

Kitchen Efficiency

Re-arranging the farm kitchen for greater efficiency
A model kitchen and laundry

REARRANGING THE KITCHEN

First Prize Article

Tho we do not look upon our kitchen as a model of convenience, we have endeavored in planning it to arrange the fixtures to minimize labor and economize the expenditure of energy.

Fig. 1 shows the present arrangements. F is a built-in cupboard. There had been a two-shelfed cupboard here on the left-hand side, (B). The top shelves of this held spices and baking essentials, and was so crowded that no arrangement of things could be carried out, the article most needed usually getting crowded to the back. In the under shelf was kept the cookie jar, some other cans containing baking powder, vinegar, molasses, etc., and besides these a pile of cooking pans and dishes. My pots and pans were hung between this cupboard and the wall, and those that were crowded out were kept in a box under a table (A). On top of this table I was obliged to keep my bread box, teapot and tea can, etc. This table had a leaf, and on this I would have room to mix a cake, but for baking pie crust or biscuits I had to take the bakeboard from corner (C) to the table in the kitchen.

In our present arrangement we removed the cupboard and table. In the wall we made double doors opening into the dining room, three feet from the floor, these doors being 15 by 36 inches. F is built in with shelves as shown in Fig. 2. The lower half is built in with shelves as shown in the diagram as H and I. This shows the sliding doors shoved back to the right side. H is the linen drawer. I and the divisions back of G are apartments for pots and pans, with nails and hangers for all conveniently placed within reach. J is the cutlery drawer, heretofore kept in the table (A). L and M are roomy shelves for spices and all cooking materials; and shelf P holds dishes for everyday use. O shelf holds tea, teapot and stand, glass kitchen set, salt and pepper shakers, potato cutter, biscuit cutter and similar articles used at every meal. Shelf N holds china tea set, which you see may be used quite as readily in either kitchen or dining room. R and S are two shelves enclosed by doors on the pantry side and by the longer doors on the dining room side, where articles used only in the dining room can be set aside and free from the dust. Then the baseboard at T is big enough to hold a good-sized tray, or all the dishes when removed from the dining room table thru the small doors or from the kitchen table. We have utilized the space V for the table boards, both dining room and kitchen. These were previously kept upstairs. This meant a long trip, as they were so often used. To the left side of V is a space for the bread mixer, which used to be kept below in the basement.

We replaced a flour bin with a work table (E), two by four feet and thirty-one inches high. One should be careful in building a table to have it the correct height for working. This table has a galvanized iron top and a back four inches high. There are three bins below which tip out at the top. The first is a thirteen inch bin and can hold one hundred pounds of flour. There is a holder for the rolling pin inside. The middle bin has a division and will hold fifty pounds of Graham flour and fifty pounds of rolled oats. The third bin contains one hundred pounds of white sugar. Above these bins to the left is an apartment into which my bakeboard slides, and to the right is

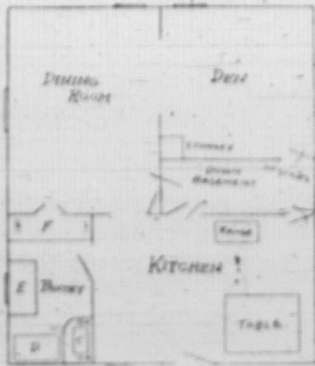


Fig. 1



Fig. 2

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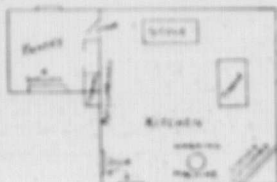


Fig. 3

my bread and meat board. Above the table and near the window is a board fitted with brass nails, where I hang my spoons, pot scraper, egg beater, pot holder and articles I use every day.

There seemed to be no particular place for the brooms till we built an apartment in the space just back of the pantry door for that purpose.

The sink (C) is very conveniently placed in the kitchen. OA is the hard water pump, a sand point. OB is the soft water pump from the cistern below. At first we had a tub placed under this closed in sink and emptied it as often as it filled, and that seemed often. However, this fall we built in a drain pipe of one and a quarter inch iron piping. This goes down about two feet below our basement floor and then out twenty four inches into a cesspool. This pipe is seven feet below the surface. We have used it all winter for dishwasher, rinse and scrubbing water and have had no trouble whatever with it freezing or clogging. Below the sink I have a shelf for my stove brushes and duster, also coal oil can and lantern.

D, in the pantry, is a large cupboard where the dishes and baking used to be kept. I now use this



Fig. 4

for all estates and cooking, and keep my bread box in this place. I have a work stool in my pantry and can often sit down and do most of my cake mixing and a great many other things that in the old order of things required a great deal of walking about. I find my pantry arrangements most convenient, and I hope someone else may receive some help from these suggestions.

