

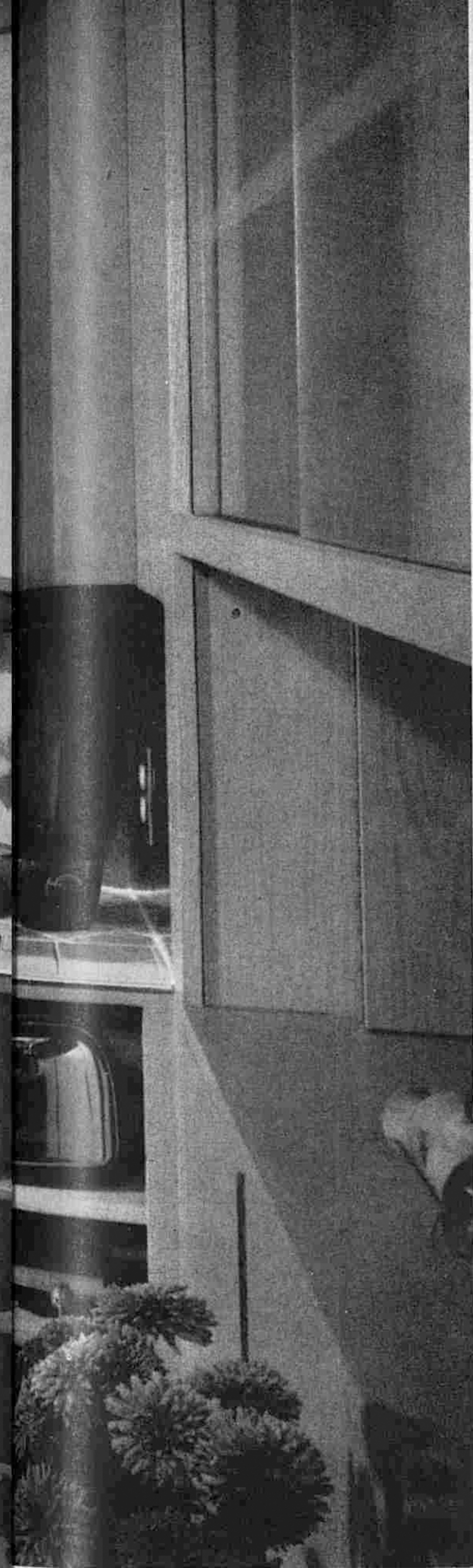


Photographs: Warren Reynolds. Architects: Thorshov and Cerny. Data: Elizabeth Clemons

Here's planned kitchen storage

By Anne Anderson

There's a difference between good storage and lots of storage. To be good, it should be planned to take care of all your supplies and equipment, be arranged so everything is handy. Take inventory—consider your work habits, see what cabinets and equipment you need, what useless odds and ends you can toss out. But first, see how the Linn Firestones of St. Paul storage-planned their kitchen.



LEFT. If yours is a two-cook family, take a few hints from the Firestones, who enjoy concocting meals together. Each has a special work spot, avoids getting in the other's way.

Mr. Firestone is a barbecuing fan and so the indoor grill was a must. Grill has its own ventilator and hood.

RIGHT. Mrs. Firestone, a whiz at short-order French fries, keeps her deep fryer stored on a swing-up platform. Electric outlet is in cabinet.

Every inch of space is put to work. Shallow glass cabinets were installed under the upper units. Note the roll-up plastic doors on the top cabinets.



This center of home operations is the greatest step-saver Mrs. Firestone has ever known. Here, she can sit in comfort and run practically her entire home—with the help of the intercom and telephone.

She can also open doors by pressing a button, even adjust the kitchen lighting without moving a step.

Cook books and writing supplies are within easy reach. Also note the handy divided shelves and cabinets.



