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rassemble les fonctions de la salle de séjour, celles de la salle à manger et une partie de la cuisine de travail, mais on isole les odeurs et les souillures produites par les travaux au fourneau et à l'évier dans une niche. La niche et la pièce sont séparées par un rideau, une porte coulissante ou à battant.

Inconvénient par rapport à la cuisine de séjour: le fourneau ne peut pas chauffer en même temps toute la pièce, d'où utilisation moins rationnelle de la chaleur. 5° La cuisine de séjour avec «souillard». Elle est préférée des anglais et se trouve aussi dans le Midi de la France. Comme dans la cuisine de séjour, une seule source de chaleur pour la cuisson et pour le chauffage de la pièce est nécessaire. La valeur et les odeurs doivent être absorbées directement au-dessus du foyer.

6° Le «work center» américain. Avec leur manière de vivre, les américains — qui se passent de domestiques, mais profitent de toutes les aides ménagères techniques et de nombreuses réalisations sociales comme les garderies d'enfants et les cuisines scolaires simplifiant le travail de la femme, exception faite des invitations sans façon — sont parvenus à un organisme appelé «work center» qui, réunissant de nombreuses fonctions dans une seule pièce, réalise d'une manière plus conséquente l'idée de la cuisine de séjour. Ils concevaient qu'une ménagère qui doit «expédier» au fil des jours toutes sortes de travaux ne peut pas les exécuter vite et bien si elle ne peut pas se tenir dans une seule pièce.

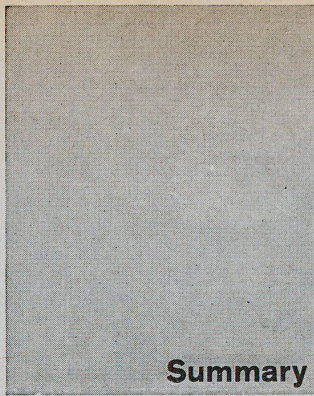
Cuisines d'immeubles locatifs (page 33)

Dans tous les pays du monde, les femmes sont devenues des collaboratrices égales à l'homme et tout aussi bien payées qu'eux, cela dans toutes les branches de la production et la distribution des marchandises ainsi que dans les services publics, ce qui fait que le labeur domestique devient de moins en moins attrayant. Dans la grande majorité des cas, la maîtresse de maison et l'employée font leur ménage sans aide aucune; elles requièrent donc toutes les simplifications possibles de leur travail qui est souvent double. Ceci a entraîné un changement des habitudes au sein de la famille. La collaboration des enfants et du père pour laver la vaisselle ou nettoyer le ménage représente, pour la mère qui doit gagner son argent, une aide de plus en plus naturelle, aide qu'on n'aurait jamais acceptée il y a quelques dizaines d'années.

Ces facteurs, agissant sur la préparation des repas en famille ou avec des invités, expliquent la tendance croissante à toujours rapprocher la cuisine et le coin des repas. Il n'y a plus qu'un pas pour transformer le passe-plat ou la porte coulissante en une cuisine complètement ouverte faisant partie de la salle à manger de séjour. La maîtresse de maison discute avec les membres de sa famille et avec les invités pendant qu'elle s'affaire à la préparation du repas; elle n'est plus emprisonnée, mais prend part à la conversation. Tout le monde participe à tout ce qui se passe.

Aspects esthétiques et sociaux (pages 34-36)

Les ustensiles et appareils utilisés dans la cuisine jouent un rôle esthétique des moins négligeable. Le façonnage industriel contemporain a produit, dans ce domaine, des articles dans lesquels la fonctionnalité, la matière et la combinaison des matériaux, ainsi que l'exactitude consciencieuse de la fabrication mènent directement dans la sphère de la beauté. Il importe ici qu'une éducation artistique, ou mieux qu'une simple remarque rende attentif aux avantages des articles bien présentés et aux inconvénients des objets mal faits, et forme ainsi le goût de la personne contrainte à travailler à la cuisine. Les facteurs esthétiques dont nous avons seulement esquissé l'importance pour la cuisine en tant qu'organisme, ont une forte influence sur le climat psychique général qui se forme dans la cuisine. Ce qui se fait en général dans la cuisine se fait par routine et se répète continuellement. Malgré tous les attrait de la confection des mets, la cuisine reste un tonneau sans fond: à peine a-t-on débarrassé les ordures et nettoyé la saleté, que de nouvelles ordures et saletés se forment. Les impulsions émises par des objets de forme esthétique sont d'autant plus importantes. Elles sont beaucoup plus fertiles que la radio qui marche sans cesse et qui, au fond, avilit à la longue et n'est donc qu'un mauvais pseudo-remède.



