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Improved Home Storage

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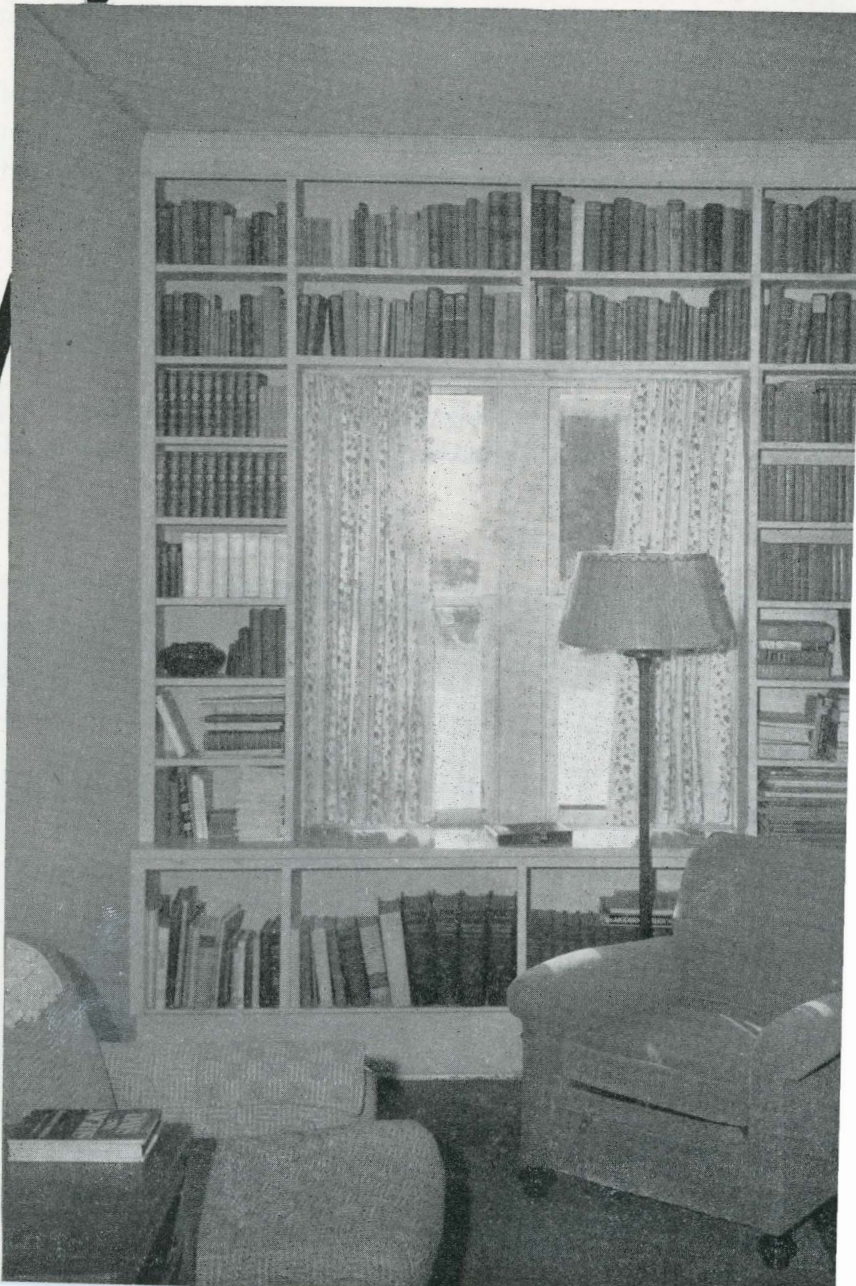
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Improved

HOME STORAGE



*SOUTH DAKOTA
STATE COLLEGE*

EXT. CIR. 422
FEBRUARY 1946

*U. S. DEPT. OF
AGRICULTURE*

EXTENSION
SERVICE

IMPROVED *Home Storage*

K. LORETTE NELSON*

Have you placed more adequate and better planned storage space high on the list of "must haves" for your home improvements? If you have had too little, poorly planned or poorly organized storage space, then you know how important it will be to start your plans for these improvements.