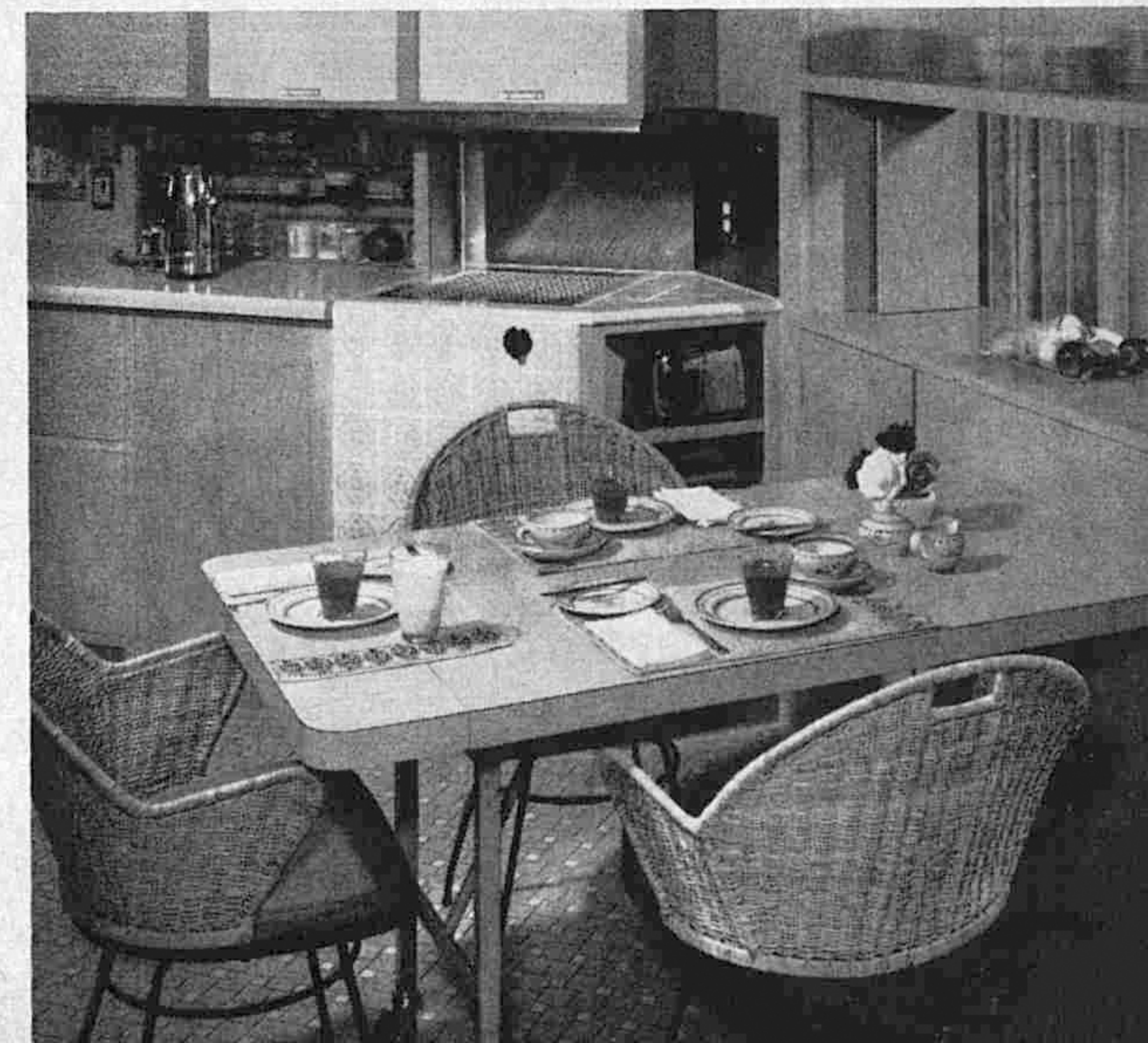
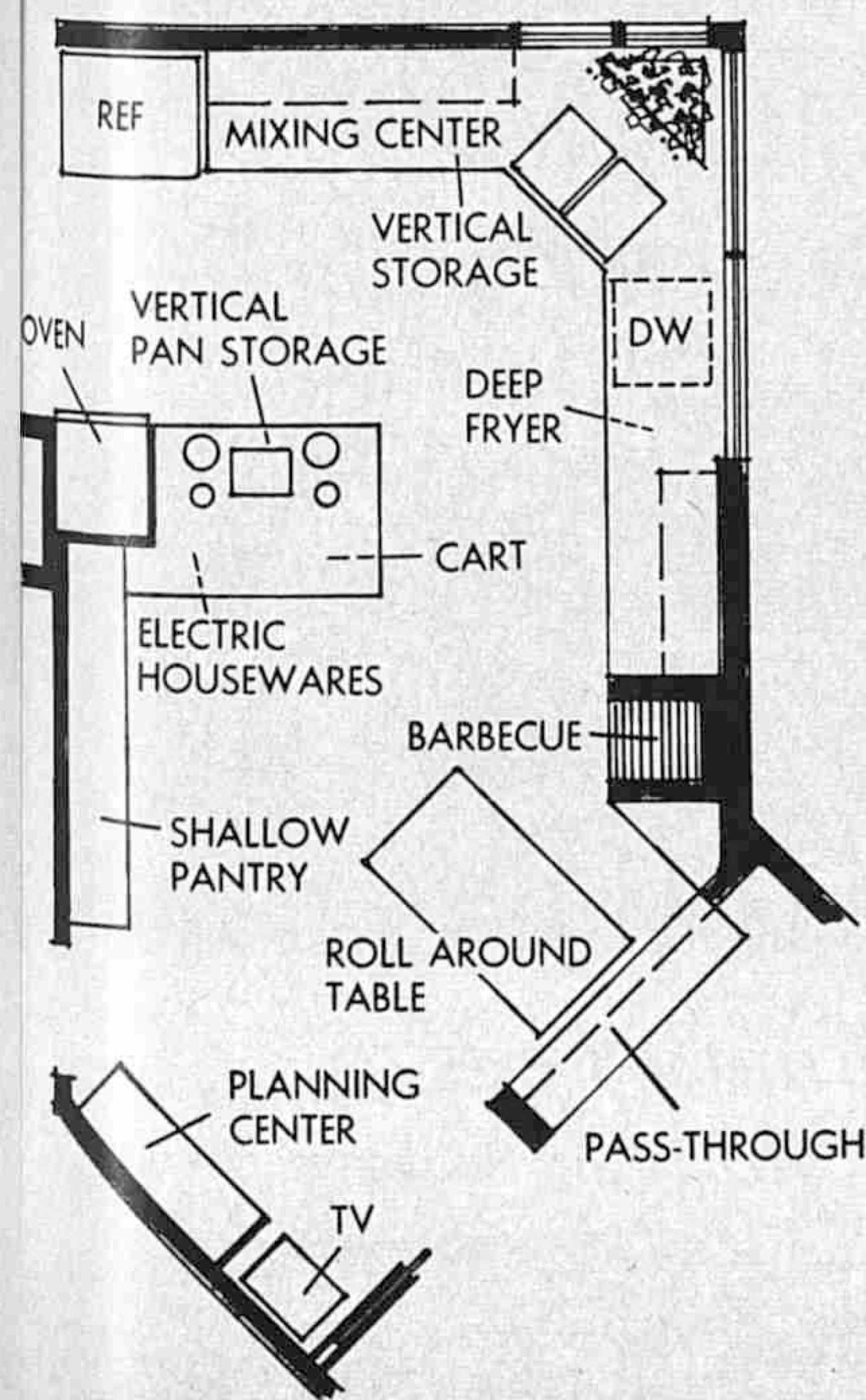
Located next to the pass-through, this mobile table provides for comfortable dining in the kitchen. Casters on the legs have stops for firm footing, yet the table can become a roving buffet or an extra work counter when needed.

