and reaching into deep cabinets is avoided by these sliding shelves. Equipment or articles are pulled forward which makes it unnecessary to reach over or to move one article to get to another.



**Fig. 15—Sliding Shelves**



**Fig. 16A**

Groove A is made by sawing into the shelf.

Groove B is of sheet metal and is nailed through the center to the shelf.

If wooden shelves are used, a strip at the back of the shelf prevents utensils from slipping off and can be constructed to act as a stop when the shelf is pulled out. If the wooden shelves are covered with linoleum, it will protect them from metal marks.

Pull out wire shelves may be preferred in utensil cabinets as they are not marred by metal and do not collect dust.

If these shelves are not as deep as the cabinet space, hooks, racks, or rods may be used on the door.

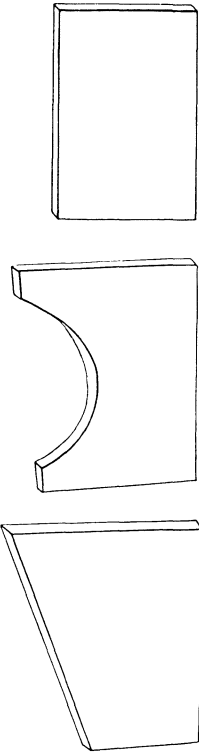
### Vertical Storage

Use vertical partitions for storing dishes and cooking utensils to prevent unnecessary stooping and reaching. Store unlike dishes and equipment without stacking them. These partitions may be used at the top or bottom of the cabinets. (refer to Fig. 6) Vertical partitions may be installed between two shelves or in the box-like structure to be used inside or outside the cabinet.

Dividers for vertical storage should be shaped so that the articles may be handled easily. They may be slanted, curved, or made narrower than the shelf in which they fit. Grooves should be made as guides for the vertical dividers. (Fig. 16 A and B.)

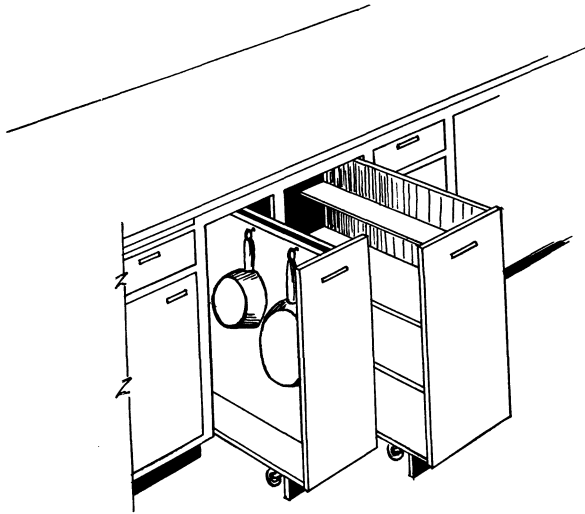
### Vertical Sliding Racks

Vertical sliding racks or drawers may be located around the three work areas for maximum convenience in storage. The drawer pulls should be located on the door so the worker can grasp them



**Fig. 16B**

Vertical storage dividers may be used between two shelves.



**Fig. 17—Vertical Sliding Racks**

easily. Shelves, hooks, or rods may be used for stacking or hanging articles. (Fig. 17)

## DIVISIONS OF DRAWERS

In each work area, plan drawer space for the desired items to be used in that area. Drawers are most useful if they are adapted to the articles to be stored in them. Most drawers are too deep for efficiency. Shallow drawers that permit the storage of only one layer of unlike articles are usually more satisfactory than are deep ones. Grooves or metal guides should be on each drawer for easy sliding.

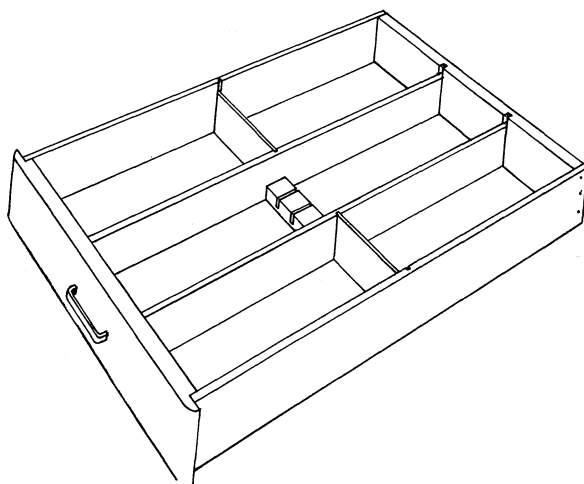
Divisions in both deep and shallow drawers (Fig. 18) keep articles in order. The partitions only need to be high enough to prevent articles from slipping out of place.

Partitions need to be fastened to the bottom of the drawer with screws or finishing nails put in from either the top of the divider or from the bottom of the drawer.

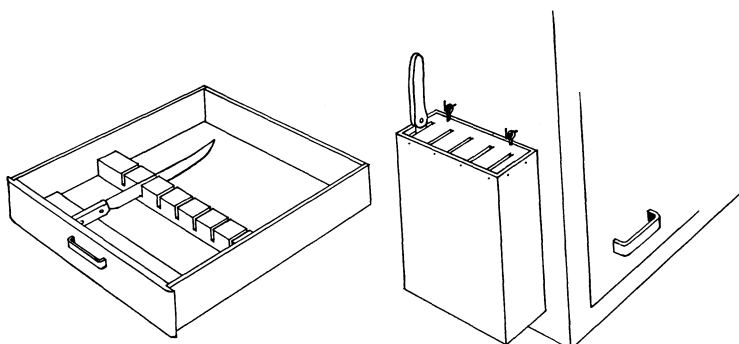
## STORAGE FOR KNIVES

Racks for knives will help keep the edges sharp. Knife racks may be purchased or made. Choose one that is easy to keep clean and made of material that will not dull the knife.