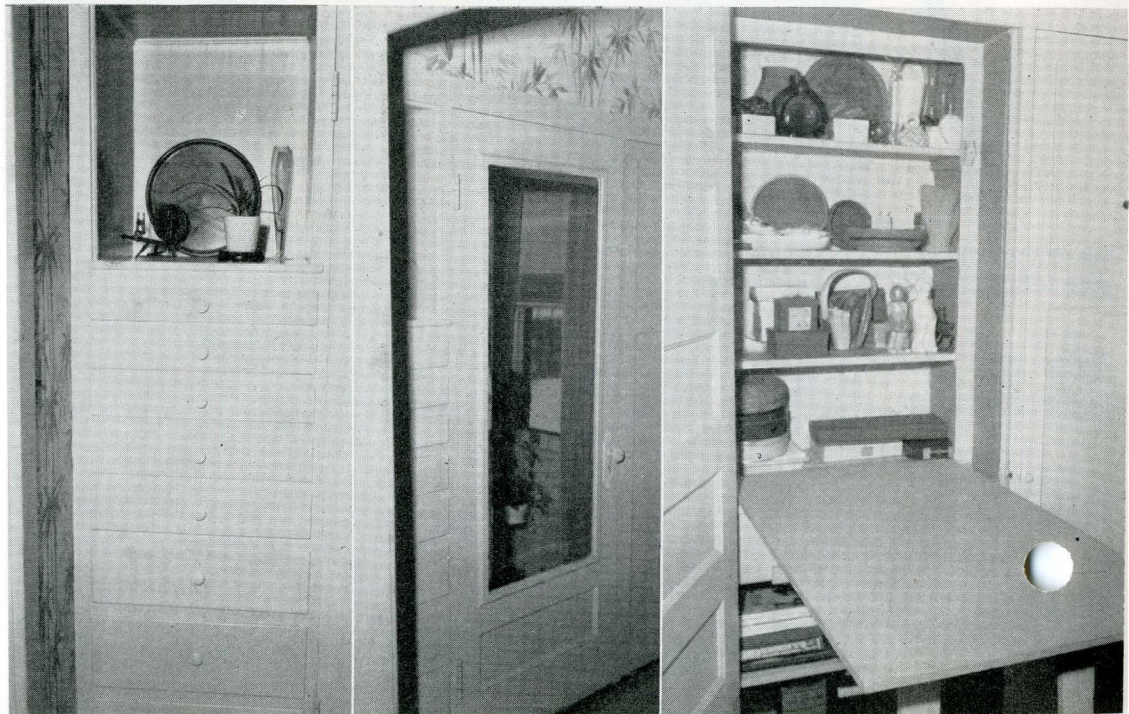
Improved home storage can save hours of time and much energy which will make for less confused and more orderly living.

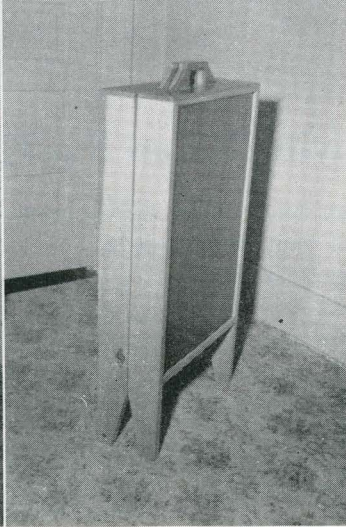
Storage needs and problems vary with each family. Most of us need not only more adequate storage space but we need to have a system or plan that works. In planning your storage, consider your own family and follow these suggestions:

1. Eliminate unnecessary articles and those used infrequently.
2. Store equipment and materials near where they are to be used.
3. Store those things more frequently used at the most easily accessible height.
4. Arrange articles so that each may be removed or replaced without handling another.

The ideas in this circular may help you in making plans for new storage or may suggest ways to improve your present storage. Adapt the ideas to fit your family needs.

*Home Management Specialist





Sewing Storage

Most of us don't do enough sewing to warrant the expense of a special room just for sewing. A sewing closet is an inexpensive way of providing storage space for sewing supplies. It should open directly from the room in which the sewing is usually done.

At the bottom of page 2 is shown a sewing storage space in one South Dakota home. At the left are drawers of various sizes for storage of sewing and mending supplies. The closet has a mirror door which opens to a series of shelves and a drop-leaf table. This room is just off the dining room. You will notice that part of the shelves are used for flower containers and table decorations. This homemaker says the drop-leaf table is an ideal place to arrange table decorations as well as its use for cutting and sewing. In the lower part of this cupboard is a typewriter table and space for a portable sewing machine. The door at the right opens to a closet equipped with a clothes rod and shelf.

The pictures above show a portable sewing cabinet for storage of thread, scissors, needles, pins, thimbles and bobbins. It mea-

sures 32½ inches high, 16½ inches wide, and 6¼ inches deep.

A chest of drawers is a good storage place for all sewing and mending supplies. One is shown at right above. Shown below are three of the drawers in this chest.



Living Room Storage

Your needs for living room storage will depend upon the activities of your family. There is often need for storage of children's toys, books and game boards, card tables and covers, musical instruments, sheet music, phonograph records, magazines, books, family keepsakes and hobbies. Some families plan for storage of these things in a shallow closet or cabinet off the living room. Roominess is desirable in a closet used by all members of the family. You should be able to remove any article without disturbing other articles or without climbing or stooping. Drawers, trays, filing devices and

shelves would help to keep the closet orderly.

It is easier to keep the closet orderly if the contents are grouped with respect to frequency of use and height of the user, and if the fittings are planned for specific purposes. The lower section should be planned for the convenience of small children. The upper part which is more easily reached should be planned for adults. Shelves placed 4 inches apart are convenient for magazines, sheet music and records. Drawers are best for small keepsakes and photographs.

