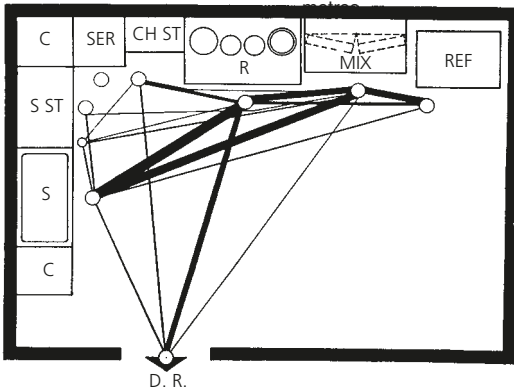
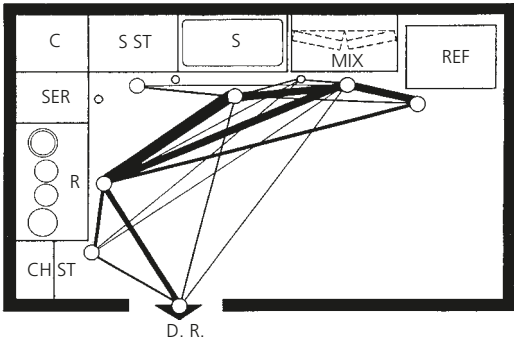


1940s

In the early 1940s, three work centres were defined: storage and preservation; cleaning and preparation; cooking and serving. These studies were continued at Cornell University in the 1950s, where the concept of the kitchen *triangle* emerged. That is the relationship of the three most used appliances, i.e. sink, cooker and refrigerator. Recommendations were also made for the heights of worktops, the bottom of sinks and optimum levels for shelves.



Travel lines shown in two different kitchen layouts. The travel cost in the lower plan is 29 yards longer than in the top plan according to *Guides for Arrangement of Urban Family Kitchens* by Heiner & Steidl of Cornell University published in 1950

Post World War II

After World War II, servants, for all but the grandest household, had largely disappeared, having been called up for active service and finding more lucrative employment in industry when returning home. As has been shown, the introduction of efficient labour-saving devices and ergonomically designed kitchens had taken away a large part of the drudgery of kitchen chores. Now, however, the housewife, often left alone for much of the day, felt isolated from the rest of the house. Was it necessary for the kitchen to be so isolated? Efficient extractor fans dealt effectively with eliminating smells. With cabinets well made with hardwearing, easily cleaned surfaces, the kitchen began to be a room to be proud of and a status symbol in its own right. As early as 1934, Frank Lloyd Wright joined the kitchen, called by him 'the work space', to the living room. For the first time we are allowed discrete glimpses of the kitchen through a low-height partition of open shelves.



Glimpse of the kitchen from the dining area of the living room in the Malcolm Willey House, Minneapolis, Minnesota by Frank Lloyd Wright 1934