

Kitchen Cupboards



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MARY MAY MILLER

UNIVERSITY OF MINNESOTA
Agricultural Extension Service

U. S. DEPARTMENT OF AGRICULTURE

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TODAY'S HOMEMAKER wants order and system in her kitchen cupboards. She wants everything within reach to simplify her job. She wants to avoid needless trips to the pantry and to other storage places. But this means that she must have the right amount of work surface and cupboard space at each work center—the mixing, cleaning, and cooking-serving centers.

Each homemaker will have her own ideas for the details of her cupboard arrangement. But regardless, her first steps in improvement will be to weed out all articles she never uses and then to group together those that she generally uses for the same job. They should be so arranged that she need not move or lift dishes or supplies to reach another article.

It is assumed that the homemaker will adapt the ideas presented in this bulletin to fit her particular space or storage need. These ideas may help her in planning for her new cupboards or may suggest additional ways to improve her present storage spaces.

STORAGE REQUIREMENTS AT WORK CENTERS

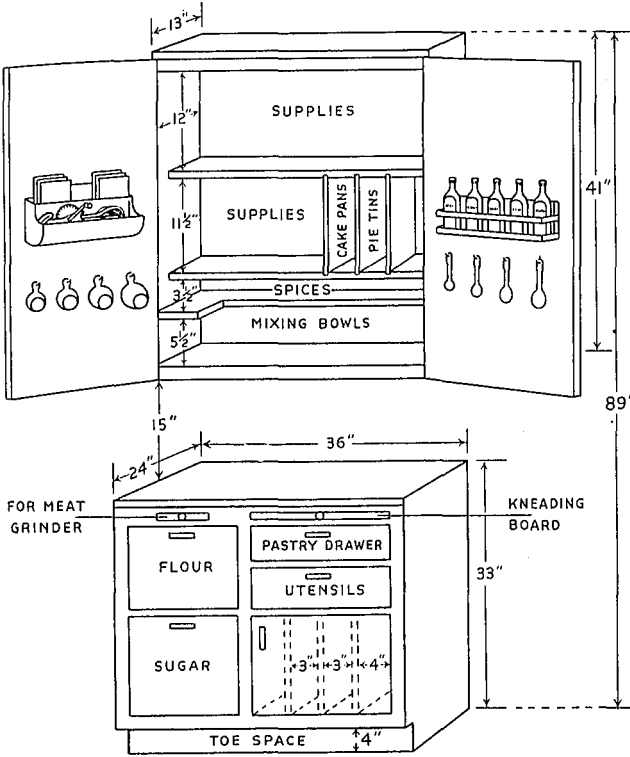


FIG. 1. Mixing center

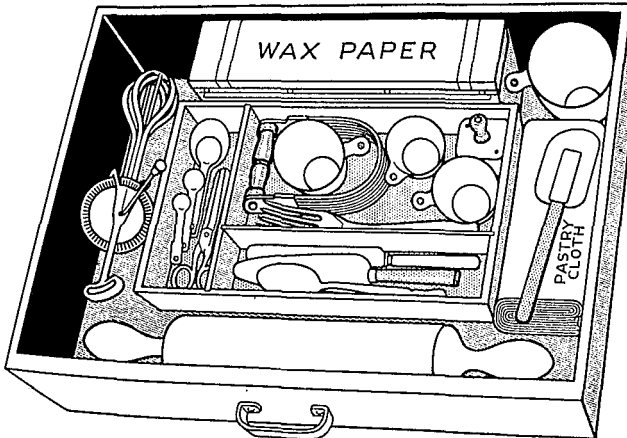


FIG. 2. Pastry drawer

At the **Mixing Center**. It is at this center that bread, cakes, pies, casserole dishes, and other foods are prepared. Therefore, suitable storage should be provided for such food materials as flour, sugar, baking powder, soda, spices, and extracts (figure 1).

The equipment that will be used here includes mixing bowls, measuring cups, measuring spoons, flour sifter, rolling pin, cutters, beaters, mixing spoons, electric mixer, pastry blender, pastry board or cloth, baking tins, cooling racks, and casseroles.

A drawer fitted with a silverware tray for pastry equipment simplifies the mixing job (see figure 2).