Shelves should be adjustable as to distances apart, preferably at 2-inch intervals. Shelves 12 inches wide are needed for music, records, magazines, large books and small musical instruments. Most books fit on 6-inch shelves. Be sure you measure your books to plan your own shelves.

The kind of door is important in the convenience of the closet. If the wall space adjoining the closet does not permit the door to swing back see if you can install a door that slides into the adjoining wall.

The cover shows one type of storage which adds to the usefulness as well as the liveability of a room. Shelves were built around the window at one end of the room to provide for books and magazines.

Sectional bookcases are available in different heights and widths. Some sections are open while others have drawers; still others have cupboard doors. Corner and end sections make it possible to plan these bookcases for almost any wall space.

At left are a series of book shelves which can be bought and finished to harmonize with the rest of the room. Below is a play space with storage space for toys. This helps



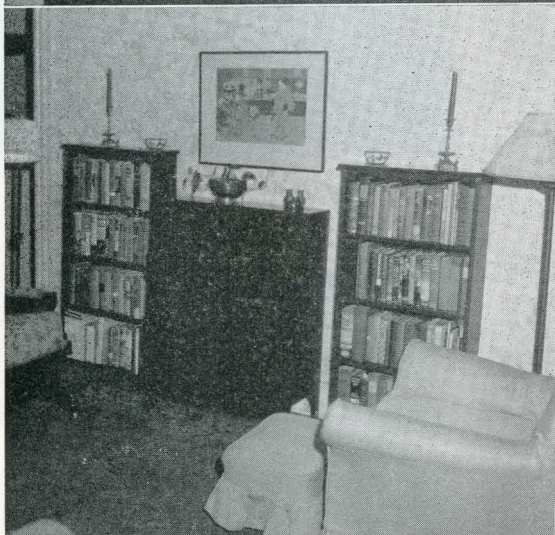
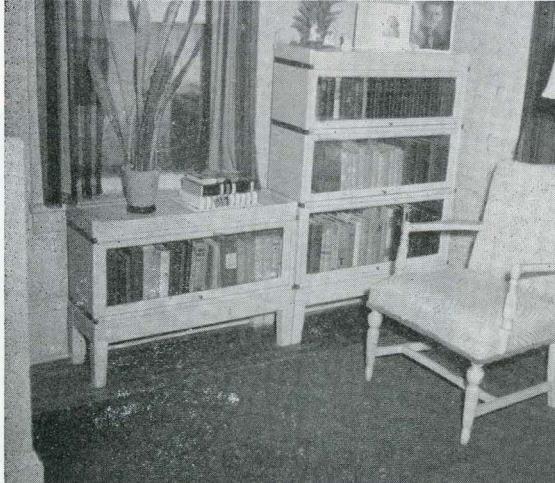
children learn to be orderly. The shelves are made from three apple crates spaced to provide storage for large books and toys. The toy chest makes a good seat as well as providing for storage. The top is 10 inches wide and 24 inches long; the ends are 14½ inches high and 10 inches wide with 1¼ inch hand openings cut 1 inch from the top; the front piece is 10 inches wide and 24 inches long. The cover is hinged to the box. This does not make a very large chest. Perhaps you would prefer to start with a wider board and plan your other proportions accordingly. The lower picture shows shelf and cupboard space built around a large door between dining room and living room in a South Dakota rural home. The lower cupboards provide space for toy, game and hobby storage.

Do your sectional bookcases blend well with your other furnishings? At the top of page 5 you will see how cleverly one family has refinished bookcases in a lighter color to make them more attractive and to blend with room background and furnishings. This makes an interesting reading center. Notice too, the way the cases fit under the window and into the corner wall. The variation of heights in plants, accessories and the bookcases is pleasing.

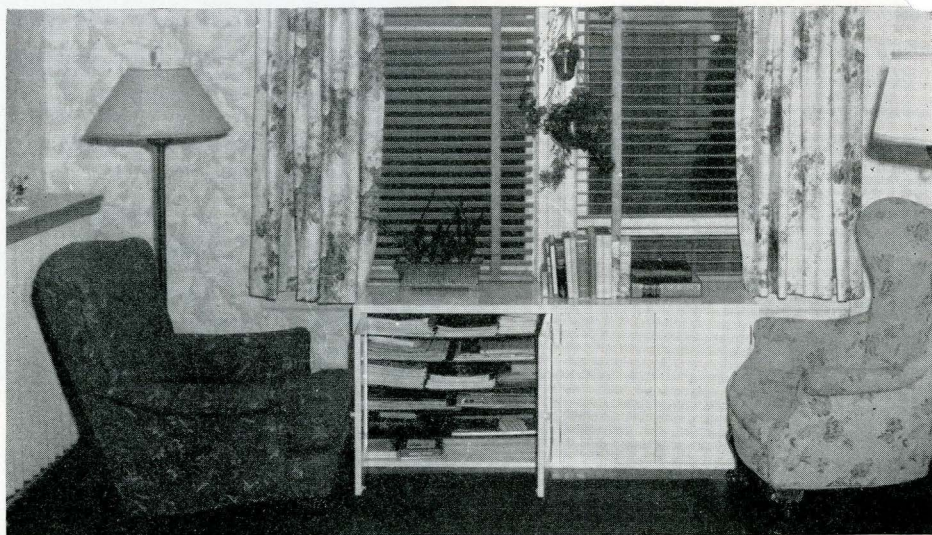
This attractive grouping of furniture provides a place for reading, writing or studying. The lower drawer of the desk provides a sectional file and a storage place for travel souvenirs, such as maps, pictures, and post cards. See middle and lower pictures.

