

The
**KITCHEN PLAN
BOOK**

INCLUDING FIFTY PLANS OF MODEL
KITCHENS SUBMITTED IN A COMPETI-
TION PARTICIPATED IN BY 343 OF THE
LEADING ARCHITECTS AND ARCHI-
TECTURAL DRAUGHTSMEN OF AMERICA

PRICE FIFTY CENTS

Dec
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The
KITCHEN PLAN
BOOK

PRICE 50 CENTS

PUBLISHED BY
HOOSIER MANUFACTURING CO.
NEWCASTLE, INDIANA

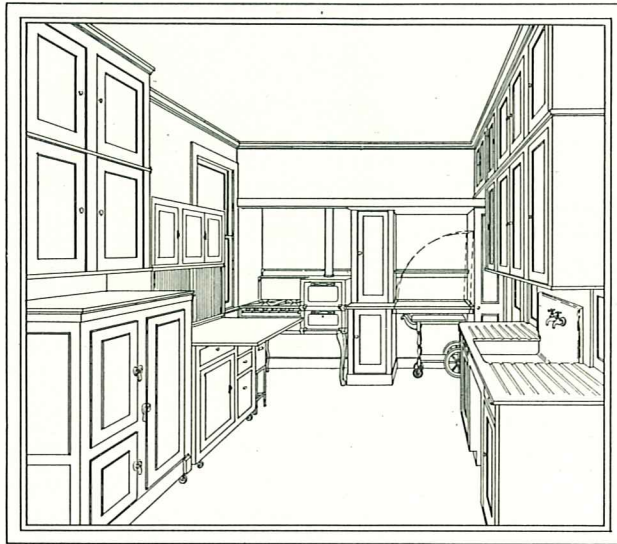
*Q*UOTED from the report of the jury in the competition for the
design of a Small-Family Kitchen, conducted by the
Hoosier Manufacturing Company

“OUT of the 343 designs submitted, there are, in the opinion of the jury, from 50 to 75 which should be published, since these designs contain a variety of interesting and valuable suggestions which, if given general publicity, would serve to point the way toward making the kitchen a more effective working unit than is now found in the average American home. The jury therefore hopes that the Hoosier Manufacturing Company will shortly make these designs available in some form for study and reference by the architectural profession and all others interested in a better solution of the problem involved in the proper arrangement and equipment of the small-family kitchen.”

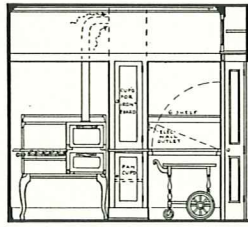
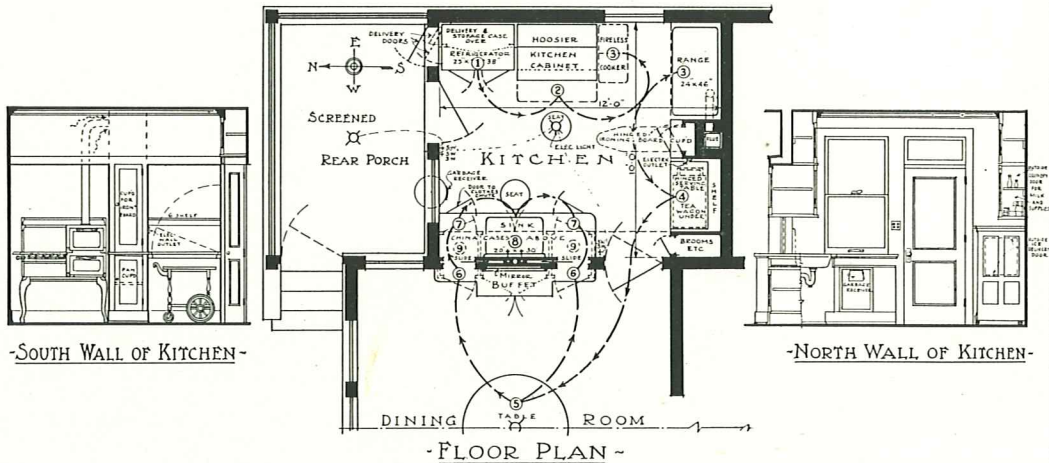
(Signed)

FREDERICK L. ACKERMAN,
ALICE BRADLEY,
EDWIN H. BROWN,
IDA LANGERWISCH,
GEORGE W. MAHER.

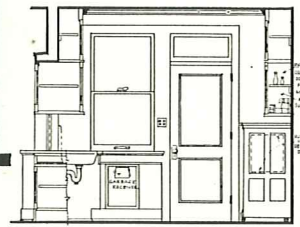
= DESIGN FOR A SMALL FAMILY =
 ~ MODEL KITCHEN ~
 — AS SUBMITTED IN THE —
 HOOSIER MANUFACTURING COMPANY'S —
 COMPETITION —



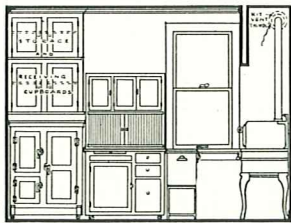
~ PERSPECTIVE VIEW ~



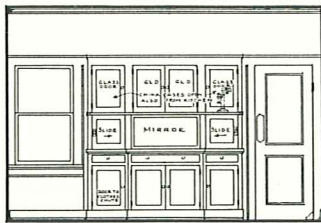
- SOUTH WALL OF KITCHEN -



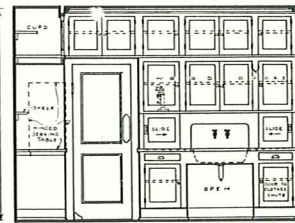
- NORTH WALL OF KITCHEN -



- EAST WALL OF KITCHEN -



- DINING ROOM SIDE OF CASES -

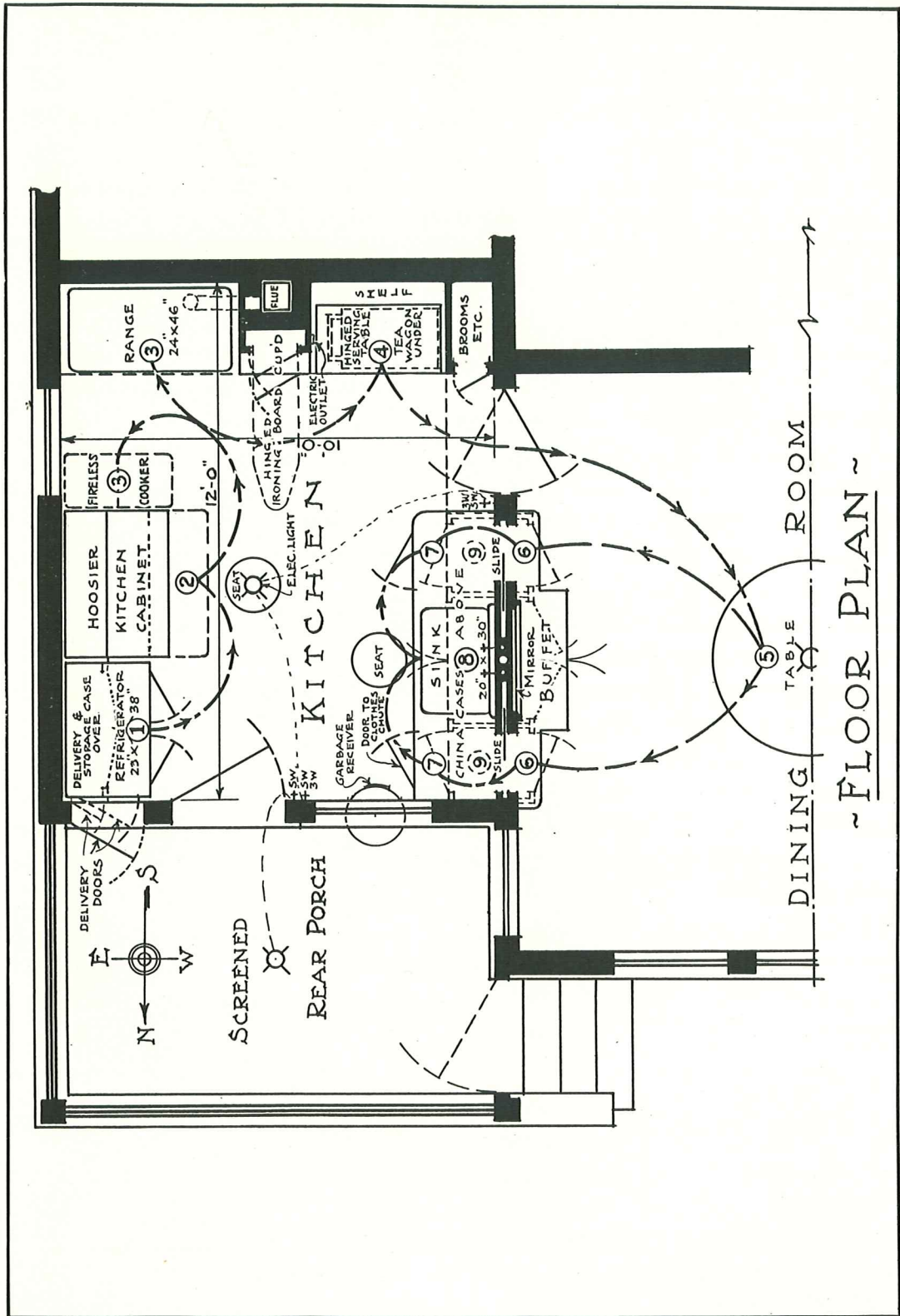


- WEST WALL OF KITCHEN -

— SCALE 1/4" = 1' —

FIRST PRIZE DESIGN—A. THOMSON THORNE, TULSA, OKLA.

"Design has greater compactness, greater economy, frank recognition of the 'no-servant' requirement in the small number of steps required for preparation and service, and a better relation of the three features, the kitchen, the dining room and porch. * * * The author should have reduced the depth of the china-closet section above the sink and provided greater window area."—Quoted from Report of Jury.



ENLARGED FLOOR PLAN
 FIRST PRIZE DESIGN—A. THOMSON THORNE, TULSA, OKLA.

The Kitchen Plan Book

THIS book is published in direct response to the request of leading architects and domestic science experts who have had the opportunity of seeing the plans which are now given to the public.

It is the culmination of a belief which, for some time, had been held by the management of the Hoosier Manufacturing Company that better planning of the room itself was the one thing remaining to be done to simplify the work which a woman must do in her kitchen.

Ever since its inception, the Hoosier Manufacturing Company has been interested in the simplification of kitchen work. This is but natural, since its product—the Hoosier Kitchen Cabinet—owes its popularity entirely to the ability to simplify kitchen work and save steps.

At first, the tendency was simply to continue to make improvements in kitchen cabinet construction—until at last millions of users agreed that no more progress could possibly be made in this direction.

Then came the discovery that even a good kitchen cabinet was more effective in one kitchen than in another, and with it the rather startling revelation that no great amount of thought had ever been given to the all-important question of correct kitchen planning. Certainly, no concerted effort had ever been made, and its records preserved, to make kitchen work easy by developing and codifying model kitchen plans.

And yet the kitchen is in reality the most important room in the house. In it the woman spends her most vital working hours. It is the room that either makes housework a pleasure, because of its inherent convenience, or makes out of it a place of dismal drudgery—a room of useless steps and unnecessary hardships.

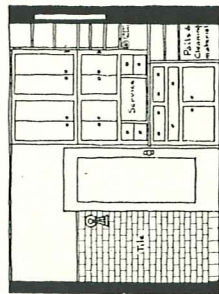
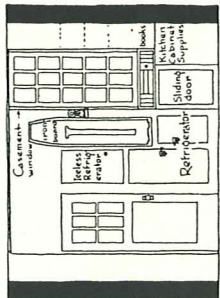
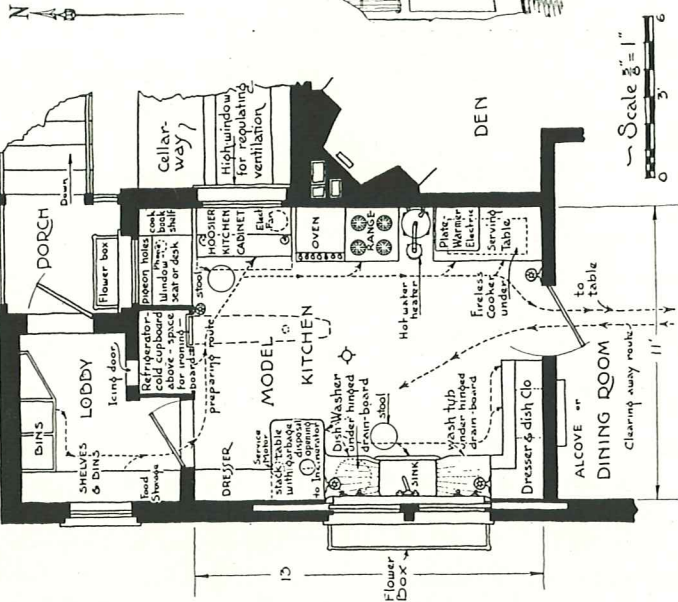
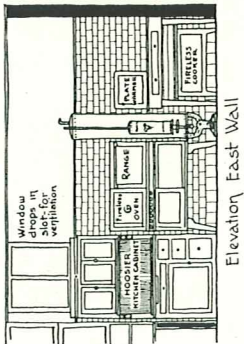
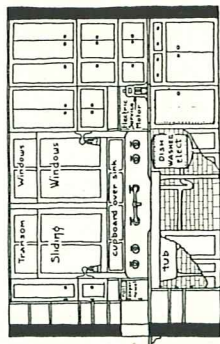
In order to create a fund of information as to what constitutes a well-ordered kitchen and to enlist the best thought in the country on the subject of proper kitchen planning, prizes were offered for the best plans submitted in a competition for a small-family model kitchen.

These prizes were as follows:

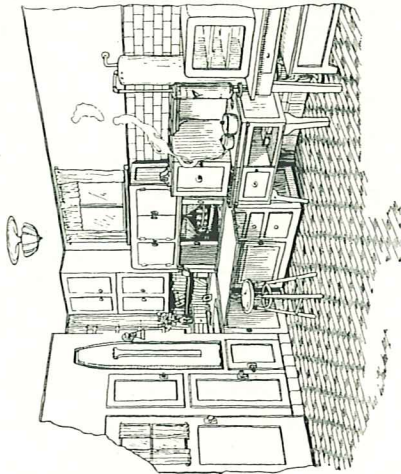
First Prize . . . \$500	Third Prize . . . \$100
Second Prize . . . 200	Fourth Prize . . . 50
Four Mentions \$25 Each	

Announcements of the competition were published in the leading architectural journals of the country, with the result that 343 plans for model kitchens were submitted.

DESIGN FOR A SMALL-FAMILY MODEL KITCHEN
 AS SUBMITTED IN THE
HOSER MANUFACTURING COMPANY'S COMPETITION



Notation
 Ceiling-Ivory-water-proof paint
 Walls-Buff with apple green motif-Saritas and tile Dongee curtains with apple-green motif-Floor-Buff & white check
 Inlaid Linoleum-Green-rugs-Ivory wood-work



SECOND PRIZE DESIGN—LINDEN LARUE PERRINE, WASHINGTON, D. C.

"Within the kitchen proper the routing of preparation and service was equally good (as in the design awarded first prize). The author * * * got into difficulty with the arrangement of his specially designed refrigerator and his ironing board. He provided an attractive feature—a desk or seat, and bookcase."—Quoted from Report of the Jury.

The following quotations from the original announcement tell their own story:

OBJECT

This competition is being conducted by the Hoosier Manufacturing Company, of Newcastle, Indiana, to encourage the study by architects and architectural draftsmen of labor-saving devices and economies in plan and equipment for the modern small-family kitchen. The acuteness of the servant problem has resulted generally in increased kitchen activities on the part of individual members of the family and in a better understanding by the mistress of the house of the possibilities of the kitchen as a place for making or saving extra steps, wasting or conserving energy, and economy or extravagance in the use of space. That a kitchen should be a laboratory—a really pleasant room to work in, convenient, sanitary, a place for everything and everything in its place—is becoming recognized in larger measure in all communities. The Hoosier Manufacturing Company, believing that a real demand exists for standardization, hopes through this competition to bring to the problem, the experience and professional skill of the architect and, with the suggestions thus obtained, expects to be able to submit to the public and the architectural profession data and practical suggestions for an up-to-the-minute model kitchen.

THE PROBLEM

The problem involves the design of a fully equipped kitchen for a family of four or five without a servant.

The floor area, exclusive of alcove, if any, shall not exceed 144 square feet; at least one wall shall have unobstructed outside exposure; and not less than two nor more than three doors, exclusive of closet door, if any, shall be provided, one of which shall be the exterior entrance door.

The doors shall be so located as to establish the relationship of the kitchen to other parts of the house and the plan of the kitchen such that it may become an integral unit of a practical house plan, the parts of which immediately adjacent to the kitchen should be sufficiently indicated in outline and designated by name to determine definitely their relation to the kitchen.

For the purpose of this competition, the essential requirements for the kitchen equipment shall be taken to be a sink with drain board or boards, a range, a refrigerator, and a kitchen cabinet. A table, either hinged, stationary or portable, and provision for surplus kitchen storage are considered desirable. The proper disposition of essentials and the addition of such other conveniences as, in the opinion of the designer, are necessary to fully equip the small model kitchen, are left to his skill and ingenuity.

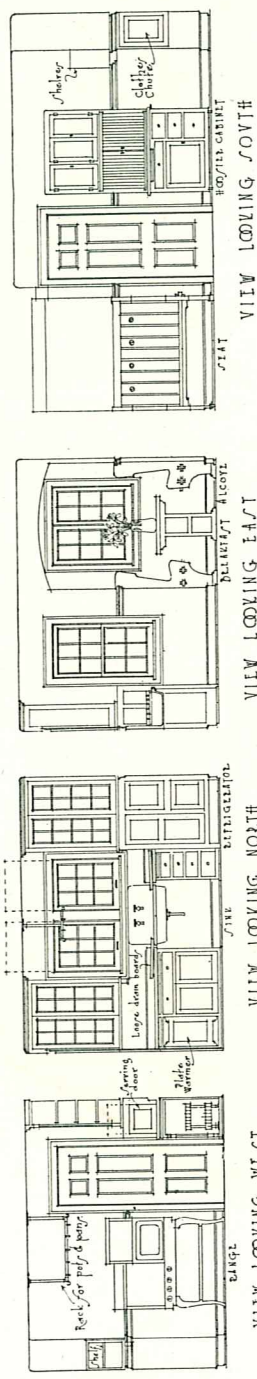
THE KITCHEN ESSENTIALS

For the sake of uniformity, the dimensions of the equipment hereinbefore referred to as essentials shall be as follows: Sink, 20" x 30"; range, 24" x 46"; refrigerator, 23" x 38" for a maximum ice capacity of 100 pounds.

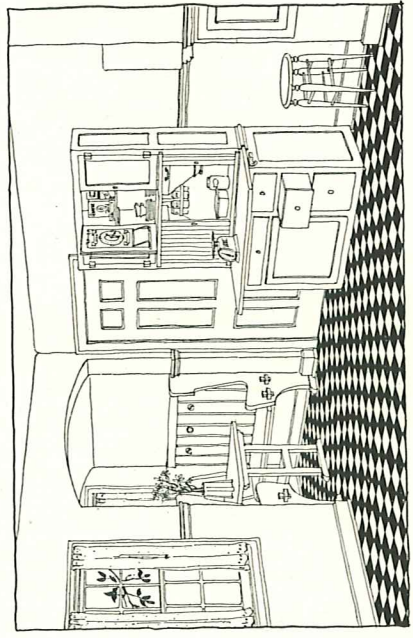
Additional data regarding the design and construction of the cabinet may be obtained by addressing the Hoosier Manufacturing Company, Newcastle, Indiana.

PROFESSIONAL ADVISER

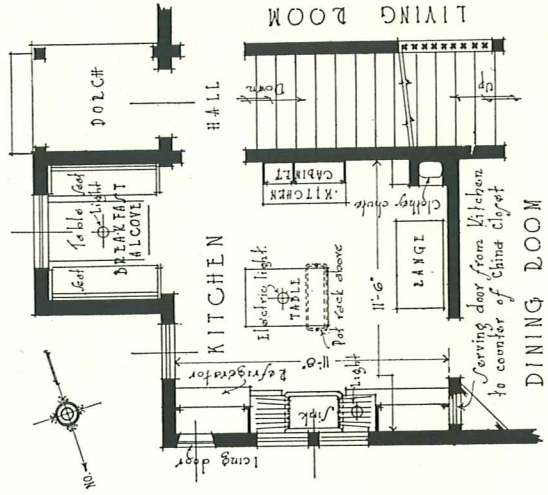
Herbert Foltz, F. A. I. A., 845 Lemcke Annex, Indianapolis, Indiana, has been retained by the Hoosier Manufacturing Company as its professional adviser in conducting the competition.



GRAPHIC SCALE
0 1 2 3 4 5



DESIGN for a SMALL-FAMILY
MODEL KITCHEN as SUBMITTED
by THE HOOSIER MANUFACTURING
COMPANY'S COMPETITION.



PLAN OF KITCHEN
DINING ROOM

THIRD PRIZE DESIGN—OSCAR T. LANG, MINNEAPOLIS, MINN.:
 "This drawing was selected because of the simple way in which the author approached the problem as a whole. A usual form of a small kitchen in a usual form-of a small house, well arranged as to sequence of equipment and all in recognition of the 'no servant' injunction. While the dining alcove was not essential to the design, its relation to the living room constituted a point of merit."—*Quoted from Report of the Jury.*

J U D G M E N T

The competition will be judged by a jury of five members, constituted as follows:

Mr. Frederick L. Ackerman, Architect, of New York.
Miss Alice Bradley, Principal of Miss Farmer's School of Cookery, Boston.
Mr. Edwin H. Brown, Architect, of Minneapolis.
Mrs. Ida Langerwisch, Supervisor of Cooking, in the Indianapolis Public Schools.
Mr. George W. Maher, Architect, of Chicago.

A P P R O V A L O F P R O G R A M

This program has been approved for the American Institute of Architects by the Illinois Chapter Committee on Competitions.

R E P O R T O F T H E J U R Y

After days of consideration of the 343 kitchen plans submitted in the contest, the jury awarded prizes to the following:

1st Prize, \$500.00—A. THOMSON THORNE, Tulsa, Okla.
2nd Prize, \$200.00—LINDEN LARUE PERRINE, Washington, D. C.
3rd Prize, \$100.00—OSCAR T. LANG, Minneapolis, Minn.
4th Prize, \$50.00—MARY DRAGO, Gibsland, La.

Mentions without reference to order of rating, \$25.00 each:

WILLIAM BERG, New York City.
LOUIS COWLES, Santa Rosa, Cal.
MRS. WILLIAM FAVRAO, Springfield, Mass.
ELMER E. NIEMAN, Colorado Springs, Colo.
ELLIS J. POTTER, Detroit, Mich.
E. D. TOWNSLEY, Ithaca, N. Y.

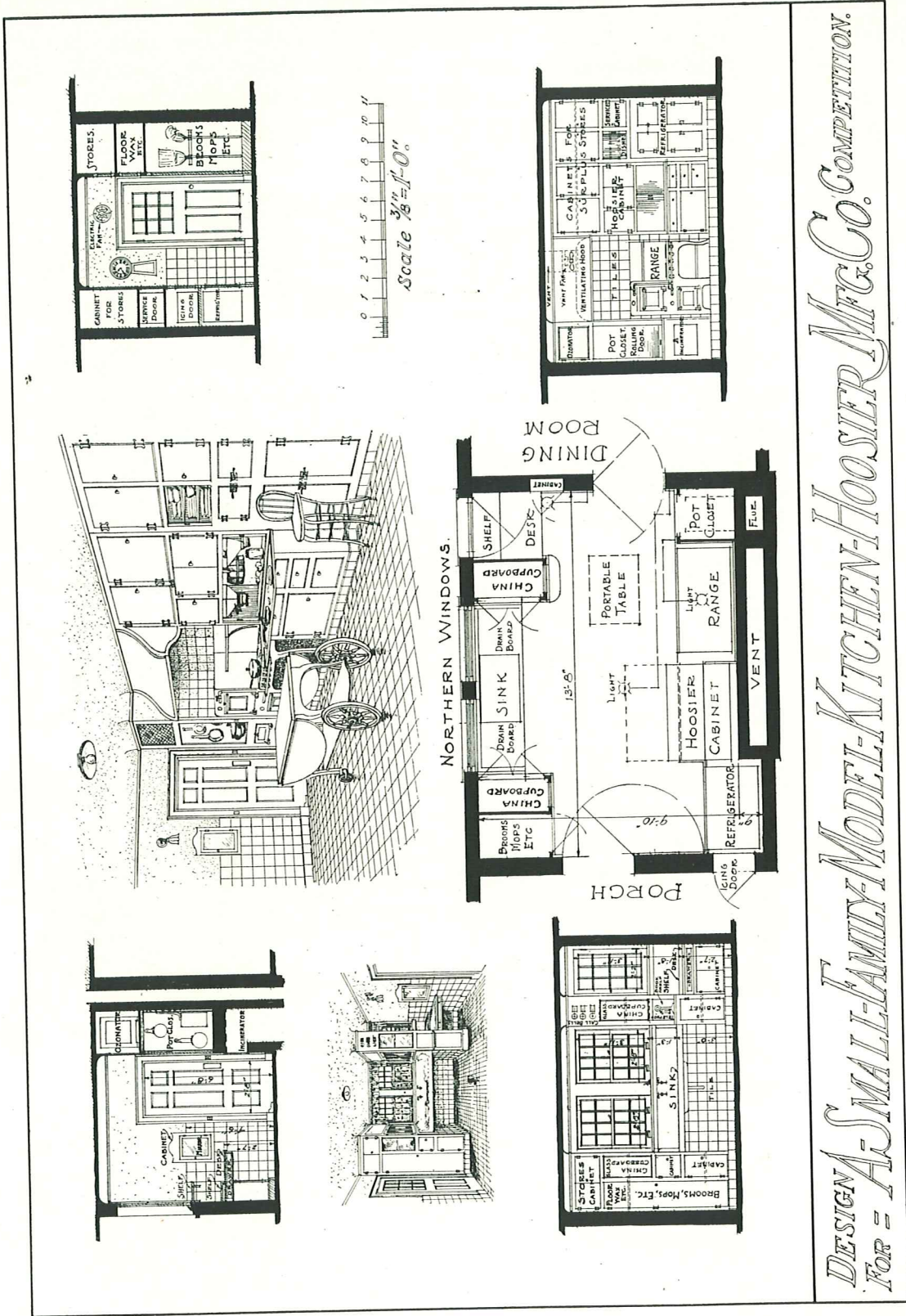
It will be noticed that whereas the original announcement offered four "Mentions," six awards for mention were made.

