



ORGANIZING HELPS FOR YOUR KITCHEN

STORING SPICES.....

Did you know that storing spices on the countertop near the oven shortens their cooking life?



Spices stay fresh longest when kept in a cool, dark place. Try this: use one pull-out drawer and lay spice containers down flat, labels facing up. I use small round tupperware containers for things I use most often (salt, chili powder, cinnamon). Grabbing and measuring is so much easier this way!

Try hanging a sharp-looking medicine cabinet that matches your décor on your kitchen wall. Use it for spices, herbs, and flavorings. The mirror on the front adds a decorative flair to your kitchen!

TOO MANY MUGS?.....

Need more space on your glasses shelf?



Chances are, those bulky mugs that you have been collecting through the years are crowding you out and making it hard to get to the drinkware items you use regularly. Take just 5 minutes to sort through your mugs and remove those you no longer like, those that are chipped, or the ones for whatever reason you don't ever pull out. Donate these to the Goodwill....and enjoy your new-found space!

TACKLE A JUNK DRAWER.....

Take everything out, sorting as you go into 3 piles:

1. Yes, I need this in my kitchen
2. No, this item belongs in a different room
3. No, I don't want it anymore (Toss!)



Be ruthless in sorting and carry through with your removal of unnecessary items. If you do, the result will be freeing up space for the utensils and kitchen gadgets that you do use in the kitchen.

GROCERY LIST TIME SAVER.....

Have you ever noticed that your Shopping List contains a lot of repetitions each time you shop? Try printing up a list of the foods/supplies that your household uses most often, leaving blank spaces at the bottom. As you work in the kitchen, check off what needs replacing on your printed list that you keep in a handy spot. Presto! When shopping day arrives, your list is ready to go!!