

Once-in-a-lifetime KITCHEN

WITHOUT a doubt, more planning goes into the kitchen than into any other room in the house, for in the back of her mind every woman cherishes the dream that someday she'll have the perfect kitchen. Maybe her present one is old and inconvenient or middle-aged and tired-looking. Or it may even be almost new, but not quite the way she wants it, she has discovered after working in it for a few months. Meanwhile, so she'll be ready when the big decision comes, she collects ideas, studies floor plans, weighs the merits of this approach versus that. The editors of *Woman's Day* designed this kitchen to give you ideas, ideas which you



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can use or file or adapt to your space and your family's living pattern. Take the subject of surfaces: Do you realize that every surface in a kitchen can be kept clean with just a damp cloth? That's the case here where floor, ceiling, walls, cabinets, inside and out, everything, is either stainless steel, ceramic tile or laminated plastic which means stainproof and impossible for dirt to penetrate. This is true even of the laminated linen-towel strip just below the ceiling. What's more, these surfaces never grow dingy, never need refinishing or waxing or painting. Another outstanding feature is the way space is organized around individual kitchen activities: food preparation, cleaning up, dining and laundry. Equipment and storage space for each is in its own section. As a result this is a kitchen that saves steps and energy, is so convenient to work in that even a long day won't tire you. A window wall and planter add natural beauty to the man-made beauty of the room, and at night warm fluorescent light diffuses evenly from the ceiling over the entire area. As we said, this is a once-in-a-lifetime kitchen.

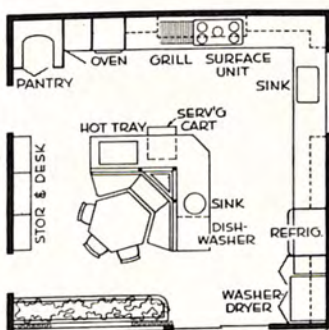
CLEAN-UP CENTER, completely separate from the food preparation area, is on one side of the L-shaped island counter. It contains a front-opening dishwasher, a small stainless steel sink and ample space for stacking used dishes. It can also double as a beverage counter.



DINING AREA: built-in bench backs up to island counter which separates dining area from rest of kitchen. The table, like the wood-grained surfaces and counter tops, is laminated plastic. It seats six, three on the bench, three on folding chairs. Blinds are lattice-wood and can be wiped clean or vacuumed. Built into this side of the counter is storage space for a rolling serving cart and folding chairs and, on top, an automatic food warmer.



LAUNDRY CENTER is behind folding doors. (See lower right of floor plan.) Combination gas washer and dryer vents to the outside. Laundry cart, soaps, iron and ironing board are stored here. The upper shelf holds items that are seldom used.



COMPLETE FLOOR PLAN OF KITCHEN

FOOD PREPARATION AREA has a second sink for washing fruits and vegetables and built-in gas cooking appliances: wall oven, barbecue unit and range top with griddle. Cabinets have special storage units: breadbox, lazy-Susan corners, vegetable bins and shallow spice shelves.