This was in accordance with a recommendation of the jury because of the difficulty in reaching a decision as to the four best designs for mention out of these six drawings.

P O I N T S C O N S I D E R E D B Y T H E J U R Y

Before proceeding to a judgment of the 343 drawings submitted, the jury formulated an opinion concerning what certain phrases of the program meant in terms of plan and arrangement.

"Effective working unit" implied that there is a definite procedure which should be followed in the use of the kitchen—the preparation, the serving, and the clearing away of a meal. In terms of plan, arrangement and items of equipment, the jury interpreted this phrase to mean a sequence in the use of equipment in preparing a meal, as follows: Refrigerator, kitchen cabinet, range, serving table, to dining room; the sequence of use following a meal, from dining room to table or counter for soiled dishes, sink, drain board, china



DESIGN FOR = A SMALL-FAMILY-MODEL-KITCHEN-HOOSIER-McG. Co. COMPETITION.

FOURTH PRIZE DESIGN—MARY DRAGO, GIBSLAND, LA.

"Its value lies in its simplicity, economy and the excellent relationship between the items of equipment. This is true in particular with respect to the location of the range, the kitchen cabinet, the refrigerator, and the relation of the sink to all of these. Additional light might have been secured from the side adjacent to the porch."
—Quoted from Report of the Jury.

closet, all so arranged that work goes on from right to left, leaving the dishes after drying in or adjacent to the dining room. That is to say, clearing away should proceed from and return to the dining room in a direction opposite to the movement of the hands of a clock, or "anti-clockwise." This movement of the dishes was generally disregarded by the competitors. The phrase "effective working unit" also implied the provision of ample light from sources which would also provide a cross circulation of air.

The phrase in the program, "The relation of the kitchen to other adjacent parts of the house," was given a broad interpretation. To the jury this meant that the essentials of the scheme should be contained within a simple, preferably rectangular arrangement of the walls surrounding the kitchen.

FURTHER CONSIDERATIONS

A large number, thirty-three out of the last seventy-five drawings to be considered, contained a dining alcove generally located between the kitchen and dining room. This was interesting as indicating the importance attached to this feature by many of the competitors. A majority of the jury felt that if a dining alcove be used, it should be so placed, in a servantless house, as not to increase the distance between the kitchen and the dining room. A large proportion of designs submitted called for special arrangement and costly materials such as could be used only in an elaborate or costly house.

PLANS INCLUDED IN THIS BOOK

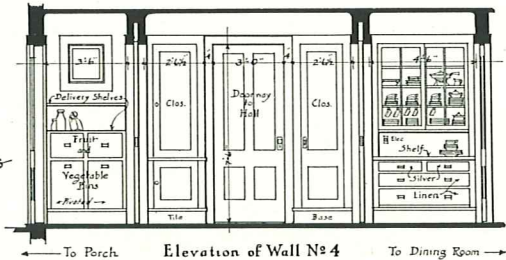
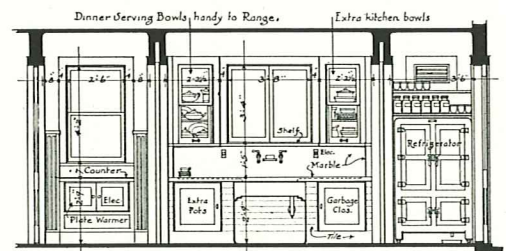
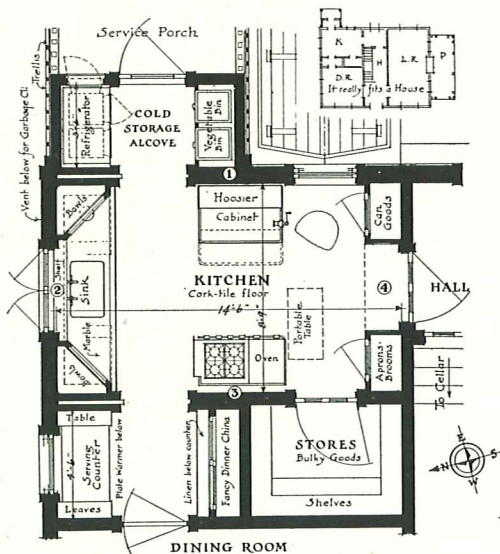
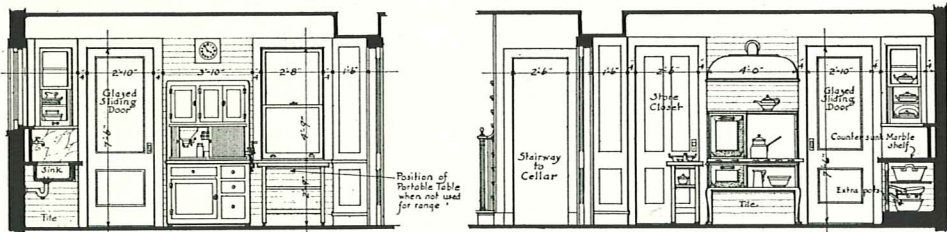
This book contains not only the ten plans given awards by the jury, but in addition forty plans which were found worthy of consideration.

Although the jury eliminated, as undesirable for a house that had no servants, all plans including a pantry, a number of plans showing pantries are published herein for the benefit of those women who prefer the pantry arrangement. No attempt has been made to place the plans in the order of their merit. Many of the best plans will therefore be found at the back of the book.

HOOSIER MANUFACTURING COMPANY

Newcastle, Indiana

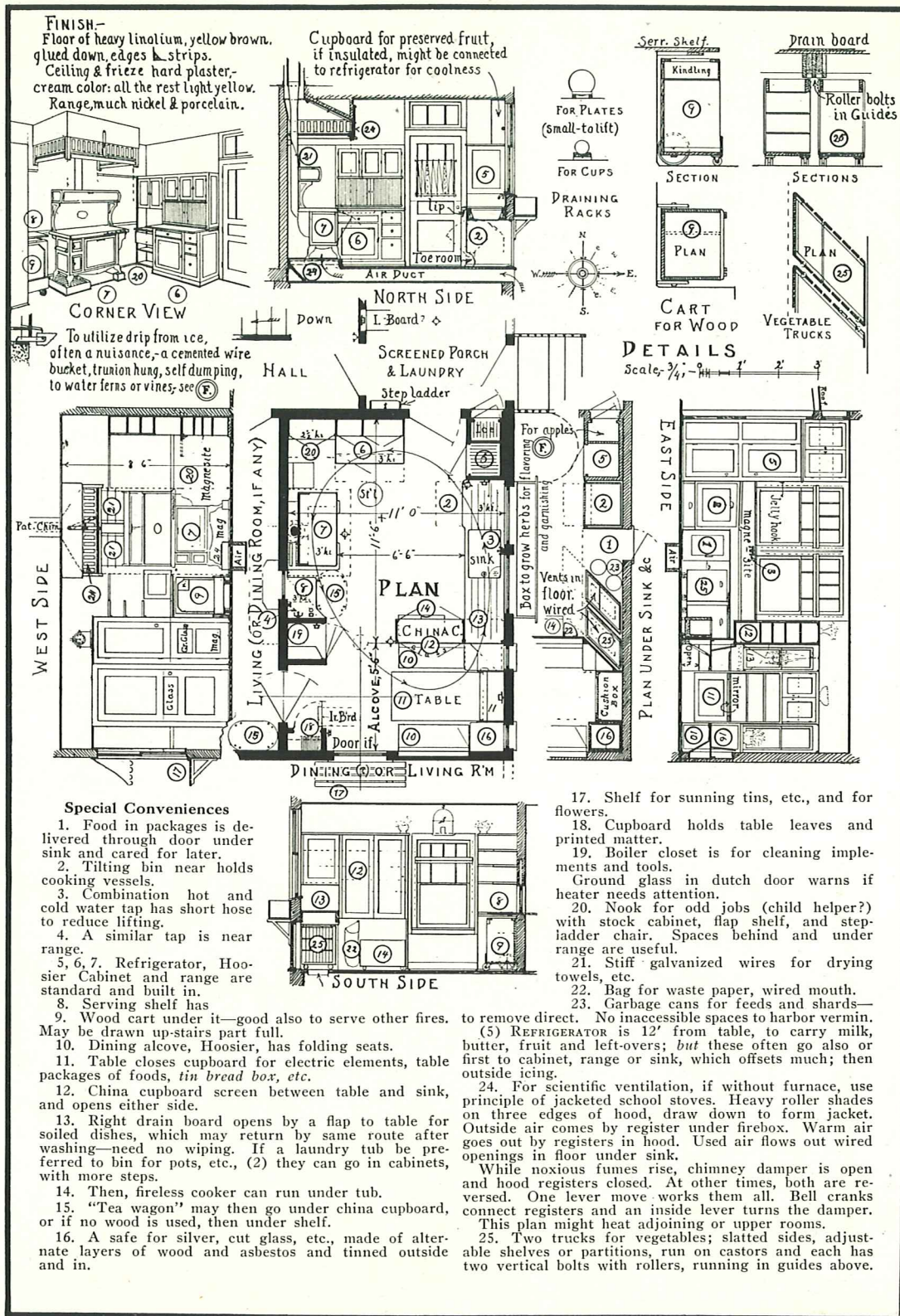
▲ DESIGN FOR A SMALL-FAMILY MODEL KITCHEN ▲



The HOOSIER MANUFACTURING COMPANY'S COMPETITION

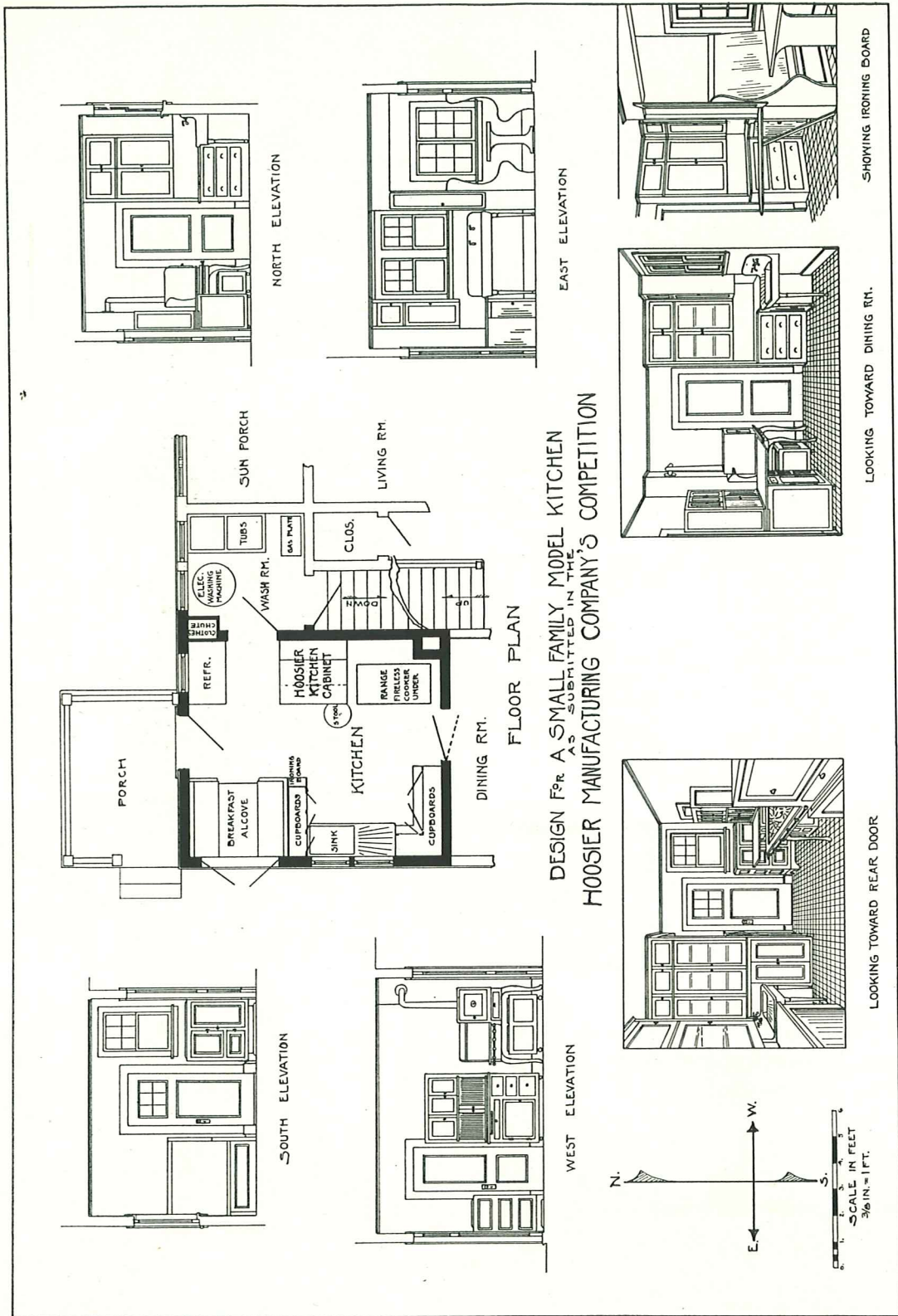
HONORABLE MENTION—WILLIAM BERG, NEW YORK CITY

"Presents many good features, but it was thought the space toward the hall was not well utilized."—Quoted from Report of the Jury.



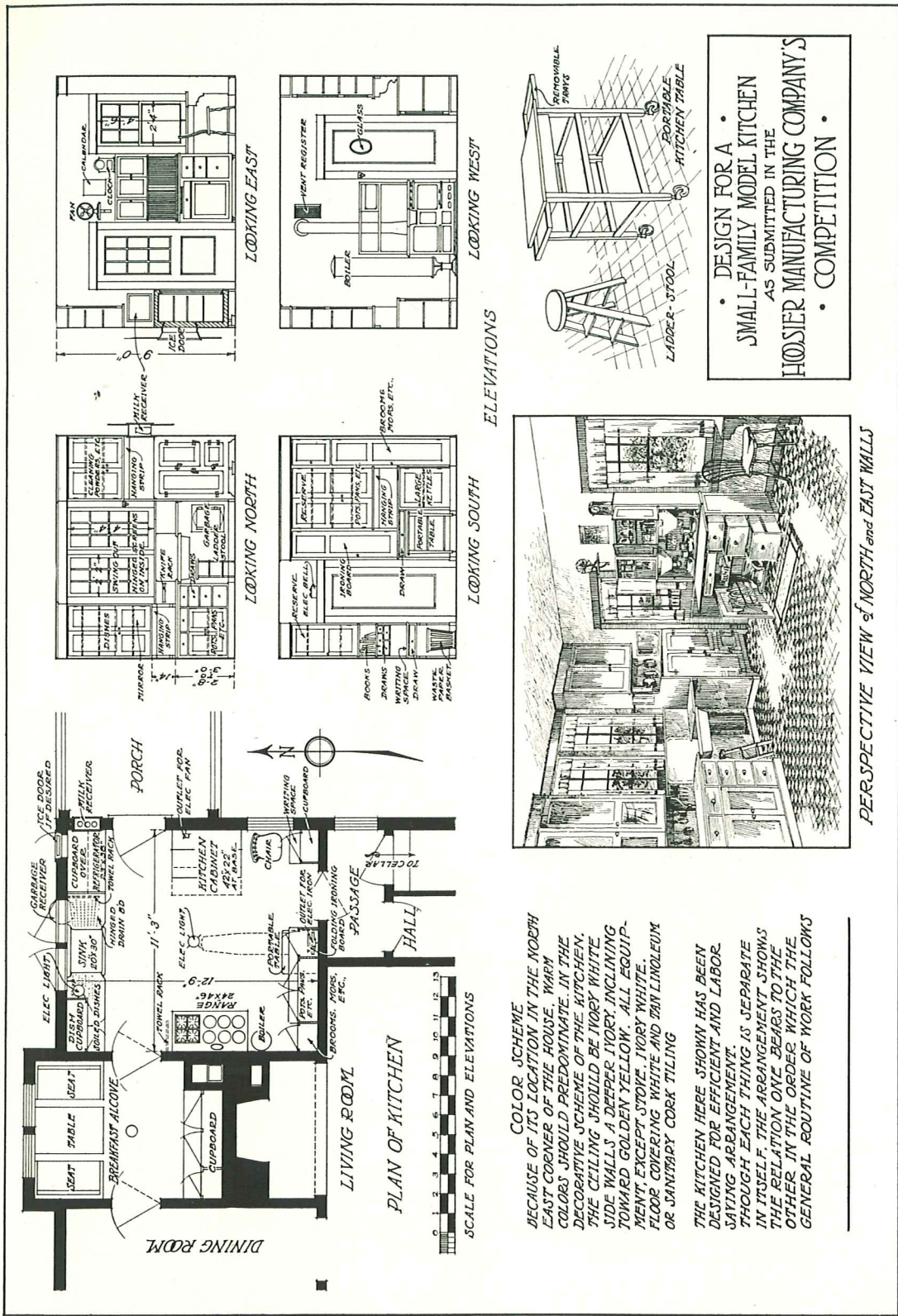
HONORABLE MENTION—LOUIS COWLES, SANTA ROSA, CAL.

"Remarkable in the number of labor-saving devices and special features suggested, but is complicated and difficult to understand."—Quoted from Report of the Jury.



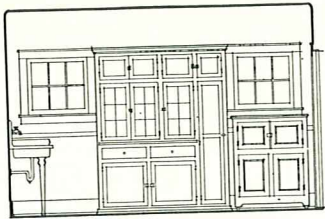
DESIGN FOR A SMALL FAMILY MODEL KITCHEN
 AS SUBMITTED IN THE
 HOOSIER MANUFACTURING COMPANY'S COMPETITION

HONORABLE MENTION—MRS. WILLIAM FAVRAO, SPRINGFIELD, MASS.
 "Shows an interesting arrangement of the breakfast alcove within the kitchen area, and a good relation as between the several items of equipment."—Quoted from Report of the Jury.



HONORABLE MENTION—E. D. TOWNSLEY, ITHACA, N. Y.

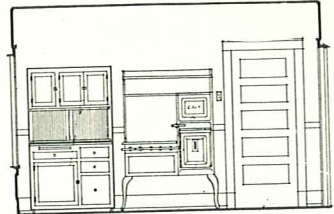
“Provides many details of interest, but the relation between the range and the kitchen cabinet is unfortunate.”—Quoted from Report of the Jury.



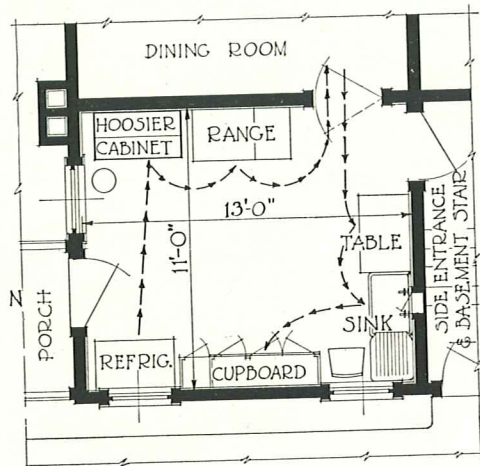
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· EAST WALL ·

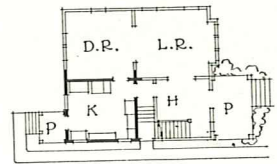


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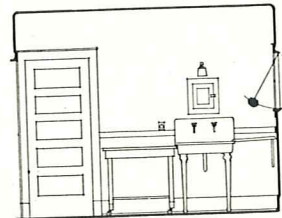
· PLAN ·

· SCALE ·



KEY PLAN

SCALE
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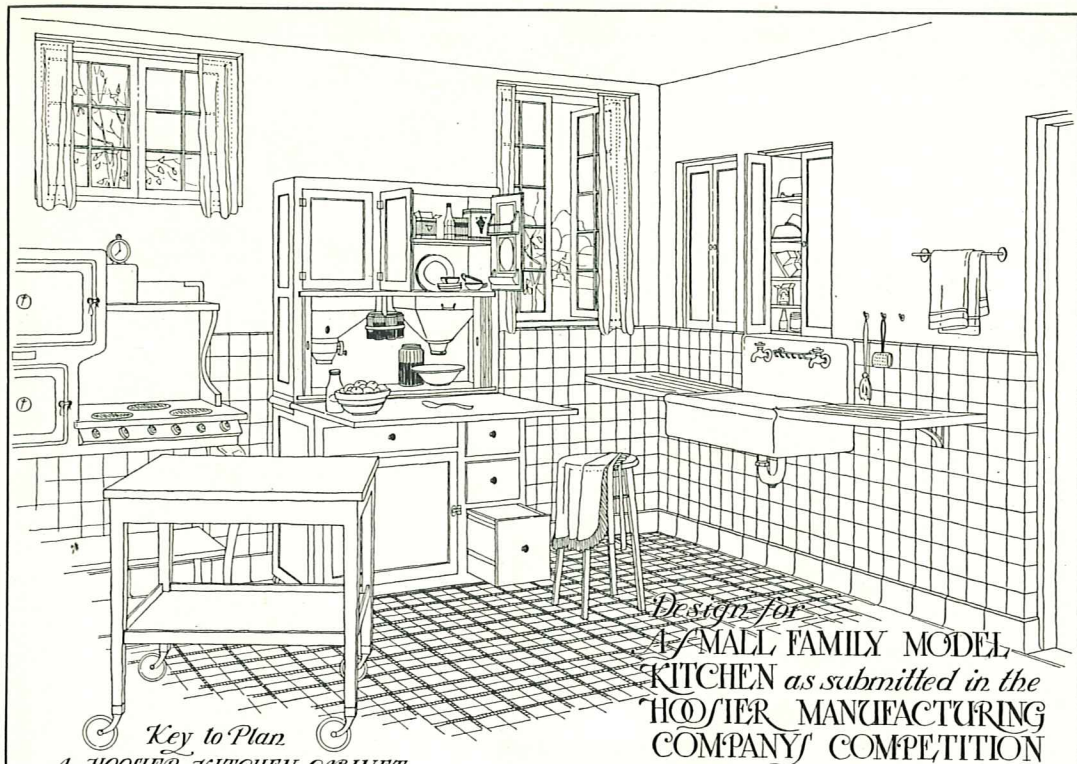
· WEST WALL ·



DESIGN FOR A SMALL-FAMILY MODEL KITCHEN
AS SUBMITTED IN THE
HOOSIER MANUFACTURING COMPANY'S COMPETITION

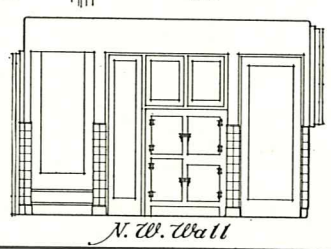
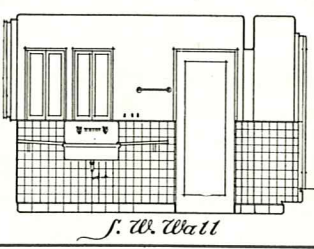
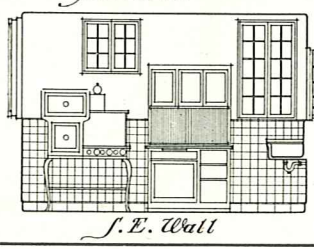
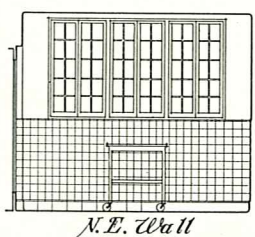
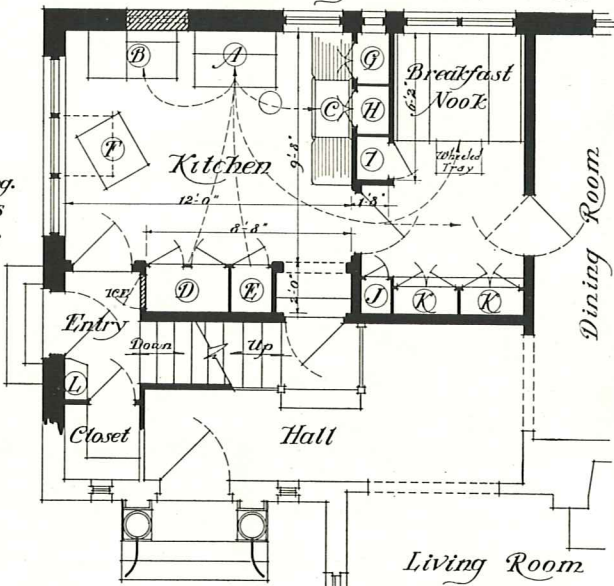
HONORABLE MENTION—ELLIS J. POTTER, DETROIT, MICH.

"The drawing submitted by Mr. Potter is one of the simplest in the entire group. Its merit lies entirely in the good relationship as between the items of equipment."—Quoted from Report of the Jury.