A counter space at this center makes it possible to prepare food where the equipment and materials are stored. The counter should be 32 or 33 inches from the floor, and located near the sink but not necessarily a part of the sink unit unless a comfortable working height is provided.

An old base cabinet (figure 3) was made into a more efficient mixing center by placing wall shelves above the cabinet. The roller of non-sticking oilcloth takes the place of cupboard

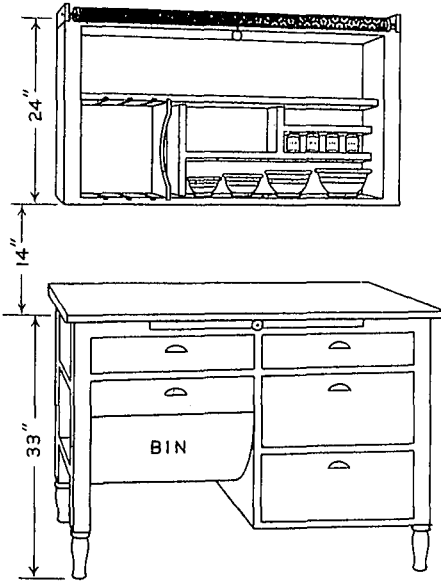


FIG. 3. Old base cabinet with wall shelves

doors. A low cabinet may be raised and additional drawer space provided by the method shown in figure 4.

At the Cleaning Center. Primarily, it is at this center that vegetables and fruit are prepared for salads or cooking and the dishes are washed. Storage is needed for paring knives, vegetable brush, strainers, slicers, graters, vegetable pans, cutting board, and similar equipment. Utensils filled at the sink and then placed on the range belong at this center. Dishwashing equipment, cleansers, towels, etc., are used here. Space for a garbage container is essential, and counter space at each side of the sink is desirable (figure 5).

