

## 7 Days to an Orderly Kitchen

### Day 3: Cookware, Bakeware & Serving Trays

#### **Before you start**

- Clear a surface where you can sort and organize.
- Have your donate box handy

#### **Cookware – Items you use on TOP of the stove**

- Keep only what you use – a good rule of thumb is one skillet and pot per burner on your stove plus specialty items like a griddle or a stock pot.
- Examine each additional item, and make a decision:
  - Do you use it, do you have another skillet/pot that could serve the same purpose? If so, donate!
  - Trash broken or stained items.
- Nest if needed to save space
- Create a lid storage strategy: store lids upside down on the skillet/pot or store all lids in one location.
  - A plate organizer can double as a lid organizer
  - Store lids in the back of the cabinet since you don't use them as often.
- Consider installing a half shelf in a cabinet for additional storage.

#### **Bakeware – Items you put IN the oven**

- Keep only what you use. Keep in mind how many items fit in your oven at once.
- If you need multiples because you use them at the same time, that's ok (example, two pie pans)
- Examine each additional item, and make a decision:
  - Do you use it, do you have another dish that could serve the same purpose?
  - Donate duplicates and things you don't use but are in good condition.
  - Trash broken, stained or dirty items.
- Store bakeware vertically in an organizer so they are easily accessible
- Store lids vertically (magazine holder is an option for smaller lids.)
- Cookie sheets and muffin pans can be stored in a drawer or in a vertical cabinet.
- Your oven's broiler drawer can double for additional storage (never store flammable items here.)

#### **Food prep dishes**

- Spread all food prep dishes on a clear surface.
- Examine each item, and make a decision:
  - Donate duplicates and things you don't use but are in good condition.
  - Trash broken, stained or dirty items. Consider glass bowls to avoid stains
- Nest mixing bowls
- Store lids either under bowls or vertically in an organizer

#### **Serving Dishes**

- Examine each item, and make a decision:
  - Is it holiday specific? If so, store with holiday decorations
  - Donate duplicates and things you don't use but are in good condition.
  - Trash broken or stained items.
- Store serving dishes you hardly ever use somewhere other than your regular kitchen cabinets. Options include upper or lower shelves of a pantry or garage storage cabinets.
- Store serving dishes you use the most in the front of your cabinet.

#### **Finish up**

- Relocate things that go elsewhere, and pack the donate box in your vehicle.
- Enjoy your newly organized area!