



## More Space in Your Kitchen Cupboard

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“Keep everything within easy reach.” More work can be done in less time if this principle of making good use of time and energy is followed when planning your kitchen cupboard. To be sure, many kitchens do not have enough cupboards. Many cupboards, though, can be made to hold almost twice as many dishes or cooking utensils as they now do by making better use of space.

The first step in making good use of cupboard space is to get rid of those things which are never used, so that they do not take up needed shelf room. Move seldom used things out of the space that is easiest to reach. Then lay out the dishes, utensils, or supplies which you need to keep in any one set of shelves and plan your space as well as you can. Have each frequently used article within

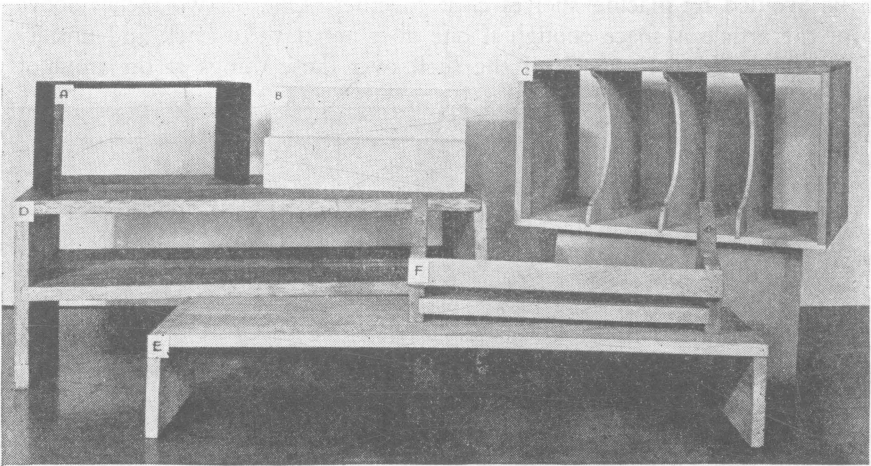


FIG. 1.—These are some of the space savers which can help with the job of getting more space in your kitchen cupboard.

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|--------------------------------------|--------------------------------|
| A. Small bench-like or set-in shelf. | B. Step shelf for spices.      |
| C. “Pigeon holes” or slots.          | D. Double decker set-in shelf. |
| E. Full-length set-in shelf.         | F. Rack for cupboard door.     |



FIG. 2.—*Before*. Too many dish cupboards are like this one. Different kinds of dishes are stacked together so that shifting has to be done in order to get the desired dish. Cups are not safe on cup hooks.

The great amount of waste space above the top of articles stored on a shelf can be avoided by placing shelves close together. One or two inches above the top of the article is space enough if one does not have to stack and unstack, or lift out things from the back of the shelf over those things at the front of the shelf. If dishes are piled together, then the distance between shelves should allow 2 inches above the top of the topmost dish plus the height of that dish. This will allow the top dish to be removed without pulling out the whole stack.

Not all shelves within a cupboard have to be spaced the same distance apart. A good rule to follow is: Space the shelves to take care of the things to be kept on them. Only dishes and containers of supplies of similar height should be on the same shelf (see Figs. 3 and 5).

easy reach. The much used articles should be placed so that you can pick them up without having to shift or lift other things to get at them.

This means there will be no piles of unlike dishes or utensils, as in Figs. 2 and 4, which require lifting the dishes on top to get the one on the bottom. Only dishes of the same size and kind should be stacked together (Fig. 3). Generally speaking, no unlike dishes should be stored behind each other. Drinking glasses that are alike may be placed one behind the other, and cups may be placed one behind the other, since the front one will be used first (Fig. 3).



FIG. 3.—*After*. Orderliness brings convenience to the cupboard above. With the use of extra shelves spaced to suit the dishes, each kind of dish is placed within easy reach.

This helps to avoid the wasting of space which occurs when a shallow article or dish is stored on the same shelf as a tall one.

It is not necessary for a shelf to run the full length of a cupboard, nor for all shelves to be the same depth from front to back (Figs. 3 and 5). A group of stepped shelves will help save space and at the same time prevent stacking when storing articles of different heights together (Figs. 1 and 5).



FIG. 4.—Before. A jumble of staple foods and utensils like this slows up food preparation.

Such small step-shelves may be used for holding spices (see Figs. 1 and 5). If the riser is made 3 inches high and the tread or “step” about 2½ inches deep, ordinary spice containers can be put on and taken off the steps without

having to move the other containers. The number of steps and the length of the steps will depend upon the distance between shelves where the steps are to be placed, and upon the number of containers to be kept on them. Wood or metal may be used for making the steps.



FIG. 5.—After. The jumbled supplies change to the “easy-to-reach” kind through use of shelves and racks. These shelves and racks are cut and made to fit the things which they are to hold, and so make better use of cupboard space.

Shelves need to be only deep enough for one row of dishes, supplies or equipment. If a shelf is just as deep

as the widest dish, or an inch deeper, the articles will not get in the way of each other. One way of carrying out this idea is to use racks on the inside of the cupboard door (Figs. 1 and 5). Then make the shelves which are in the cupboard proper, and opposite the racks on the door, just deep enough (from front to back) to meet the racks on the door. Since these shelves in the cupboard are not quite deep enough to touch the racks on the door, there will be nothing to interfere with closing the door. When the door is opened everything will be easy to see and easy to reach.

There are various ways of putting in extra shelves. Those which run the full width of the cupboard (from end to end) may be put in as permanent or as removable shelves. The removable shelves may be made adjustable like the original shelves. That is, put in so that they can be moved to different levels as required by the height of articles stored on them. Shelves may be made adjustable by using grooved or notched wood or metal strips as supports.

Bench-like or set-in shelves (Figs. 1, 3, and 5) may be used if it is difficult to provide or to install strips for holding shelf supports. Bench-like shelves may be made of any size to fit available space and to fit the articles to be stored on them. Such shelves may be the same size as the permanent shelves in the cupboard or may be made shorter and narrower. This will depend upon the size and number of things to be stored and upon the size of the cupboard.

One of the best ways of storing such things as pie pans, cake pans, lids, trays, muffin pans, and platters is by the use of slots or "pigeon holes" (Figs. 1 and 5). This is the same idea as that used in the old victrola record cabinets. The pans are put on edge in the compartments. This makes it possible to pull out any one of the pans without having to shift the others.

These slots or pigeon holes can be built permanently in the cupboard shelves, or they can be made as a complete box-like unit and slipped between the shelves. Grooves may be cut  $\frac{1}{4}$ -inch deep in the top and bottom boards so that the partitions can be slid into them. Narrow wood strips or slender half-round or quarter-round molding also can be used to form grooves. Partitions may be made of plywood, composition board, metal, or even of heavy cardboard.

The utensils stored in the compartments will be easy to take hold of, if the front edges of the partitions are cut on the slant or with a curve. The edge of the utensil will then be easy to take hold of because it extends beyond the edge of the partition.

The partitions can be spaced to fit the things that are to be stored; usually the compartment should be at least 4 inches across the front. The distance from front to back will vary with the front-to-back measurement of the shelf and with the size of the utensils to be stored.

**Keep everything within easy reach.  
You can make more space in your kitchen cupboard.**