HOME ENVIRONMENT, YOUR SPACE FOR LIVING

UNIT II
WAKE UP YOUR FURNISHINGS

CAPSULE KITCHEN STORAGE
Message to members

Space costs money! This is true whether your family rents or is buying a home. The cost of space is figured on a square footage basis. Suppose that building costs in your area are quoted as "$25 per square foot." This means that a typical kitchen base cabinet covers 4 square feet or $100 worth of floor space! Doesn’t it make sense to try to use every bit of this space to good advantage?

There are certain principles or “rules of common sense” that apply to all storage problems. These principles are effective in old, new, rented, and owned homes.

The purpose of these activities is to either improve or plan good kitchen storage.

If your family is planning a new home you have an exciting opportunity to help make your new kitchen convenient and comfortable. It will also be attractive since there truly is beauty in order.

Most of you will face a bigger challenge—that of reorganizing and improving the kitchen you already have.

After you apply these storage principles, work in the kitchen should be safer and less tiring. You’ll find that there is a great deal of satisfaction in having things where you want them when you want them.

Storage Principles

- Store items near point of first use.      - Store articles where easy to see.
- Store items at convenient heights.      - Store items where they are easy to reach and grasp.
- Store together things used together.      - Build to fit storage needs, but keep storage flexible.

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Applying Storage Principles

At the Sink Center

This is the most used center in the kitchen. It is used for dishwashing, for the preparation of foods which first require water, and for the disposal of garbage and trash. The major piece of equipment used here is the sink. This center may also include a garbage disposal unit and the dishwasher.

If you’re planning for a dishwasher it may be placed on either side of the sink. Most right-handed workers prefer the left since they like to store dishes at that side of the sink for quick putting away.

Small Electrical Equipment

Coffee pot (if you start with cold water)

Utensils and Dishes

<table>
<thead>
<tr>
<th>Funnel</th>
<th>Scissors</th>
<th>Brushes</th>
<th>Liquid measuring cup</th>
</tr>
</thead>
<tbody>
<tr>
<td>Can opener</td>
<td>Scrapers</td>
<td>Cutting board</td>
<td></td>
</tr>
<tr>
<td>Knives</td>
<td>Strainer</td>
<td>Sauce pans</td>
<td></td>
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<tr>
<td>Spoons</td>
<td>Colander</td>
<td>Double boiler</td>
<td></td>
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</tbody>
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Supplies

| Fruits and vegetables not requiring refrigeration | Aprons |
| Foods requiring washing or the addition of water | Dishtowels and cloths |
| Dishwashing and cleaning supplies | Everyday dishes |
| | Waste basket |
Applying Storage Principles
At the Mix Center

The Mix Center

At this center you prepare breads, salads, desserts, and other foods to be cooked. For this work, you need counter or work surface and storage cabinets. The refrigerator is the major piece of equipment used here; it should open next to a counter.

For most convenience, this center should be located between the refrigerator and the sink. If you have a home freezer, it should be installed as near this center as possible, even if not in the same room.

KEEP HERE

Small Electrical Equipment
Mixer       Knife sharpener
Blender     Ice crusher
Can opener  Food grinder

Utensils and Dishes
Mixing bowls and spoons    Custard cups    Beater
Measuring cups and spoons  Baking pans    Biscuit cutter
Grater                  Sifter         Rolling pin
Cookie sheets            Spatula       Cutting board
Casseroles

Supplies
Spices and herbs
Coloring and flavoring
Packaged mixes
Most canned and bottled foods
Sugar
Flour
Salt
Soda
Chocolate
Baking powder
Meal
Vegetable oils
Vinegar
Applying Storage Principles
At the Cook-Serve Center

The final preparation and serving of food is done here. This center includes the range or surface units, work counter, and storage space.

Since this center is concerned with cooking and serving the meal, it is best located near the dining area.

Small Electrical Equipment
Toaster  Skillet
Waffle baker  Egg cooker
Roaster  Baby food and bottle warmers
Deep fat fryer  Rotisserie
Corn popper  Coffee maker (if you begin with hot water)

Utensils and Dishes
Meat and candy thermometers  Skillets
Teapot  Pots and lids
Cooking spoons and forks  Can opener
Pancake turner  Meat slicing knives
Bean pot  Potato masher
Pressure cooker  Bread box
Griddle  Serving dishes for hot foods

Supplies
Salt  Jelly
Flour  Pickles
Pepper  Coffee
Crackers  Tea
Cookies  Ready-to-eat cereals
Cake  Macaroni
Spreads  Rice
Jam  Pot holders
Report for Capsule — Kitchen Storage

1. Enclose a “before and after” sketch or picture of your kitchen storage area.

2. List improvements made.
   1.
   2.
   3.

3. What was the highlight of your work in kitchen storage?

4. What other projects in storage would you like to do?