

Black pasta in salmon and saffron sauce

350 g black pasta
6 tablespoons olive oil
2 shallots
2 tablespoons butter
1 heaped teaspoon flour
1 jar fish stock (400 ml)
1 small tin saffron
250 g cream
Cayenne pepper
1 pinch cardamom
1 pinch curry powder
300 g salmon fillet
½ bunch dill

Boil the pasta al dente in salt water with 5 tablespoons olive oil. Drain, mix with the remaining oil, and keep warm. Peel and finely chop the shallots. Sauté in butter until soft. Sprinkle on the flour and continue to cook gently. Heat the fish stock, add together with the shallots, stir until smooth. ^ Add saffron and cream. Bring to the boil and season to taste. Rinse the salmon fillet with cold water, cut into thin strips. Put into the sauce, and let it simmer for a few minutes. Arrange the hot pasta on heated plates. Pour the sauce over and decorate with chopped dill.
(Müller-Urban, 1999).

Food scandals (BSE, foot-and-mouth and the debate about genetic engineering) alarmed more and more consumers in the nineties. A growing number of consumers took to buying from organic food stores or directly from the farm.

After the living room, Germans regard the kitchen as the most important room in their homes. This was one of the results of a 1995 sociological study (Silbermann, 1995). This makes it all the more amazing that the population lets architects plan this second important room with floor space scarcely bigger than a rabbit cage. Over half of German kitchens are less than 10 sqm, only 14% are bigger than 15 sqm. Notwithstanding the space constraints, the kitchen is considered the family communication centre, even if cooking tends to be the exception or a hobby. Researchers from the Forsa-Institute found that



Ikea Värde kitchen-in-a-cupboard,
Design by Mikael Warnhammar

73% of women and 67% of men thoroughly enjoy cooking. Many TV cooks and numerous cookery books invite audiences to get together with friends and cook elaborate menus from all over the world. In 1996, Musterhaus-Küchen even offered

the Biolek Kitchen named after a German TV cook. The rare bout of gourmet cooking contrasts with many people's everyday routine of fast food on the go, on the way to work, as snacks or deep frozen convenience food out of the microwave oven at night.

This means kitchen equipment is rarely put to full use to produce food. Most kitchen machines gather dust in kitchen cabinets – unused. The mobile mini kitchen for single households is a response to this trend. One example is the Värde kitchen-in-a-cupboard, a combination of white plastic and light wood. On much reduced space, it unites many kitchen functions and at the same time integrates cooking into the living room. But we have to assume that only a very small percentage of the population will have such kitchens. The broad-based Silbermann kitchen sociology study (1995) does not mention this type of kitchen. However, it provides a lot of information about fitted kitchens, reporting that 50% of all households had a complete fitted kitchen. Another quarter had partly fitted kitchens. The last quarter had freely combinable furniture units. In the new German states on the other hand, over 50% of households had free-standing kitchen furniture. 28% had partly fitted, and only 16% had fully fitted kitchens.

One quarter of the Germans is "opposed to fitted kitchens on principle". They base their rejection on the lack of individuality of fitted kitchens. Finance is not an issue, because it is middle and high

Fast-food and hobby chefs – The nineties

income groups with generally high education levels who more often reject fitted kitchens. For this market, manufacturers offer the free-standing "modular kitchen" as an alternative to rigidly fitted kitchens.

In 1995, country house kitchens enjoyed a renaissance – 54% of all Germans preferred "rustic" kitchens (Silbermann, 1995). By the end of the 90s, sixties-retro-kitchens were the latest trend, for example forty year old SieMatic 6006. After plastic (in the fifties) and wood (in the seventies) aluminium became the most fashionable kitchen material of the nineties. The trend had its peak in 2000 with pure aluminium kitchens.

The new laws and regulations on packaging and waste disposal meant that householders were sorting and storing waste. People now needed space not only for foodstuffs, but also for waste, carefully sorted into glass, packaging, paper, organic waste and household waste.

In 1992, Poggenpohl systematically continued the idea of the organic kitchen and designed the first fully recyclable kitchen. Equally committed to the environment was the first refrigerator free of chlorofluorocarbons (CFCs) launched in 1991 by dkk Scharfenstein.

By 1999, dishwasher sales had risen from 30% to 45% of households (57% in 2003). 99% of homes had a refrigerator, and 51% had a microwave oven (63% in 2003). Poor



Retro look: the forty-year-old SieMatic 6006 has enjoyed a resurgence of popularity in the new millennium.

access to corner space had been improved by carousel cabinets since the fifties.

For deeper corners, Kesseböhmer developed the MagicCorner in 1995. This was a fitting where the metal baskets in the front half swung out when the cupboard door was opened, pulling the other half out of the corner into the door opening.

Drawer system ComfortLine by Hettich International, 2004



Hettich International launched the ComfortLine drawer system, which combines flexible organizer systems with outstanding runner technology.



Miele fitted kitchen with MagicCorner, 1995