Summary

Housing Units on a Human Scale (pages 1-7)

Marseille-Michelet and Nantes-Rezé have drawn the attention of the world to the problem of modern housing. Both projects grew out of forty years of research and experiment in architecture and town-planning: "Radiant Cities," "natural conditions," etc., etc. The ultimate inspiration for all this was the Charterhouse of Ema, in Tuscany, which, though created years ago, throws light on the modern endeavour to create an organic harmony between individual and society. Public opinion has accepted these two centres, because they adjoin large cities, but it has rejected Briey-en-Forêt, in Lorraine, as it is situated in the midst of a forest. It is precisely for this reason that this centre fulfills the requirements of the Housing Unit on a Human Scale. The social unit, after all, is the family, but the modern housewife is overwhelmed by housekeeping duties. Multiply this group by 400; we get about 1600 or 2000 persons, forming a Unit which reconciles the liberty of the individual with the technical resources of an organized group. And mechanized man is brought once again into close touch with nature. The city of Meaux has understood the problem and has planned a "linear industrial city" disposed along transport routes, thus disentangling itself from the senseless waste inherent in the present organization of transport. Berlin also has decided on a Housing Unit on a Human Scale, in Charlottenburg. Results: mass production yields precision, efficiency and guarantees quiet and privacy to each since all are rationally grouped; fantastically low maintenance costs owing to rationalization of streets, power lines, etc. Results prove that our present sprawling cities with their duplication of installations represent an appalling economic and spiritual waste of resources.

Cheap flats in Breda (pages 8-9)

The blocks are situated in strips, distance 30 metres, and form part of the Breda extension plan, on the highway from Rotterdam to Tilburg. The dwellings are flats in 3 floors, accessible through stairwells. Half under street level and half over it are the depositories and common laundries. Brick walls, in which stone floors and concrete as supply construction for e. g. foundations and staircases.

One-Family Row Houses in Brielle (pages 10-11)

Here a simple problem has been logically solved. The living room, dining room, kitchen and entrance are planned on street level. By opening sliding doors, living and dining rooms can be thrown together. The kitchen is right next to the dining room and both have doors leading to the garden. The connecting walls between the houses are extended approximately one meter over the façades, thus creating a sort of division between the garden areas and the entrances.

House for nurses and employees of the Stockholm hospitals (pages 12-13)

The problem was to find living quarters for nurses and employees of the many new hospitals in Stockholm. The program consisted of 128 one-room apartments with kitchen nooks and bath, eight two-room apartments with kitchen and bath and eight three-room apartments with kitchen and bath. On the ground floor, facing the Hornsgatan, the most important business street in the Södermalm quarter, two shops and offices were envisaged.

This building program was realized in a long nine-story building, running north-south. Steel concrete skeleton construc-

tion was used, with all room dividers consisting of armored sustaining concrete walls.

Terraced House in Zug (pages 14-17)

The house stands on a steep hill, overlooking the old section of the city of Zug. The property, has the advantage of being accessible to a street on both its extremities. This allowed building of a one-family house with a private entrance from the upper street, fulfilling all requirements. Below this house are two apartments with private entrances from the lower street, private gardens planted on the terraced ground of this hilly property and with a communal laundry room. The living rooms are, so far as possible, removed from the slope; insofar as the apartments are concerned, principally because of the view. In the one-family house, this all-important room has been placed facing the Bohlgtusch, where it gets sun the whole day long, away from the shade trees. The roof between the slope and this room has been used as a garden.

International Student Home in Munich (pages 18-19)

Community house for foreign and German students. Eighty-three single rooms, of which thirty-two are for female students. Double corridors in dwelling construction. Stairs and installation areas lie between them. Thus, a small, low living quarters for groups of seven to ten persons is created. Mixed system consisting of reinforced concrete framework and wall construction. Exterior and part of the interior of untreated concrete and untreated masonry bivalve roof covering. Steel concrete stanchions in the ground-floor apartments are hollow, to permit drainage from washbasins located above. Wooden window sections, whose ramparts (from the outside toward the inside) consist of Eternit slabs, air space, soft-fibre plates, air space and matchwood plates.

