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Even in the Kitchen It's Division of Labor

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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.

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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

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.