Another good feature: the table adjusts up or down; higher for working, lower for eating. Drop leaves, up now for service, can be lowered for less of a jut into the room.

PLAN. Main work area of the kitchen is a rectangle, with a peninsula cooking top to cut down steps and organize meal preparation.

In planning your kitchen, allow 6 square feet of shelf space for each family member. Total, however, shouldn't be less than 18 square feet. Then allow 12 square feet more for extras.

More photographs on page 120





Marlite areas: Fireplace wall, Italian Cherry Random Plank. Kitchen wall, Celestial Panel. Ceiling, Polar White Blocks. Interior by Ving Smith.



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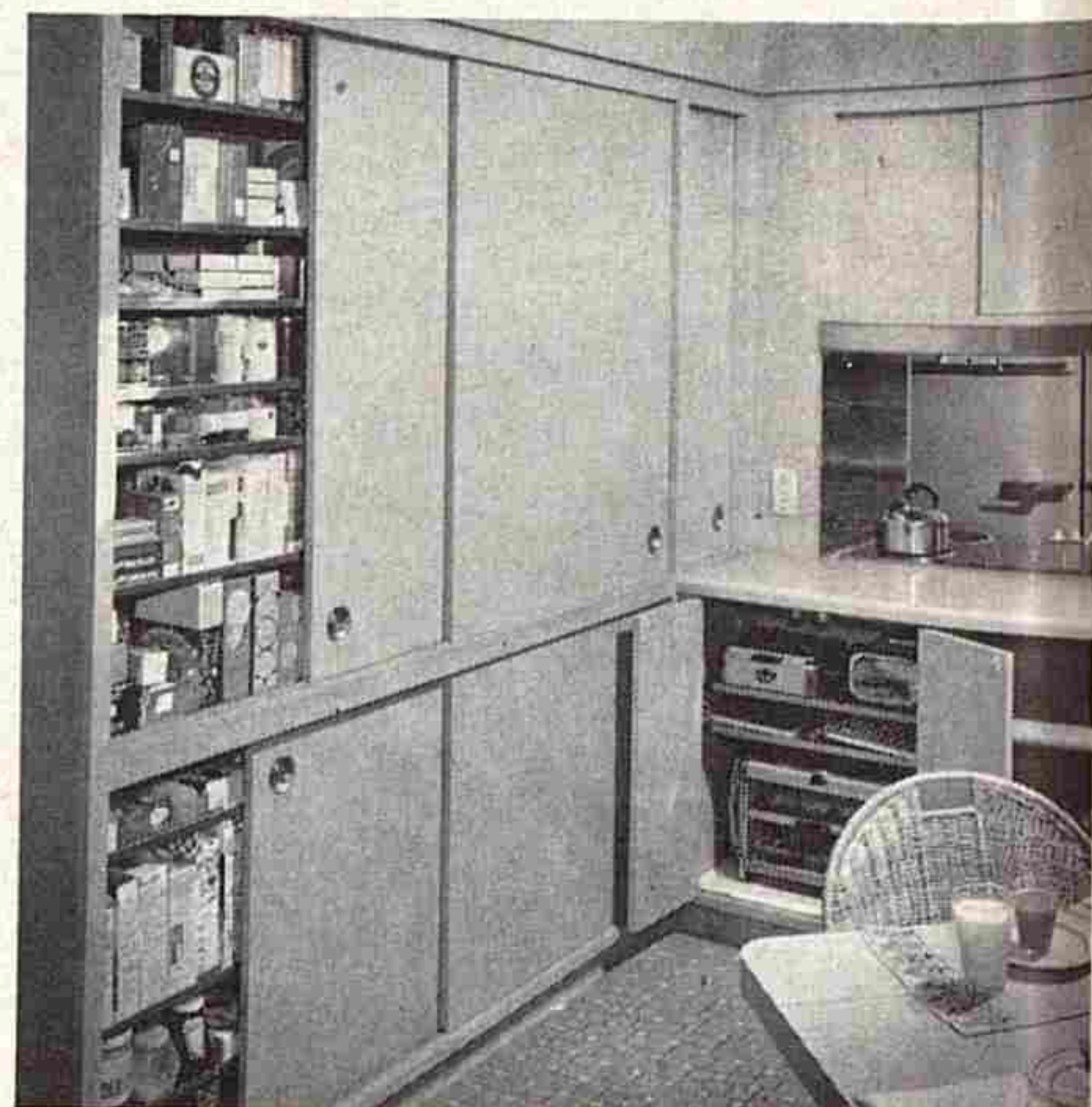
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Even the boys, Roger and Edward, pitch in with kitchen jobs. Here, the table is being set up as a buffet, to be rolled out to the dining room at the right moment. See how table was raised to match the level of the pass-through. Drop leaves are now down.



Other side of the pass-through reveals storage for place mats, tablecloths and napkins, silver, and serving pieces. Doors to the cabinet also open from kitchen. Folding doors close off the pass-through.

