



STEP-SAVING KITCHEN. Even in the largest home, the housewife wants a kitchen that is compact and step-saving. Here is a model kitchen designed by the homemaker to take advantage of every inch of storage space. By using durable and easily worked Douglas fir lumber, edge-glued for drawers and door fronts, a kitchen of charm, beauty and unbelievable handiness was created. Finished in clear lacquer, the warm, light-golden tones of the fir lumber brighten the room.

Short Cut Kitchen Speeds UP Chores

How many miles do you cover between sink, stove and refrigerator in a day?

If you feel foot-weary and suffer from frayed nerves during meal preparations, you're in the market for a kitchen remodeling.

There's just nothing like a step-saving, time-saving, easy-upkeep kitchen to make life simpler for the housewife, and remodeling is not necessarily a complicated process.

It's usually a matter of two things—rearranging of space and selection of kitchen appointments which take little upkeep. But the no-upkeep angle doesn't mean that your kitchen needs to look sterile, utilitarian and unimaginative. On the contrary, kitchen cabinets of naturally finished wood look like real luxury items, yet take the minimum of upkeep.

For example, cabinets of vertical grain West Coast hemlock, edge-glued for door fronts and drawers, are truly elegant. The pale, champagne shade of this

wood is light-reflecting, and its verticle grain doesn't accost the eye with a noisy, distracting pattern.

Nothing could be easier to take care of than wood cabinets when they have been finished with a couple coats of clear plasticyn, for this type of finish repels grease and protects the wood from water splashes. A mere swipe of a damp cloth keeps them sparkling.

Accent color can be brought into the picture with formica counter tops and the floor covering. Don't be afraid to choose a happy color, for your neutral wood cupboards will complement virtually any hue in the spectrum.

Now for space: your kitchen should be arranged in work areas. Locate all the cooking operations in one corner with pots and pans, knives and spoons right at the fingertips. Operations such as mixing, and salad and sandwich making should take place in another small area, and the sink should be located between these two main

areas, equally handy to both. Ideally, not more than three steps should be needed between stove and refrigerator, sink and refrigerator, and often this distance can be cut down so that an arm's reach will get you anything you need.

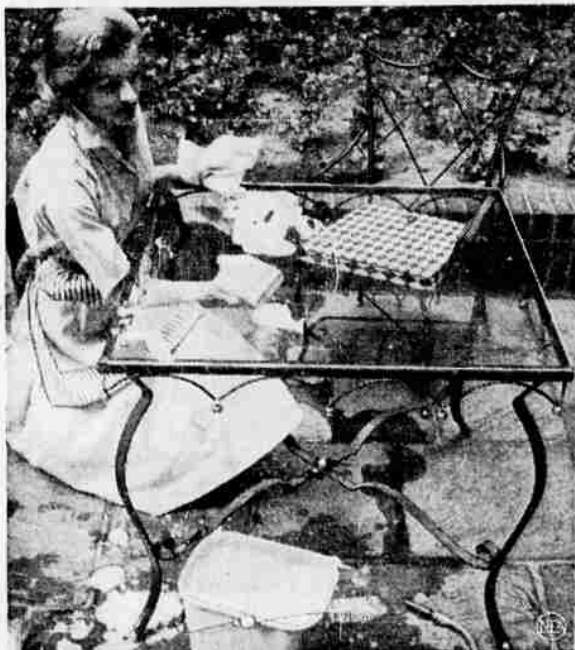
Be sure that the counters are high enough so that you don't need to stoop while mixing and cooking! Too-low counters contribute to nagging backache. If you have a standard model stove, construct your lower storage cupboards so that the fronts are flush with the stove front. Protruding appliances mean bruises on shins and hard-to-clean corners.

You'll save space and difficult cleaning chores if you avoid building the cupboards into right-angle corners. Right angles are hard to get into with mops and brushes, and you can gain a whole cupboard if you build across the corner or use a Lazy Susan shelf installation. Little corner spaces like these are just the ticket for spice storage and dry items like corn starch, and located adjacent to the stove, they are invaluable handy.

Many women nowadays find wiping off door fronts an easier operation than polishing hardware, and so are having their cabinets installed with spring latches, which open by finger pressure, in lieu of door pulls. And of course, this adds to the elegantly tailored look of the kitchen.

Light a-plenty is needed in the kitchen, so provide for lights above sink and stove, as well as general light, and be sure that you have adequate outlets and wiring for all the fancy, new gadgets you'll be wanting in the future.

A compact kitchen will certainly insure you towards getting more mileage out of your culinary imagination—and your temper.



DECORATIVE WROUGHT IRON furniture benefits from a bath with hot detergent suds. A bottle brush is handy for reaching crevices.



Dairy Industry Study Planned

Long-range research programs to tackle major problem areas of Oregon's multi-million dollar dairy industry have been tentatively mapped following a meeting of some 65 dairy plant managers and Oregon State College staff members.

H. W. Schultz, head of the OSC food and dairy technology department, was chairman of the full-day "fact finding" session at the college to study the present dairy situation and draw plans for strengthening it.

Expanded research was recommended in the fields of dairy plant efficiency and dairy products marketing, "quality control" of dairy products, distribution cost, sanitation practices in plants, packaging of dairy products to maintain or improve quality and increase sales appeal, and consumer preferences in dairy products.

An economic study of the present dairy products surplus picture

was requested. Other main recommendations included research on possible uses of "additives" to improve keeping qualities of dairy products and a study of the teaching and placement program for students of dairy manufacturing.

The meeting concluded with a recommendation that the college select a committee of plant managers representing all regions of Oregon to work with the college in developing details for long-range research and teaching, including special short courses at the college for dairy plant employees and managers.

EARLY COSMETIC

Back in earliest times, women in the East darkened their eyelids with kohl, a cosmetic composed of powdered antimony or smoke black obtained from burned almond shells, according to the Encyclopedia Britannica.

Pine Paneling Adds Warmth To Carefree Summer Home



A BUILT-IN BANQUETTE of knotty western pine runs the length of this living room in a summer home, providing comfortable seats with concealed storage beneath. The foam rubber cushions are soft enough so that extra guests can sleep on them at night. The fabric used to cover the seats matches that used in the curtains giving unity to the decorative effect.

WANT-AD WONDERS

Want Ad Helped Gun Inventor Colt Fill U.S. Order

Samuel Colt, inventor of the six-shooter had sold his very last gun when he got an order for 1,000 for the Texas Rangers. He ran this ad and got a "model" is use to fill the order:

"Wanted: A Colt six-shooter to use as a model. (signed) Samuel Colt, inventor of the six-shooter."

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