A sliding tray should take up not more than one half of the space so contents below are visible and accessible. This tray is 4¼ inches high. There are three sections, 6¾, 5 and 4½ inches wide respectively.

Do away with the clutter which comes from having too many magazines and news-



papers around your living room by planning a cupboard or rack to store them. If you have a handy man about your house, he will enjoy building just such storage. This cup-



board beneath the window was planned to fit the space. It is 24 inches high, 58 inches long and 15 inches front to back. For this size opening, four doors are better than two. There are five shelves spaced about 3 to 3½ inches apart. Shallow shelves are better for magazine and newspaper storage. Part of the space could be used for storing toys if that is a problem at your house.

The upright magazine and paper rack shown here is 44 inches high and 23 inches wide. Shelves are 12 inches wide front to back in the lower part and 8¼ inches wide in the top part. The shelves are adjustable with the exception of three; (1) the lowest which is 5 inches from the floor; (2) the one which is 27 inches from the floor provides the place to start rounding off for the narrower top shelves; (3) the top shelf which is 2 inches down from the back. The 23-inch width provides adequate space for a stack each of large and small magazines. These shelves are spaced 3½ and 4 inches apart.

Do you have more doors than you really need in any one room? The pictures on page 7 show how one homemaker made good use of an extra door. In this apartment a door was closed and the new shelves and cupboard space provided storage for a cup collection above. In the lower part are shelves for recipe files, cook books, and flower containers.

Cleaning Closets

Some space should be planned for cleaning supplies and equipment. A good place is the rear hall where it is readily accessible from the kitchen and other rooms or it might be a part of the utility room if this room is accessible to all the house. A cleaning closet needs ventilation. The closet's size is determined by the size, and amount of equipment and supplies. Space should be allowed for brooms, floor mops, brushes, vacuum cleaner, attachments, carpet sweeper, dustpan, dustcloths, cleaning cloths, sponges, chamois, wax, furniture polish and any other cleaning supplies which you use. A portable cleaning basket is a big help.

Shown here is a cleaning closet in a South Dakota home. You will notice that a section has been provided for aprons and table leaves. On the shelf are first aid supplies and medicines.



Bedding and Linen Closets



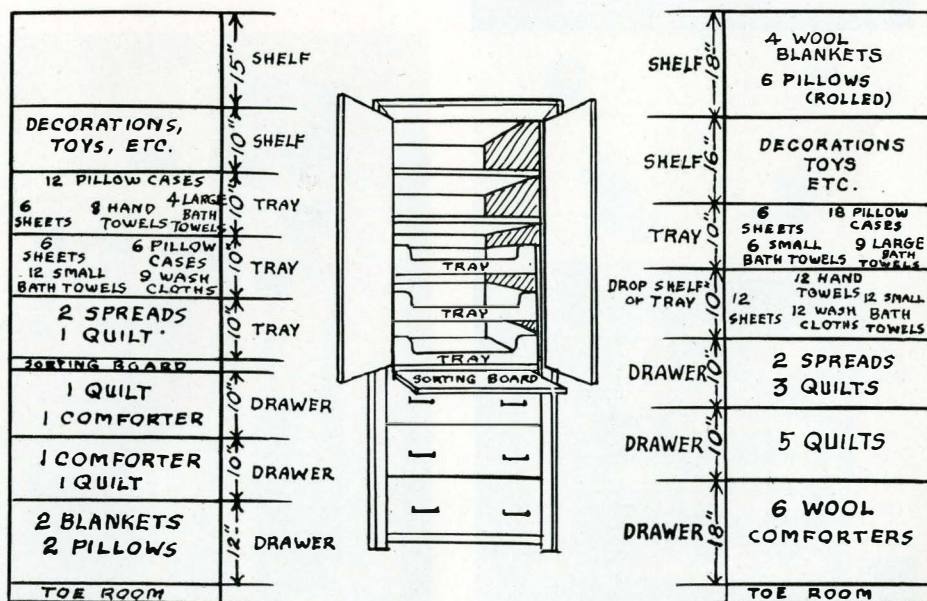
Courtesy U. S. Department of Agriculture

These closets provide storage for bedding and towels and are most usable when they open directly into a hall on the same floor with the bedrooms. Double doors are better than a single door unless the closet is located in a corner. A depth of 18 to 24 inches and length of 36 inches are adequate for articles commonly stored in bedding closets.