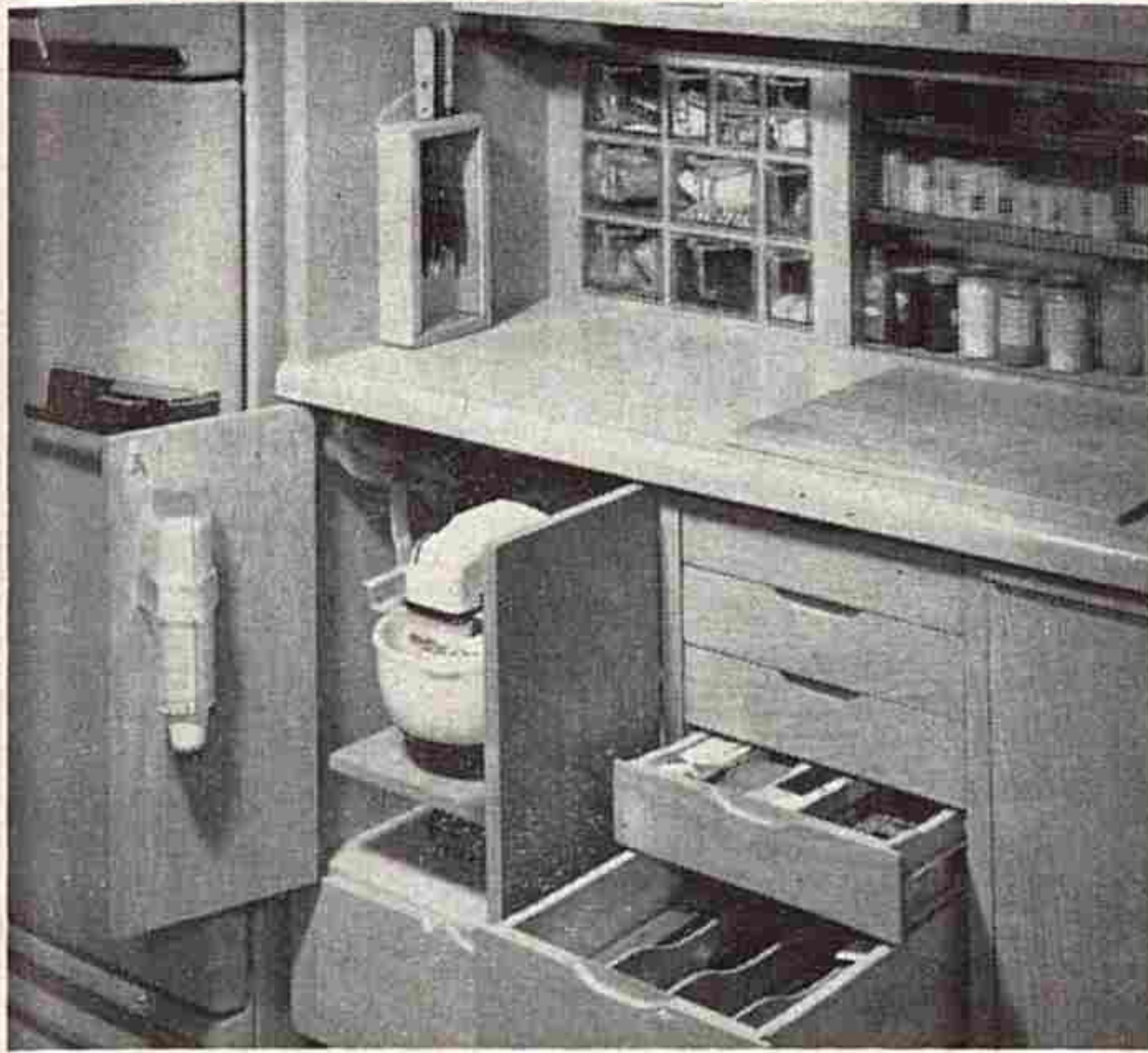


Shallow pantry makes it easy to reach supplies. Unit is 13 inches deep to hold cereal, cracker boxes. For canned foods only, you could use a shallower cabinet. Note storage niche for electric housewares.

