

12E/P12/24(1)

Modernising



THE FARM KITCHEN

The information and suggestions in this leaflet are based on the experience gained by the Irish Countrywomen's Association and the Rural Electrification Office of the Electricity Supply Board in carrying out improvements in a typical farm kitchen.

REF/PR/ZL(2)



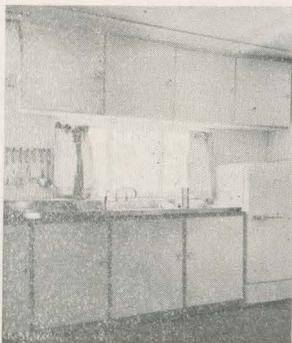
THE WORK SPACE

The suggestion is that a section of the old kitchen be cut off by the erection of cupboards and shelves (see left of illustration). This divides the kitchen into a living space and a working space. On one side of this division is housed the cooker, the sink, the storage cupboards for food and overhead cupboards for crockery or utensils. On the other side is the fireplace, the dining section and the farmer's own corner with a desk and shelves. (See cover picture).



THE COOKER

The electric cooker has been proved to be the cheapest method of preparing meals. It is extremely quick too because of the speed-o-matic plates which are fitted to every new cooker. In the modern farm kitchen the electric cooker is in the working section (see plan) and is flanked by cupboards. Working tops are plastic covered. There is a large selection of cookers available to suit every requirement.



THE SINK AND THE CUPBOARDS

In our suggested plan we have used a double drainer sink unit which will generally be found the most effective as generally there is a lot of washing up to be done. Cupboards are also built in under the draining boards and this additional storage space will be found invaluable.

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KITCHEN PLAN SHOWING LIGHTING POINTS

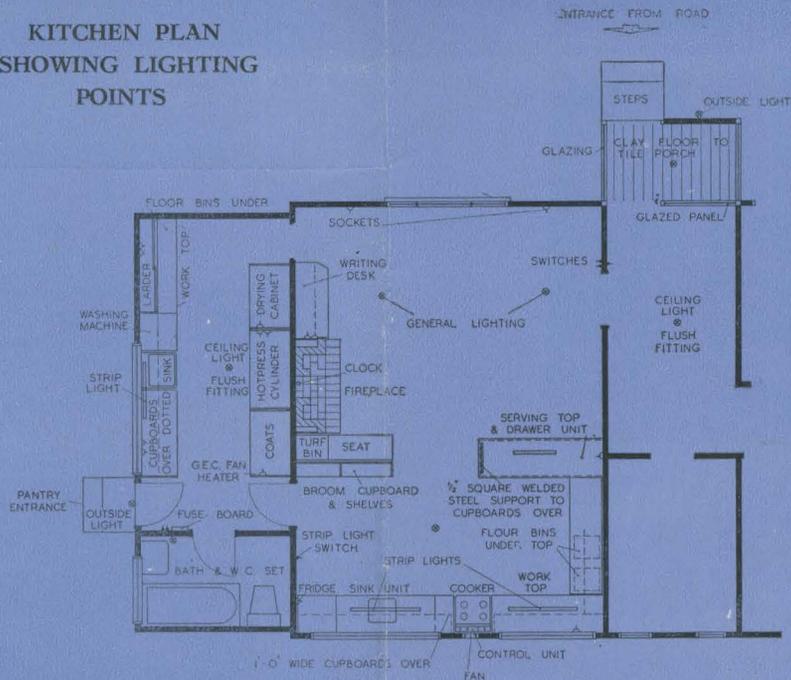
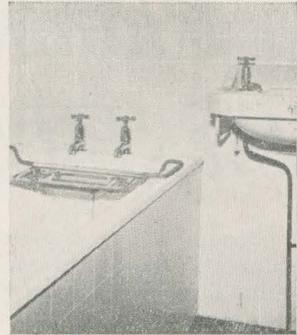


FIG. 1

Many of the suggestions in this leaflet have only become possible with the advent of rural electrification, and the alterations have been designed in such a way that anyone who is useful with tools can carry them out. It is suggested that the modernisation of a kitchen should be carried out in stages—it would be a very large undertaking to do everything at once, but in order to achieve the desired effect at the finish, planning is essential at an early stage. Perhaps the best way of demonstrating this fact it to mention the wiring. If plug sockets, lighting points and connections for cooker and water heating installations are not put in the right places in the early stages it may be considerably more expensive to do so later on.