*Design for
A SMALL FAMILY MODEL
KITCHEN as submitted in the
HOOSIER MANUFACTURING
COMPANY'S COMPETITION*

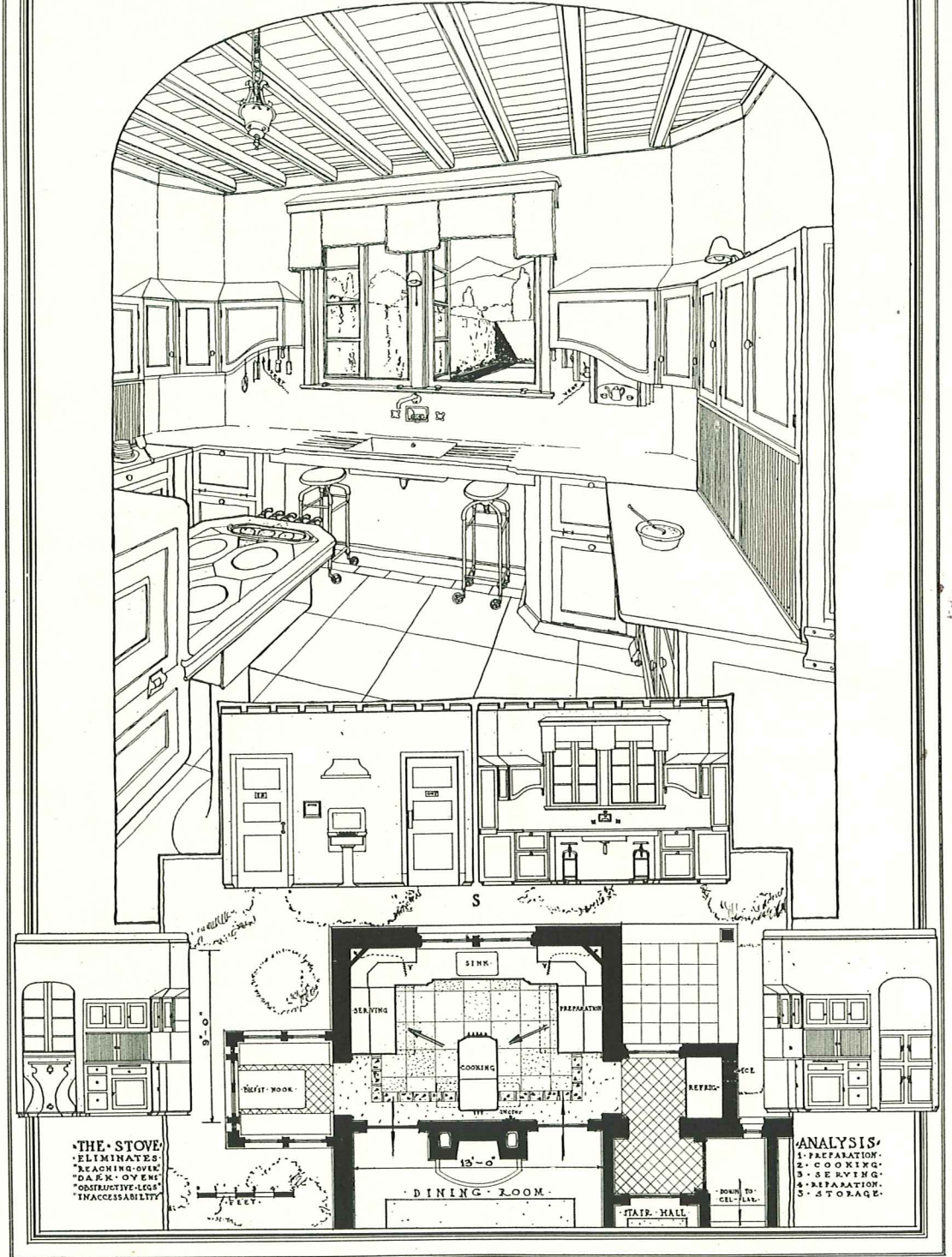
- Key to Plan*
- A HOOSIER KITCHEN CABINET*
 - B Range*
 - C Sink and Drain Boards*
 - D Refrigerator Cupboard over*
 - E Kitchen Stores*
 - F Table On large casters*
 - G Cooling Closet screened tower opp.*
 - H Pots Pans & Cleaning Materials*
 - I Vacuum Cleaner Brooms & etc*
 - J Plate Warmer*
 - K China Closet*
 - L Shelves to receive supplies*



HONORABLE MENTION—ELMER E. NIEMAN, COLORADO SPRINGS, COLO.

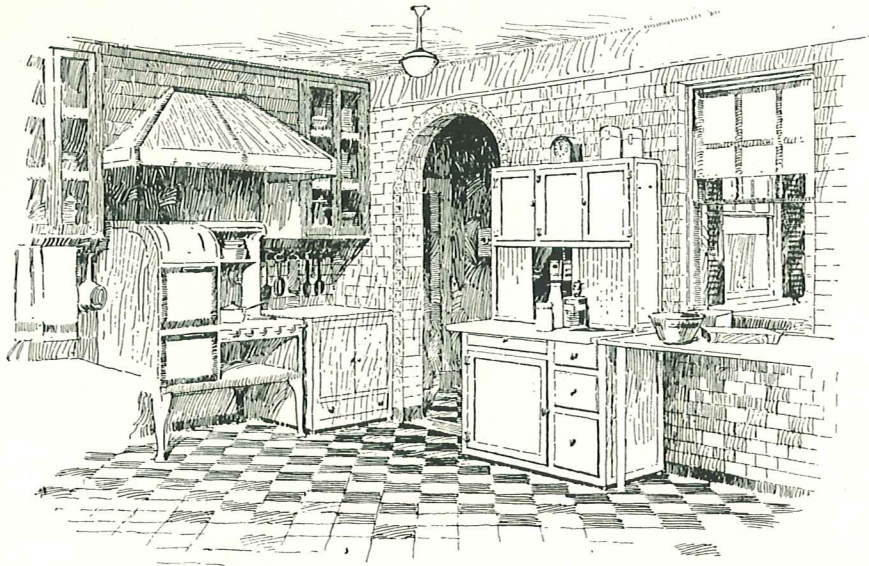
“Indicates a good relationship between the kitchen and other adjacent parts of the house and a logical sequence of operations within the kitchen. It was felt that the cupboards above the sink were measurably inaccessible. The splendid presentation of his design is worthy of favorable comment.”—Quoted from Report of the Jury.

DESIGN FOR A SMALL FAMILY MODEL KITCHEN
 HOOSIER MANUFACTURING COMPANY'S COMPETITION

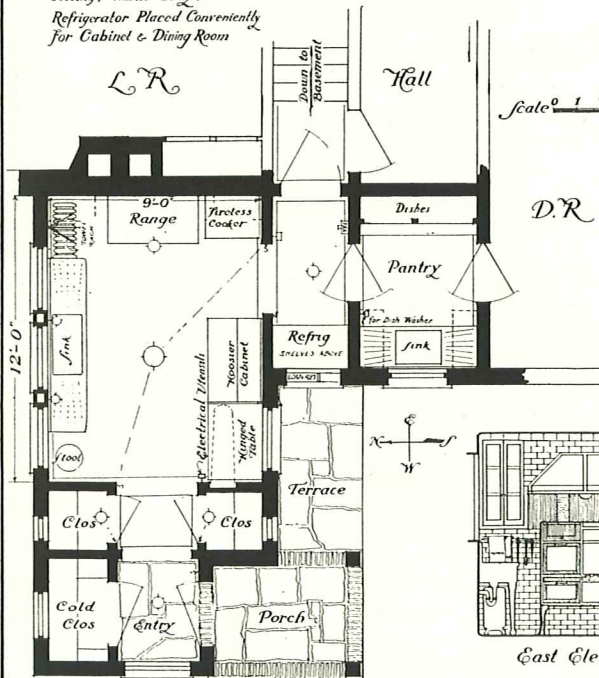


SUBMITTED BY M. E. BOYER, A. I. A., CHARLOTTE, N. C.

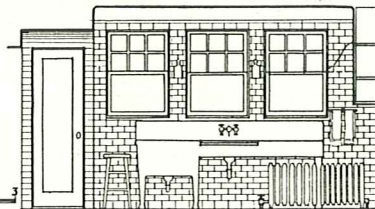
An unusual, step-saving arrangement, the range centered in the room, with a passage behind it, and two kitchen cabinets provided, one for preparation and the other for serving. Unfortunately, this plan provided direct light from but one direction.



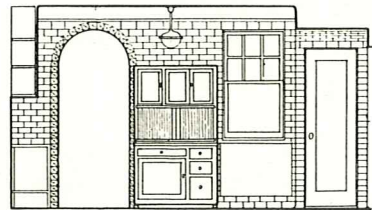
Floor, Brown & White Rubber Tile,
Wood Work, White Enamel,
Ceiling, Warm Gray.
Refrigerator Placed Conveniently
for Cabinet & Dining Room



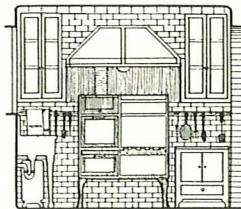
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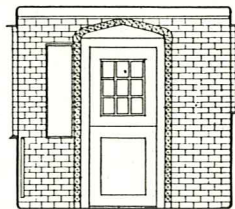
North Elevation



South Elevation



East Elevation

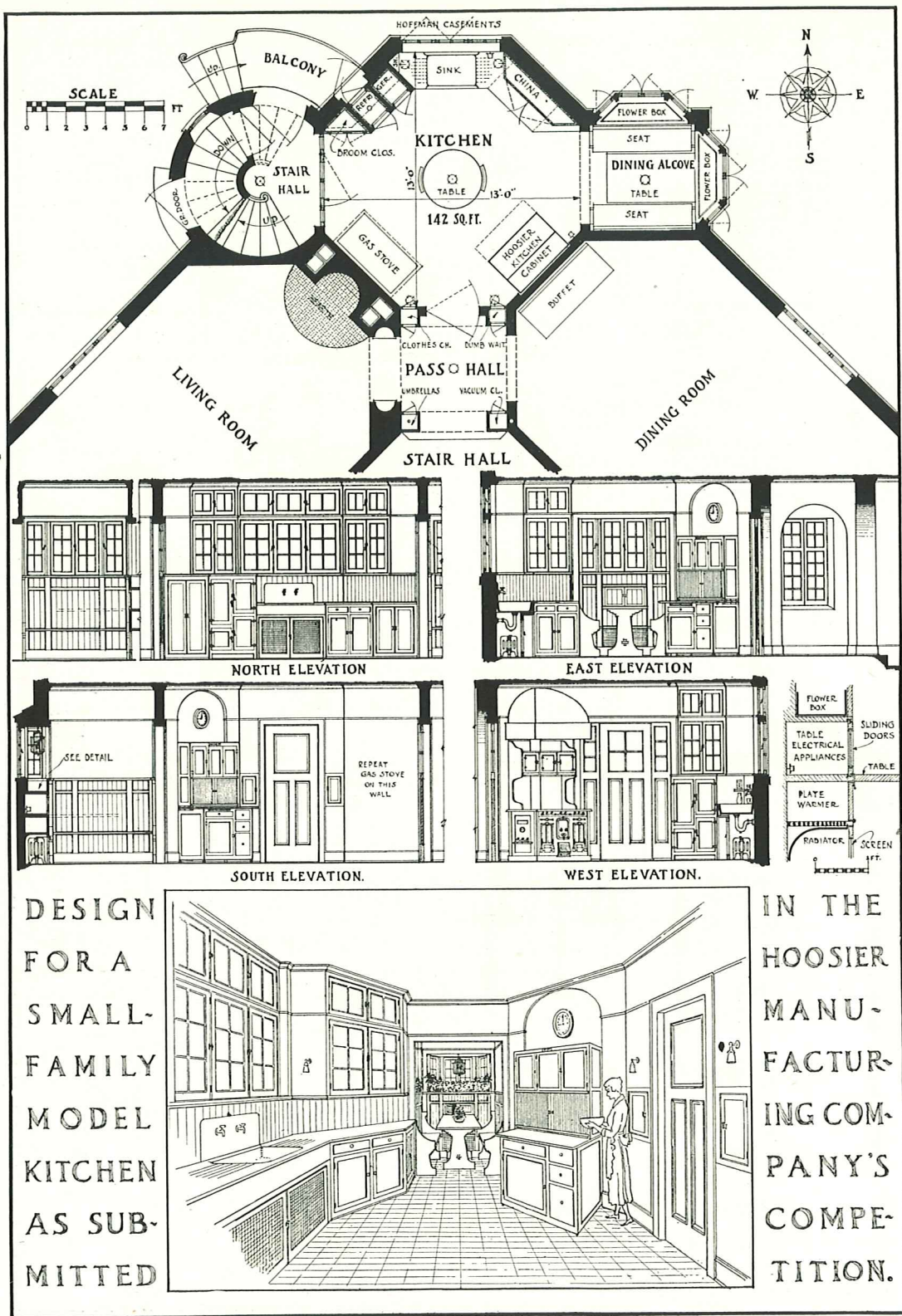


West Elevation

*Design for a small-family Model Kitchen
as submitted in the
Hoosier Manufacturing Company's Competition*

SUBMITTED BY JOHN FLOYD YEWELL, NEW YORK CITY

A clever, step-saving arrangement within the kitchen itself, and a good relation between kitchen cabinet, range and sink. The sink in the pantry simplifies the problem of clearing up after a meal, but the position of the pantry between the kitchen and the dining room causes unnecessary walking.

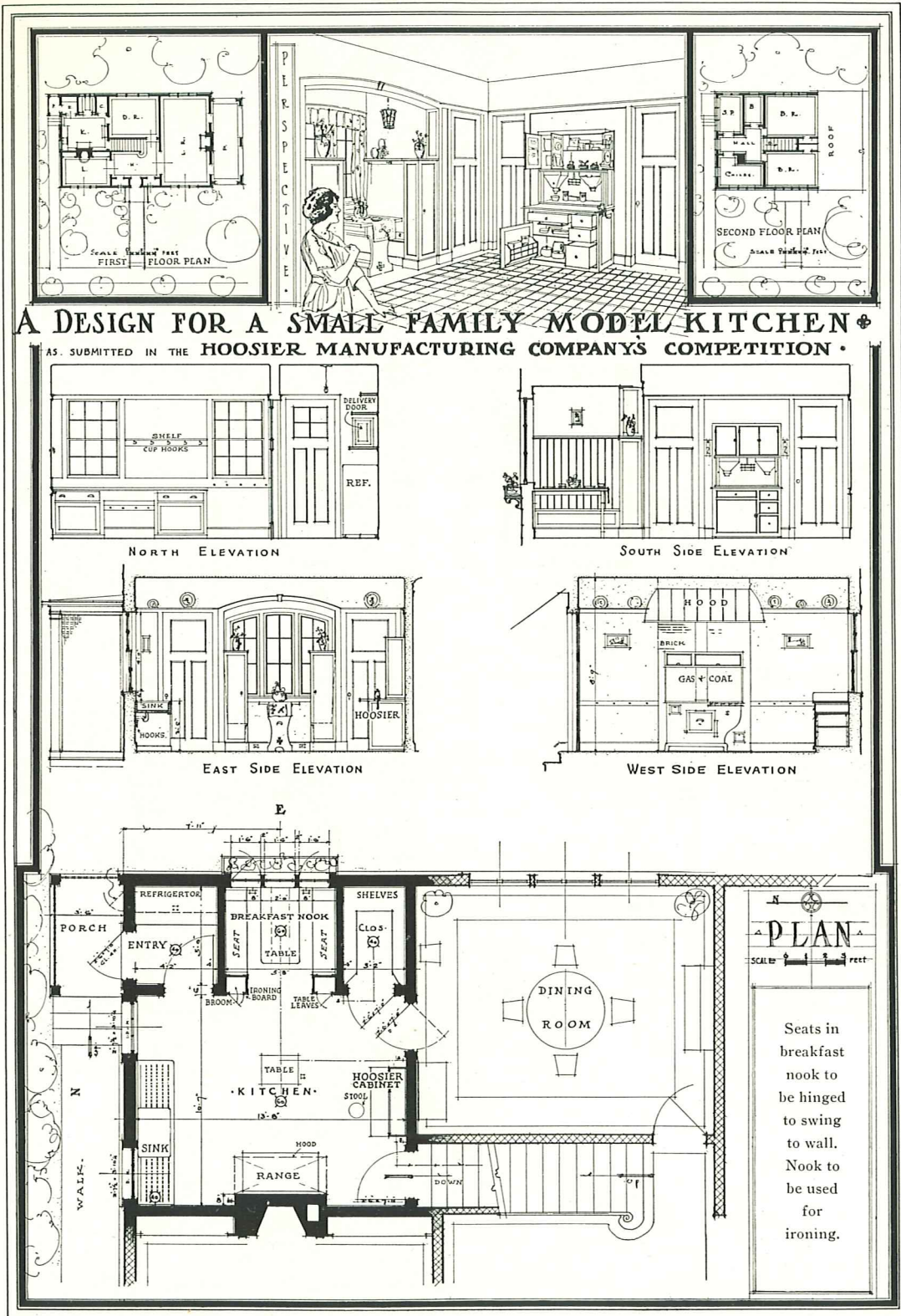


DESIGN
FOR A
SMALL-
FAMILY
MODEL
KITCHEN
AS SUB-
MITTED

IN THE
HOOSIER
MANU-
FACTUR-
ING COM-
PANY'S
COMPE-
TITION.

SUBMITTED BY ADOLPH A. AND HILDA HANSON, ZANESVILLE, OHIO

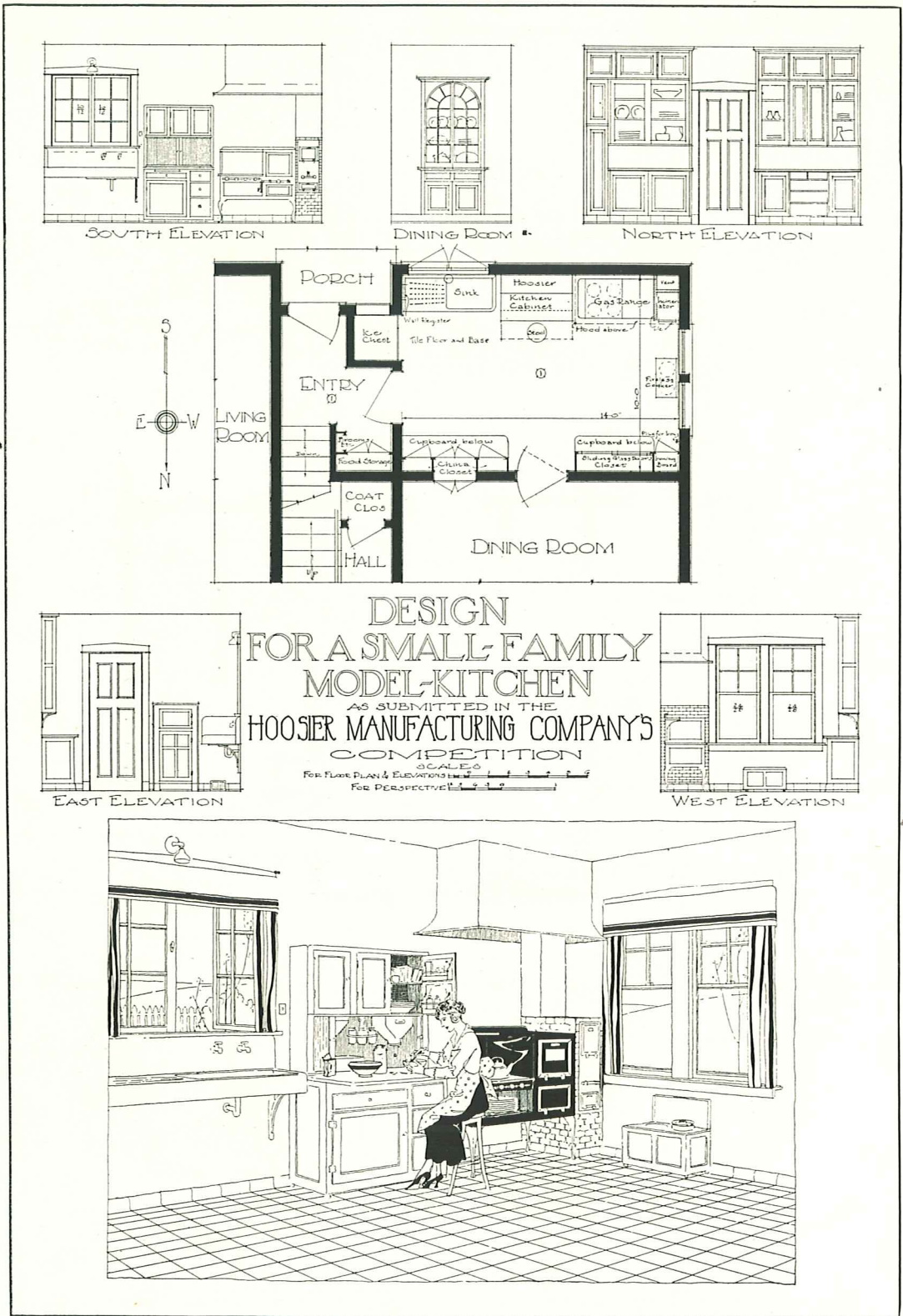
A most unique design, but one that could not be incorporated in the average house. Dining alcove directly connected to the kitchen is a splendid feature. Many desirable conveniences are provided.



A DESIGN FOR A SMALL FAMILY MODEL KITCHEN ♦
 AS SUBMITTED IN THE HOOSIER MANUFACTURING COMPANY'S COMPETITION •

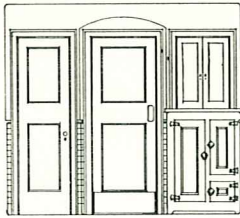
SUBMITTED BY HARRY F. ALMON, PITTSBURGH, PA.

A splendid handling of the breakfast alcove adjacent to the kitchen. Arrangement saves steps, but would be improved if a dish closet were provided near the sink.

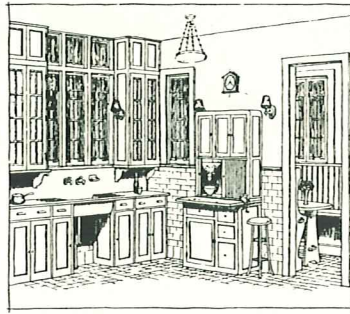


SUBMITTED BY LOUIS H. SKIDMORE, PULLMAN, CHICAGO, ILL.

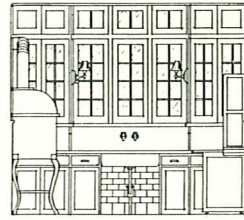
Ability to enter the china closet from kitchen or dining room is a big step-saver. The position of the kitchen cabinet between sink and range also saves an unusual number of steps.



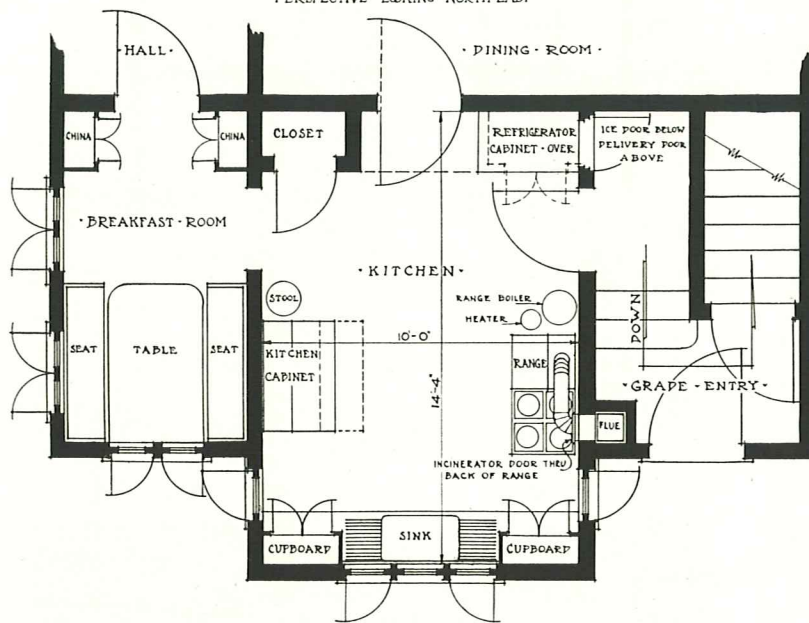
ELEVATION OF SOUTH WALL



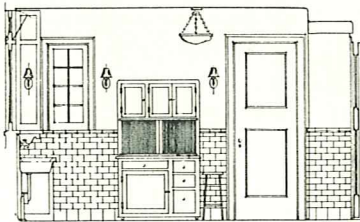
PERSPECTIVE LOOKING NORTH-EAST



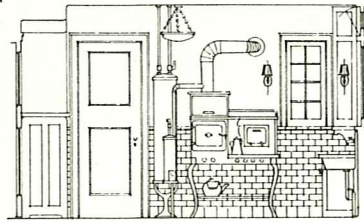
ELEVATION OF NORTH WALL



FLOOR PLAN



ELEVATION OF EAST WALL

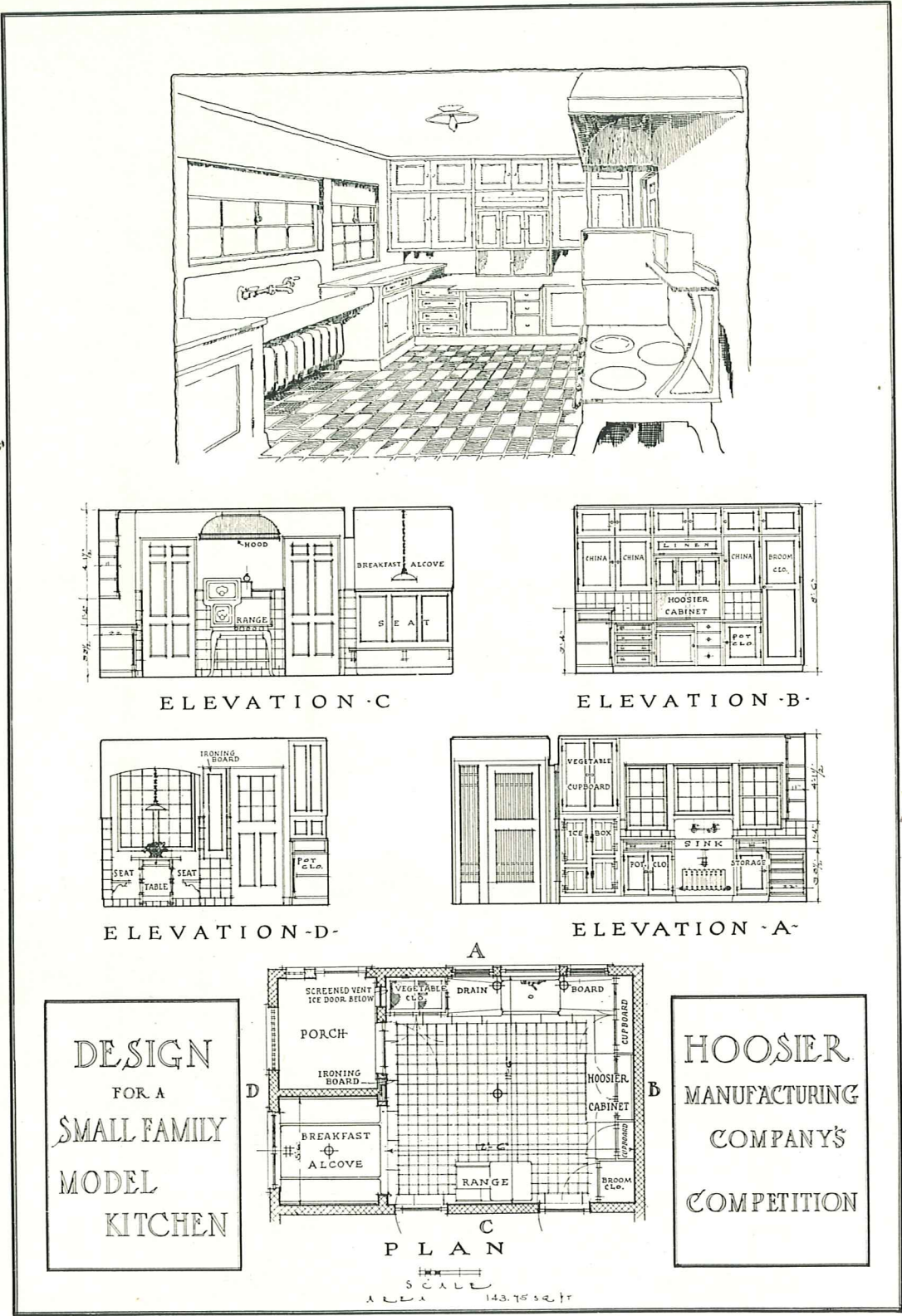


ELEVATION OF WEST WALL

DESIGN FOR A SMALL-FAMILY MODEL KITCHEN
AS SUBMITTED IN THE
HOOSIER MANUFACTURING COMPANY'S COMPETITION

SUBMITTED BY J. EDWARD CLEMENS, INDIANAPOLIS, IND.