The sorting shelf which is a great convenience, may be from 30 to 40 inches from the floor. It may be a drawer front or compartment front hinged at the bottom or a board which fits under a shelf.

Trays have a decided advantage over shelves in making contents visible and accessible, and should be used in closets over 18 inches deep; they also have the advantage that they may be placed on supports adjustable as to distance apart.

Several low piles of sheets, pillowcases and towels are more convenient than fewer high ones. It should be possible to get at the desired article without moving many others.



Courtesy Maud Wilson, Oregon Experiment Station

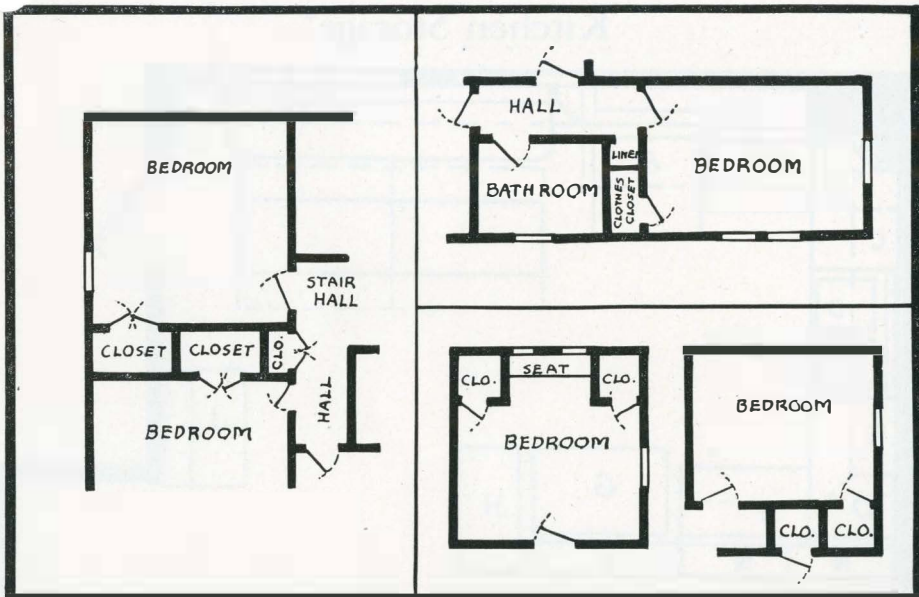


FIGURE 1

Bedroom Storage

These floor plans suggest ways of providing more adequate storage space in bedrooms and halls. Use these ideas in judging the adequacy and placing of storage in a new house plan or for helps in your remodeling for more storage.

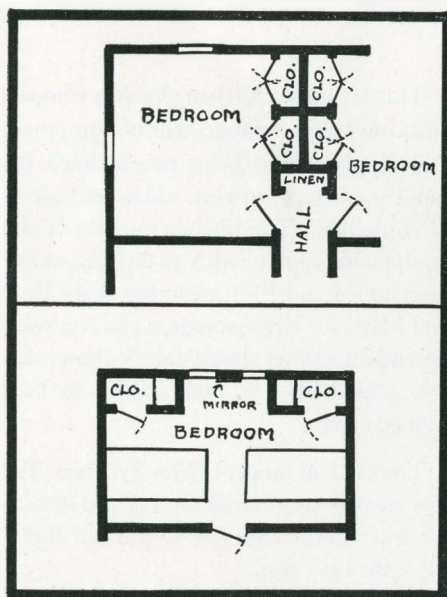
Figure 1 is a walk-in type of closet with storage space for two persons in each room. Each closet is 36 inches deep and 66 inches long. The illustration shows double doors which are preferable but a single door 30 inches wide may be used. If a single door is used, it should be centered.

Figure 2 is a plan showing a shallow closet walk-in type, 24 by 54 inches with minimum rod space for one person. Notice the provision for linen storage off the hall near the bedroom and bath room.

Figure 3 shows a square walk-in type of closet 38 by 38 inches. The solid wall just inside the door would provide a tier of four shelves. Figure 4 shows wardrobe type of closets each 24 by 48 inches for one person. This is the most economical use of space for storage purposes. Wardrobes built back-to-back between bedrooms afford more storage space than two closets of walk-in type occupying the same area.

