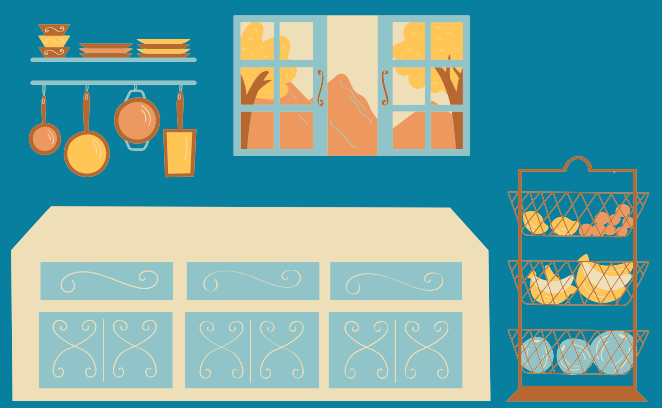
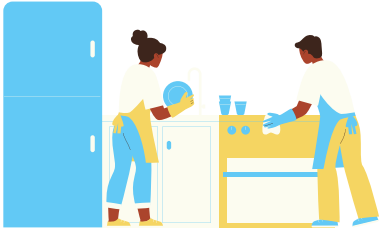


KITCHEN TIPS TO STAY ORGANIZED



A PLACE FOR EVERYTHING



Review the flow of your kitchen and how you cook and clean to determine where things should go to accommodate you. After using, return them where they belong.

DECANTING

Consistent-looking containers, clear or solid, help create order. Clear containers make it easier to find foods and to take inventory for the grocery list.



VERTICAL SPACE



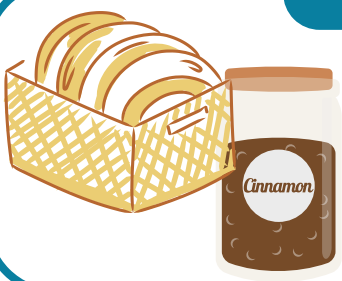
Shelves, hooks, and risers are great options for making good use of vertical space.

PRETTY & FUNCTIONAL

A pretty kitchen feels good, but function should be #1 if used often. Place utensils, small appliances, storage bags, gadgets, etc., where it makes sense and based on how frequent you use them.



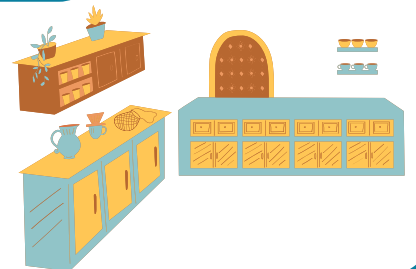
ORGANIZING TOOLS



Clear bins or baskets with labels, baking sheet dividers, and spice bottles are just a few solutions that create order.

CLEAR COUNTERTOPS

Countertops look nice with decor but make sure they don't become the drop zone for mail, keys, grocery bags, recycle bins, etc. Keep only small appliances you use regularly on the countertops.



APPLIANCES



If limited space is limited, keep only small, often-used appliances on the counter. Place larger ones in the pantry or other available room.

DIVIDE & CONQUER

Toss any stained, cracked, and unsealable containers. Streamline the plastic bags with a wall-mounted container. Declutter the utensil drawer of those you rarely use and borrow instead i.e. melon ball scoop.



EXTRAS IN THE BACK OR AT TOP



After purging and organizing your pantry, place the extra food on a higher-level shelf or at the back of the shelf with like items.