

1934

Even in the Kitchen It's Division of Labor

Laura Christensen
Iowa State College

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Recommended Citation

Christensen, Laura (1934) "Even in the Kitchen It's Division of Labor," *The Iowa Homemaker*: Vol. 14 : No. 4 , Article 12.
Available at: <http://lib.dr.iastate.edu/homemaker/vol14/iss4/12>

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the fringe. This method also straightens the fringe.

Even the dust that has been collected on the bare floor, may be easily taken up with the electric cleaner. In fact that important piece of equipment puts the cleaning job out of the dreary, back-breaking class.

Iowa Needs to Repair

IOWA farm houses are much in need of repair. One in every eight houses needs to be replaced; improvements of many kinds are desired.

Dr. Margaret G. Reid, assistant professor of economic science, reports in her survey of the status of farm housing in Iowa, recently completed, that not only are the houses much in need of repair, but during the past three years the majority of 221,000 families have spent less than \$100 on repairs or improvements.

Information for Dr. Reid's study was obtained concerning 8,298 owner and 10,491 non-owner houses in 154 townships in 10 representative Iowa counties.

The questions which were asked the families concerning the desire for improvements were largely of two kinds. What do you have? What do you want? One fifth of the families would install water systems if they were to spend the \$500 available for house improvements, Dr. Reid's survey shows. About one sixth of them reported that they would improve interior walls, ceilings and floors; about the same percentage reported that they would install bathroom equipment.

Few families, Dr. Reid found, are willing to borrow money for improvements that they would like to have.

Bags,—they're really too vast and capacious to be called purses—are really being made to serve their purpose. Those shown now often have as many niches, cubby holes and safety catches in which to cashe your knick-knacks as a pigeonhole desk. They're bags to take away your envy of a man's 13 pockets.

* * *

Imagiins the quaint rusticity of two or three tiny golden leaves in your ear! Chanel is making them for evening wear now.

* * *

Death masks and plaster head casts have always spelled a peculiar fascination to most people. Just imagine the distinction they lend to belts when used to form the clasp.

* * *

Criss-cross lacings a popular closing for simple fasten-down-the-front sports dresses.

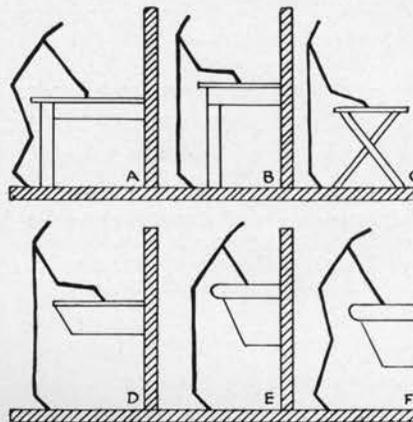
Even in the Kitchen

It's Division of Labor

By Laura Christensen

ALTHOUGH most modern women like to hike, they prefer to take their exercise in more interesting scenery than the four walls of their kitchen. So the equipment in the best of kitchens should be arranged in a manner that eliminates the necessity of using all of a woman's energy in the kitchen and leaves none for outdoor recreation.

If we were to put down in black and white the steps that are taken in giving the family mashed potatoes, a typical



Heights to Suit the Person

and frequently prepared food, we find that first they are washed and peeled, then cooked, mashed and seasoned, served and last the dish that they are served in and the kettle used in cooking are washed and put away. In general, this covers the three types of work that make up kitchen work—preparation of food, cooking and serving, and clearing away.

Isn't it logical that the three kinds of work will be accomplished much more quickly and probably more thoroughly if the necessary equipment for each is grouped together?

THE term "preparation" of food also includes storage, so the necessary pieces of equipment for this center are: cabinet or table top of some sort, storage cupboards, refrigerator, bins for fruits and vegetables, and a sink.

The cooking and serving center includes a range, shelf or cupboard for utensils and serving dishes used at range and some kind of serving table (either stationary or movable).

The clearing-away center in the best of regulated kitchens includes a stack table for dishes, a sink and cupboards.

Fotunately, the preparation center, at least the storage part, should be handy to the back door and the delivery boy, and the serving center should be near the dining room. And as it is generally easiest for most women to work from right to left, probably the best arrangement is to have the storage bins near the back door, with the sink just to the right of them. A cabinet might very well be placed around the wall to the left of the storage space, followed by the stove and other articles in the cooking and serving center. Probably the dining room door will intervene here, and on the left of it might very conveniently be the cupboards and stack table of the clearing up center. This brings us around to the sink again, which, you will remember figures in two centers—the preparation and clearing up—so these two can overlap here and we are back where we started.

Some general rules which apply to all centers which make for a more convenient and less tiresome kitchen are: Place equipment as closely together as possible to give a continuous work surface and conserve space.

At least a 3-foot alley-way down the center is necessary for opening doors and so on but more than 5 feet causes many extra steps.

Table tops of equipment should all be the same height and that should be the best possible one for each individual housekeeper—the height on which the flat palms rest when held straight downward is least tiresome.

This is an idea for a picnic—broil bananas over the campfire. You could place them, skins and all, covered with ashes, in the coals to roast.

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