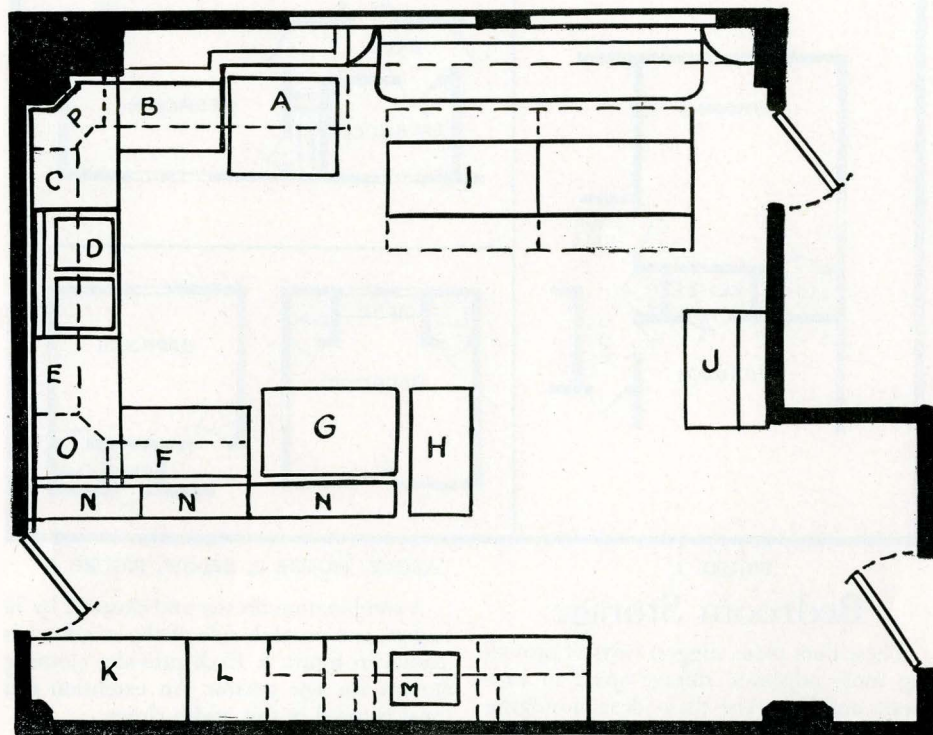
ABOVE, FIGURE 2; BELOW, FIGURE 3

A combination dresser and closet 22 by 58 inches, one on each side of the windows is shown in figure 5. Each provides clothing storage for one person. An extension rod must be used in this width closet.



ABOVE FIGURE 4; BELOW, FIGURE 5
Courtesy Maud Wilson, Oregon Experiment Station

Kitchen Storage*



*Kitchen floor plan and units B, C, D, E, F and G courtesy *Farm Journal*.

This U-shaped kitchen shows a compact and convenient arrangement of equipment and supplies. This helps to cut down the number of steps between often used pieces of equipment. The kitchen cupboards and equipment are lettered A to G; I shows the place to eat and J is a planning desk; K, L and M are for wrap storage, a place to wash up and a cleaning closet; and N shows narrow cupboards 8½ inches deep to hold canned foods.

The kitchen proper is 10½ by 9 feet. The distance between refrigerator A and stove G is 6 feet and between sink D and end of dining table I is 7 feet.

The homemaker would work from right to left in this kitchen; the storage for foods

and the mixing center are A and B; the sink and vegetable preparation center are C and D, stove and serving center E, F, and G. There is counter or table top and storage space at each center. Toe space at the base of the cabinets makes it more comfortable to work at the counter.

Good light is provided on all working surfaces by lumaline tubing attached to a metal plug-in strip. There is a recessed panel light over the sink and fixtures over the center of the kitchen unit and dining unit.

The counter top at the mixing center is 32 inches from the floor; the counter top next to the sink is 38 inches from the floor; the cabinet by the stove is 36 inches high.

Mixing Center



This picture shows the mixing center B from the floor plan on page 10. There are graduated shelves in the upper part for baking supplies and mixing bowls. The left door has three racks 3 inches deep for supplies and recipe books. On the right door are two spice racks and two rows of hooks for measuring cups and spoons. The counter top is 32 inches from the floor and 20 inches from the cabinets above to allow space for an electric mixer.

The lower right has three porcelain enamel drawers 18 inches deep (front to back) for flour, sugar and cereals. On the left the two top drawers are for kitchen tools; the drawer at the bottom is 12 inches high and has quarter inch partitions for baking tins. To the right over the refrigerator is a two-door cabinet 16 inches high for trays, baking dishes and canned goods.

Vegetable Preparation Center

This is C on the floor plan showing the storage and vegetable preparation center. The upper cupboard has adjustable storage shelves. The corner cupboard has three shelves for extra baking supplies. In the lower cupboard a 10 inch cutting board pulls out at the top. A lap board 25 inches from the floor is used in preparing vegetables near the sink. There are three drawers, the first one has kitchen tools and is provided with a sliding tray which holds a knife rack. The second drawer has covered kettles for vegetables. The third drawer has three sections for fruits and vegetables and is finished with a metal cane front for ventilation.

This counter top is 38 inches from the floor. Some people prefer a height of 34 to 36 inches for this area. You will want to try different heights to determine the best one for your kitchen.



Sink Center

The sink unit D is placed conveniently between the food storage and mixing center and the cooking and serving center. There is a window above the sink. Below the sink two doors open into cabinet spaces for garbage pail, wastebasket, and dish drainers. The top of the front panel is louvered for ventilation. One pull-out rack holds soap, brushes and cleaning supplies; in the other only towels for immediate use are hung.

