

Top 10 Tips for Organizing Your Kitchen

(ARA) - "I know it's in here somewhere!" Does this sound like you when you're trying to find something in your kitchen cabinets? If you find yourself on bended knee with a flashlight, or perched on a rickety chair to locate a favorite pie pan or a certain spice, it may be time to get organized. Thankfully, with a few tricks up your sleeve, you can have everything within reach -- and sight -- without worrying about keeling over on the kitchen floor. Here are Julie Morgenstern's top 10 tips for organizing your kitchen:

1. Have a plan of attack. Start with a strategy based on how you want to function in your kitchen. Prioritize by identifying the frequently used "must have" items and the things you use only occasionally.

2. Declutter in chunks. If it seems overwhelming, start with the most visible items first, such as what's on the countertops. You'll get a feeling of instant change and gain motivation to do the next chunk.

3. Seek treasures instead of trash. Focus on searching for hidden treasure versus ditching the unwanted. This will allow you to transform organizing into a positive experience.

4. Banish flimsy dividers. Pitch pitiful plastic trays and replace them with sturdy wooden drawer organizers. This will help you create a happy home for spoons, whisks and what-nots.

5. Lay out a landing strip. Designate an official "drop zone" for car keys, cell phones, etc. For example, Diamond Cabinets' Mini Message Center has hooks, shelves and a write-in message board, all concealed behind a door, creating a perfect solution for on-the-go organization. It can be found on the Diamond Cabinet Web site at www.diamondcabinets.com.



Mini Message Center by Diamond Cabinets

6. Cubbies aren't just for kids. Containerization is the name of the game, so create your own kitchen "cubbies" wherever you can. Stash wire baskets or transparent storage boxes on shelves so you can see and grab things quickly.

7. Create eye-level storage. Make items easier to see by adding eye-level shelves or a tall pantry unit to put small jars of spices or tall bottles of oils and dressings within easy reach.

8. Let there be light. Proper lighting ensures a comfortable environment for a variety of activities, so consider

installing dimmers. The Diva dimmer from Lutron allows you to set light levels to full brightness for meal prep and art projects, for example -- and to lower levels for others, like mealtime and late-night tea. Visit www.lutron.com for more information.

9. Divvy it up in drawers. Kitchen drawers need not be junk drawers. Use them to store items that can be folded or stored flat, such as cloth napkins or candles. Some drawers even come with wooden pegs to hold stacked dishes in place.

10. Make organization part of your life. Schedule a time for organizing into your daily routine, such as after the kids get home from school. Even a daily 10-minute dose of it can keep your kitchen in check.

Courtesy of ARAcontent



NAHB NATIONAL
GREEN BUILDING
PROGRAM™

Green homes for anyone.

Green Verifiers Training Class
Thursday, April 24 1 to 5 pm
South Charleston
Ramada Plaza
400 Second Avenue, So.
Charleston, WV
Teacher Jeff Taggart, NAHB
Research Center, Cost \$65
Class size is limited.

For information call
304-523-2471 or go to
www.homeswvohky.com and
click on Green training class.



Tri-State Home Builders
Association
PO Box 376
Barboursville, WV 25504

Get Creative!



Design | Products | Installation

Creative Kitchens designs and installs top quality interiors for homes and businesses across the Tri-State. Providing an array of world-class appliances and products - like Kitchen Craft cabinetry - Creative Kitchens offers the latest in culinary, bath and cabinetry innovation. Visit the Huntington, Charleston or newly opened Lewisburg showroom today, or visit the website at www.creativekitchens.com. 800-950-2537

Kitchen Craft
Experience the
Kitchen Craft Difference