Multiple-family houses with cheap apartments in Chicago (pages 20-24)

The site was a deteriorated, slum area on the South Side of Chicago. Because of the difficulty of land accumulation and the relocation of families on the site, the project was broken into four phases of operations. Phase One consisted of all the high rise buildings (three seven story buildings and one fourteen story building) all built on vacant land then owned by the Authority. On 20% of the land, 85% of the total dwelling units were accommodated. The construction of the high rise buildings is of reinforced concrete with a hollow brick and concrete block-non-load-bearing exterior wall construction. All interior partitions are light weight concrete block, painted. Phase Two consists of sixteen experimental units of four bedrooms each for large families of 12 to 14 people. Phase Three consists of two story row houses.

Project for an apartment house in the Hansa district of Berlin (pages 25-26)

In the project in question, a 15-story dwelling house was constructed on a nearly square property, containing 73 apartments: 48 split-level three-room apartments having an area of approximately 92 square meters, 24 one-room apartments measuring 36 square meters and a two-room ground-floor apartment for the superintendent. The elevators carry the tenants to six different floors where corridors with overhead lighting run the length of the building, alternately toward the right and the left. Twelve apartments can be reached from each of these corridors. From the west corridor, lie four one-room apartments facing west; from the east corridor, 24 one-room apartments are found distributed over the six floors. They consist of a combination living-dining room with an open, built-on kitchen nook and a toilet and shower.

Block of flats with apartments for sale in Munich (pages 27-28)

The building shown here is the project of a firm of apartment house builders, to contain cooperative apartments and a motion picture theater. The property lies at the junction of a main thoroughfare and a footpath running in a northerly direction, on the boundary of one of the best apartment house sites in Munich. The difference in altitude between the thoroughfare to the south and the northern extremity of the property led to the decision to construct the eight-story building in a north-south position, with cooperative apartments and a motion picture theater on the ground floor and in the basement, with exits onto the footpath.

New ideas on kitchen arrangement How can we Beautify the Housewife's Work? (pages 29-30)

The work of the housewife is, in the absolute as well as in the relative sense, the most frequently-engaged-in work done by human hands. In addition, it is an activity which is an intimate part of everyone's life from childhood through old age. It is impossible, therefore, to overestimate not only its economic importance, but also its psychological, social and spiritual meaning. If we but stop to ask what and how many of the epoch-making improvements in work methods are designed to help the hardworking housewife, we are very much disappointed. The American model kitchens with their twenty automatic appliances are more the result of high-pressure sales methods than of consideration of the intrinsic ways of bettering housework. What the most optimistic Utopian would have hardly considered possible in 1930 is, today, nearly taken for granted in Switzerland: nearly twenty years of labor peace (practically strike-free) and full employment; fifteen years of rising production figures (according to Ch. Gasser, about 35% average increase in hourly production); no overproduction and ten years of increases in real wages. During this time, a new generation of workers and employers has grown up. While, formerly, the worker feared that an increase in mechanization would bring with it unemployment and, therefore, fought it while his employer was forced to mechanize in order to be able to compete; today both unions and employers stand together and work toward increased production, through which the employee will receive higher real wages, in relation to the increase in productivity.

The new spirit pervading employer-employee relationships has resulted in changed attitudes toward work and workers. Factories are becoming lighter; work areas are being practically and comfortably equipped. The worker is being dignified more and more with the status of human being; he is valued as a co-worker and recognized as a discussion partner. He thinks and makes suggestions in the interest of bettering the work in hand and employers—sometimes voluntarily and sometimes as a result of agreements—improve working conditions and social benefits of their employees. Salaries are also raised. What good does this new spirit and style in work do the housewives, our mothers, wives and daughters? It is believed that lightening of the burdens of housework consists merely of installing good kitchens and practical living quarters, plus economical shopping. The countless maintenance tasks, the reaching and lifting, the necessity of "being there," require far more working hours than, with few exceptions, any worker would dare to undertake these days.

