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Who's Boss, You or Your Kitchen?

By Thelma Carlson

WOMEN may ask for "just oil" when they are driving, but at least they know that "elbow grease" is no longer the one and only lubricator used in the kitchen. All sorts of equipment are being made to save time, temper, and labor. No longer does housework require brawny hands and an aching back. Up-to-date equipment in our kitchens is showing us other possibilities.

Kitchens are being mechanized, and the strong right arm is being replaced by the "mechanical arm." Small electric beaters and mixers do the whipping, beating, and mixing. Larger machines perform slicing, grinding, freezing, fruit juice extraction, and similar operations.

Dishwashing, which used to be the bugbear of housework, is done today by the electric dishwashing machine which may be attached in one unit with the sink. The snap of a switch starts the machines, and in a few minutes out come clean, sparkling dishes. The result—greater orderliness and no reddened hands.

Old wooden working-surfaces have been replaced by enamel. Because of the action of acids on enamel, it has recently been made stainless. Cutlery is being made of stainless steel, and all small utensils and tools are taking on improved finishes and shapes which will allow them to be cleaned more conveniently. The exit of the ice man has additionally simplified the kitchen work. The constant low temperature of the automatic refrigerator keeps food in good condition, freezes the desserts, and makes possible the ice cubes. The delight of every housewife is the oven time-clock, which has made it possible for heat to be turned on and off at desired times.

No more does the feather duster flop at house-cleaning time. Dust and dirt are whisked from the floors by the vacuum cleaners and from the hangings and upholstered furniture by smaller vacuums designed for such purposes. Even waxing and polishing of floors is no longer a chore. Floors are made beautiful and lustrous by heavy, weighted polishers which often wax and polish all at one time, with no effort expended except that used in guiding the machines. Truly "a child could operate it."

Equipment is today king of the kitchen. If an article can save time or strength or make the "job" more self-respecting, then the homemaker should not be without it. Intelligent supervision and organization of work is the key to future home-happiness; and brains—not elbow grease—must henceforth rule the kitchen.

Make the Most of Linoleum

By Edna Rhoads, Applied Art Department

TWO years ago our ice-box leaked. No one suspected it, for the floor was covered with printed linoleum laid on, in the old fashioned way. Soon the water had seeped under the linoleum, soaked the floor until two of the narrow maple boards stood on edge.

We were puzzled, but the solution of the problem has been worth all it cost. It has opened up a new line of interest in the possibilities in the use of linoleum.

Three points must be considered: choice of quality and color, correct layout, care and use.

The second point, method of laying, will help to determine the quality to buy. Properly laid, a good piece of inlaid linoleum should give satisfactory service for 20 or more years with little or no possibility of water seeping under it to ruin either it or the floor. The work should be done, if possible, by one who makes this his business. He should remove the quarter rounds, spread linoleum cement evenly over the floor, add a layer of felt paper which must be rolled until it sticks smoothly, and then cover with a second layer of cement. Another layer of felt paper and cement may be applied or the linoleum may be laid in the cement on top of the one layer of felt paper. When waterproof linoleum cement is used, no brass strips or any other finish is needed to protect the edges. The linoleum may be pieced at any convenient place in the pattern and still be waterproof.

It is even better if the flooring (usually 3/16 inch thick) can be removed, as ours had to be. This way, the linoleum can actually be "laid" in the floor so that its surface is on a level with that of adjoining floors, instead of being a fraction of an inch higher as it would otherwise be. In building, one could omit the three inch flooring and have a good quality of linoleum, properly laid, for the cost of a maple or an oak floor. The advantages for comfort and care need not be pointed out.

Since the process requires labor and expense, inlaid linoleum rather than printed should be used for two reasons. Its color and design go through to the burlap back. It can have a new section set in where unusual or rough wear might spoil it in time.

The color should be chosen with kitchen doors opened to show the coloring in adjoining parts of the house. The kitchen floor need not present a decided break in the color harmony of the other floors with their stained wood and soft-colored rugs. It may blend with these and at the same time give inspiration for a color harmony that will make your kitchen pleasingly different. For example, our solution of the color problem ran like this. The brick and green-blue touches in a taupe dining room floor led to the daring choice of a brick colored, tile patterned linoleum with an occasional inconspicuous motif in blue, blue-green or tan. We tried out a sample by laying it on the floor at various places where it would (continued on page 16)