If knives are kept in a drawer, a rack may be made by sawing slots in a block of wood. Another block of wood under the handles will help keep the knives in position and easy to pick up. 4-H Handicraft Plan No. 18 gives details for constructing a hanging knife rack.



**Fig. 18—Suggested Divisions of a Drawer**



**Fig. 19—Knife Storage**

Knives will be needed in more than one work area in the kitchen. Storage for the different knives should be located where they are used.

## ELECTRICAL WIRING

Adequate wiring in the kitchen is a necessity. Plan enough circuits to take care of such equipment as the electric mixer, toaster, coffee maker, radio, waffle iron, and the dining area. A separate circuit should be provided for the refrigerator. Enough double outlets should be arranged for convenient and safe use of equipment.

It is recommended that at least one convenience outlet be located at each work surface. Special 220 volt wiring is required for an electric range, electric water heater, and most clothes dryers.

## KITCHEN LIGHTING

Adequate lighting for the task being done is important. This is provided by general-purpose and special purpose lighting. Windows provide some natural lighting. The ceiling fixture provides convenient, over-all lighting and lets you see into the wall cabinets. A close-to-the ceiling fixture centered in the area using incandescent bulbs or fluorescent tubes may be used. One or more ceiling fixtures may be desirable depending on the size of the room.

Lighting at work areas aids the homemaker in seeing the specific task being done. A wall bracket with fluorescent, lumiline, or inside frosted bulbs centered above the range, or a ceiling light over the range may be used. Few attached range lights are located high enough on the range to give useful lighting inside cooking utensils. Over the sink, a recessed type fixture with glass or louvered bottom or a fluorescent tube behind a faceboard may be used. If the sink is not in front of a window, use the same recommendations as for range lighting.

## HOT AND COLD WATER

A convenient kitchen should have a plan for both hot and cold running water. It is well to plan for both present and future household equipment when the water system and plumbing is installed. The equipment to be used will determine the size, type, and location of the water heater. A water softener is desirable when the water supply is hard. If the water heater is located near the utility room or basement, and the kitchen, both piping and fuel can be saved.

## WASTE DISPOSER

A place for garbage disposer may be arranged by placing a can under the sink on the floor, or by placing a small can on a platform that has been attached to the cabinet door under the sink.

Electric disposer units may be installed in sinks with a 3½ or 4 inch drain opening. Check with your local dealer regarding the use of the unit.

Plan for a waste basket in the kitchen. Some homemakers prefer to place it under the sink inside the cabinet. Others prefer to have it more accessible.

## WINDOW TREATMENT

Venetian blinds or shades are not necessary in the kitchen except where the glare is very bad or privacy is desired. Blinds may be used with or without curtains. Vertical blinds are becoming popular and may be used without curtains.

The kitchen curtains should add to the attractiveness of the room, screen out undesirable sunlight and heat, give privacy, and be easy to care for. Choose fabrics that will achieve an effect and fit in with the basic theme of the room. The fabrics should be durable and easily cleaned.

## FLOOR COVERING

When planning a kitchen, the selection of the floor covering is basic, for the floor once installed becomes a part of the structure. Since it is an expensive item and is not changed or redone at will, it is necessary to select a kitchen floor covering that is durable, comfortable to walk on, easy to care for and attractive. Linoleum, vinyl, asphalt tile, and rubber tile are some of the materials available for floor coverings.

## COLOR IN YOUR KITCHEN

Color is an important factor in your kitchen. Plan the coloring of the floor covering, work counter surfaces, cabinets, walls, curtains, and accessories so that a pleasing color harmony is achieved. You have color likes and dislikes which will influence your planning. You will spend many hours in the kitchen, so choose colors that are pleasing to you and that will harmonize with the rest of the house.

## YOU IN YOUR KITCHEN

You have planned a new kitchen, remodeled your old one, or improved your present kitchen, and are ready for your job in it. You are the manager of your kitchen. Plan your work to save time and energy in the kitchen.

## *Other Kitchen Planning Aids*

Here is a list of additional publications which you will find helpful in planning and arranging your kitchen.

You may obtain these publications from your Home Demonstration Agent or from the Mailing Room, Oklahoma State University, Stillwater.

### **Extension—**

- E-339 Farm Sewage Disposal
- E-439 Better Lighting for the Home
- E-473 Water Systems for Farm Homes
- E-493 Color In Home Decorating
- E-580 A Household Water Supply for Your Farm Home
- E-719 Planning Electrical Outlets In Your Home

### **Mimeographed—**

- Kitchen Finishes—Floors
- Kitchen Finishes—Work Center Surfaces
- Window Curtains—Selection and Construction
- Storage Ideas for Better Family Living—No. 3

### **USDA—**

- G-12 Your Farmhouse—Planning the Kitchen and Workroom
- G-14 A Step-saving "U" Kitchen
- G-42 Your Farmhouse—How to Plan Remodeling
- M-597 Planning Your Farmstead—Wiring and Lighting
- HEG-60 The Beltsville Kitchen—Workroom with Energy Saving Features
- L-418 Beltsville Energy Saving Kitchen No. I
- L-463 Beltsville Energy Saving Kitchen No. II

2-62/25M