E. A. W.

SAVING MANY STEPS

Second Prize Article

Figure 3 is a plan of the room as I first beheld it. The first thing to do was to make the cooking arrangements convenient. As the corner cupboard was a fixture, and as it was to take the place of a kitchen cupboard there was no choice but to place the baking table beside it. Just above it went my first new shelves—three of them. I had the baking table covered with zinc, which obviates the necessity of a baking board, as it can be kept scrupulously clean, and has the further advantage that a hot pot can be placed on it with impunity. To

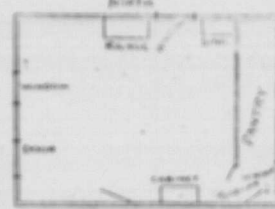


Fig. 5

the left of the table, at the window, is the sink, and to the left of that again is a collapsible shelf, costing two dollars and a half at a lumber yard. The height of the table, sink and shelf is thirty-one inches, but each person must suit herself for that.

As washing, laundry work and sewing are carried on in the kitchen, as well as the work legitimately belonging to a kitchen, I had to utilize the space at my disposal as advantageously as possible to admit of those operations being done conveniently. The window, hitherto occupied by the washing machine, was converted into a sewing corner (Fig. 4). The settle, placed at right angles to the wall, has a box seat to contain the sewing. It was made out of an old but strong trunk, and fitted with ends and casters. The washing machine was transferred to the corner next to the collapsible shelf. There it is near the stove. At this point I must mention the getting up of one thing which I consider a very great improvement. Too often on entering a kitchen we are greeted by clothes hanging on a rope slung from one wall to another. I have

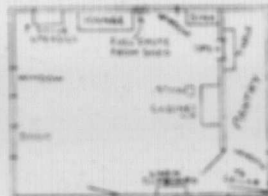


Fig. 6

instead, hanging from the ceiling, two rods on pulleys with a rope at each end. They pull up and down, and are never in the way. A further improvement would be a double pulley, but I could not get them. It would save lowering the rope at both ends. The stove had a slight change of position in order to make provision for drying wet buggy rugs, coats and boots. It was pulled out about four feet from the wall, and behind it go all those unsightly wet things.

Things like rugs and heavy coats are too weighty for the pulleys and apart from their purpose. For the boots and overshoes I have three shelves boxed together and on casters. There are pegs for the coats and rugs.

No chair was made

in the pot cupboard under the chimney. It has two shelves and a tight-fitting door. The pantry is eight feet square. It is a small storeroom. I have two one hundred pound flour tins and one fifty pound one, the latter for rice. The open shelves hold canned goods and sealers. The cupboard formed by the chimney partition had no door, so I had one put on. This is my napery cupboard, and, as an additional dust protector, I have nailed flour bags to the edge of each shelf to lap over. The only other new thing in the pantry besides the door was a corner cupboard. In it are kept tools, oil, and kitchen utensils not in everyday use. There is a small table at the window for plants. They do better there than in the kitchen where it is often too hot and dry. Both rooms are lighted by bracket lamps, one in the pantry, two in the kitchen—one at the left of the stove, the other over the baking table.

AGNES CAMERON.

KITCHEN EFFICIENCY

I have been a silent reader of the Homemakers page for some time, and I thought I would give some hints on how to reduce the work in the kitchen.

Figure 5 shows the pantry running across the end of the kitchen to the east, sink in the north off the kitchen joining pantry, the door to the cellar goes down at the south end of the pantry, the door from the pantry opens into the kitchen by the cellar also, to be convenient to the dining room. Note the steps which had to be taken with dishes from the sink as they are washed and put away in the pantry.

In the improved kitchen (Fig. 6), a small door is made in the pantry close to the sink, so the dishes can be all placed inside on the table as they are washed. That saves a good many steps. We could not have the pantry door closer to the sink, as it would be too far from the cellar and the dining room. We changed the cabinet to stand between the pantry door and the small door. The range is next to the sink. Right at the end of the range is a small door in the wall for a fuel chute, so it can be filled from the shed outside between the sink and the range. On the west side of the range is a closed-in cupboard of shelves for stove utensils. Between the pantry door and dining room on the south side there is a space utilized for a cupboard for table linen, toilet towels and kitchen aprons, accessible either from the kitchen or dining room, and with a high stool by the cabinet. These changes reduce the steps in the kitchen a great deal, and make the work in the kitchen a great deal lighter for the farmer's wife.



Fig. 8

S. E. D.

MODEL KITCHEN AND LAUNDRY

The Guide has secured the services of a teacher of domestic science, Miss S. C. Irwin, of the St. Johns Technical School, to design a model kitchen and laundry, also a modified form of the same plan which would be less costly to execute. While it is not expected that many of our readers will be able to put either plan into practice in its entirety, it is offered with the hope that both will contain suggestions which will be profitable to many thousands of Guide readers.

Details of Model Kitchen

This kitchen is 10 by 13 feet. (Fig. 7).
1. Built-in working table, 4 by 3 feet. (a) drawers

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