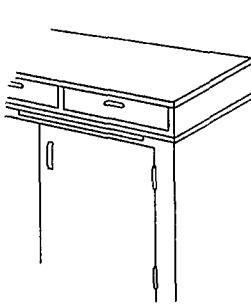


FIG. 4. Drawer space added on top of low cabinet

The dish cupboard at the left of the sink should be designed to

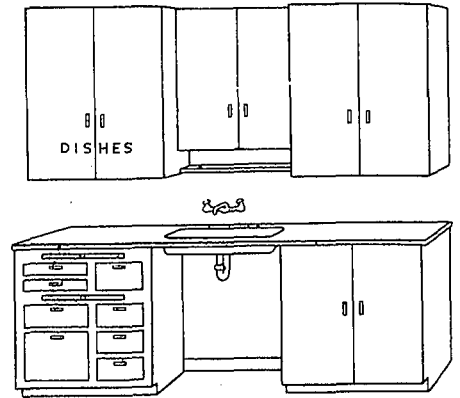


FIG. 5. Cleaning center

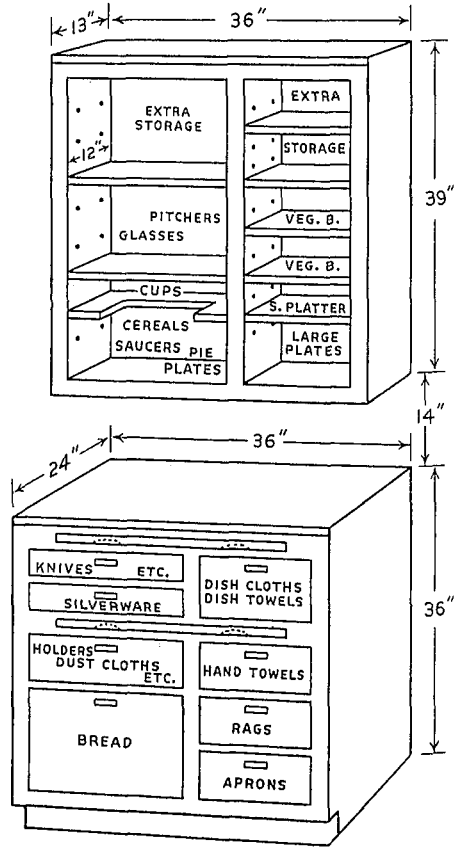


FIG. 6. Dish cupboard and storage at left of sink

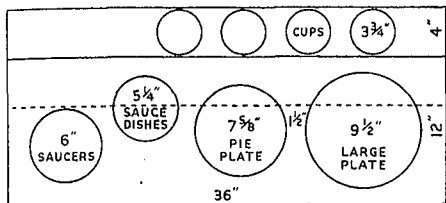


FIG. 7. Paper pattern to plan arrangement of dishes and equipment

hold everyday dishes. The base unit may be planned for silverware, cutlery such as paring knives and slicers, kitchen linens, and ready-prepared food. (See figure 6.)

Space requirements for items to be stored may be determined by using paper patterns. Figure 7 shows the use of patterns when planning the narrow 4-inch shelf for cups. The arrangement of plates, saucers, and other dishes on the 12-inch shelf below the cups is also determined by a pattern.

The base unit at the right of the sink in figure 5 was planned for cleaning equipment and supplies. The wall unit is useful for storage of dried fruit and other food materials prepared at the sink. Space is available for some canned goods, empty jars, etc.

If a shallow cupboard, similar to figure 8, is desired above the sink and additional storage is provided below the

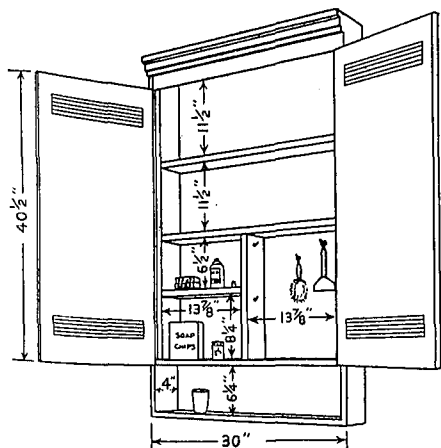


FIG. 8. Shallow cupboard above the sink

sink, the right hand unit (figure 5) may be equipped for the mixing center. If this counter is too high a work table can be rolled to this center when mixing food materials.

At the Cooking Center. The cupboard illustrated in figure 9 provides storage for seasonings, coffee, coffee pot, hot pan holders, matches, saucepans, covers, baking tins, cookers, food materials, and other items commonly used at this center. If the dish cupboard is too far away, store the serving dishes here.

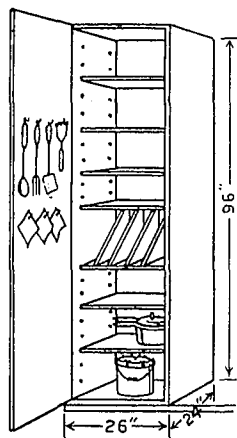
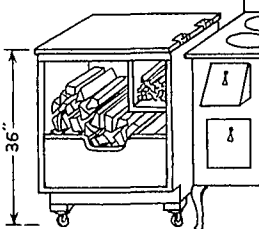


FIG. 9. Storage cabinet at cooking center

FIG. 10. Wood box with hinged top



Wood for the range should be near by. The wood box (figure 10) with a hinged top may be used for a work surface near the range. The baffle board

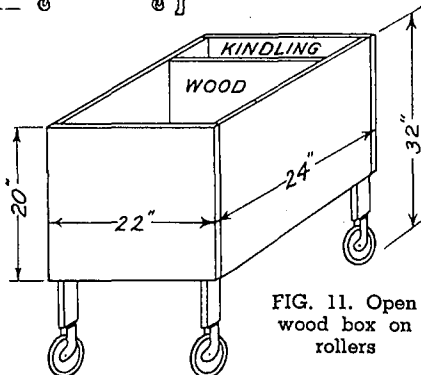


FIG. 11. Open wood box on rollers

should be removable to simplify cleaning out the box. Rollers on the box make it convenient to fill the box and to clean around it.