According to Maud Wilson, author of "Planning the Kitchen," Oregon State Agricultural College, the following dimensions are desirable for the sink center:

Width of work counter—24 inches.
Length of sink bowl—30 inches.

Minimum length of counter at left of sink—32 inches.

Minimum length of counter at right of sink—36 inches.

Minimum length of sink unit—8 feet 2 inches (32-36-30).

Distance from sink floor to floor of room—30 to 32 inches.



Dish Storage Center



The dish storage E at the left of the sink helps to simplify the dish washing process. Soiled dishes are stacked at the right, washed in the sink, drained at the left and put into the dish cupboard above. In the upper cupboard are narrow shelves for glasses and cups. Four inch racks on the door provide space for small fruit juice glasses.

In the lower part of the cupboard are three 5-inch drawers for silver, towels and aprons. Two pull-out trays make good storage for double boiler and kettles. You will notice the pull-out tray makes low-down spaces convenient. There is a stop $\frac{3}{8}$ by 1 inch in the front of the tray to keep the pans from sliding off the tray. The corner cupboard at the upper left contains school lunch supplies, pitchers, cookie jar and extra serving dishes.

Cooking and Serving Center

The cooking and serving center are shown by F and G on the plan. In the upper right part is a filing device for serving bowls, platters, lids, and hot pads. Quarter inch plywood is used for the partitions. The lower part of this cupboard has ready-to-serve cereals. The upper left cupboards have adjustable shelves. Here are supplies and equipment for making tea and coffee.

In the lower part of the cupboard at the right are two metal-lined and ventilated drawers each 5 inches deep for baked supplies. In the cabinet below are five sliding trays for linens and a drawer. The lower left part of the cupboard is a shallow drawer for forks, spoons, holders and equipment which you would use at the stove. The cabinet below has skillets, cookers, and kettles, some on shelves, others hang on the door.

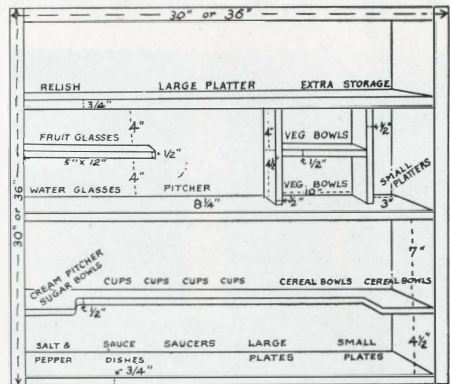


Preparation Center*



This shows a well organized preparation center in which you see stored the mixing bowls, measuring cups, casseroles, custard cups and other things used in getting food ready to cook. Take notice that the mixing bowls are not stacked and that there is no waste space above the bowls. The shelves are just wide enough to take the bowls to be kept on them. The designer of these shelves followed two basic principles "everything right where it is used" and "nothing behind anything else." By making the shelves narrower (front to back) it was possible to put racks on the door for flavoring extracts and coloring.

Dish Storage Cupboard



This dish storage cupboard was planned to save time and make for better order. There is no stacking except for dishes of the same size. There are no platters or relish dishes located inconveniently back of stacks of plates. Paper patterns were used to determine space requirements and the arrangement of plates, saucers, cups and other dishes. In planning your storage you might prefer to have your bowls and platters for serving located nearer the stove and serving center.

*Preparation center illustration and ideas courtesy *The Farmer*, St. Paul.

Cupboard Improvements*



Kitchen cabinets which contain much waste space and do not provide adequate

working surface, can be improved as shown in this picture. In order to make the grooves for the upright partitions of iron sheeting in the top part of this kitchen cabinet, the back of the cabinet was temporarily removed to permit sawing the grooves. The files in the lower cupboard are built on a sliding shelf and are supported only at the bottom. The drawer shows a cutlery rack in position.

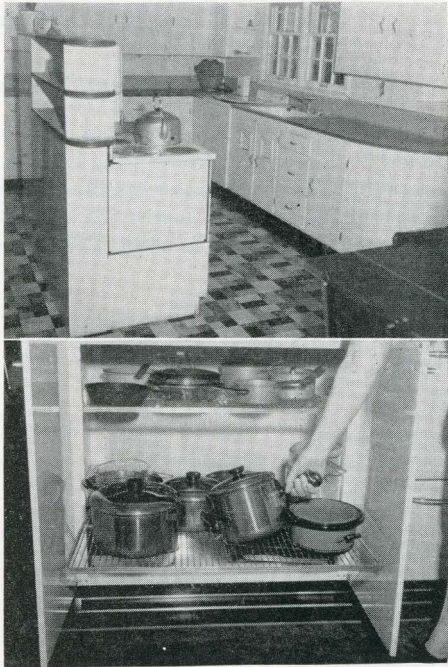
In a rented house the drawer space was increased by putting a raised platform over a work surface that was too low, thus making possible the addition of three shallow drawers. Stove crating was used for the platform and the removable shelves were made by screwing supports to the shelves. An angleiron under the shelf keeps the supports from buckling. Lettuce crating was used for the upright partitions upper left. Racks on doors should be shorter than the width of the door and should be placed some distance from the front edge to allow the door to be closed. The rack may be placed flush with the back of the door where the hinges are fastened.