It is believed that, generally speaking, it is impossible to improve the work of the housewife; what is accomplished depends on the individual; an intelligent woman will, with few means at her disposal, improve much in her work, will simplify and condense—another woman must possess in her hands and feet what she lacks in intelligence—that is, she must take more steps and do more reaching, lifting, etc., than would be necessary if she were a better planner.

This, however, is but a half-truth. The question could also be put thus: How much more work and working time is required by the average housewife to accomplish her tasks because of the unfavorable floor plan of her apartment? The separation of living room and kitchen, for example, creates two antagonistic centers of emphasis in her work and her womanly duties. She must often be in both places at once, requiring not only more work and more steps, but also resulting in less calm and wellbeing and, what is extremely important, a lack of a most necessary central or focal point during much of her working time.

Whoever looks at women's work from the point of view of its central theme, cannot fail to plan, for the average family, what we would like to call a «workshop kitchen», which modern word we use advisedly for an old conception. Under this term, we understand a technically, economically and psychologically suitably organized and artistically livable work center for the housewife and mother. A room in which the woman can be happy about her accomplishments, because it is adapted to her nature and her needs, by means of today's technical aids, the agreeability of modern building materials, good use of color, lighting and ventilation—but above all because of a floor plan which takes into account her womanly and motherly duties, centralizing them as much as possible and also giving her personal likes free play and inspiration.

The studio-kitchen (pages 31—32)

The kitchen serves two important household functions: 1. cooking, as an overall term for preparation, cooking, washing up, clearing away and 2. eating, consisting of serving, eating and clearing away. This gives us two types of activity which are closely connected, which complement each other and which, together and separately, require the most varied of working tools.

We therefore find, in modern apartments, the following types of kitchens:

1. The working kitchen, also called the cooking kitchen, which is exclusively a workroom, principally serving as a cooking area, but often used for other housework, such as washing, ironing, polishing shoes. It is, so to say, the women's »work-room«. Here the proper organization and planning of work areas is important, as well as a good connection between the kitchen and the dining area, which is either in a separate room, in the hall or in the living room. The woman must cover this distance countless times each day, often while carrying a heavy tray or bowl.

Advantages: Definitely a work room, therefore, clear separation of work and relaxation, between working life and family life. Good noise and odor isolation between kitchen and living quarters is possible and should be attained.

Disadvantages: More work through more steps (kitchen-dining area), more expensive than other types of kitchens because more room required.

The work kitchen is preferred by families with household help and people engaging in intellectual work.

2. The combination kitchen-dining area. This room combines two functions: cooking and eating. This form is very popular today (especially in England, Sweden and Switzerland), because it saves the housewife much work.

Advantages: Cooking odors are concentrated in one room, which can be well ventilated (a ventilator over the stove has proved practical in this case). The mother can watch the children eat, while she continues to work. Different schedules for different members of the family require staggered mealtimes, which can be achieved in the combination kitchen-dining area without too much extra work.

Disadvantages: Eating should represent relaxation. This is not so easy to achieve in the combination kitchen-dining area, because it is, at the same time, the women's workroom.

3. Combination kitchen-living room. In such a room, cooking, eating and living are all done in the same area. It unifies, therefore, a series of functions and is one of the oldest styles of living. In many places it is stubbornly clung to, as, for example, in Westphalia. Whether advantages or disadvantages predominate here is the subject of violent discussions. There are people who refuse to accept this type of room as a modern way of living.

Advantages: These consist in the economy and simplification of housework. Only one source of heat is required, which combines stove and heating oven. The wife can observe her children while doing the housework, she is spared many steps, she participates in family life even while working.

Disadvantages: Various job sequences often overlap; lack of space follows. Odors cling to clothing and furniture, steam is harmful to wood and upholstery. Kitchen heat makes living in this room most uncomfortable during the summer months.

4. Living room with kitchen nook. This is a special type of kitchen-living room. The functions of the living and dining rooms and part of those of a work kitchen are combined, but the odors and dirt-making work connected with cooking are concentrated in a small nook. Nook and room are separated through use of a curtain, sliding doors or closets.

5. The living room-kitchen with dishwashing room. This is preferred in England. Here, as with the pure kitchen-living room, only one source of heat for cooking and room heating is necessary. Steam and odors must be drawn off directly over the stove. For all work involving water, a small workroom is available, which is also used as a work area for other duties such as ironing, shoe shining and the stacking of dirty dishes, preparatory to washing up. No extra heating unit is required for this room.

