



Four Things To Get Rid Of In Your Kitchen

You know it's time to declutter your kitchen when you can't find your favorite can opener, have a hard time shutting your overstuffed drawers, or get an avalanche of items tumbling out of your cabinets every time you open them.

Here are 4 things to get rid of when decluttering your kitchen that will instantly free up space.

Duplicates. Over time you most likely have accumulated two or more of the same item, but you only need or use one. Go through your measuring cups/spoons, cooking utensils, and pots/pans and set aside your favorite ones. Then get rid of the extras.

Missing Pieces. Having mismatched lids and containers is the kitchen version of the "missing socks in the laundry" conundrum. We don't know how it happens, but it does. Gather all your containers together and match them up with their lids. Get rid of any that don't have a mate.

Damaged Items. Our dishwashers and stoves are good at damaging items. Now is a good time to get rid of warped plastic ware, burnt oven mitts and chipped dishes.

Little-used Items. A lot of our kitchen spaces are full of items that we seldom use. Many of these items are single-use appliances like popcorn machines, bread makers, and fondue sets. Consider getting rid of these small appliances if you can't remember the last time you used them.

Once you've cleared your kitchen of these items, you're on your way to a cleaner, more organized space.