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SAVING TIME IN CLEARING TABLE AND DISHWASHING

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Objects of Dishwashing. (1) To clean. (2) To dry. (3) To polish.

Helpful Tools. Much time and energy are saved if the housewife has the proper tools for clearing the table and washing dishes, such as the following:

- Wheel tray
- Hand tray
- Dish scraper
- Sinks or pans for washing, rinsing, and draining dishes.
- Soap shaker
- Dish cloth and dish mop (if worker will keep it clean)
- Materials for cleaning silver
- Small garbage pail
- High stool to sit on while working
- Storage space near where dishes are needed
- Wire basket for draining plates.

Drying and Storing Dishes. It is not necessary to wipe all dishes. China which is washed in good suds, stacked on edge in draining baskets made for such use, and rinsed with plenty of scalding water, does not need to be dried with a tea towel. Irregular pieces, such as cups, pitchers, etc., do not lend themselves to such treatment because of their shape and the space required to drain them. Draining of dishes saves both time required for drying dishes and time spent in washing tea towels. Drained dishes are more sanitary.

Dishes which are to be heated or are to contain food may well be kept in the kitchen. Much time is wasted in carrying all dishes into the dining-room after washing, and then back into kitchen to be heated or filled before the next meal.

Order of Work. (1) Bring dishes from dining-room.

(2) Scrape and stack each type to itself at right of dish pan and in the order in which they are to be washed.

(3) A preliminary rinsing of fruit dishes often saves having to use an extra pan of suds. Soaking of some dishes is advised.

(4) Have hot suds and plenty of scalding water.

(5) Wash glassware, silver, and then china.

(6) Scald, wipe or drain.

Cleaning Up as You Go. Dish-washing is always more pleasant if one does not have to wash greasy pots and pans after all the china has

been finished. It is always economy to clean up as far as possible during the preparation of the meal. Many people prefer to wash all pots and pans before beginning the dishes. In the following time studies this has been done. Such utensils averaged a dozen pieces and with the care of the stove took 10 minutes per meal. The dish-washing was much more enjoyed when this task was performed first.

Time Studies in Dishwashing. (1) Carried dishes by hand from dining table. Did not stack nor scrape before beginning to wash. Scraped and washed each piece as it was convenient to pick it up.

	No. of pieces	Time
Dishes	54	45 minutes
Silver	18	
Total	72	

(2) Dishes carried to kitchen without use of trays. Scraped and stacked to left of pan so washing had to be done left-handed. Put dishes away.

	No. of pieces	Time
Dishes	54	35 minutes
Silver	18	
Total	72	

(3) Carried dishes to and from kitchen in hand tray. Stacked so as to wash right-handed.

	No. of pieces	Time
Dishes	58	27 minutes
Silver	14	
Total	72	

(4) Used wheeled tray to take dishes to and from kitchen. Washed right-handed.

	No. of pieces	Time
Dishes	52	20 minutes
Silver	20	
Total	72	

(5) Used wheel tray to take dishes to and from kitchen. Washed right-handed. Wiped silver, cups, and glasses. Stacked plates, saucers, etc., in draining basket; scalded and let drain without wiping.

	No. of pieces	Time
Dishes	53	15 minutes
Silver	19	
Total	72	

Arrangement of Equipment in Relation to Time. (1) Much time is saved if the route from kitchen to dining-room is direct.

(2) If tables, sinks, cupboards, etc., are so arranged that one can work in a continuous course rather than going back and forth in any one operation, much time is saved.

(3) The height of working surfaces is most important; one cannot work rapidly when standing or sitting in a position which causes fatigue.

(4) Cupboards which have narrow shelves and do not require placing of dishes in double rows save time and work.

(5) Placing of heavy utensils on level with table saves time and energy in lifting either up or down.