The relation of the kitchen cabinet to the sink and cupboards is particularly handy from the step-saving standpoint. Location of the dining alcove away from the dining room is also a big step-saver. Cross light from windows at working end of kitchen adds cheerfulness.



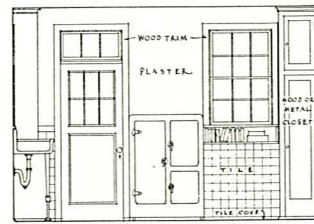
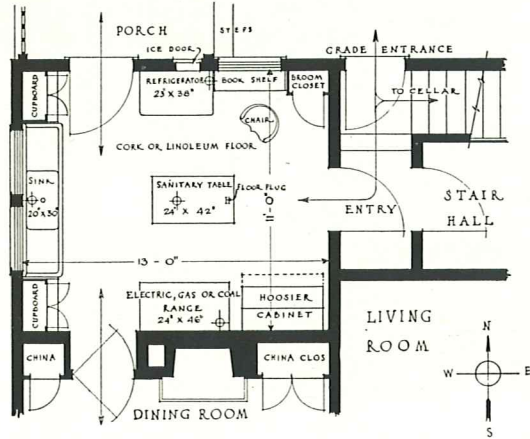
DESIGN
FOR A
SMALL FAMILY
MODEL
KITCHEN

HOOSIER
MANUFACTURING
COMPANY'S
COMPETITION

SUBMITTED BY BETA B. RILEY AND HOWARD H. RILEY, SEATTLE, WASH.

Arrangement practically gives the use of a shelf around two sides of room. Big cupboard spaces. Daylight from two sides. Many step-saving features.

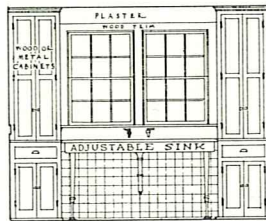
DESIGN FOR A SMALL-FAMILY MODEL KITCHEN
 - AS - SUBMITTED - IN - THE -
 HOOSIER MANUFACTURING COMPANY'S COMPETITION



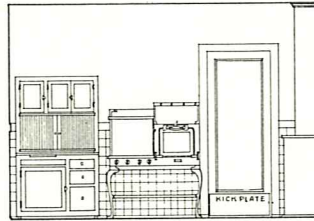
ELEVATION LOOKING NORTH



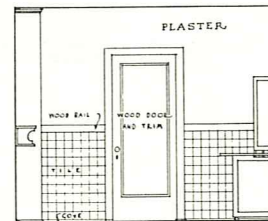
SCALE



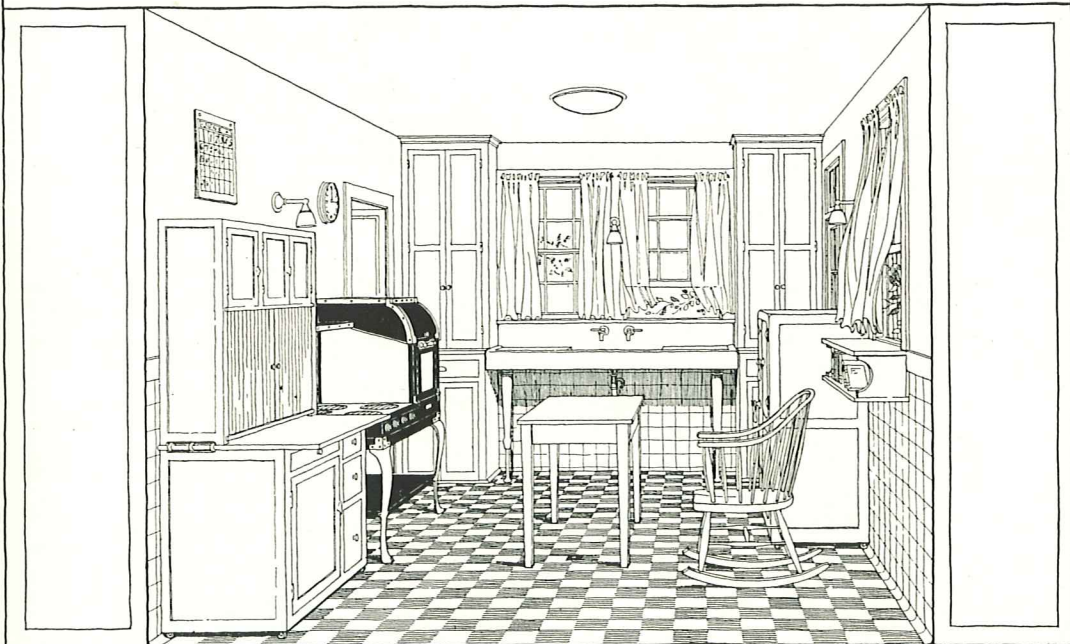
ELEVATION LOOKING WEST



ELEVATION LOOKING SOUTH

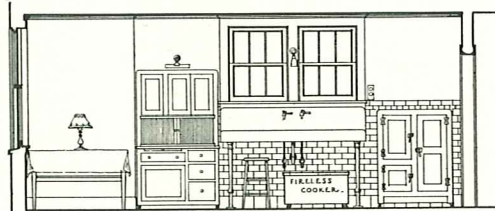
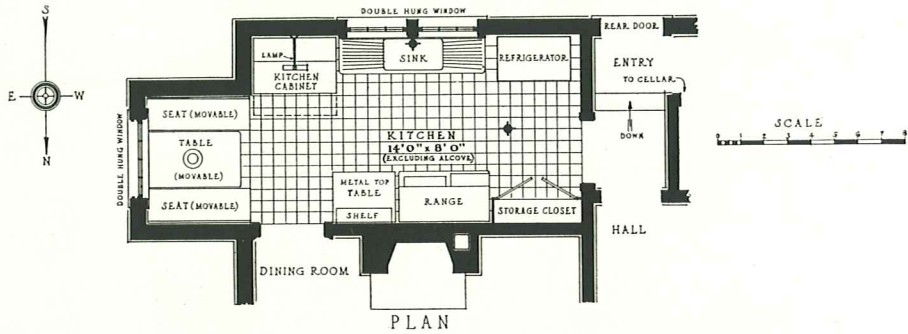
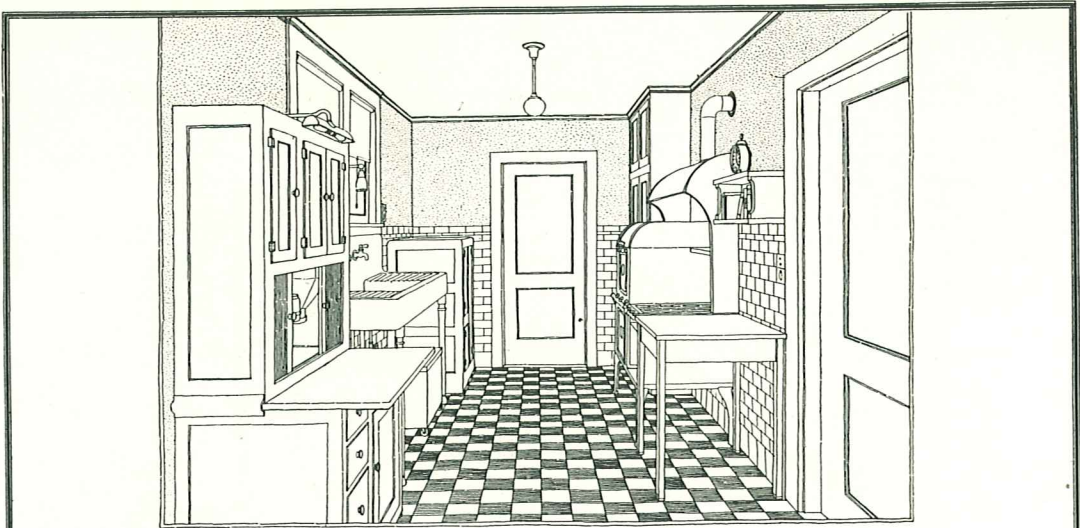


ELEVATION LOOKING EAST

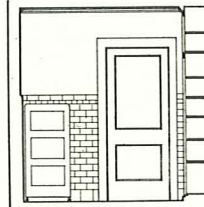


SUBMITTED BY J. IVAN DISE, DETROIT, MICH.

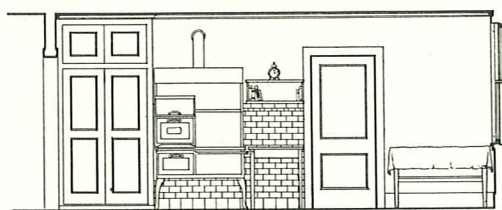
Placing kitchen cabinet next to range will save many steps in meal preparation, but a reversal of the position of these two items would be a great improvement, as service would then be direct from range to cabinet and to dining room, adding to the functions of the cabinet by using it as a serving table. High sink a real back-saver. Book shelf a pleasing touch.



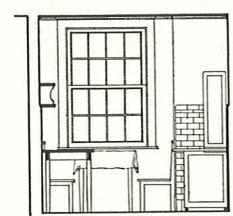
SOUTH WALL



WEST WALL



NORTH WALL



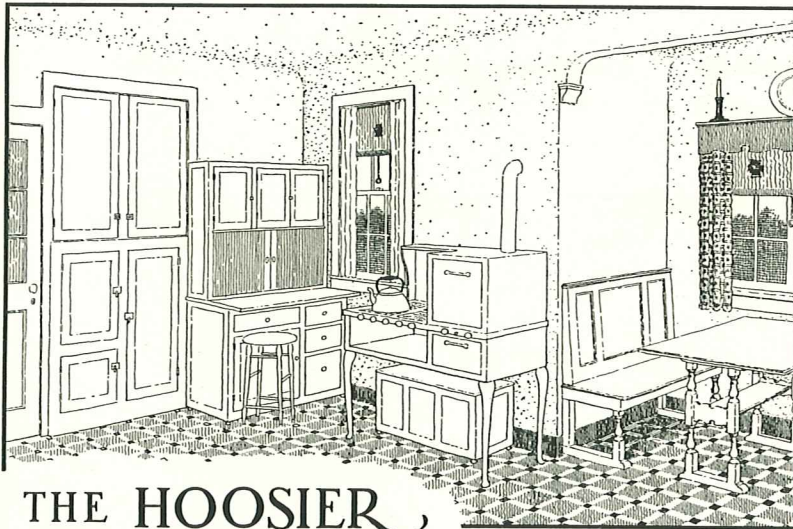
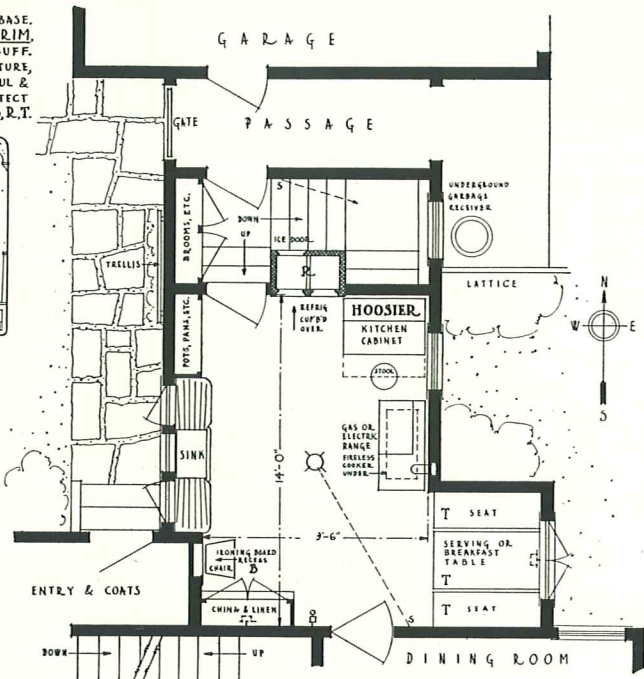
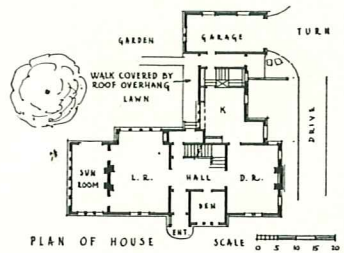
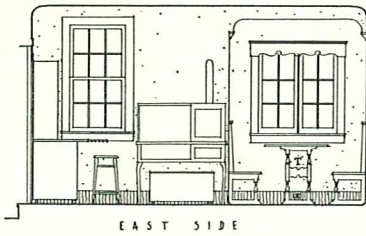
EAST WALL

DESIGN FOR A SMALL FAMILY MODEL KITCHEN
AS SUBMITTED IN THE
HOOSIER-MANUFACTURING COMPANY'S COMPETITION

SUBMITTED BY J. HAROLD GEISSEL, PHILADELPHIA, PA.

A long, narrow kitchen can often be made a real step-saver, since equipment on opposite sides of the room is placed in close relationship. Placing kitchen cabinet next to the high sink means step-saving in getting a meal. Service from range to table to dining room is ideal. Unfortunately, range is not well lighted.

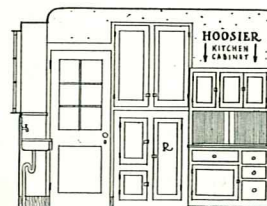
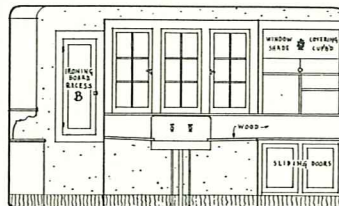
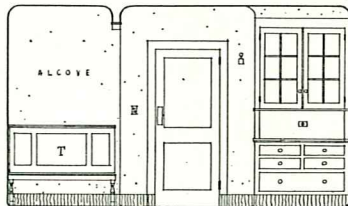
FLOOR—BUFF & BLUE ELASTIC TILING, 6" SANITARY BASE.
 WALLS AND CEILING—HARD FINISH PLASTER. TRIM, PLASTER, FURNITURE, ETC., ENAMELED A LIGHT GRAY—BUFF.
 DECORATIONS ON WINDOW SHADES, TURNINGS OF FURNITURE, AND ALCOVE DRAPERIES—(GLAZED CHINTZ)—ALL IN CHEERFUL & CONTRASTING COLORS WITH BLUE PREDOMINANT. ASK ARCHITECT FOR NAMES OF MANUFACTURERS OF READY MADE ITEMS: B.R.T.



Design
 for a
 SMALL
 FAMILY
 MODEL
 KITCHEN

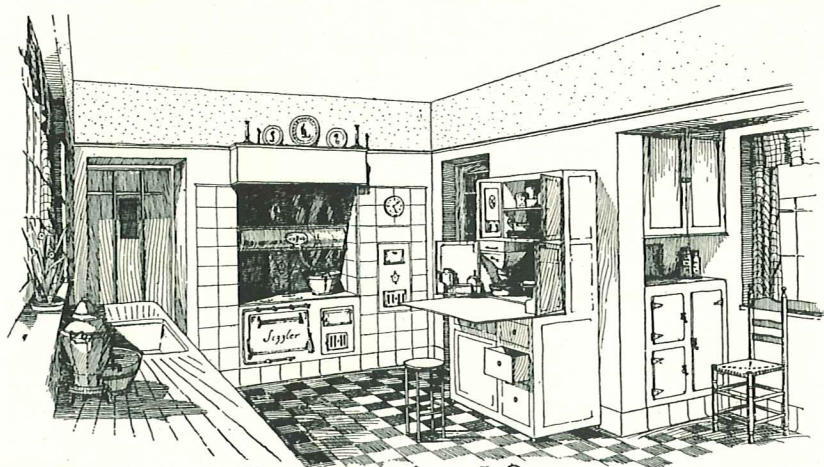


THE HOOSIER MANUFACTURING COMPANY'S COMPETITION

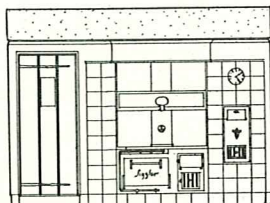


SUBMITTED BY CARL C. TALLMAN, AUBURN, N. Y.

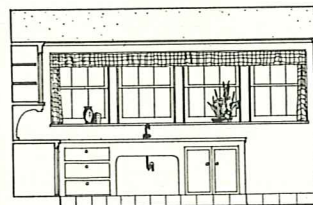
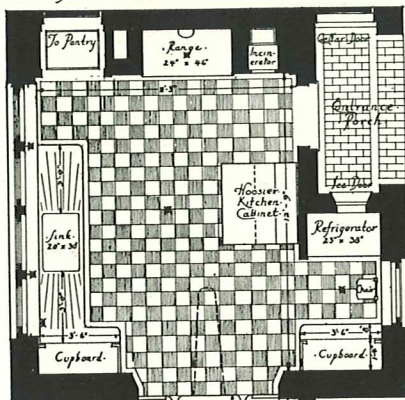
Meal preparation takes its logical course, refrigerator to cabinet to range, but the placing of the breakfast alcove between the range and the dining room adds needless steps. Sink is in proper relation to china closet.



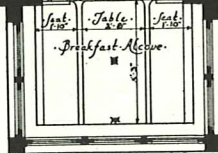
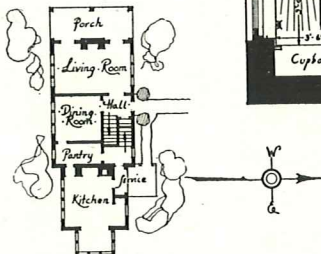
Perspective View.



West Elevation.



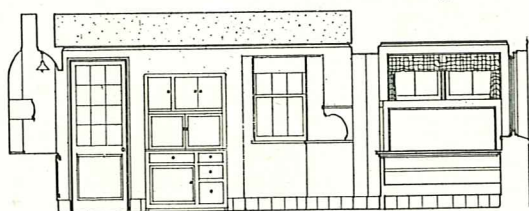
South Elevation.



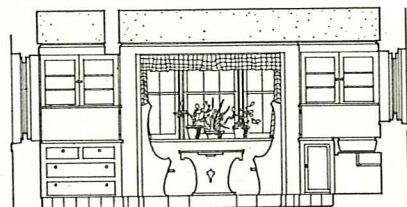
Plan.

Notes
 Area of Kitchen.
 12'-9" x 11'-5" = 143.47 sq ft
 Color Scheme
 Gray and white linoleum floor - White enamel woodwork and cement wainscot - Gray plaster wall and ceiling - White tile stove front and cover base around entire room
 Miscellaneous
 Milk delivery door over ice box - Cold closet above - Ironing board, extender under breakfast room table.

Scale for the Elevations, for
 Scale for the Plan, 1/4" = 1'-0"
 * 1/4" = 1'-0" * 1/4" = 1'-0"



North Elevation.

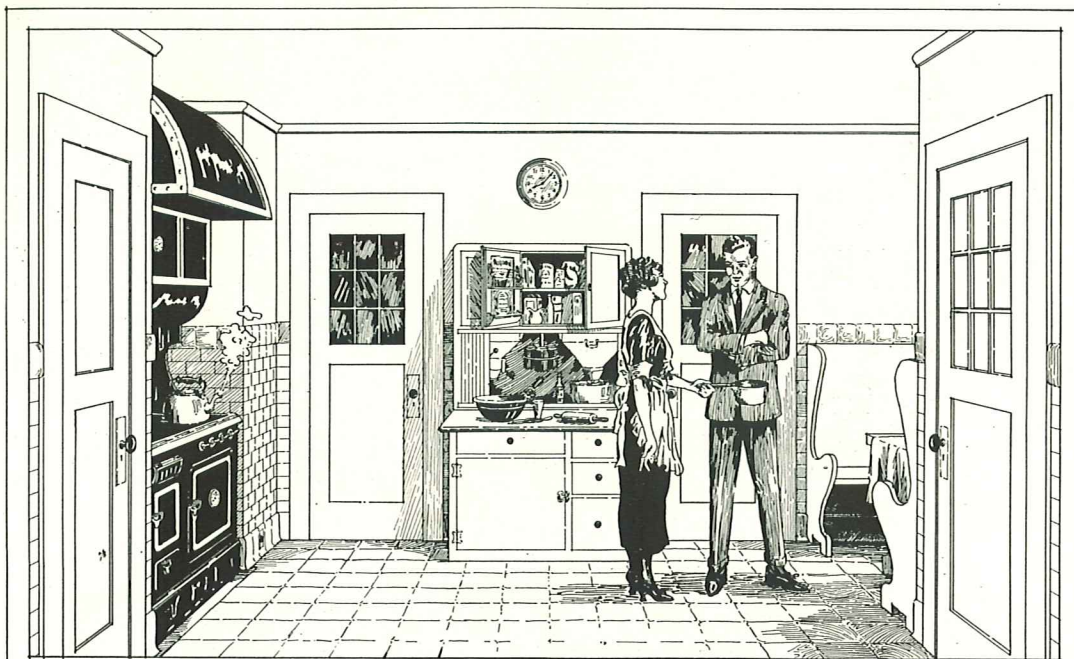


East Elevation.

Design for a Small Family Model Kitchen.
 as submitted in the
 Hoosier Manufacturing Company's Competition.

SUBMITTED BY J. BYERS HAYS, CLEVELAND, OHIO

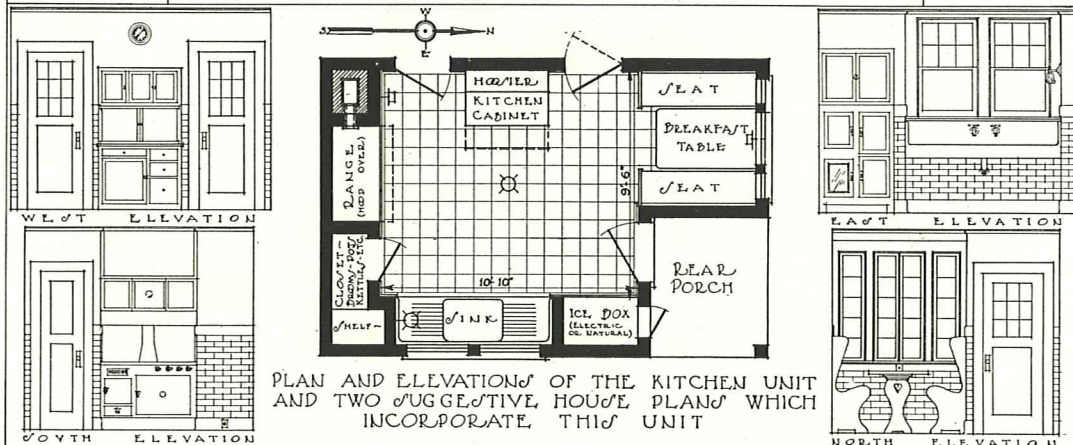
A simple, convenient, step-saving kitchen. However, interposition of pantry between kitchen and dining room is impractical in a servantless house. Built-in range should be discouraged because of added fire hazard. Position of breakfast alcove is a big step-saving feature.



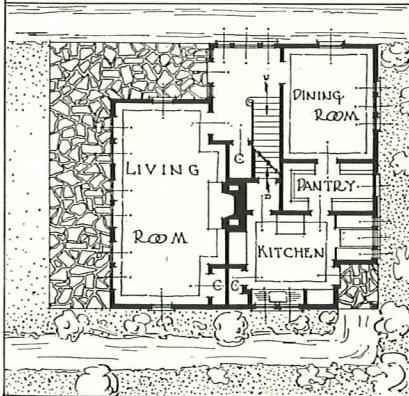
0 1 2 3 4 5 6
KITCHEN PLAN
& ELEVATIONS

DESIGN FOR A SMALL FAMILY MODEL KITCHEN
AS SUBMITTED IN THE
HOESER-MANUFACTURING COMPANY'S COMPETITION

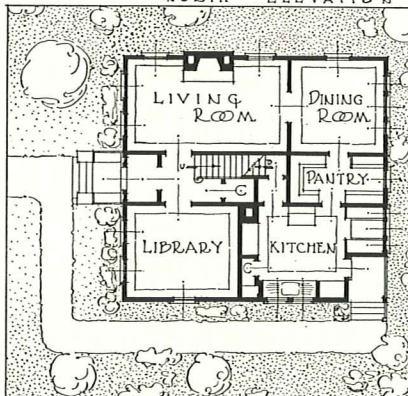
0 5 10 15
HOUSE PLAN
SUGGESTIONS



PLAN AND ELEVATIONS OF THE KITCHEN UNIT
AND TWO SUGGESTIVE HOUSE PLANS WHICH
INCORPORATE THIS UNIT



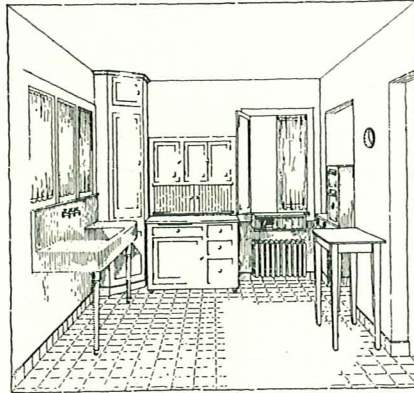
SPECIFICATIONS
FLOORING - CORK TILE OR
RUBBER TILE
WAINSCOTING - GLAZED
TILE - WHITE
WALLS - FLAT WHITE TO
PREVENT GLARE
TRIM - WHITE ENAMEL
LIGHTS - CENTER CEILING,
& BRACKET OVER SINK
WALL PLUG - AT TABLE FOR
ELECTRICAL APPLIANCE
BASE PLUG - AT RIGHT OF
RANGE AS SHOWN
HOT WATER - GAS HEATER
IN BASEMENT
REFRIGERATION - ELECTRIC
ICE UNIT INSTALLED IN
CUPBOARD OVER ICE BOX
OR NATURAL ICE TO BE
DELIVERED FROM PORCH.



