



Organizing Tips – Kitchen

1. Use a tiered cabinet organizer to organize bottled or canned goods or spices.
2. Turntables or lazy susans keep groups of items in one easily accessible place within a cupboard.
3. Keep spices out of direct light and away from heat sources.
4. Use Helper Shelves (basic wire shelves with legs) to double your cabinet shelf space. You can slide cans under the shelf and place others on top of it.
5. Keep “like” things together. Put all the baking goods on one shelf, canned goods on another, jars on another.
6. Keep small packets (seasoning, gravy, sauces, Kool-Aid, Jell-O, etc.) together in a basket, box or small plastic container for easy access.
7. Find drawer trays that fit your drawers to keep things tidy and in order within drawers.
8. Keep your larger utensils handy by putting them in a jar near your stove.
9. Put all your plastics in one area and get rid of any that are stained or missing lids (or bottoms!).