6. The American work center. The Americans have, because of the way they live—without household help, with the aid of all sorts of technical appliances, the easing of the mother's work burden through social institutions such as day nurseries, meals taken at school, informal entertaining—arrived at what they call the »work center«, which employs the principle of uniting many functions in one room, but in an even more practical fashion. They are of the opinion that a housewife can speedily and efficiently accomplish all the many tasks which fall to her lot during the course of a day, only when she can do them in one room.

Kitchens in Apartment houses (page 33)

In many countries, women have been put on an equal footing with men; they fill the same jobs and receive the same pay in all branches of production and distribution and occupy the same positions in public life as do their male counterparts. Thus housework has lost much of its appeal. The great majority of housewives and businesswomen accomplish their household tasks with no outside help and are, therefore, quite technically minded when it comes to lightening their jobs, especially when these represent tasks they must attend to after a full day's work in an office or factory.

This state of affairs has led to changes in family habits. Help from children and husbands in washing and cleaning up after meals is being taken more and more for granted as a means of helping the working mother. Such tasks were the sole province of the housewife a few decades ago.

Our social life, too, is undergoing changes. We tend more toward teaparties rather than complicated dinners and not on ascetic grounds. Guests help set the table and aid in clearing it afterwards, without breaking any rules of etiquette. Our food habits are changing. Big-city office hours have brought with them the introduction of the restaurant or canteen meal at noon which, naturally, influences the evening meal. The children's preschool breakfast has been freed of complicated, time-consuming cooking, by the development of quick-cooking oats, cornmeal and similar products and can, to a large extent, be prepared by the children themselves.

The above-described method of preparing meals for family and/or guests makes it clear that the tendency is more and more to bring the dining area and the kitchen together. Family and guests discuss the latest film while putting the bread and cheese on the table, with the same nonchalance as they would while seated in comfortable easy chairs. Everyone participates. Life has become more civilized and good breeding can be more realistically shown while eating a dripping pickle than while indulging in polite drawing room conversation.

Aesthetic and social aspects. Beautiful kitchen Equipment (pages 34—36)

Although the kitchen must, of necessity, remain small, it is important that a free area exist, on the wall or elsewhere, to afford the owner the possibility of ex-

pressing his personal ideas of decoration. Of extreme importance, from the aesthetic point of view, are the utensils found in the kitchen. Modern industrial design has done wonders in this field, combining function and materials which, through careful exactitude, have resulted in working tools having the appeal of beauty. Here, education toward appreciation of artistic forms, in other words, simply getting people to notice the advantages of good form and the disadvantages of inharmonious shapes, is important, in order to guide the taste of those who work in these kitchens.

The aesthetic factors, whose importance in the kitchen—which is a central point of the home—we have but briefly sketched, have a strong influence on the general psychological »climate« obtaining in the kitchen. Work in that room is highly repetitious. Despite the pleasures of cooking, the kitchen can be compared to a bottomless barrel. No sooner are garbage and dirt cleaned up, than they reappear and must be disposed of. As a result, the impulses radiated by aesthetically-formed appliances are that much stronger. They are more productive of a positive atmosphere than the continuous blare of the radio which after a time also becomes a habit and has been shown to be a questionable source of relaxation.

Just as in the realm of the aesthetic, the field of social intercourse is difficult to measure. However, many experiences give us material from which we can create a psychological »climate«. When, for example, the relaxed husband helps his wife in the kitchen, as is customary in the United States, the wife no longer feels herself in »exile«. It has often been observed that in such an atmosphere in the kitchen, a special type of intimacy develops, completely natural, leading to uninhibited talk about all sorts of problems, which might otherwise be avoided.

We can, therefore, suppose that the kitchen, where food is prepared for the physical nourishment of man, becomes, in a sense, a small center of life within the home. For thousands of years the stove was the focal point, about which people sat, exchanged ideas and spoke of their feelings; where they made plans and where, in former days, the housewife was more than merely a cook. The modern kitchen, as well, with all its technical installations, all its rationally-conceived planning, all the appliances of our highly-scientific era, can be the heart of the home, whence not only our bodies, but also our souls and spirits can derive nourishment.

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