

# It Pays To Organize Kitchen Space

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The American homemaker of today is interested in finding ways of reducing the time and energy she spends in the performance of her daily tasks. She is motion-minded and seeks simpler, more effective ways of doing things. She appreciates the value of good posture in housework and conserves her energy by sitting for long, tedious jobs. She studies and buys labor-saving equipment. She uses new products which make her work easier or which save time. She accepts simpler standards for finished products.

## Aims at Simplification

With simplification of work in mind the homemaker may find it worth while to take a long and thoughtful look at her kitchen. Such appraisal may reveal the need for reorganizing work space and rearranging storage of tools, cutlery, utensils, and equipment. If customary storage of these small articles has been a single central drawer, they should be separated and stored in the places where they will be used. Some of these articles are more easily grasped when they are hung singly or pre-positioned in racks. Duplicate sets of measuring spoons, mixing spoons, paring knives, measuring cups are often worth their cost because



**LEFT:** Having the mixing center near the refrigerator is a convenience.

**ABOVE:** Notice that items used at the cooking center are stored near at hand.

of the convenience of having them accessible when needed.

When reorganization of space and rearrangement of large equipment seems desirable in the kitchen, the skillful homemaker makes the changes after a study of kitchen activities. She finds that the usual activities can be classified. She therefore organizes kitchen work space into three main categories: the mixing center, the cooking and serving center, and the sink center. Organization on the basis of function is an important consideration in kitchen planning.

## The Mixing Center

The mixing center may be located adjacent to the refrigerator with advantage. A table or counter top at the refrigerator door opening is a good starting point for organizing this center. Equipment stored at this unit may include: electric mixer, rotary beater, sifters, mixing bowls, mixing spoons, measuring cups, measuring spoons, spatulas, some knives, baking sheets and pans of various size and shape, casseroles, racks, refrigerator dishes, bowl covers, special baking and decorating equipment. Foods stored here include flour, sugar, fat, leavenings, spices, flavorings. Waxed paper, aluminum foil, seals, and tapes are convenient for use when kept at this center.

## Cooking and Serving

The cooking and serving center may best be set up around the kitchen range. Here are a counter top and cupboard space for storing frying pans, kettles, double boilers, saucepans, stirring spoons,

thermometers, turners, lifting spoons. Lids are stored in racks near the range. Serving dishes such as platters, vegetable bowls, and gravy boats are stored here. Food supplies at this center are flour, coffee, tea, and seasonings.

## Sink Surroundings

The American homemaker finds that the sink center becomes doubly useful when tools used for the preparation of fruit, vegetables, and poultry are close at hand. Brushes, strainers, paring knives, a cutting board, kitchen scissors, liquid measuring cups are used here and may well be stored along with the usual dishwashing and scouring equipment at the sink.

For the dishwashing function of the sink center, she considers arranging work space with the right-to-left sequence. At the right of the sink is enough clear space to accommodate stacked dishes to be washed. The left drainboard is free for the dish drainer. Shelves above the left drainboard provide good storage for dishes which are not in use. Supplies and materials stored at this center include soaps and synthetic detergents, scouring pads and powders, metal polishes, dish cloths, dish towels, paper towels and paper bags.

Surveying the results of reorganizing her kitchen on the logical basis of areas of activity, the homemaker appreciates the efficiency of such an arrangement. She knows that the results will mean to her fewer steps, fewer motions, less time spent in searching for the right tool. All of these add up to real work simplification.