SPECIAL FEATURES TO CONSIDER

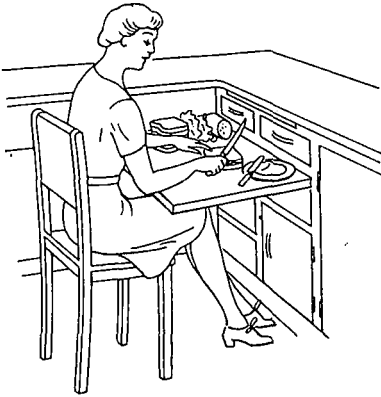


FIG. 12. A lap board is useful in the small kitchen

Conveniences for Old Cupboards. Cupboard spaces may be easily improved by means of special types of boards, shelves, and racks. The lap board is useful in the kitchen that is too small for a work table with comfortable height for the seated worker (figure 12). It should be 25 to 26½ inches from the floor and should be provided with a stop so that it will not pull all the way out.

Step shelves (figure 13) reduce confusion and provide additional storage space. The pull-out shelf illustrated here (figure 14) makes items in the base cupboard more accessible. Provided with guides and rollers, it will operate smoothly.

Racks for knives, spices, covers, and the rolling pin (figure 15—A, B, C, and D) are other easily added conveniences.

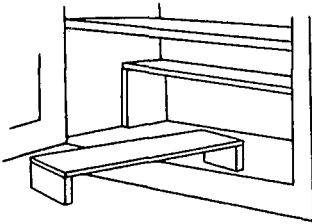


FIG. 13. Step shelves provide additional storage space

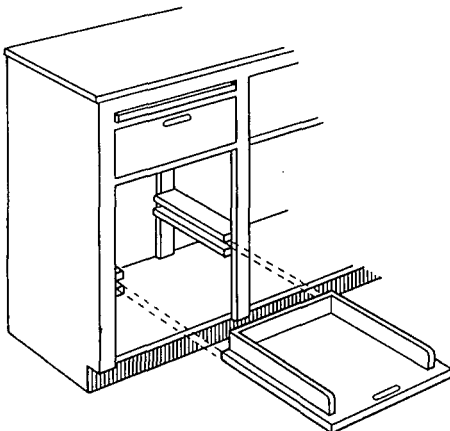


FIG. 14. Pull-out shelf

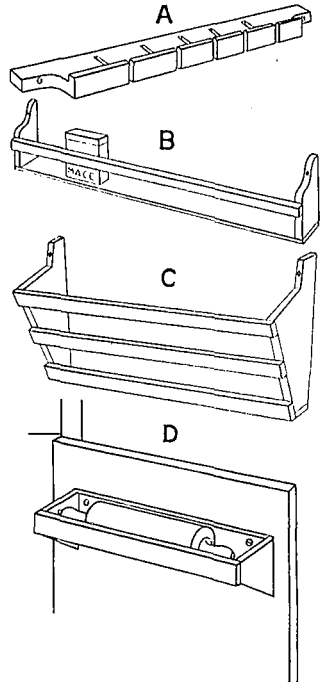


FIG. 15. Useful racks for knives (A), spices (B), covers or pie tins (C), and rolling pin or egg beater (D)

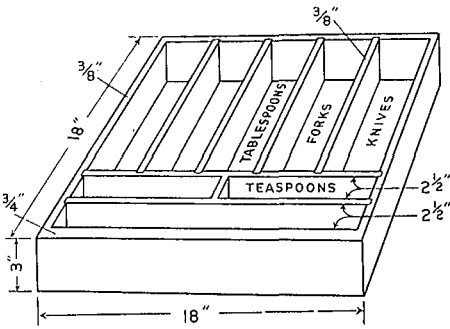


FIG. 16. Dividers for cutlery drawer

Racks on doors require space within the cupboard when the cupboard doors are closed. The bar on the spice rack should not conceal labels on containers. A narrow shelf at the end of the mixing cupboard or a rack on the door is handy for the egg beater. Dividers are useful for the cutlery drawer (figure 16) and upright partitions in cupboards reduce

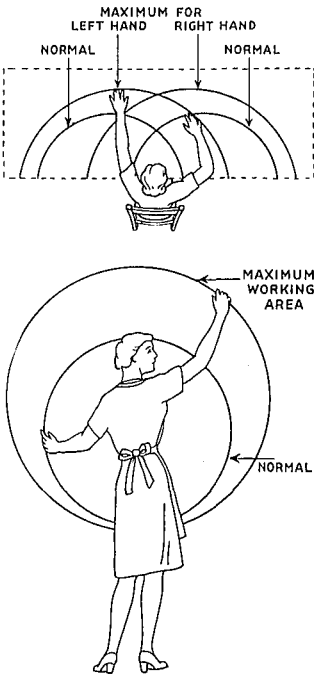


FIG. 17. Determining normal and maximum reaching capacity when seated and standing

storage requirements of covers and baking tins. (See figures 1 and 9.)