THE ANNEXE

What we refer to as the annexe is the lean-to which is an not unusual feature of the Irish farmhouse. Our suggestion is that this lean-to be utilised for rough washing, laundry, the storage of vegetables, clothes drying and also for the bathroom. Once again a continuous table top construction has been utilised with cupboards with wire mesh doors built in underneath and a recess left for the washing machine. On the other side is the hot water cylinder together with racks for storing clothes and a hanging cupboard for drying outer wear which has got wet. The bathroom has bath, handbasin and toilet.



LAUNDRY AND WASHING

The washing machine is situated directly adjoining the sink so that the wringing may be carried out without wetting the floor. A constant supply of hot water for washing can always be available from the hot water cylinder. While the electric hand iron will be adequate for ordinary requirements, if there is a lot of ironing to be done a rotary or press iron will be found invaluable.



WATER HEATING AND DRYING

The open fire in the living room is equipped with a boiler which heats the water in the cylinder. This cylinder is also fitted with a double immersion group system which can provide a constant supply of up to five gallons of scalding water for ordinary use and a full tankful when a large quantity of water is required for baths or laundry. Clothes in the airing cupboard are aired from this cylinder and it will also serve to dry wet outer wear although a separate hot-air fan can also be provided to speed up this task.



Planning for the *FUTURE*

Perhaps the most convenient way to approach the subject of reconstruction is to consult the details of the farm kitchen in the plan. A careful study of the arrangements made will help you to decide what ideas you would include and how best they would fit into a scheme for your kitchen.

The making of a simple drawing is essential at this stage and it should not be difficult to complete—designing the positions to follow as closely as possible the pattern set by the planned kitchen.

The various stages of development should take place in an orderly manner so as to reduce inconvenience to a minimum and may be undertaken in the following order:

1. Installation or extension of wiring system to provide supply outlets for electrical equipment.
2. The installation of water pipes for hot and cold running water.
3. Provision for the installation of a bathroom, wash-basin and toilet.
4. Construction of cupboards to fit in with the equipment to aid working space and to modernise the appearance of the equipment and furnishings.
5. Decorate in a colour scheme to harmonise the overall appearance.

Planning the lighting, heating and cooking circuits in a kitchen is a job for an experienced electrician. Skimping on such work may lead to a breakdown at the most inconvenient time. Proper protection in the form of fuses and switches will ensure the greatest measure of safety and efficiency for many years. The plan in Fig. 1 shows the layout for the model farm kitchen as an example.



Good Lighting is Essential

Proper lighting in the home or workshop is the best guarantee of continued good eyesight for adults and children. Even an average sized room requires at least a 100 watt lamp and larger rooms naturally require more lights. For study, reading, sewing or book-keeping additional light is desirable and for this purpose a reading lamp should be used. This applies especially to children engaged in doing their home exercises as it reduces fatigue and makes their work considerably easier and safer.

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The Importance of WATER

A constant supply of water is an essential to comfort in the home and thanks to electricity the provision of water supply is a simple matter. Pumps of many sizes and types are now available and in most areas a water supply can be procured at a reasonable level. Even where a supply of fresh water is unobtainable sufficient rain water can be collected in tanks for general cleaning and sanitary purposes leaving the problem of collecting water for culinary purposes a very light task in comparison to the old method of no water supply at all. The plumbing layout shown below is designed to indicate the use of water drawn from a well and from a rain-water tank. Such an arrangement can be employed to utilise one or other of the systems or each in conjunction with the other. A full advisory service is available free of charge.

