

Labor Savers IN THE KITCHEN

By

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MORE SPACE IN YOUR KITCHEN CUPBOARD

"Keep Everything Within Easy Reach" is one principle of simplifying household tasks that can be followed when planning kitchen cupboards. Many kitchens do not have enough cupboard space. Many cupboards, however, can be made to hold almost twice as many dishes or cooking utensils as they now do by making better use of space.

The first step in making good use of cupboard space is to place the contents of the cupboard on a work table and sort according to use: (1) things used daily or frequently, (2) things used occasionally, and (3) things never used.

Get rid of the things never used or find other storage for them. Place on high shelves the things used occasionally. Assign the most convenient storage space for the things used frequently, so that they will be within easy reach. The much used articles should be stored so that they can be picked up without shifting other things.

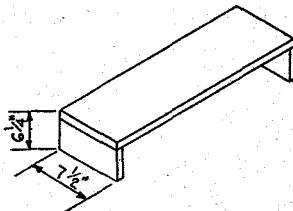
SHELVES

The great amount of waste space above the tops of articles stored on a shelf can be avoided by placing the shelves closer together. One or two inches above the top of the article is space enough.

In building new cupboards, the shelves should be made adjustable by use of metal stripping, metal shelf supports, or notched wood stripping.

Half shelves or removable stepped shelves may be added to cupboards to provide more convenient storage and to reduce the waste space.

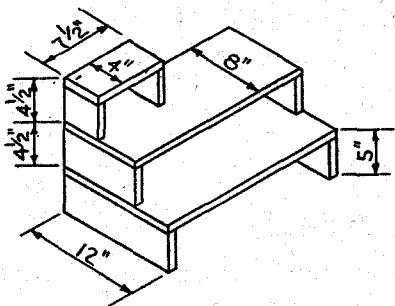
The kind and size of these shelves will be determined by the size of the cupboard and the size and kind of articles to be stored. Measurements are given as a guide and are to be adjusted according to needs.



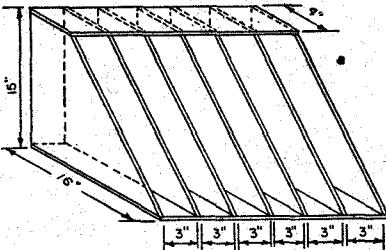
Removable half shelf designed for storing cups, glasses, sherbets, fruit bowls, or other small articles.

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SHELVES



Removable stepped shelves can be added to the cupboard for convenient storage of platters, bowls, trays, and other odd shaped pieces.

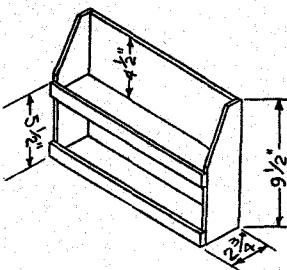
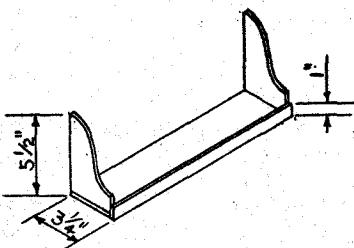


VERTICAL SHELVES
FOR PAN STORAGE

A removable section with vertical divisions is designed to fit available space in cabinet for pan storage. The vertical divisions are made of $\frac{1}{4}$ inch plywood and are removable for cleaning. The divisions are spaced according to articles to be stored such as pie, cake, or bread pans, muffin pans, trays, and cookie sheets.

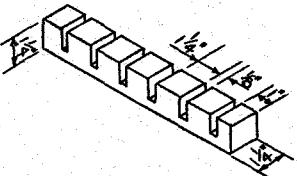
SPICE RACKS

Narrow spice shelves may be placed between cupboard shelves. Spice racks may be designed for use on cupboard doors or walls. If racks are attached to cupboard doors, shelves must be recessed or spaced so that the doors will close. Use screws to fasten the racks to the door. A 14" rack will hold 9 cans of spices.

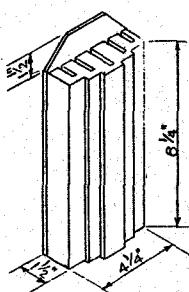


KNIFE RACKS

A knife rack will protect the cutting edge of the knife, protect fingers when reaching for a knife, and provide convenient storage.



Knife rack designed for use in a drawer.



Knife rack designed for wall or cupboard door.

