

Hints for Homemakers

by SONDRA REID

ORGANIZING WORK CENTERS

FOOD PREPARATION CENTER:

Refrigerator, sink, cabinets, counter space and range compose the food-preparation center. It is convenient to have ample storage space and counter area near the refrigerator for making salads, mixing cakes, and preparing meats. Staple foods and utensils should be stored according to their use in food preparation. As an illustration, baking powder, soda, and cream of tartar are all leavening agents and belong together. Place together the beaters and chop-



Sondra Reid

pers and the bowls with which they are used. Measuring spoons and cups should be within easy reach. The convenience of having supplies together in a center is worth the work of rearrangement.

COOKING CENTER:

Locating the range near the sink and refrigerator saves unnecessary steps. Counter space should be immediately adjoining. Hot foods can be served more conveniently if the range is not too far from the dining center. There should be some cabinets near the range to store cooking utensils and seasonings. Cabinets and drawers for these may be above counter space, with dishes stored nearby for the serving of cooked foods.

CLEANING CENTER:

In addition to being used for cleaning vegetables and peeling fruits, the sink and adjacent counters form a cleanup unit. All cleaning supplies should be conveniently placed. Powdered cleaning agents may be kept in decorated cans, which add a pleasing note of color to the center. Soaps, detergents, polishes, and scouring pads should be arranged conveniently. Cleaning utensils, such as brushes, scrapers, and peelers, are easy to find if kept in a sectional box or hung in the storage area beneath the sink. Cooking utensils washed there should be stored near the food-preparation center. Dishes washed and drained there are usually stored in cabinets near the range. Planning can improve the arrangement of utensils and supplies and save much waste motion. Good management here means that you will spend less time in the kitchen.

SERVING CENTER:

Meals will be more pleasant and relaxing if this center is out of the way of work centers and is large enough for comfort. If located close to windows, the area will seem more spacious and problems of light and ventilation will be solved. In a small kitchen there may be room only for a table which opens down from the wall, and which can be returned to its place when the meal is cleared, thus freeing needed floor space. In a large kitchen, a wide peninsula bar, a partitioned counter, or a table with chairs may be used. A drop-leaf table may be substituted for the dinette table if floor space is needed. Whatever the space and equipment in the dining area, variety in color and design may be used on the walls, in window decoration and in the linen, china, and glassware. The eating center should be so inviting that the family and friends will enjoy meals there.

Fashions & Social Events

Next Sunday, May 10, is MOTHER'S DAY. "Honour thy father and THY MOTHER that thy days may be long upon the land which the Lord thy God giveth thee."

MOREHOUSE COLLEGE SEEKS DR. KING AS PREXY

Dr. Martin Luther King is being prominently mentioned as a possible successor to Dr. Benjamin E. Hays as president of Morehouse College, Atlanta, Ga. Dr. Hays has announced he will retire on July 1, 1966, after 24 years at the Morehouse helm.

Charles E. Merrill

of Boston, a Morehouse trustee and chairman of a special committee set up to screen prospective candidates to succeed Dr. Hays, indicated doubt as to Dr. King's availability for the position. "I think he has his hands full," Merrill said of the civil rights leader.





POIGNANT MOMENT—Frank (Anthony Thomas, left), sympathizes with confused mental state of "the Madonna", Miss Collins (Annelle Wright) as Nick (Robert Trimble) pokes fun at spinster's predicament during Theatre Guild of Las Vegas presentations of "Portrait of a Modonna" last week. Two performances of Tennessee Williams one-act play were enthusiastically received at Southern Nevada Memorial Hospital in program arranged for Mental Health Association and Women's Auxillary by guild director Ruth Berg.

Fashion Corner

THAT ALL IMPORTANT SUIT

The National Board of the Coat and Suit Industry has some tips to help you make the right selection for that new spring-summer suit. Number one, select the suit that is becoming to your individual figure and personality. There are always many variations of design to choose from. Number two, consider where this suit is to be worn the most. Is it for work, sport or a more gala occasion? To be sure that you are getting your money's worth, check the following:

1. If the material contains a pattern such as plaid, make sure the pattern matches at the seams, along the collar and pockets.
2. If the garment is unlined, see that the seams are smoothly finished and the edges either turned back and stitched or bound with a bias of linen fabric.
3. If the suit is lined, check to see that the inner shell fits the outer garment smoothly with a slight ease or fullness to allow for give and shrinkage.
4. If the suit bears the ILGWU and National Board of the Coat and Suit Industry label, this means that the workmanship and construction are the result of more than 60 years of a tradition of skilled and trained union labor... and manufacturers who constantly improve their techniques and are proud of their products.

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