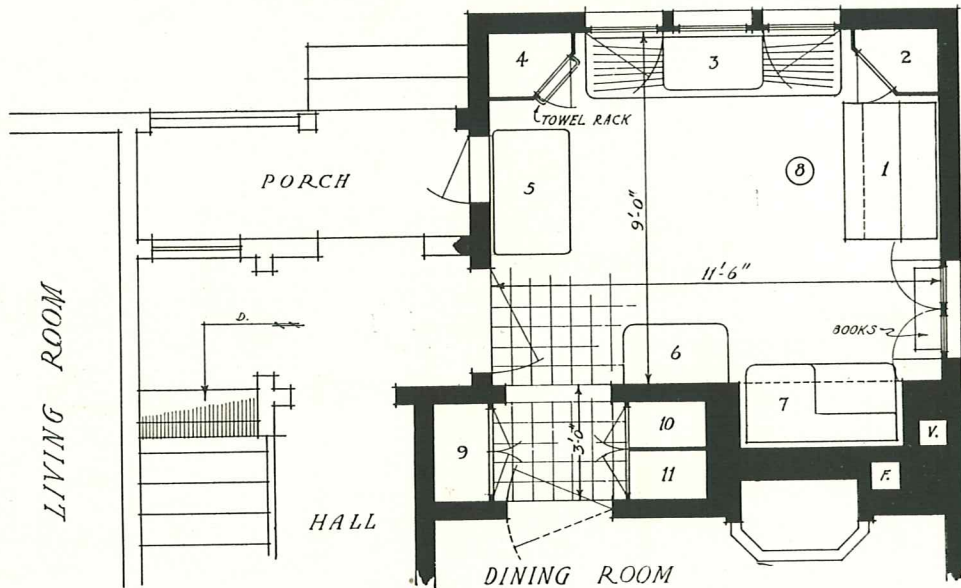
SUBMITTED BY CLIFFORD A. LAKE, NEW HAVEN, CONN.

In many ways a splendid step-saving plan, with kitchen cabinet the center of all activities. However, built-in range invites fires and swinging door between cabinet and range may cause collisions when carrying hot food from range to cabinet. Pantry between kitchen and dining room causes unnecessary walking.

DESIGN FOR A
SMALL FAMILY
MODEL
KITCHEN



AS SUBMITTED IN THE
HOOSIER
MANUFACTURING
COMPANY'S
COMPETITION



PLAN

SCALE 0 1 2 3 4 5 6 7 8

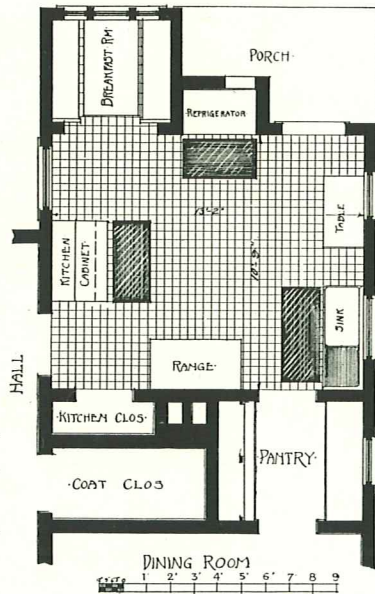
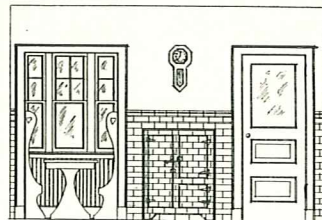
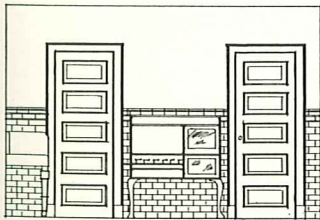
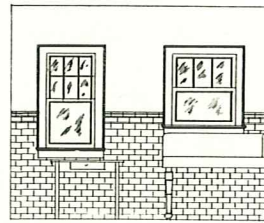
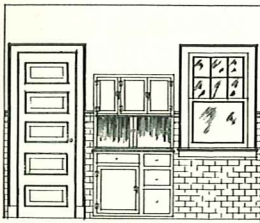
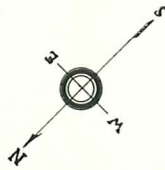
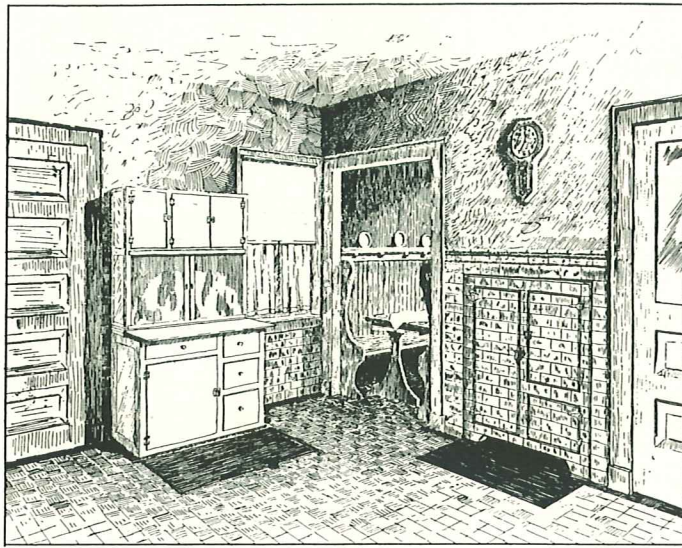
1. Hoosier Kitchen Cabinet.
2. Kitchen Storage.
3. Sink and Drainboards.
4. Kitchen Storage and Linens.
5. Refrigerator.
6. Table.
7. Range.
8. Stool.
9. Dining Room Dishes and Linens.
10. Brooms, etc.
11. Dining Room Table Leaves.

NOTES:

FLOOR OF CORK TILE
WALLS PAINTED BUFF
WOODWORK PAINTED
A WARM GREY

SUBMITTED BY EMORY J. OHLER, DAYTON, OHIO

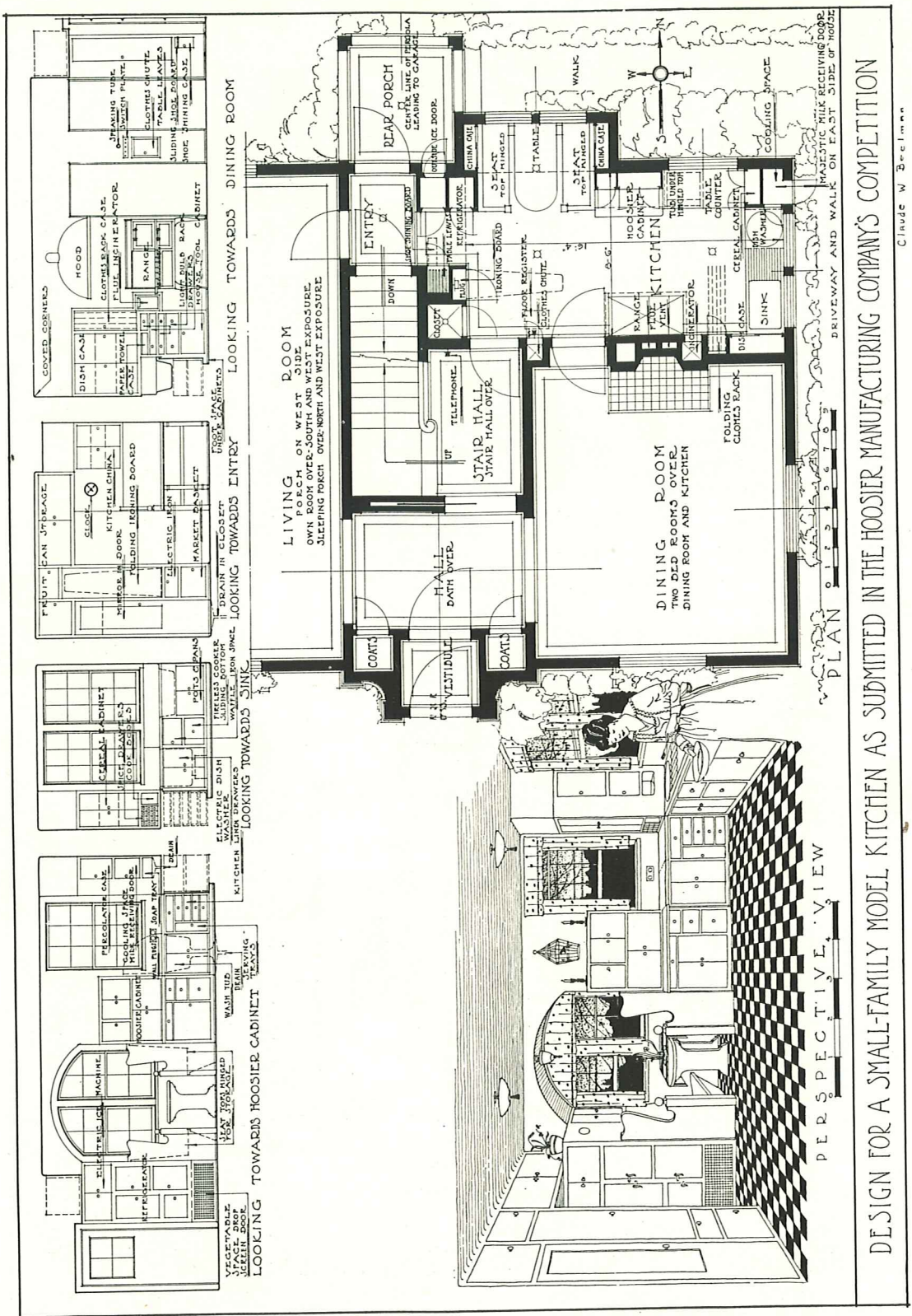
A well-thought-out plan, with handy storage space adjacent to the sink. Preparation follows its logical course from refrigerator to sink, to cabinet, to range, reducing the walking to a minimum. Suggested improvements—eliminate pantry between kitchen and dining room and let range stand away from walls.



DESIGN FOR A SMALL FAMILY MODEL KITCHEN
 AS SUBMITTED IN THE
 HOOSIER MANUFACTURING COMPANY'S COMPETITION

SUBMITTED BY L. R. COBB, SYRACUSE, N. Y.

Elimination of pantry between kitchen and dining room would make this a real step-saving plan. Service proceeds logically from refrigerator to kitchen cabinet, to range, thence to sink, used as a serving table. Clearing off—from dining room to sink or table, thence to kitchen cabinet or closet.

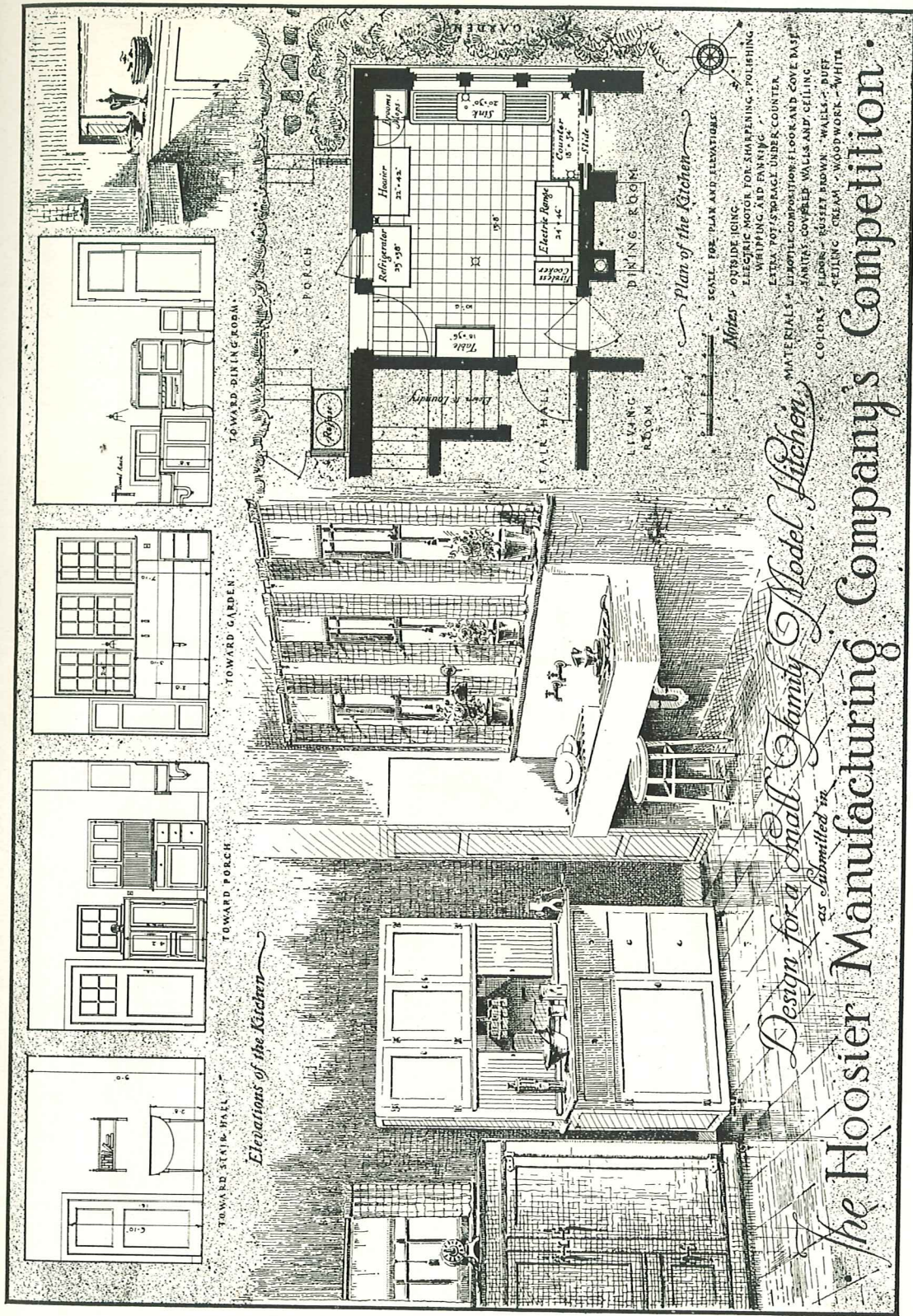


Claude W. Beelman

DESIGN FOR A SMALL-FAMILY MODEL KITCHEN AS SUBMITTED IN THE HOOSIER MANUFACTURING COMPANY'S COMPETITION

SUBMITTED BY CLAUDE W. BEELMAN, OMAHA, NEB.

Contains an unusual number of labor-saving devices, including dish-washer, incinerator, disappearing ironing-board, and clothes rack, etc.



SUBMITTED BY JOHN PRITCHARD MORGAN, EDGEWOOD, PA.

Has many splendid step-saving features. Note especially the service counter between the kitchen and dining room. This counter is placed in good relation to range and sink. Kitchen cabinet placed well in relation to refrigerator.

DESIGN FOR A SMALL
MODEL KITCHEN
as submitted in the
Hoosier Manufacturing
Company Competition

FEATURES

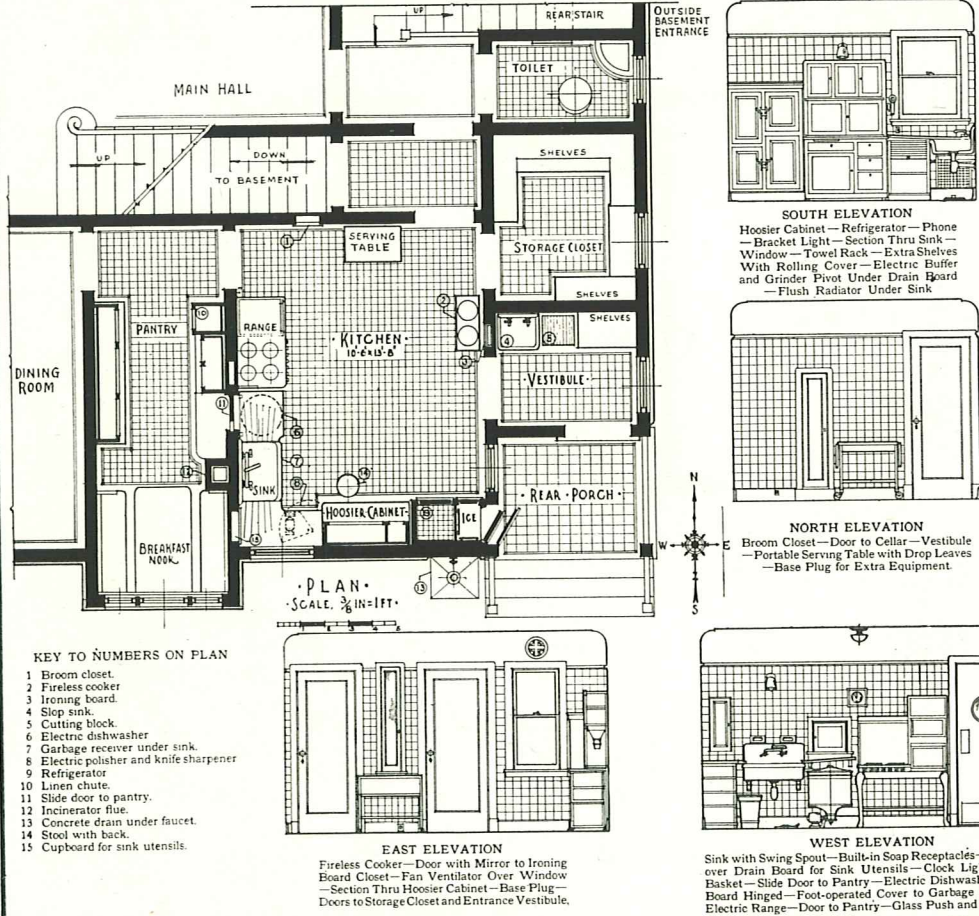
Fixtures are arranged for the shortest possible route in preparing a meal—locations are based on results of tests made recently at a large state university which proved that this arrangement reduces the mileage that a housekeeper walks from 750 with other arrangements in the same kitchen to 350 miles with this plan. Lighting is from over left shoulder on all important fixtures.

Tile wainscott—color citron grey enameled hard plaster covered ceiling.

Composition floor—soft and easily cleaned.

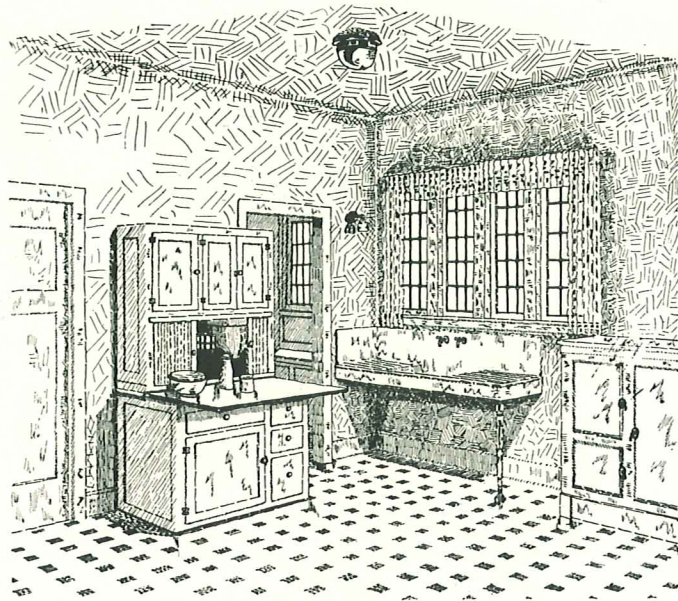
Access to front door without passing thru living rooms—convenient rear stairs.

All equipment indicated is obtainable and manufacturers' names obtained if necessary from architect.

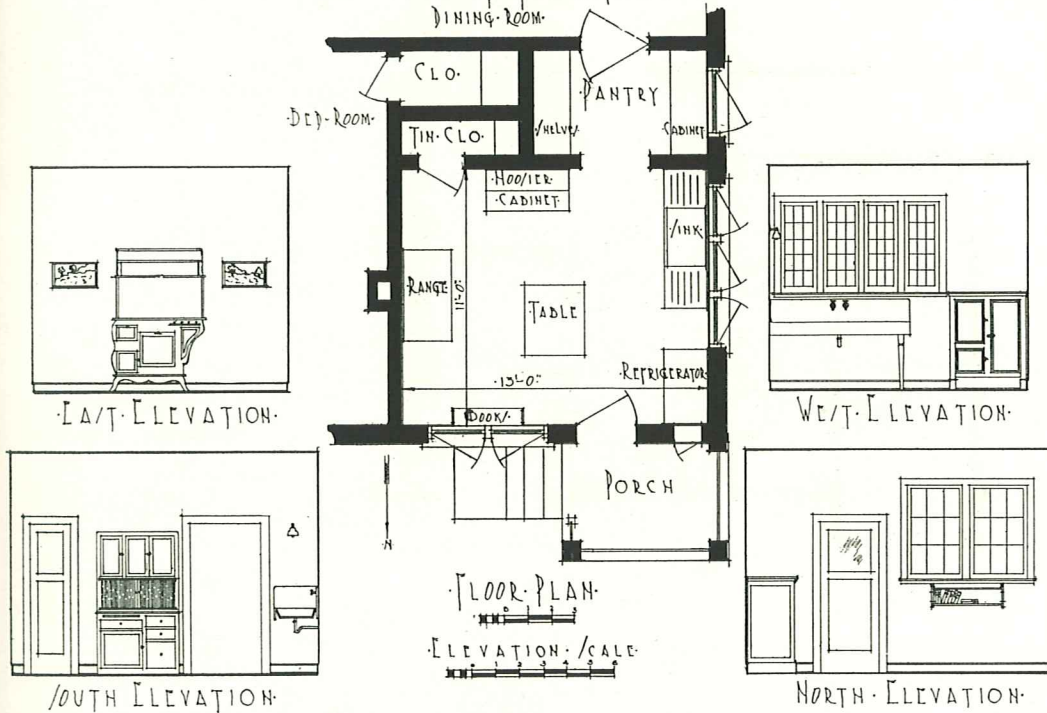


SUBMITTED BY RONALD GREENE, DULUTH, MINN.

Within the kitchen itself, a splendid step-saving plan, but by placing the pantry between both dining room and breakfast nook defeats much of its purpose. Service from refrigerator to cabinet, to sink, to range, to table is ideal. Service shelf should connect with dining room instead of pantry.



VIEW OF THE INTERIOR
DINING ROOM



DESIGN FOR A SMALL FAMILY
MODEL KITCHEN
AS ADMITTED IN THE
HOOPER MANUFACTURING COMPANY'S COMPETITION

SUBMITTED BY CHAS. L. TROUTMAN, EVANSVILLE, IND.

A simple plan that would be improved by removing the pantry from between dining room and kitchen.

