

Kitchen, continued

Think about how your kitchen flows & make sure it's working for you, not against you. Rearrange your cabinets if necessary to make unloading the dishwasher easier. Move plates to the cabinet nearest your range so you can easily plate food when dinner is done.

Go through all of your plastic containers. Recycle anything that doesn't have a lid or is melted & stained from microwaving. Recycle extra lids as well.

The dollar stores and stores like TJ Maxx usually have great kitchen organization items. Get twice the space out of your cabinets by using shelf organizers & tiered racks.

Go through your pantry food. Toss anything that is no longer good, donate items you have too many of to your local food pantry.

Consider portioning snack foods to make the lunch process go a little quicker, or even having a snack station so the kids can help, too. Kids as young as 5 can help set the table, so keep things like placemats & napkins within their reach so they can help out. The older they get, the more they can do.

Organize your sink cabinet. If you have too many cleaning supplies cluttering up your space, move some into a box & store them in your basement until you run out of something.

Clear the counters of appliances you only use on occasion, like the food processor, the juicer & the crockpot. Appliances you use infrequently don't even have to be kept in the kitchen! You'll enjoy the counter space.