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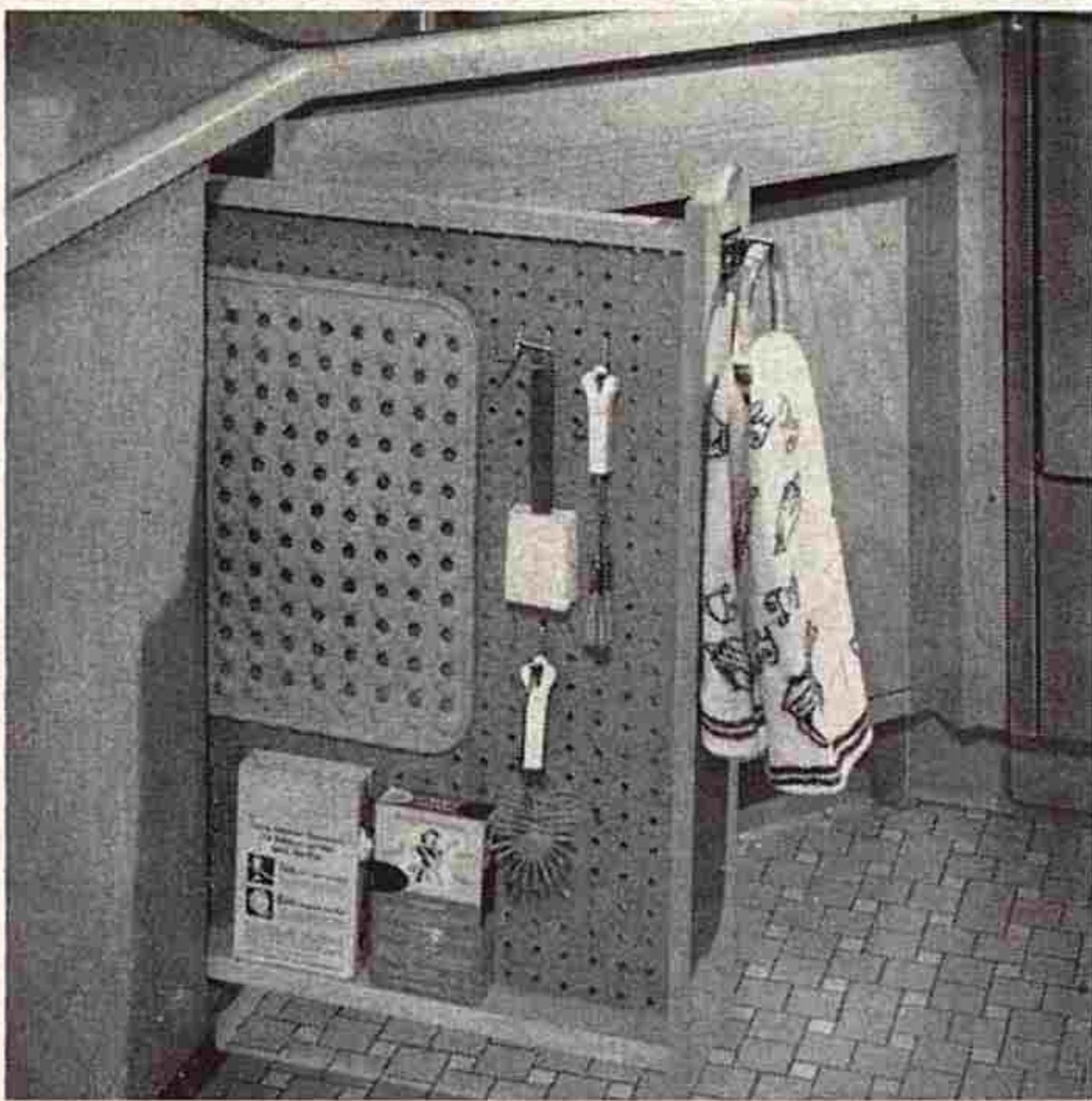
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Marvel of efficiency. Mixing center takes only 36 inches of wall space, offers real workability.

It has transparent, pull-out canisters; shallow drawers for sandwich-making supplies; mixer on swing-up shelf; maple cutting board. Paper cup dispenser near refrigerator cuts down glass washing.



Roll-out vertical "drawer" takes about 5 inches of space, but yields big dividends. Framed perforated hardboard is perfect for hanging sink helpers. Good, too, for space between appliances and cabinets.



Pans and lids glide right out when you "file" them in deep drawers like these. Center dividers of perforated hardboard have hooks for lids and handles. No more stooping, no more shuffling.

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