ADJUST WORK SURFACE HEIGHTS TO SUIT YOU

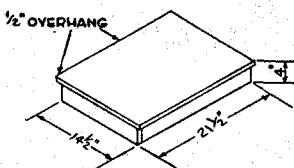
Correct heights of work surfaces will vary according to the height of the worker. The average height of women is 65 inches. For a person of this height, the following work surface heights are recommended:

Floor of sink.....	32½ inches	Pull-out pastry
Mixing table.....	32 inches	board 33½ inches
		Ironing board..... 32½ inches

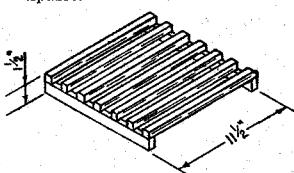
Preferred heights for seated worker:

Mixing table.....	24 inches
Ironing board.....	24 inches
Sewing table.....	24 inches

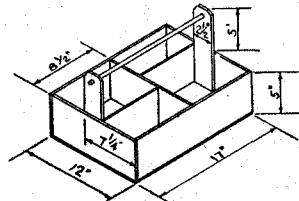
Many kitchen sinks are installed too low. Work surfaces adjacent to the sink, frequently used for mixing, are usually higher than 32 inches.



Little or no overhang of the top surface makes the platform non-tippable.



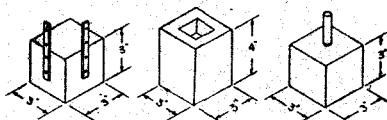
If the sink is too low, a rack similar to the one sketched will raise the dishpan to a more comfortable height. The rack will also protect the enamel surface of the sink.



A sectioned box for laundry or cleaning supplies will help to keep everything within easy reach.

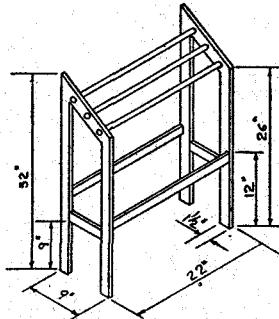
If the work surface is too high, a standing platform can be used. This may be a portable platform or may be built in front of the mixing center.

Children can use the platform for dishwashing or at the mixing center.



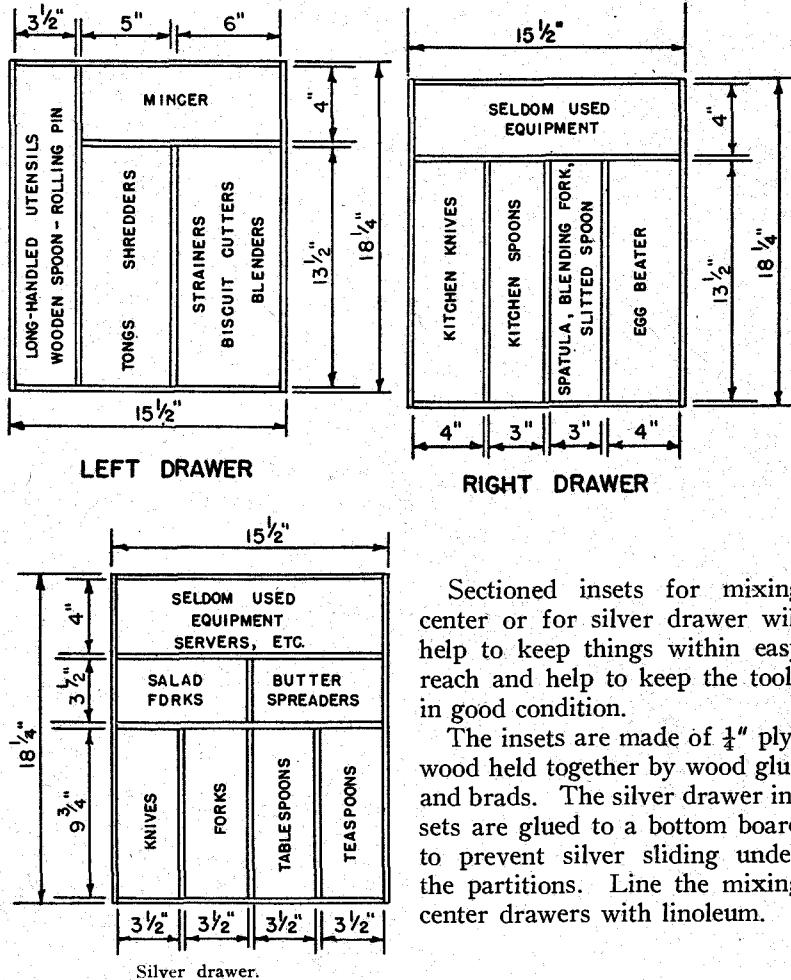
Use blocks of wood to adjust the heights of tables or other work surfaces that require raising several inches. Three types are suggested:

1. Blocks using metal strips and screws or nails for fastening.
2. Blocks with a socket into which the leg fits.
3. Blocks with a wooden pin set into a hole in a table leg.



Towel rack for drying dish towels.

SECTIONED INSERTS FOR DRAWERS



Sectioned insets for mixing center or for silver drawer will help to keep things within easy reach and help to keep the tools in good condition.

The insets are made of $\frac{1}{4}$ " plywood held together by wood glue and brads. The silver drawer insets are glued to a bottom board to prevent silver sliding under the partitions. Line the mixing center drawers with linoleum.

Cooperative Extension Work in Agriculture and Home Economics

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