Working Areas. The homemaker may reduce daily fatigue by planning work areas. By extending her arms when seated and when standing, she can determine her normal and maximum reaching capacity (figure 17).

Spacing Shelves. A great deal of fatigue and inconvenience can be avoided if adjustable shelves are provided in cupboards. To determine the limit of her reach for commonly used items, the homemaker should reach up. The distance from the floor to the wrist of her upstretched arm is her *maximum, comfortable, safe reach* (figure 18). The extent of the reach will be a few inches more if no work surface intervenes.

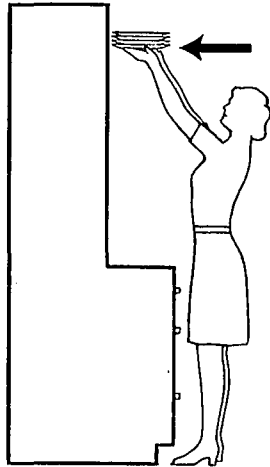


FIG. 18. Space cupboard shelves for convenient storage

THREE SOURCES OF KITCHEN CABINETS

Commercial Cabinets. Manufactured cabinets are available in stock sizes. They are usually obtainable in such a wide range of sizes and qualities that they fill almost any requirement of the home kitchen.

Prefabricated Parts of Cabinets. The parts that are difficult to make can be purchased and then assembled at home.

The parts that can be selected from stock sizes are fronts, doors, shelving, drawers, bins, and work tops.

Home-Constructed Cabinets. The cost and quality of these cabinets will vary with workmanship and materials. To reduce the cost of a permanent cabinet

the ceiling and walls of the room can serve for the top, ends, and back of the cabinet. Other cabinets should be fitted with tops, backs, and ends. Rough lumber, orange crates, and packing boxes are possibilities for very low-cost storage.

RECOMMENDED MEASUREMENTS FOR CABINETS

BASE CABINETS: Height 32 or 33 inches for mixing cabinet or 34 to 36 inches for others; depth 24 inches. Toe space 4 inches.

WALL CABINETS: Height in line with top of doors. Usually 6 feet 8 inches from the floor and drop ceiling or a 16-inch section above for extra storage; depth 12 inches. Distance from wall cabinet to counter, 14 to 16 inches.

CUPBOARD ABOVE SINK: Height in line with top of doors; depth 4 to 6 inches.

SINK UNIT: Minimum length of counter at left of sink, 32 inches; minimum at right of sink, 36 inches; desirable length of sink bowl, 30 inches. Minimum over-all length, 8 feet 2 inches (32 + 36 + 30). Distance from sink floor to floor of room, 30 to 32 inches.

UTILITY CUPBOARD: Height 64 to 68 inches or in line with top of doors with an upper two-shelf cupboard for extra storage; depth 14 to 24 inches.

BUILT-IN BOARDS: Front to back about 20 inches; thickness $\frac{3}{4}$ inch.

Kneading board—20 to 24 inches wide.

Breadboard—13 to 15 inches wide

Cutting board for meat, etc.—15 to 20 inches wide.

Food chopper board (hard wood)—6 to 10 inches wide.

(Wider and thicker at rear so will wedge when pulled out about 4 inches).

Lap board—25 to 26 $\frac{1}{2}$ inches from floor; 26 to 30 inches wide.

Ironing board: height 30 inches; width 14 inches; length about 4 feet 6 inches.

Depth of cupboard for the board: 4 to 6 inches.

ALLOWANCES FOR CONSTRUCTION: Thickness of counter top $\frac{3}{4}$ inch; width of lateral strip under counter to first opening 1 $\frac{1}{2}$ inches; width of lateral strips between drawers $\frac{3}{4}$ inch; width of vertical strips 1 $\frac{1}{2}$ inches.

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