HEALTH • LEISURE • TIME-SAVING • REST

TO LIVING ROOM

DINING ROOM

HALL

TO LIVING ROOM

KITCHEN

POOR ROOM

LANOK

PORCH

TO LIVING ROOM

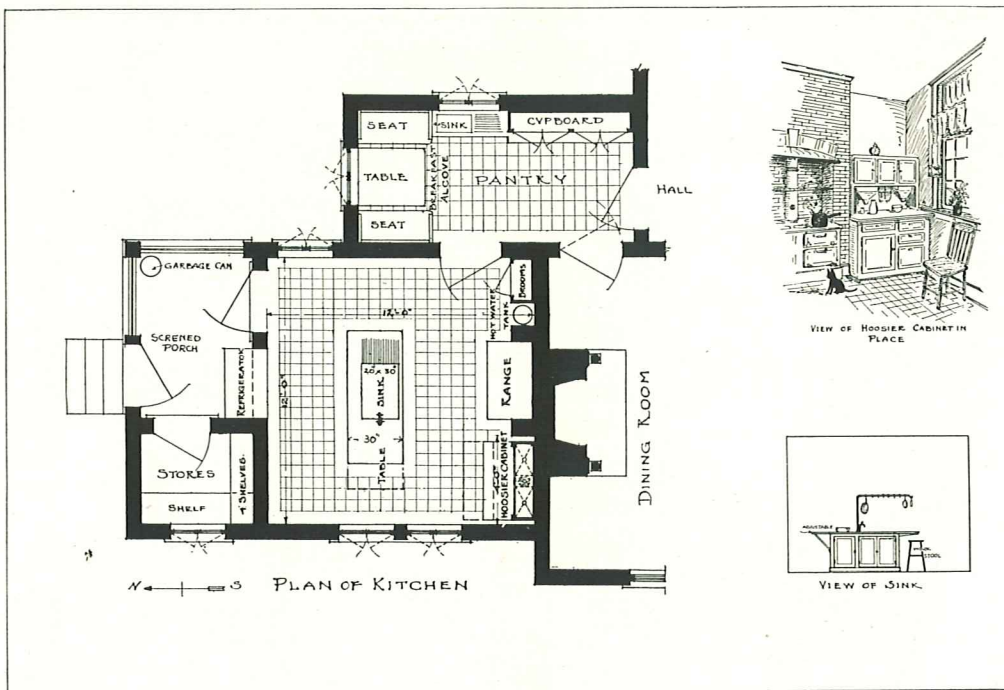
THE KITCHEN AS A LABORATORY

AS SUBMITTED IN 1916

HOOSIER MANUFACTURING COMPANY'S COMPETITION

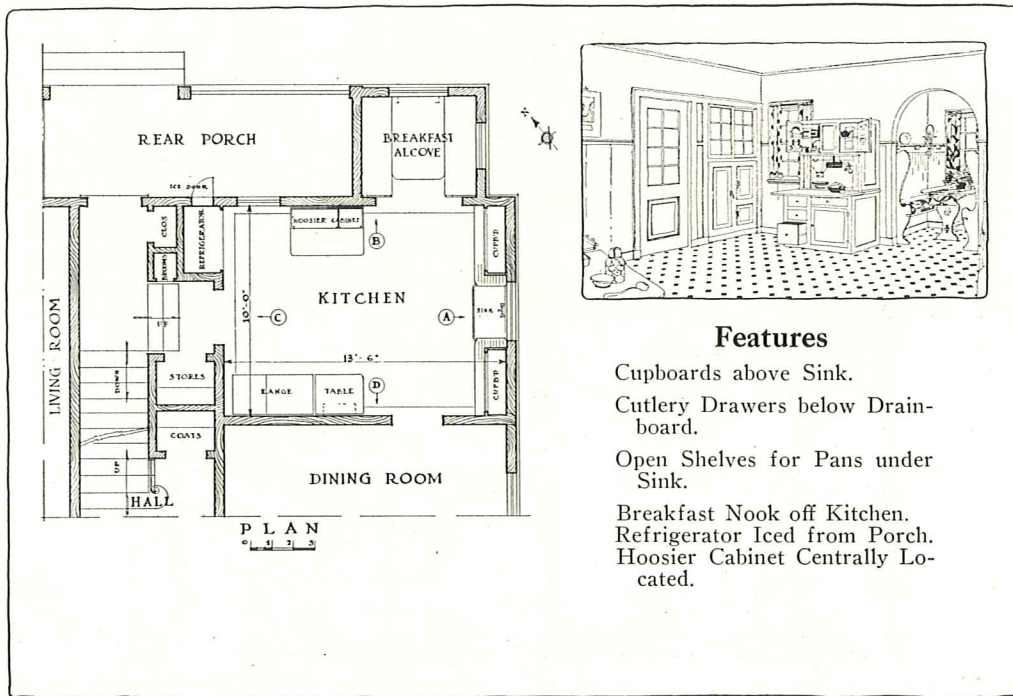
SUBMITTED BY THERON MANDEVILLE WOOLSON, CHICAGO, ILL.

In many ways is a big step-saver, with kitchen cabinet placed as the center of all kitchen activities. Drawers for silver, etc., slide from kitchen into built-in buffet in dining room.



SUBMITTED BY W. C. FREDERIC, PENSACOLA, FLA.

Secures a handy arrangement by placing combination table and sink in center. Relation of cabinet to range is good. However, refrigerator is rather inaccessible, and necessity of turning two corners to reach dining room is unfortunate.

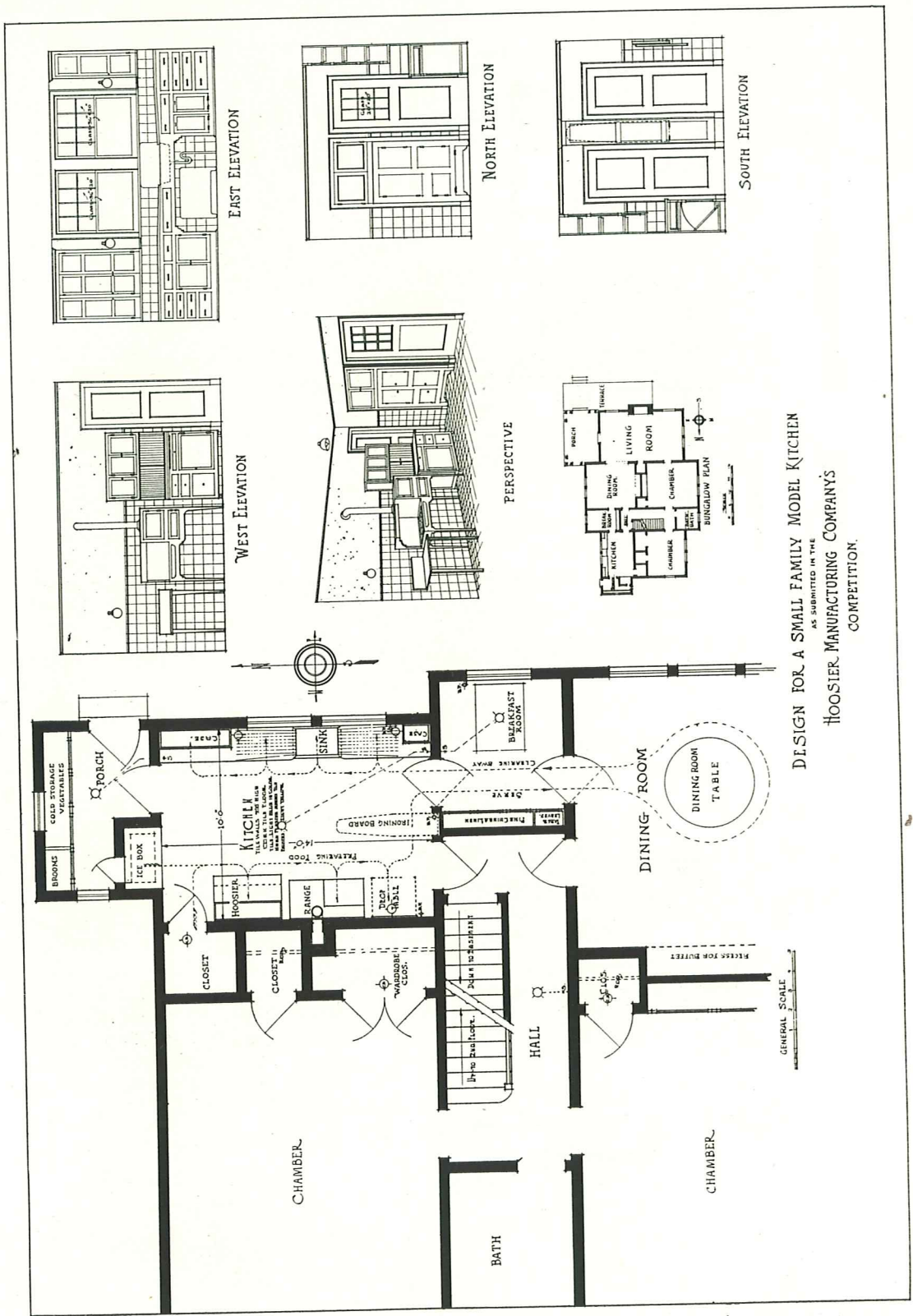


Features

- Cupboards above Sink.
- Cutlery Drawers below Drain-board.
- Open Shelves for Pans under Sink.
- Breakfast Nook off Kitchen.
- Refrigerator Iced from Porch.
- Hoosier Cabinet Centrally Located.

SUBMITTED BY JEFFERSON M. HAMILTON, MINNEAPOLIS, MINN.

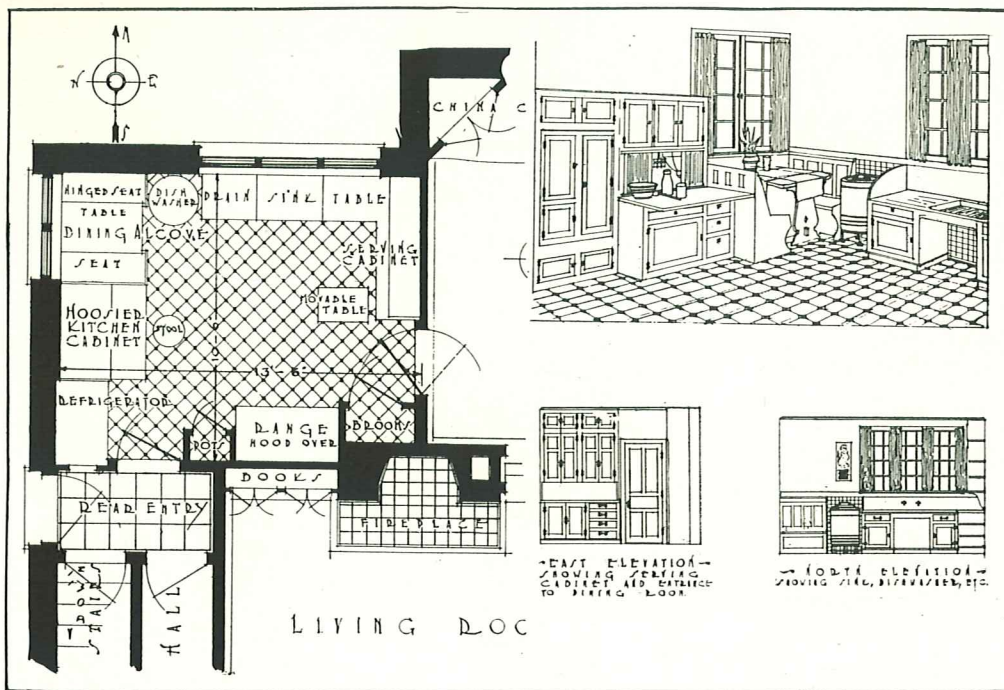
Plan shows good relationship between refrigerator and cabinet and between range, serving table and dining room. Sink is in good relation both to breakfast alcove and dining room.



DESIGN FOR A SMALL FAMILY MODEL KITCHEN
 AS SUBMITTED IN THE
 HOOSIER MANUFACTURING COMPANY'S
 COMPETITION.

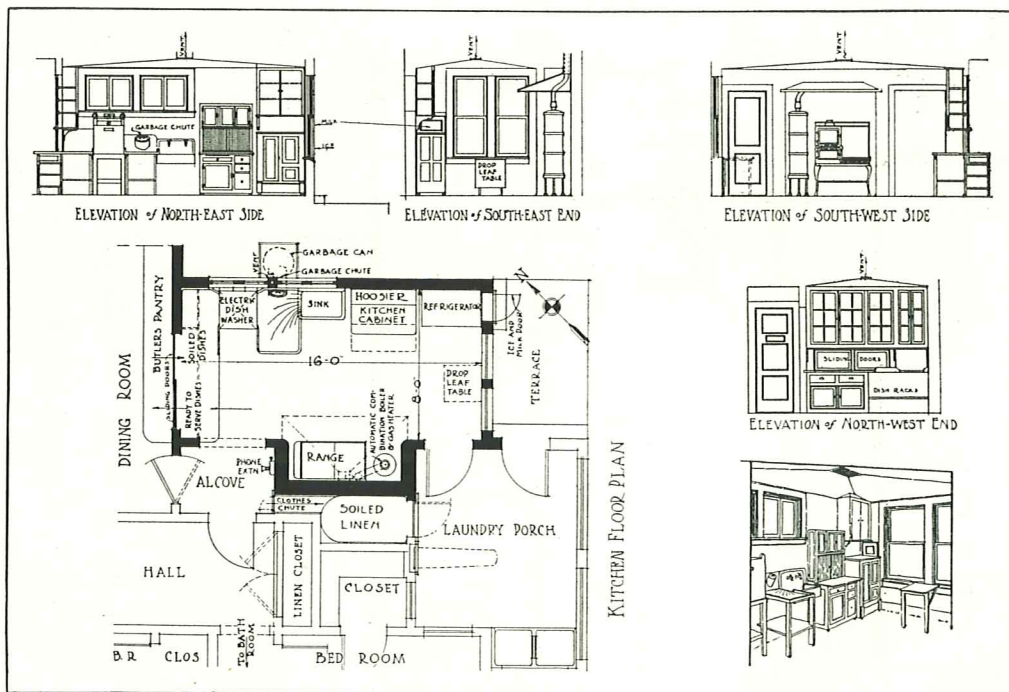
SUBMITTED BY NORMAN L. WILKINSON, KANSAS CITY, MO.

Preparation proceeds logically down one side of kitchen, clearing-off up the other side. Unfortunately, position of breakfast nook increases distance to dining room.



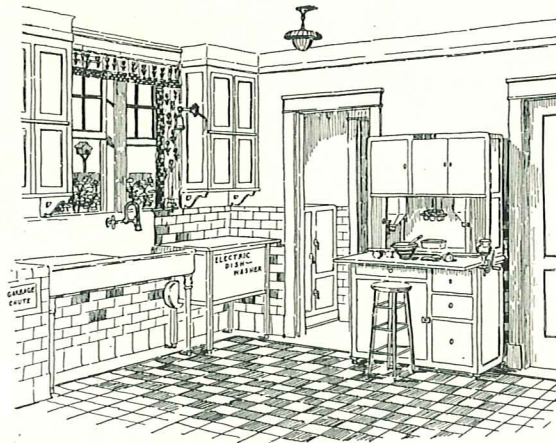
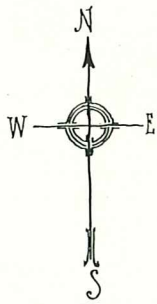
SUBMITTED BY MRS. EARL W. PORTER, OMAHA, NEB.

Position of kitchen cabinet next to refrigerator and close to sink will save many steps. Open breakfast nook within easy reach of entire kitchen is novel and desirable.



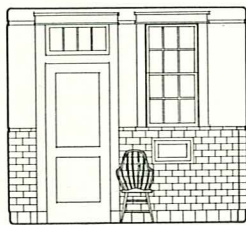
SUBMITTED BY HIRSCH, COOKSEY & THOMPSON, ATLANTA, GA.

Plan has many desirable step-saving features, including direct service through panel to dining room. Kitchen cabinet is in good relation to refrigerator and range, but built-in range invites danger from fires.

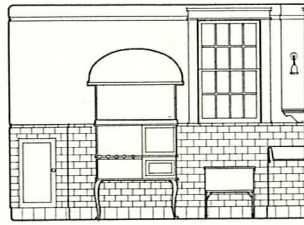


PER SPECTIVE

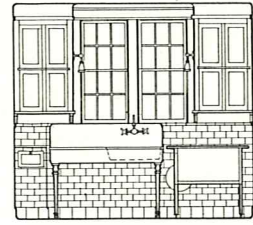
DESIGN FOR A
SMALL-FAMILY
MODEL KITCHEN
AS SUBMITTED IN THE
HOOSIER MANUFACTURING COMPANY'S
COMPETITION



WEST WALL

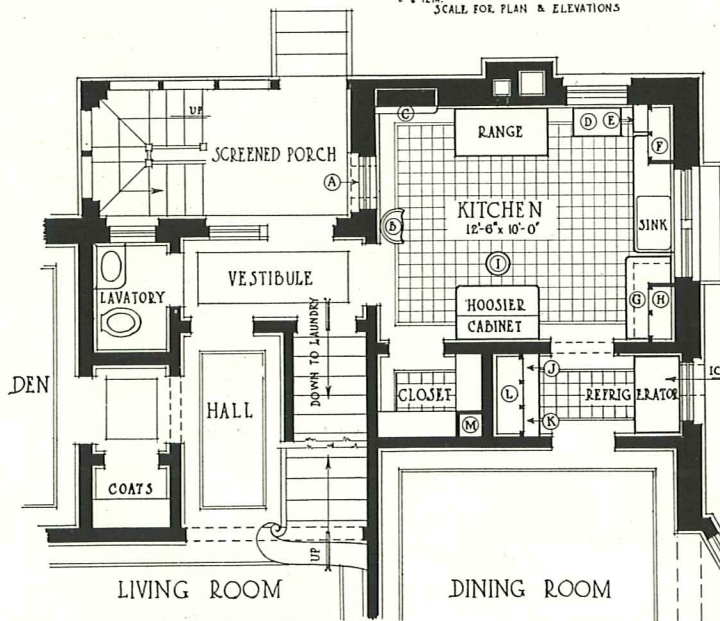


NORTH WALL

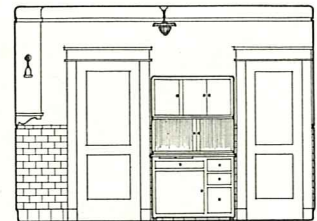


EAST WALL

0 1 2 3 4 5 6 7 8 9 10 11
SCALE FOR PLAN & ELEVATIONS



FLOOR PLAN

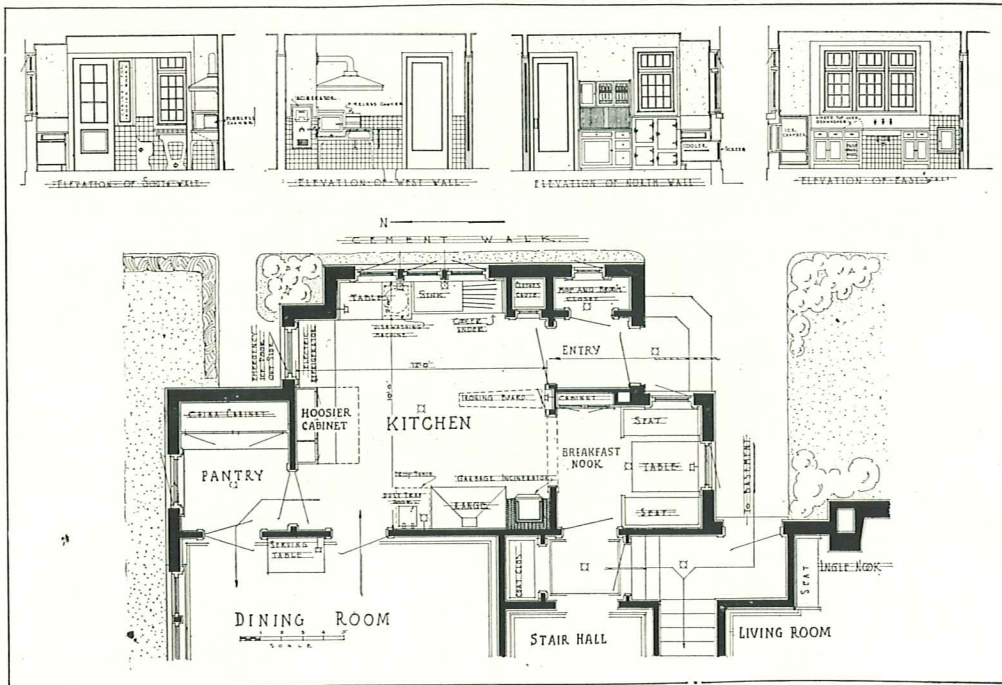


SOUTH WALL

- (A) PACKAGE & BOTTLE RECEIVER
- (B) CHAIR
- (C) POT & PAN CUPBOARD
- (D) FIRELESS COOKER
- (E) CHUTE TO GARBAGE INCINERATOR
- (F) SUPPLY CUPBOARD
- (G) ELECTRIC DISH WASHER & TABLE
- (H) CHINA CUPBOARD
- (I) STOOL
- (J) ELECTRIC PLATE WARMER
- (K) LAUNDRY CHUTE
- (L) CHINA CUPBOARD
- (M) LINEN CHUTE FROM ABOVE

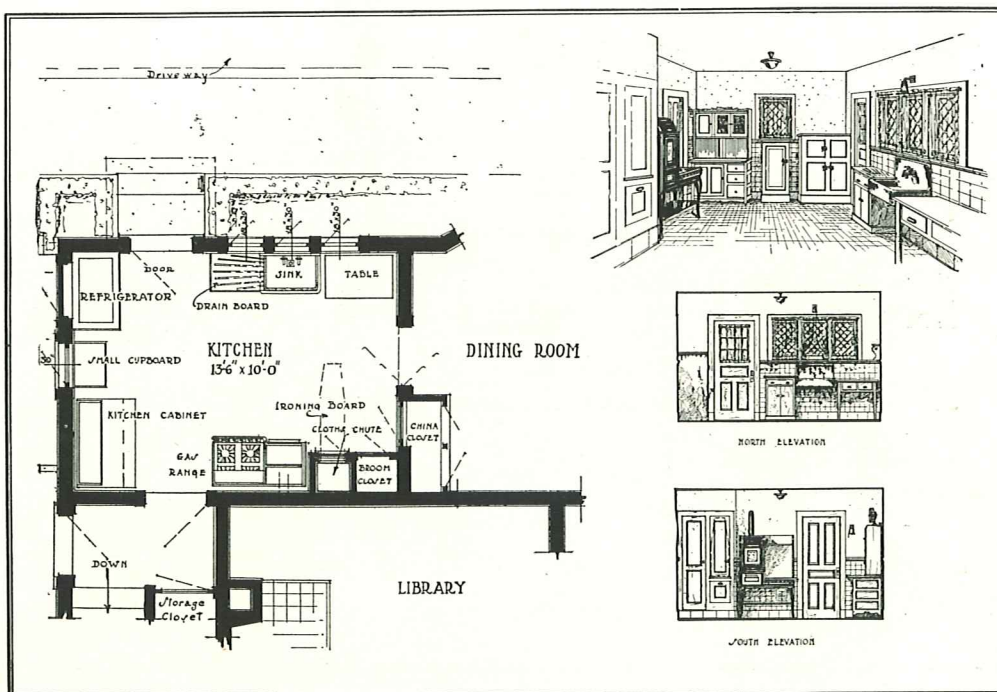
SUBMITTED BY BEUTELL & HARDIE, EL PASO, TEXAS

Position of refrigerator, kitchen cabinet and sink close to dining room means steps saved in clearing off after a meal. Sink is in good relation to china cupboard. However, service to dining room is somewhat retarded by distance of range from other units and by position of pantry.



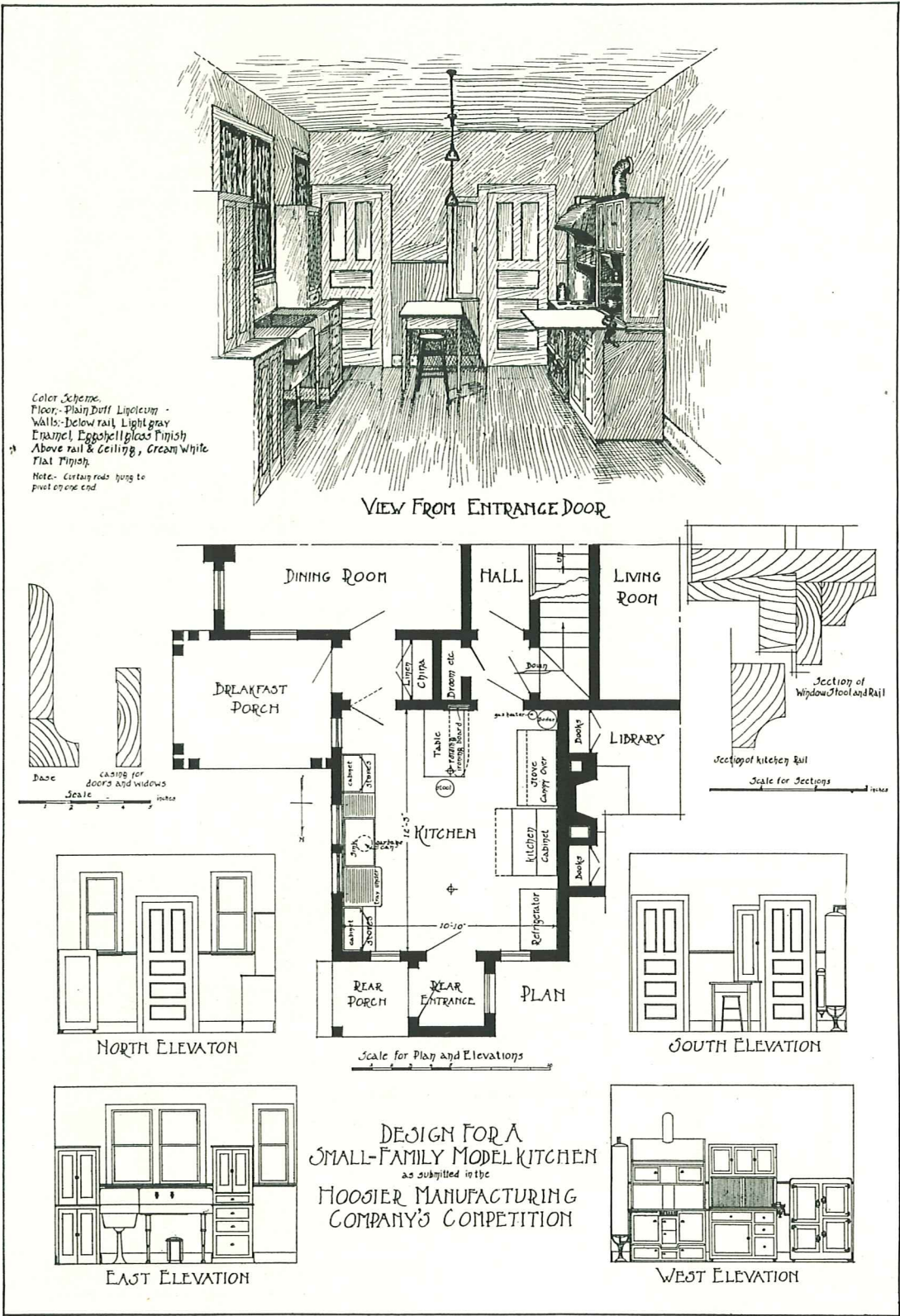
SUBMITTED BY LATHAM A. DE MILT, JR., INDIANAPOLIS, IND.

