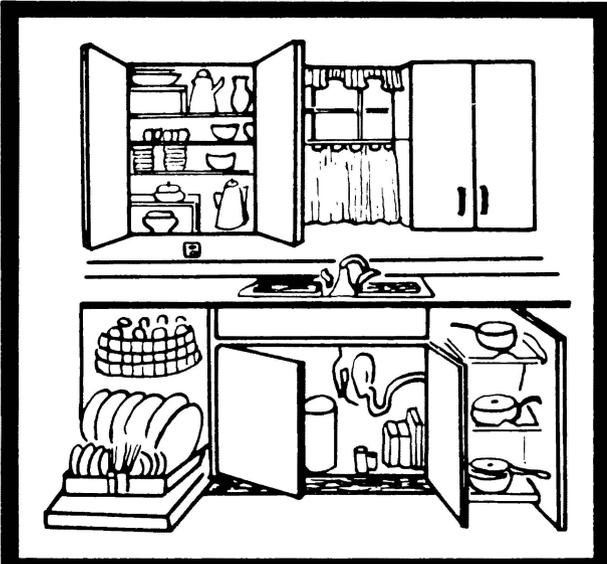


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HOME ENVIRONMENT,
YOUR SPACE FOR LIVING

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

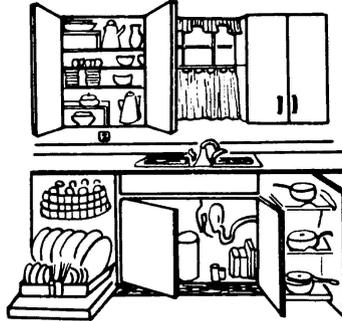
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Issued in furtherance of Cooperative Extension work, Acts of May 8 and June 30, 1914, in cooperation with the U.S. Department of Agriculture. W. E. Skelton, Dean, Extension Division, Cooperative Extension Service, Virginia Polytechnic Institute and State University, Blacksburg, Virginia 24061.

Applying Storage Principles

At the Sink Center

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.

KEEP HERE

Small Electrical Equipment

Coffee pot (if you start with cold water)

Utensils and Dishes

Funnel	Brushes	Liquid measuring cup
Scissors	Scrapers	Cutting board
Can opener	Strainer	Sauce pans
Knives	Colander	Double boiler
Spoons		

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		

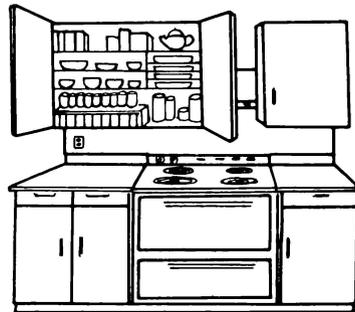
Supplies

Spices and herbs	Sugar	Chocolate
Coloring and flavoring	Flour	Baking powder
Packaged mixes	Salt	Meal
Most canned and bottled foods	Soda	Vegetable oils
		Vinegar

Applying Storage Principles

At the Cook-Serve Center

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.

KEEP HERE

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?