*These cupboard illustrations and the ideas through the courtesy New York State College of Home Economics, Cornell University.

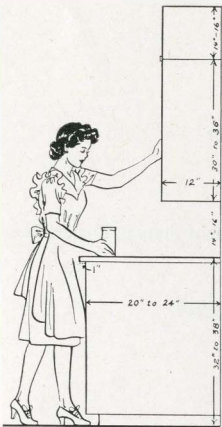
Narrow, upright removable shelves, racks on doors, and a sliding tray in the top of the deep drawer have doubled the capacity of this cupboard in a rented house. The temporary shelf at the top left is supported with coffee cans. To provide space for the first narrow shelf, the dinner plates have been divided into two stacks. The apron at the top of this cupboard, which serves only for decoration, makes it impossible to place tall dishes on the top shelf or to place upright partitions there, even though the ceiling of this shelf is several inches higher than the opening. (See bottom page 14.)

In this kitchen the refrigerator and stove with shelves above form a wall so that there is easy passage from the back door to the dining nook and other parts of the house. In this way family members can easily go through the kitchen without going through the work area. Distance from the cooking and food preparation areas are shortened this way. The legs of the electric range were removed and storage space increased by building drawers below, upper right.

This sliding metal shelf makes all pans and kettles easily accessible and visible. This storage space is right next to the stove.



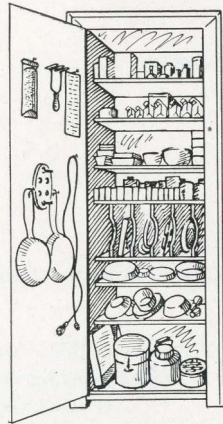
Kitchen Cabinet



High storage sections or drop ceiling
 Height in line with top of doors, usually 6 ft. 8 in. from floor
 Distance enough to permit unobstructed view to back of work surface
 Height of work surface depends on height of worker
 Toe space, three to four inches.

Plan your work surface heights and cupboards to meet your own needs. The figure above will act as a guide for your own measurements.

Cooking Center



The cupboard illustrated here provides good storage at the cooking center for seasonings, coffee, coffee pot, hot pan holders, saucepans, covers, cookers, potato masher and other items used at this center. This cupboard is 18 inches deep and 30 inches wide; shelves are 15 inches wide and adjustable. Space is left between the door and the front edges of shelves to permit small articles to be hung on the door and at the sides of the shelves.*

*Courtesy Maud Wilson, Oregon Experiment Station.

CHECK LIST—STORAGE NEEDS*

(For Use of Families Planning for Storage Needs)

This check list is used in appraising house plans, or in deciding what remodeling should be done. The persons using it first cross off items for which storage is not needed, assign the remaining items to specific areas in the plan or the house, then ask the question, "Is the storage space adequate for the articles assigned to it?" "If not what should be done to change the plan?" (Or the house, if it is to be remodeled.)

Bedding (summer) seldom used
Bedding (extra) 1st floor
Bedding (extra) 2nd floor
Bed linen, 1st floor
Bed linen, 2nd floor
Books
Business papers
Cleaning equipment, 1st floor
Cleaning equipment, 2nd floor
Clothes, bedroom No. 1
Clothes, bedroom No. 2
Clothes, bedroom No. 3
Clothes, multi-purpose room
Clothes, infants
Clothes (outer) child's play
Clothes (outer) work, winter
Clothes (outer) work, summer
Clothing, out-of-season
Clothing, unused
Dishes, family meals
Dishes, guest
Dishes, large
Dishes, seldom used
Dishwashing, equipment and supplies
Equipment used in care of sick
Flower containers
Foods, bulk groceries
Foods, canned, cured, long-keeping
Foods, packaged groceries
Foods, perishable
Furniture, outdoor
Furniture, unused
Games, living room
Garden tools
Guns, fishing tackle

Household tools
Ironing board
Kitchen aprons in use
Kitchen linen, supply
Kitchen towels in use
Kitchen utensils, everyday use
Kitchen utensils, seldom or seasonal
Lamps
Laundry equipment
Laundry supplies
Magazines
Medicines
Music
Paints
Radio, table model
Refrigerator, containers
Screens
Sewing supplies
Shoe-cleaning materials
Silver in chest
Suitcases
Table leaves
Table linen
Toilet articles, bathroom
Toilet equipment used in care of child
Toilet supplies, reserves
Towels, supply
Towels in use
Toys, unused
Toys used, indoors
Trunks
Wood for fireplace or heater
Wood for kitchen stove
Wood supply

*Prepared by Maud Wilson, Home Economist, Oregon State Agricultural Experiment Station, Department of Home Economics.

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