Plan places pantry in a good relation both to dining room and kitchen. Position of breakfast nook is also good. Kitchen cabinet functions as the actual center of kitchen activities. A splendid plan for the woman who prefers a pantry



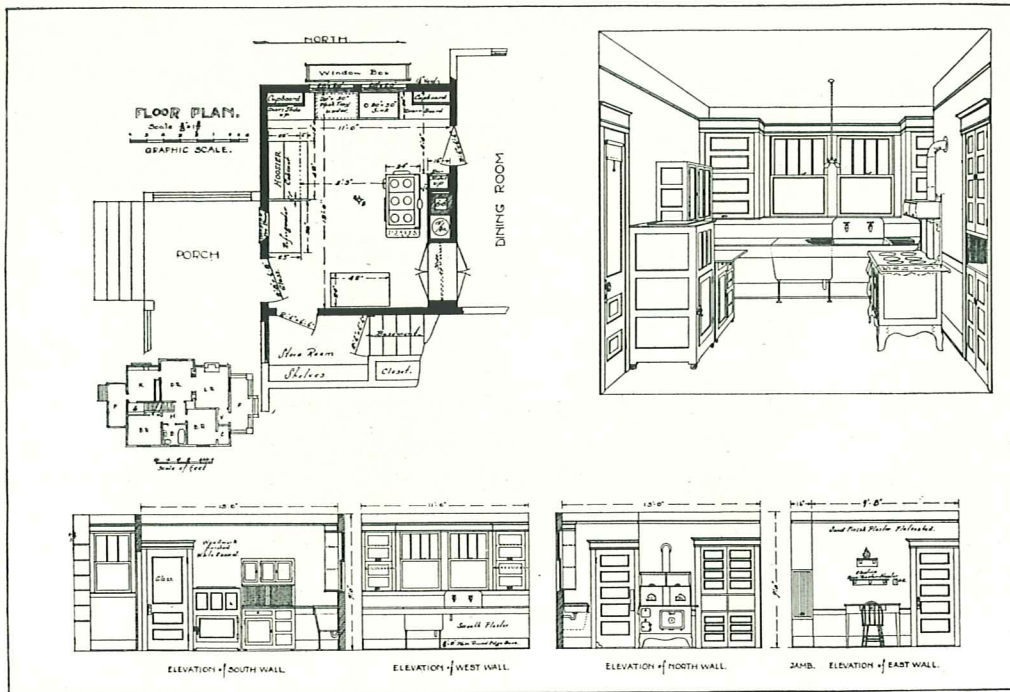
SUBMITTED BY HOWARD L. STONE, ROCHESTER, N. Y.

Drawing shows a most convenient, step-saving arrangement, with handy china closet served either from kitchen or dining room.



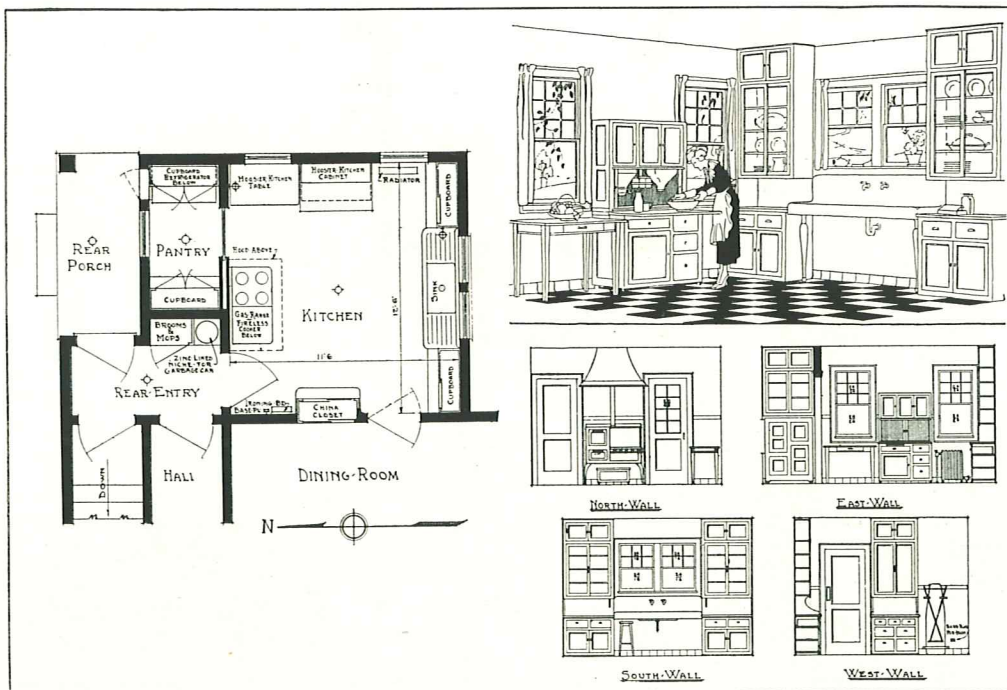
SUBMITTED BY EMORY J. LALIBERTE, BROCKTON, MASS.

A splendid step-saving kitchen; service proceeds from refrigerator, cabinet, range, table to dining room. Elimination of central pantry would be an improvement.



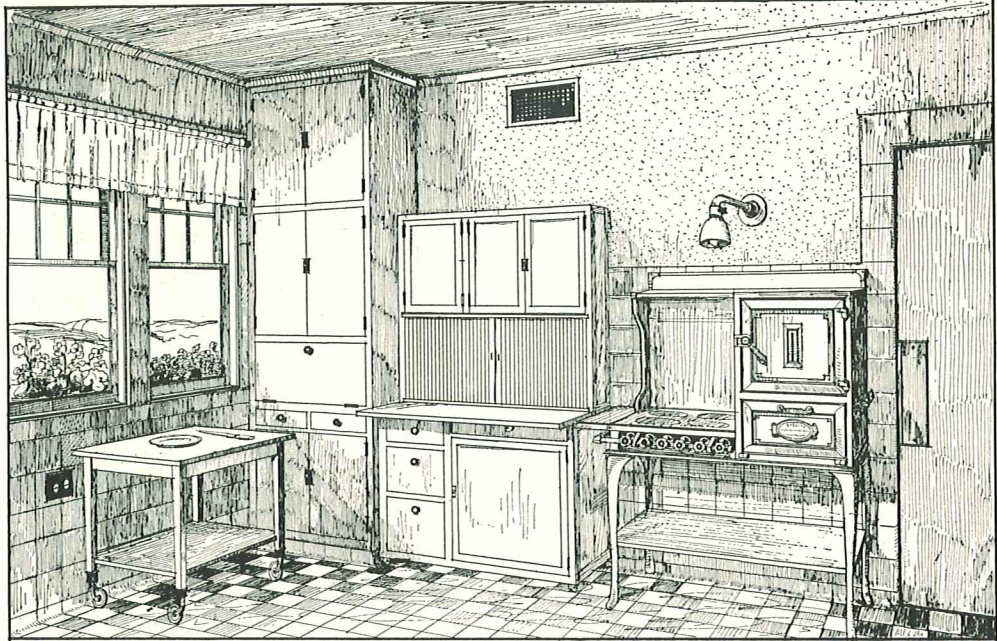
SUBMITTED BY T. C. STALEY, PORTLAND, ORE.

In many ways the plan shows an ideal arrangement, minimizing the amount of walking that must be done and providing direct service to the dining room.



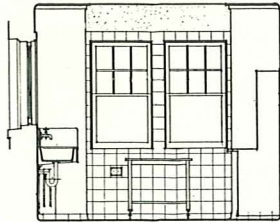
SUBMITTED BY GEORGE H. BUCKLEY, CHICAGO, ILL.

A splendid arrangement for the woman who prefers a pantry. Cabinet is in good relation to refrigerator, range and sink. Built-in china closet filled from kitchen, emptied from dining room.

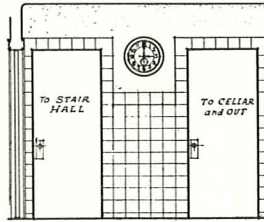


SCALE

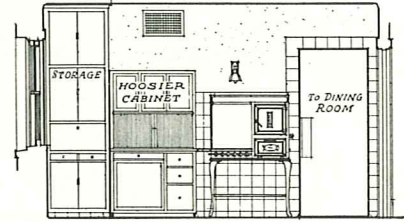
· Perspective ·



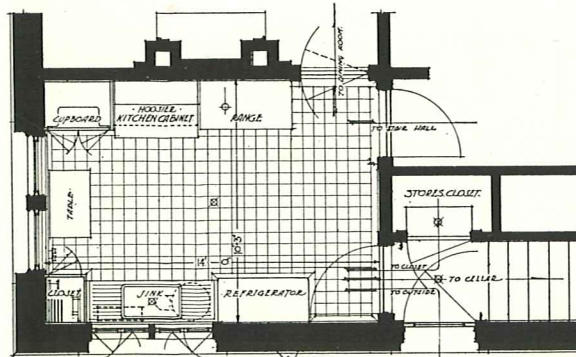
· EAST · WALL ·



· WEST · WALL ·

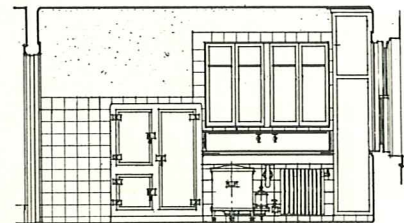


· SOUTH · WALL ·



· PLAN ·

SCALE OF PLANS & ELEVATIONS · 1/4" = 1'-0"



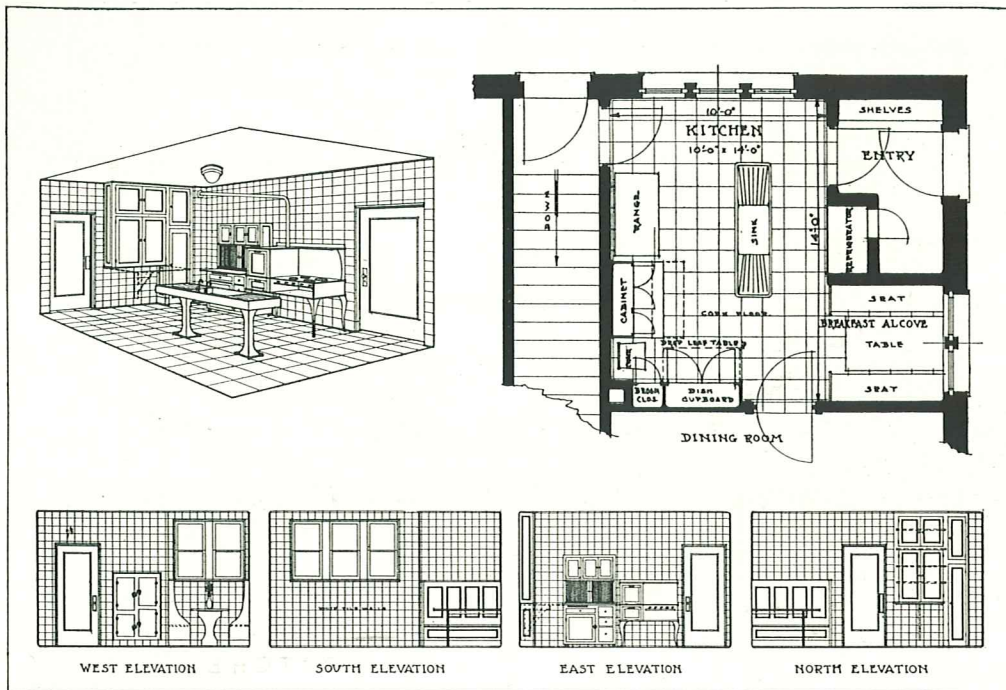
· NORTH · WALL ·

FLOOR · NON SLIP COMPOSITION TILE
 WAINSCOT · TILE WITH TILE COVE BASE
 WALLS AND CEILING · HARD SMOOTH PLASTER
 COLOR · FLOOR · LIGHT GRAY · WAINSCOT
 CREAM · WOOD WORK · RANGE · SINK AND
 REFRIGERATOR · CREAM · PLASTER LIGHT TAN

DESIGN FOR A SMALL FAMILY MODEL KITCHEN
As Submitted In The
 HOOSIER MANUFACTURING COMPANY'S COMPETITION

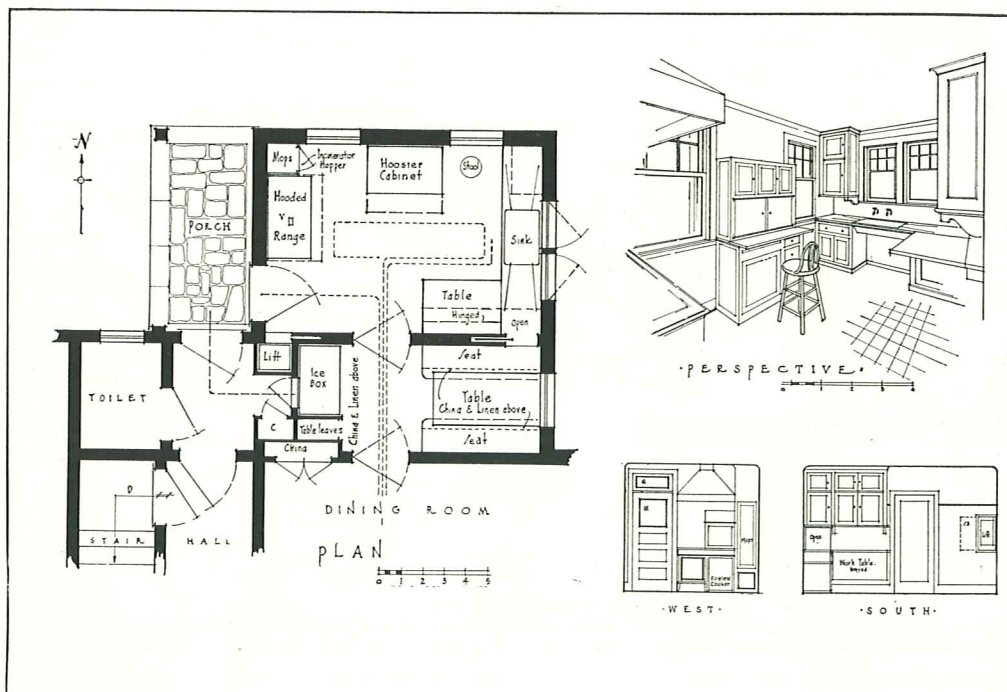
SUBMITTED BY T. R. CRITCHLOW, PITTSBURGH, PA.

A kitchen of simple design, and compact arrangement. Outer door leads past closet door and cellar entrance. Kitchen cabinet between cupboard and range.



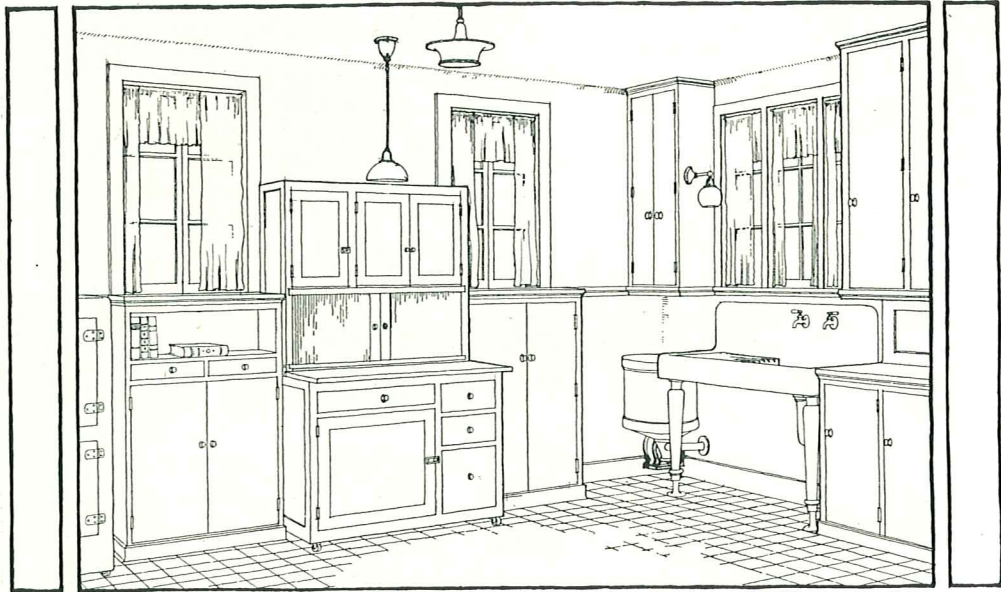
SUBMITTED BY ALBERT A. TRAVER, LIMA, OHIO

Has handy arrangement of pedestal sink in center of room. This puts both sink and kitchen cabinet in close relation to range and cupboard. Reversal of refrigerator and alcove would save steps in eliminating walking about sink in taking food to cabinet and range. Making dish closet open into dining room would also save many steps.

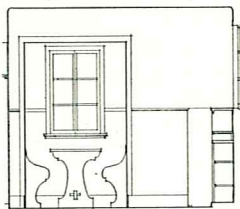


SUBMITTED BY MISS RUTH V. LUCAS, SALT LAKE CITY, UTAH

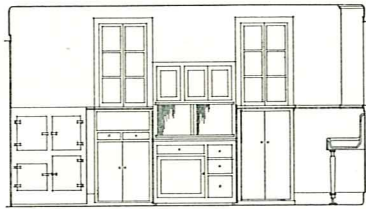
A compact, step-saving kitchen, requiring very little walking about within the kitchen itself, but with that room separated from dining room by breakfast alcove.



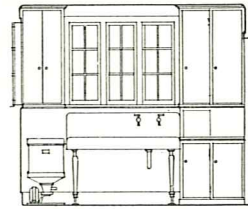
VIEW SHOWING HOOSIER KITCHEN CABINET



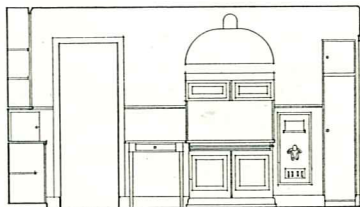
NORTH ELEVATION



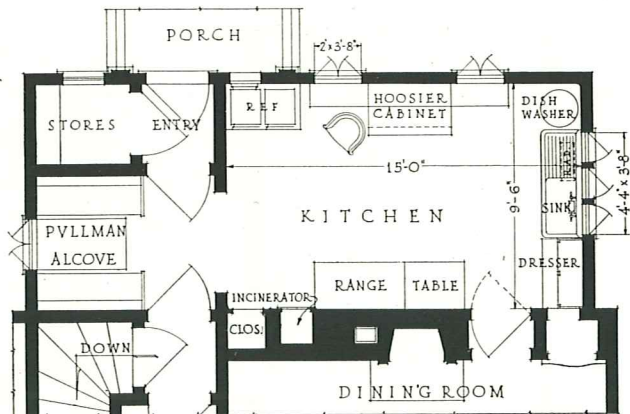
EAST ELEVATION



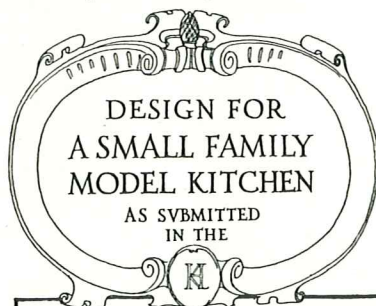
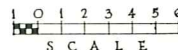
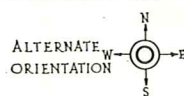
SOVTH ELEVATION



WEST ELEVATION



PLAN



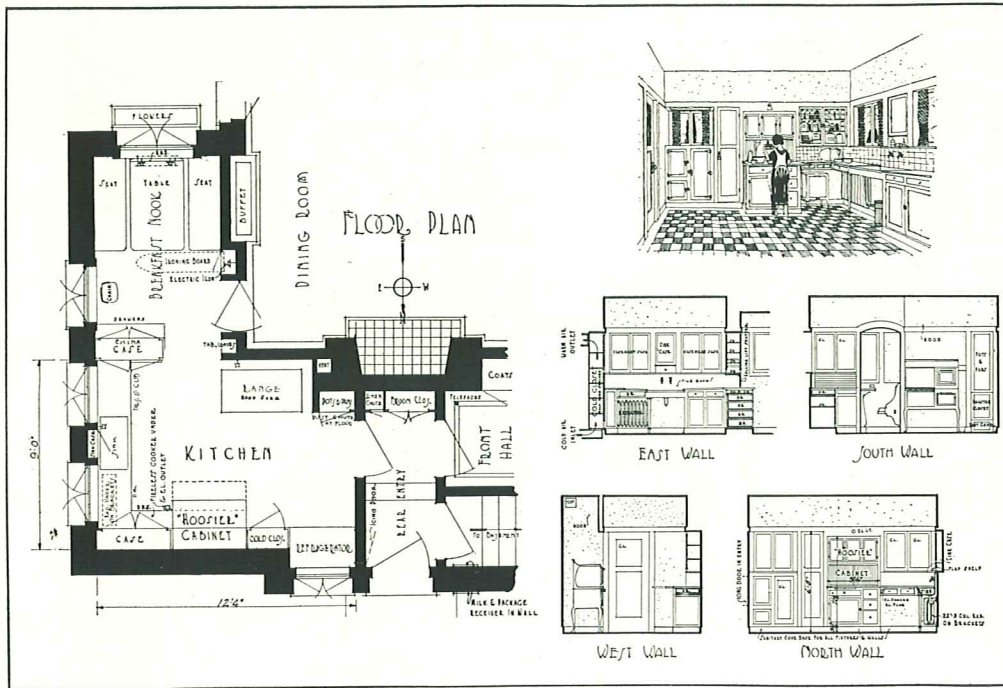
DESIGN FOR
A SMALL FAMILY
MODEL KITCHEN
AS SVBMITTED
IN THE



HOOSIER MANVACTVRING COMPANY'S COMPETITION

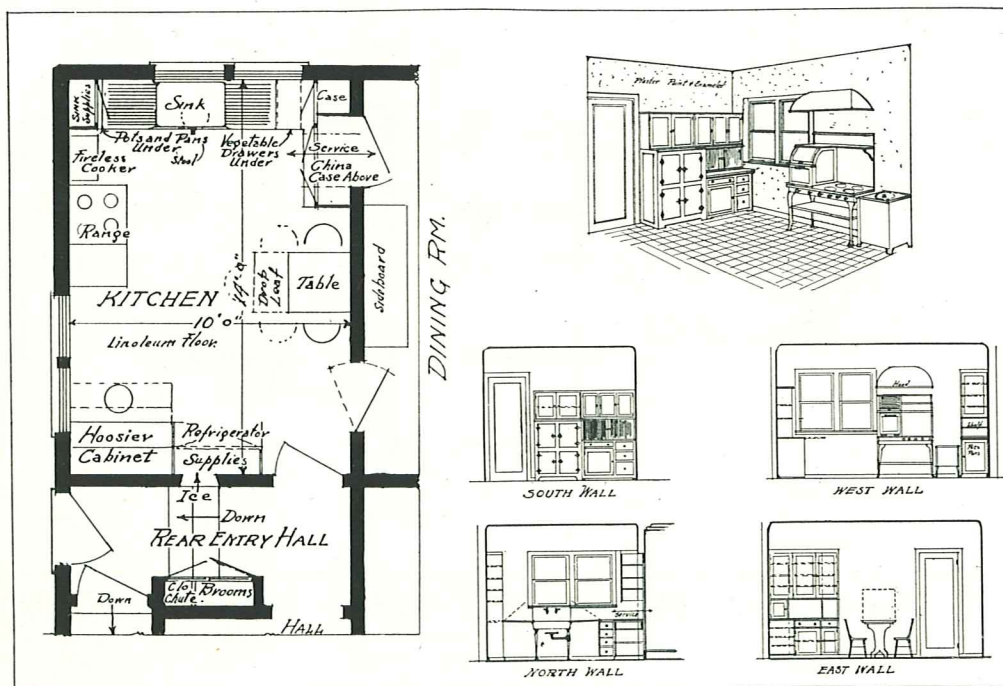
SUBMITTED BY HAROLD D. WAY, NEW YORK, N. Y.

A delightfully simple plan, with pantry and pullman alcove. Has many commendable features. Preparation properly proceeds from refrigerator to cabinet, to range, to dresser, then through slide to dining room. Clearing off directly through slide to sink and dish-washer. Good cross-lights and ventilation.



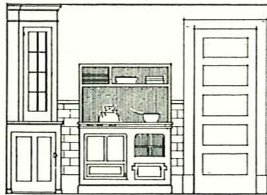
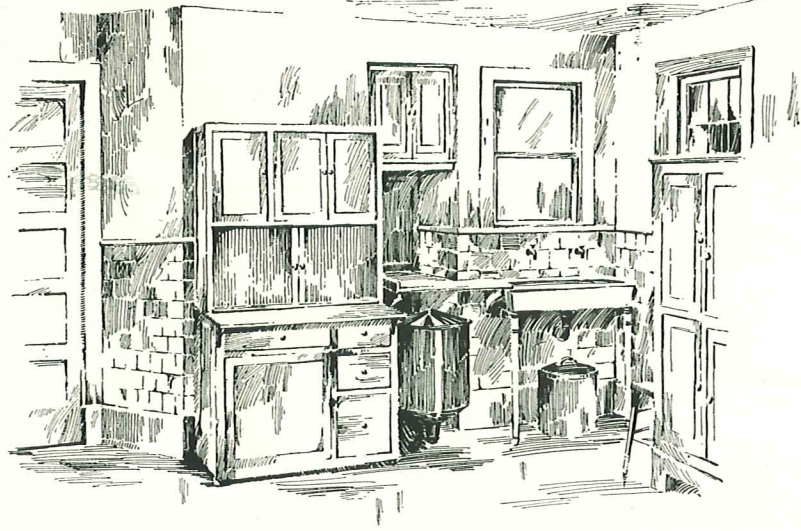
SUBMITTED BY MRS. WM. GERHARDT WUEHRMANN, EL PASO, TEXAS

Plan will appeal to those who appreciate the convenience of the breakfast alcove. Kitchen proper is compact and well arranged. Many step-saving features.

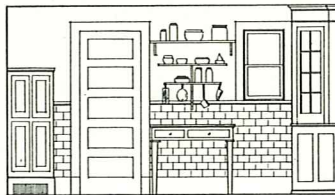


SUBMITTED BY WM. D. MANN, CHICAGO, ILL.

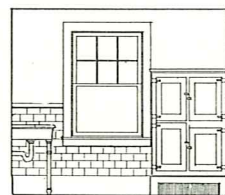
Provides a breakfast table for those who do not object to eating in the kitchen. Outside-icing refrigerator next to kitchen cabinet, and service shelf to dining room are desirable features.



