Planning Acadiana Kitchens

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Food to the Southwest Louisiana Frenchman (natural born or converted) is of supreme importance. It follows then that well-planned kitchens are vital to the connoisseurs living in Acadiana.

Planning that new kitchen, or remodeling your old one, is really not too difficult but it does require some serious thinking about the work you wish your kitchen to perform.

The kitchen of today, in addition to being a place of preparing food, frequently doubles as a family room or a nursery or a home office. Modern textiles, wall and floor finishes, air conditioning and lighting permit us to use our kitchens in ways limited only by our imagination.

**Location Important**

Some thought should be given to the location of your kitchen. Certainly, it should be near the dining and entertaining areas. It should also be accessible to the automobile entrance and service areas of the house. A mother with small children would like her kitchen to overlook the front entrance, to see who is at the door. It might even be possible to combine all these desirable locations in the same kitchen. It has been done.

Foot traffic through the kitchen should be eliminated, if possible. Failing this, restrict traffic flow to one side of the kitchen, never diagonally across. You may have to move doors in an existing house.

Kitchens have been designed in every conceivable shape. U, L and straight line plans all have their proponents. Actually, the shape of the plan is not as important as the placement of the major appliances within that space.

**Triangular Pattern**

Almost any shaped room can be made an efficient kitchen, if the range, sink and refrigerator are dispersed in a triangular pattern, with a perimeter of not more than 12 to 15 feet and not more than 25 feet.

The sink should be located between the range and refrigerator. A minimum of two feet of counterspace should be provided on two sides of both sink and range and on one side of the refrigerator.

Allow at least four full feet of clear working area in front of all counters; more, if several people will work in the kitchen at one time.

**Doors Won’t Close**

Cabinet sizes have been standardized to a great extent, but there are two dimensions to watch. The space between base and wall cabinets should be 16 inches high, to clear mixers and coffee makers. If wall cabinets are made less than 12 inches deep, the doors won’t close on some dinner plates and bowls.

Architects are very familiar with the client who submits a complete listing of all family silver, pots and pans and cutlery and asks that the kitchen storage be compartmented to fit. In addition to being very expensive, this approach does not work very well in practice, due to the rapid changeover in kitchen accoutrements. A better solution would be to depend upon standard drawers and shelves, augmented by racks and storage devices from the notions counter.

Drawers are handier than shelves for storing small objects, but you can have too much of a good thing. Unused drawers become junk catchers. If all shelves are adjustable, there is almost no limit to the storage possibilities.

When you consider that the average homemaker spends more than half her waking hours in her kitchen, the importance of planning before you build can be readily seen. The result is worth more than the effort.