Seniors Think About. . .

KITCHENS

Texas Agricultural Extension Service • The Texas A&M University System • John E. Hutchison, Director • College Station, Texas
A SAFE AND CONVENIENT KITCHEN MAKES COOKING PLEASURABLE.

Buying or Remodeling a Kitchen can Add Many Conveniences.

THINK ABOUT . . .

- **Space** large enough to allow room for two to work
- Conveniently arranged **storage** between 27 inches and 63 inches above the floor
- **Countertops** as much as 2 inches lower than conventional countertops or of convenient work height
- Adequate number of electrical **outlets** above countertops
- At least 3 feet of floor **space** between equipment installed on opposite walls
- Space below preparation area left open for use of a comfortable **stool** with backrest
- Eye level **oven** with top or side hinged doors
- Surface **burners** with large distinct dials located in front
- No **storage** above surface burners
- A rolling **cart** or table for additional counter surface
- **Refrigerator-freezer** that allows for easy access to all areas such as a two door, side-by-side, compartmented style
- Shallow **sink** that allows use while seated
- **Surfaces** that are smooth, durable, stain resistant, heat proof, easy-to-care-for and attractive
- Non-slip **floors**
- Good general ceiling **light** as well as above-counter light
- Good **ventilation**
"EXTRAS" TO MAKE A KITCHEN SPECIAL . . .

Bright colors

An enjoyable view

A table with chairs for coffee and snacks
Anna Marie Gottschalk
Former Extension housing and home furnishings specialist,
The Texas A&M University System

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