

Tips For Organizing Your Kitchen

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October is the National Kitchen and Bath Month (established by the National Kitchen and Bath Association (NKBA) in 1982). This is a great time to get your kitchen organized for the upcoming holidays. Here are some simple tips to help get you started:

Tip #1: Eliminate the Unnecessary

Before starting any organizing project it's important to first downsize items you no longer love, use, want, or need. Use the 80/20 Principle to store items you use all of the time in prime locations within your kitchen. Items rarely used can be stored in another room other than the kitchen.

Tip #2: Catch the Drips

Instead of using shelf liners, you can keep your shelves clean and orderly by keeping food items neatly stored inside small containers. The next time your cooking oil, honey, or vinegar drips, the mess can be caught in the container instead of all over your shelf!

Tip #3: Designate Refrigerator Shelves

Designate each shelf in your refrigerator for a specific purpose. For example the bottom shelf could be for all drink related items; the top self of the door can be for all condiments, and so forth. This makes it easy for others to put food items away in their proper place so you can quickly find them again. You can also use plastic containers to corral food items together to make it easier for access and storage.

Tip #4: Organize Your Recipes

Keep your family favorite recipes separate from untried recipes so they are easy to find when you need them. Using a photo album to store favorite recipes is a great way to keep them clean from cooking splatters. For cookbooks, place a sheet of plastic wrap over the recipe page to keep pages splatter free. Simply toss the plastic wrap when you are finished cooking.

Tip #5: Create a Monthly Menu

Simplify your meal planning by creating a monthly menu. Simply create a list numbered 1-31 and assign a recipe for each number (you can use a recipe more than once if desired). Create your weekly shopping list off from this master menu. Not only does this simplify meal planning, it also helps balance your meals and create variety throughout the month as well as provide savings by making bulk purchases.

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