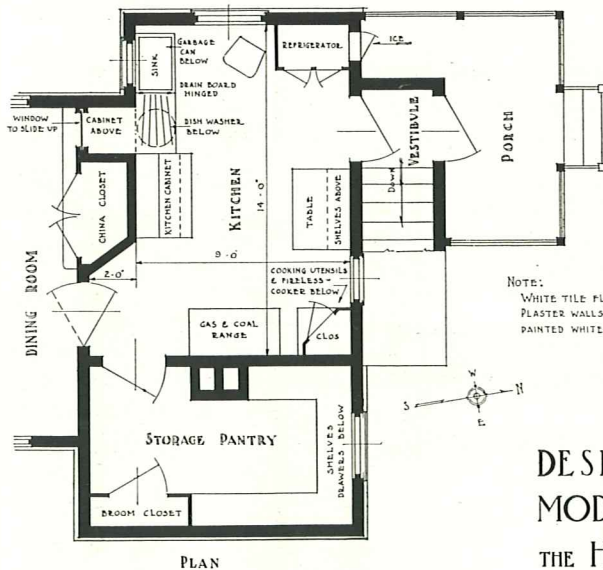
EAST WALL



NORTH WALL

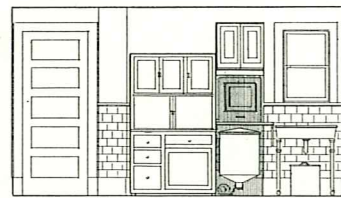


WEST WALL



PLAN

SCALE FOR PLAN AND WALL ELEVATIONS
0 1 2 3 4 5 FEET



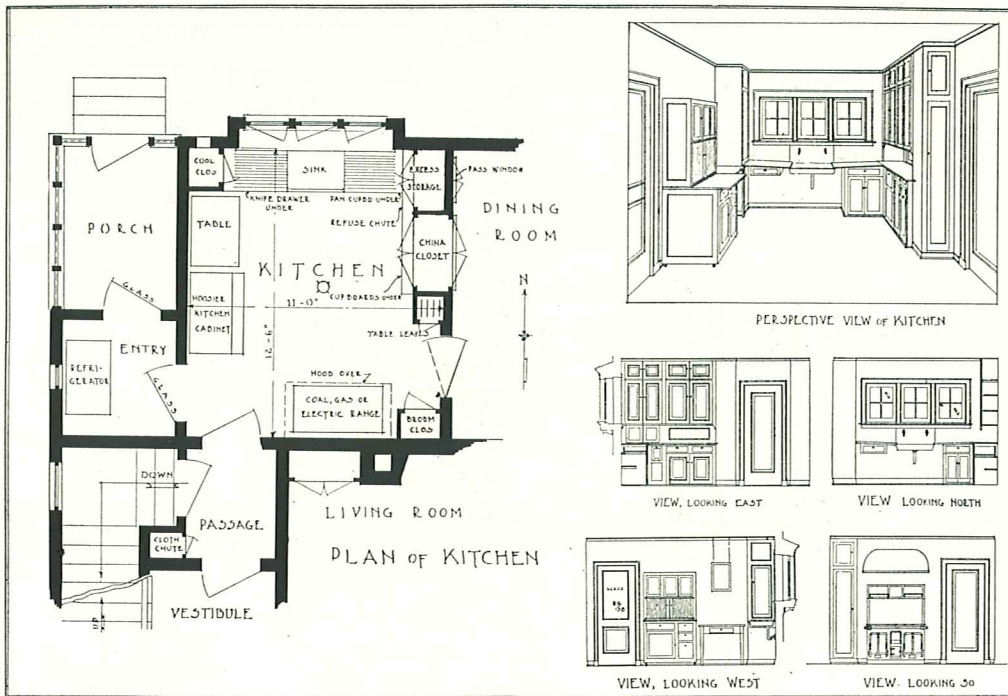
SOUTH WALL

NOTE: WHITE TILE FLOOR, BASE & WAINSCOT
PLASTER WALLS ABOVE. ALL WOODWORK
PAINTED WHITE

DESIGN FOR A SMALL FAMILY MODEL KITCHEN AS SUBMITTED IN THE HOOSIER MANUFACTURING COMPANY'S COMPETITION

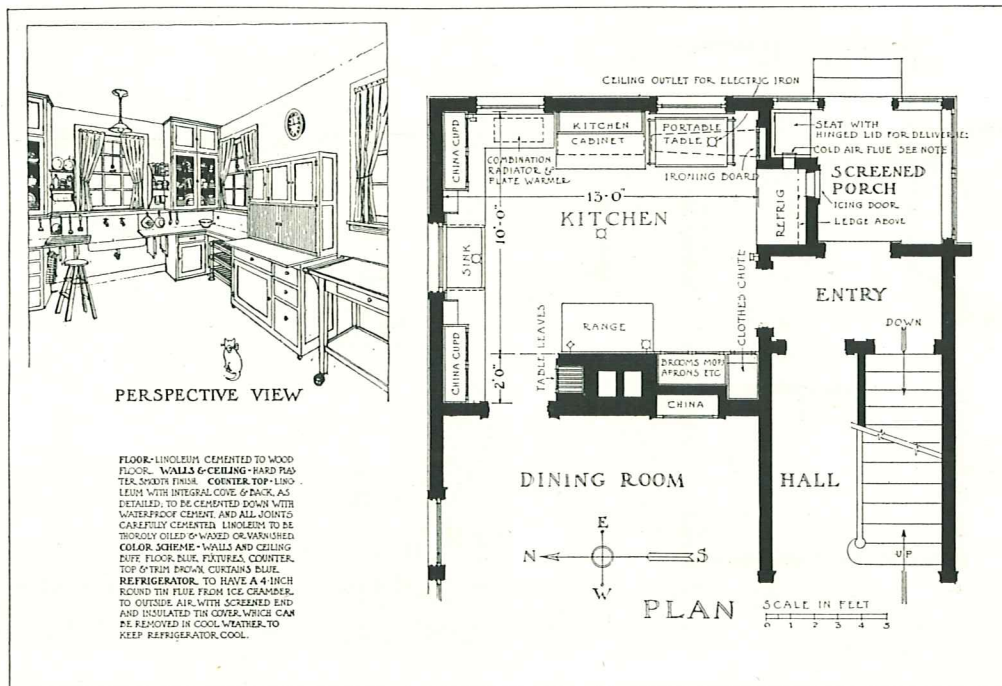
SUBMITTED BY WALTER J. CAMPBELL, DANBURY, CONN.

The woman who wants a pantry will appreciate the many step-saving and labor-saving features of this plan. Clearing off after meals is simplified by slide to drain board above dish-washer. Service proceeds naturally from refrigerator to cabinet, to range, to dining room. Kitchen cabinet is close enough to range to be used as serving table.



SUBMITTED BY E. WALTER BURKHARDT, NEW YORK CITY

Plan places refrigerator in entry. Has service slide to dining room. In many ways is ideal, but provides direct light from only one side. As a step-saver, however, it is a splendid plan.

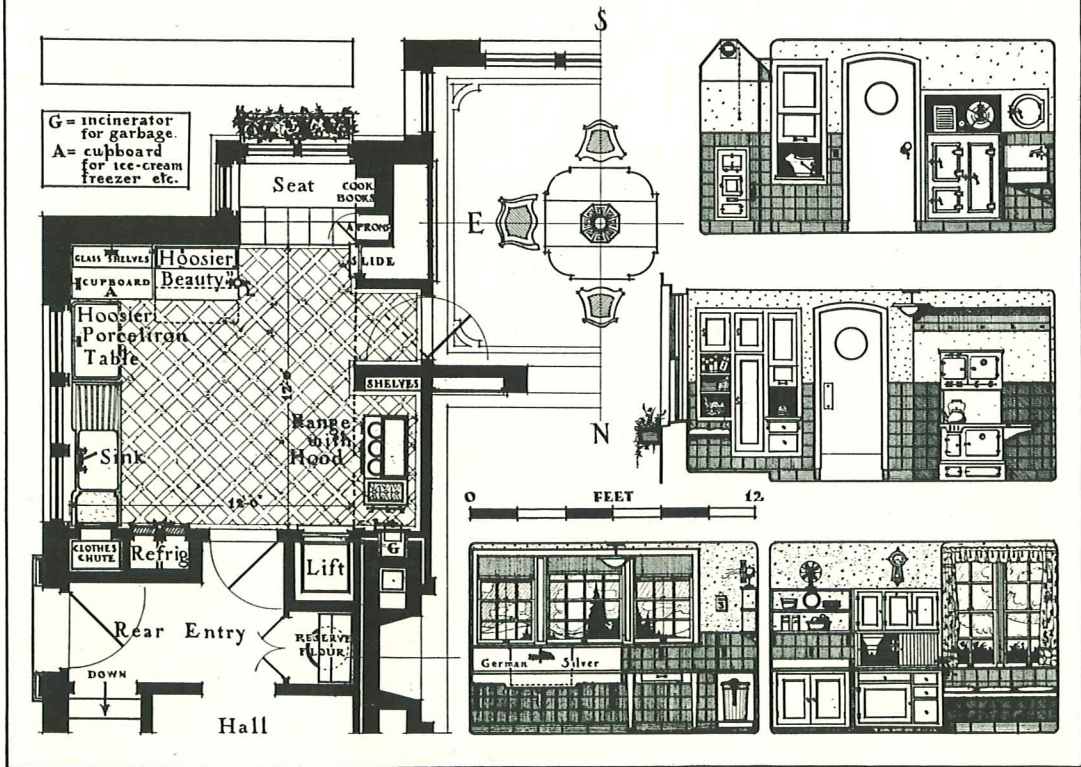


SUBMITTED BY ROLLIN C. CHAPIN, MINNEAPOLIS, MINN.

A compact, simple arrangement with cupboards handy to sink. Range opposite kitchen cabinet, often a desirable arrangement. Good light.



DESIGN
FOR A
SMALL FAMILY MODEL KITCHEN
AS SUBMITTED IN THE **HOOSIER** MANUFACTURING COMPANY'S COMPETITION



SUBMITTED BY L. H. KING, BOSTON, MASS.

A kitchen with a pantry-entry. Has much to recommend it. Window-seat with flower box is a cheerful touch. Slide to dining room buffet is clever. However, range and refrigerator are outside area stipulated in competition.

The Hoosier Kitchen Cabinet and the Model Kitchen

ONE of the first requisites in planning a model kitchen is to reduce the amount of walking and standing. This means furnishing the room with a practical working center, so equipped as to enable the housewife to do the greater part of her work seated in a single spot.

Naturally, the equipment and arrangement of such a central station requires a great amount of thought. No mere built-in contrivance, such as a series of shelves and cupboards, can equal in effectiveness a cabinet that has been planned and improved over a long period of years. Nor can any but the best planned cabinet give the maximum amount of service.

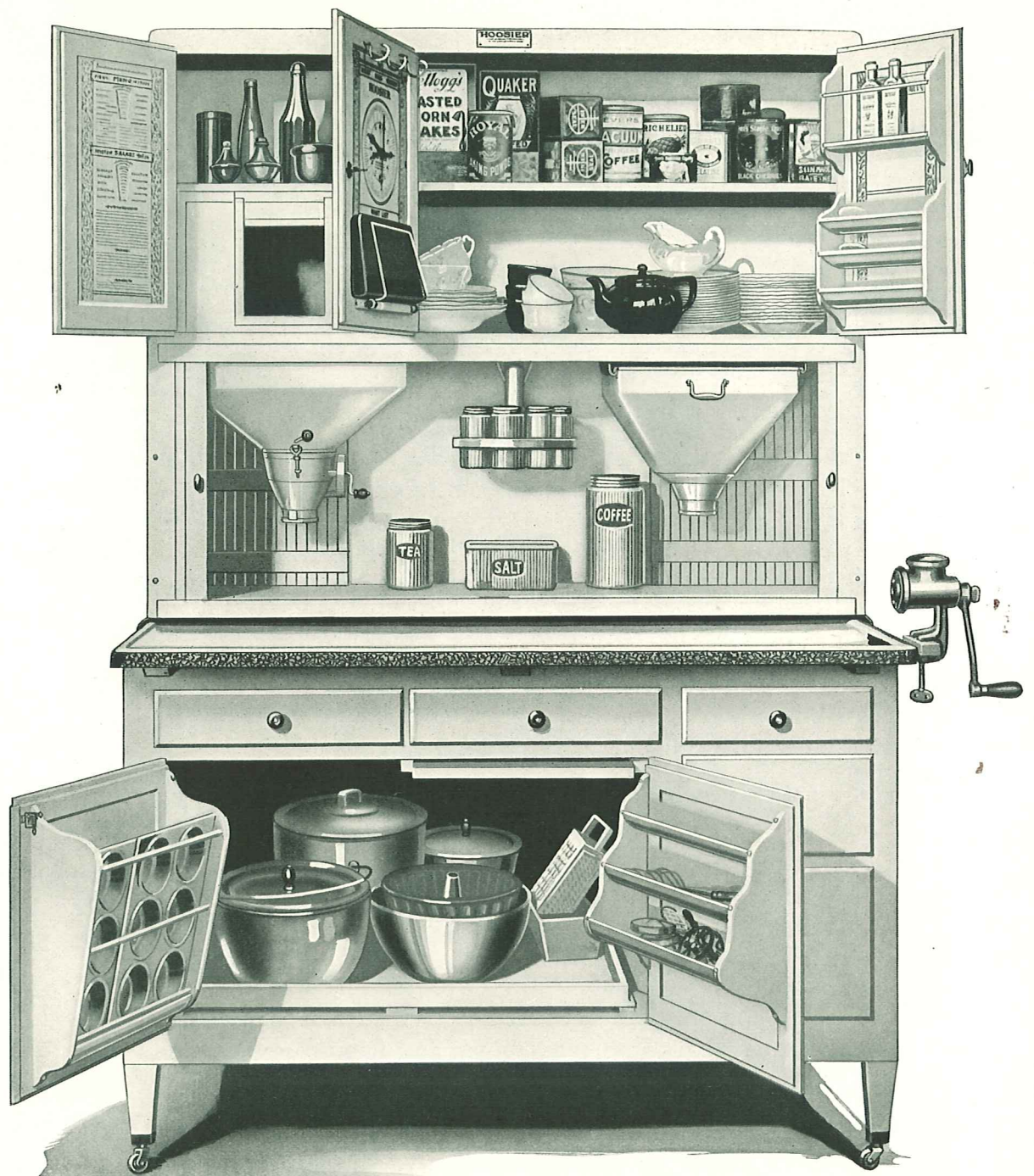
The Hoosier is that best planned cabinet. For nearly a quarter of a century it has been improved and refined. Into its construction have gone the ideas not only of our own kitchen cabinet specialists, but those of the many women who own and use the Hoosier. These women have been liberal in their suggestions as to possible improvements and refinements. Domestic science experts, also, have contributed largely from their experience in the desire to help perfect a device that would do the most to make housework easier. All of these ideas have been actually tested out in the development of the Hoosier. The best were accepted, the rest rejected. It is accordingly safe to assert that to-day the Hoosier is the one cabinet of *proved* improvements.

Two million women have, by their purchases, placed the stamp of approval on the Hoosier as America's greatest household convenience.

In the opinion of these owners, there is no device or convenience that can be put into a kitchen that will do so much to centralize the work, cut out useless steps, and save the time of the housewife.

As just one example of Hoosier's superiority, note its big, uncluttered work space. Hoosier is the only cabinet that has this extra large working space, extending all the way back into the cabinet, and unobstructed by partitions.

The Hoosier is made in several models, in the two standard sizes shown in the following pages. In planning a kitchen, it is logical to leave a space in which the Hoosier may be placed. This not only gives the kitchen a working center of proved effectiveness, but does it at a lower expense than the cost of building in even a less effective working unit.

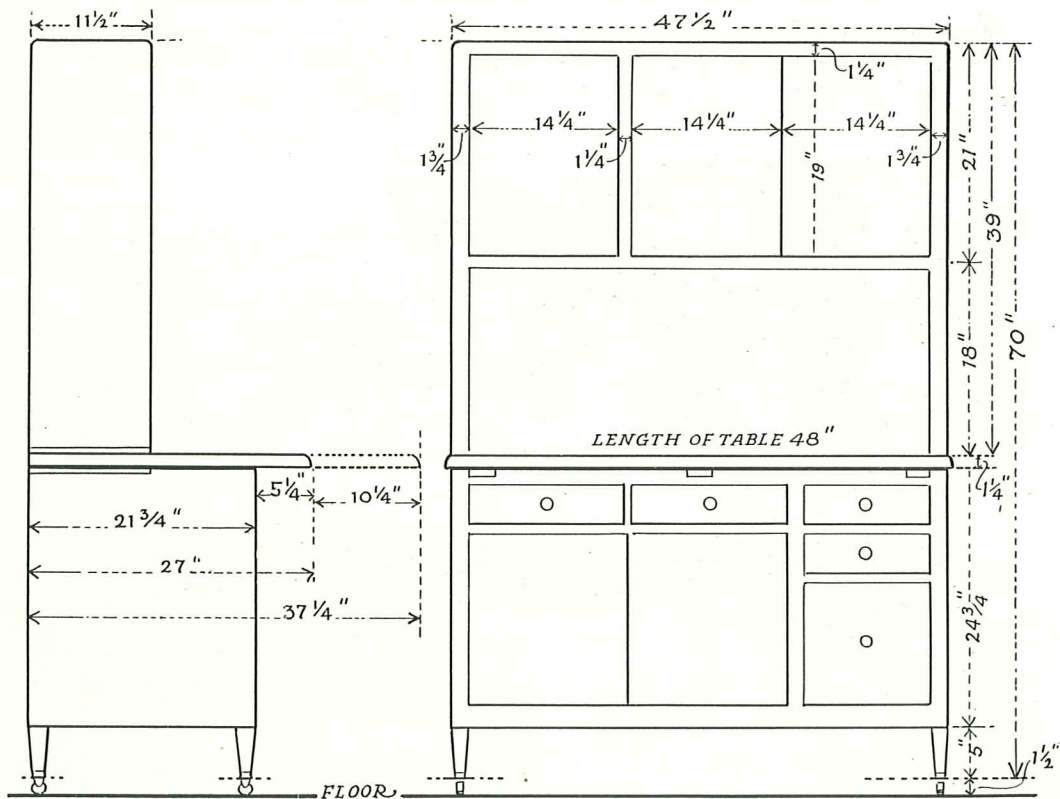


THE BIG HOOSIER

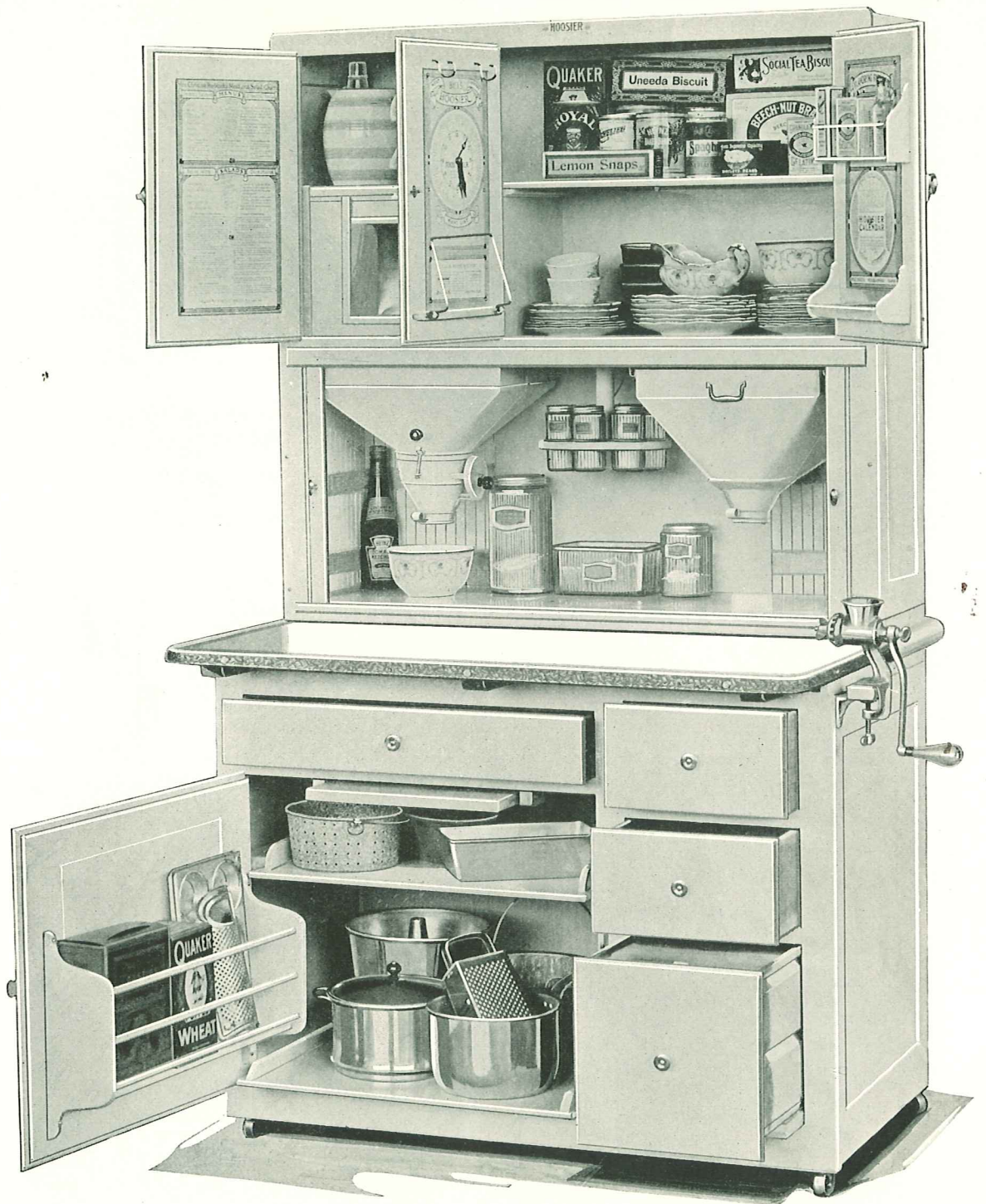
The Big Hoosier

—proclaimed by all who have seen it as “The Finest Kitchen Cabinet Ever Made.” This model is the latest product of Hoosier development. It was created after years of experiment in the desire to improve on the Hoosier Beauty, which has long been the most popular of all kitchen cabinet models. Our tests convinced us that the only way we could build a better Hoosier was to make a BIGGER Hoosier. Actual service in many kitchens has proved the truth of that conclusion. BIG Hoosier owners tell us there never was a kitchen cabinet that could do so much for them in cutting out waste motions and making kitchen work a pleasure.

Made only with roll doors and Hoosier porceliron extending table. Choice of white enamel or golden oak finish.



Detail of
THE BIG HOOSIER



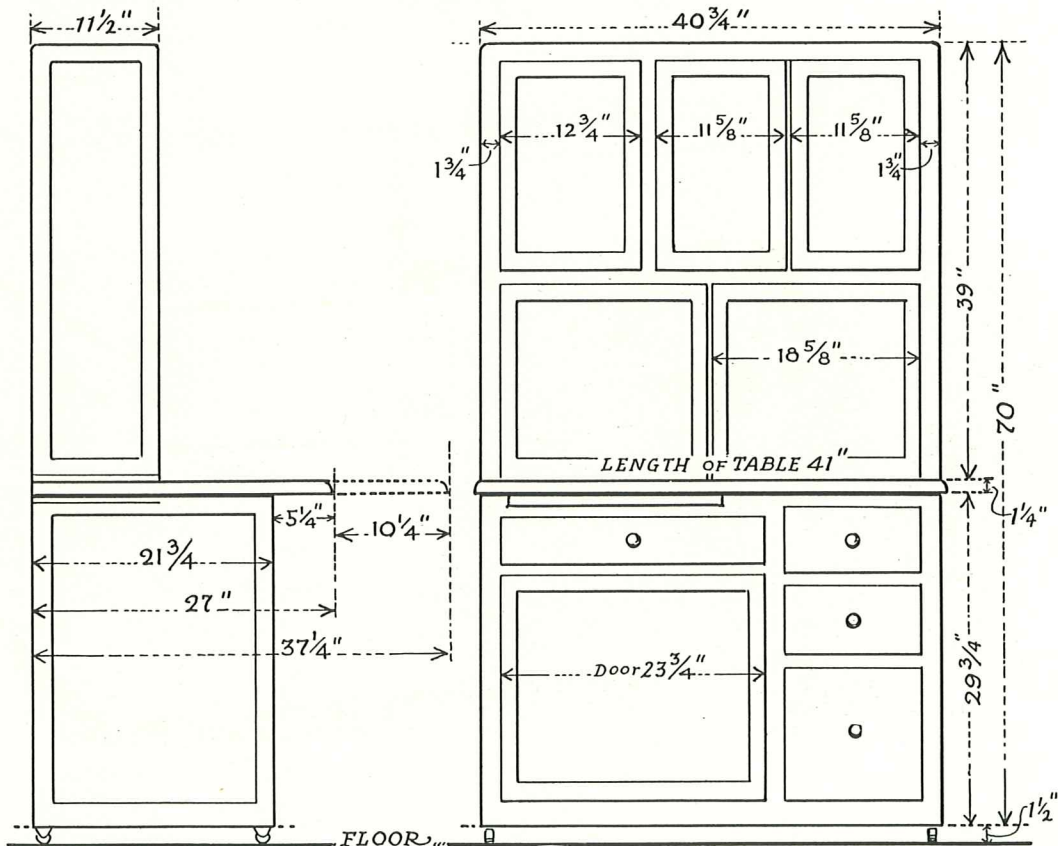
HOOSIER BEAUTY

The Hoosier Beauty

—the most popular of all kitchen cabinets. The fact that there are more of the Hoosier Beauty model in use to-day than any other one cabinet is sufficient endorsement of its superior arrangement, equipment and construction.

The Hoosier Beauty is no mere storage cabinet—it is a practical working center, so arranged as to simplify every step of the preliminary work in preparing a meal. It places every ingredient, every needed utensil right at the ends of the fingers. The big, uncluttered work space, the patented flour-sifter, the revolving spice caster—these are but a few of the many features of Hoosier superiority.

Hoosier Beauty may be had either in white enamel or golden oak finish. Choice of Hoosier white Porceliron or pure aluminum table top. Equipped with Hoosier's exclusive sanitary roll doors, or hinge doors, as desired.



Detail of
THE HOOSIER BEAUTY

The Hollenbeck Press Indianapolis

