

## WHERE TO START:

# Kitchen Organization

## UTENSILS/ JUNK DRAWER

How many times do you open your utensil drawer and go, “UGH! I can never find anything in here!” Or you have so many utensils that only get used a couple times a year. Perhaps the drawer has become a dumping ground for all those little things that you don’t know where to put. Follow our checklist below.

### THE RULES:

- If you haven’t used it in more than two years, out it goes! You could donate it to a college student or someone just starting out their kitchen.
- If the utensil has a crack in—especially hard plastic ones—toss it. Most likely, it has a lot of bacteria in the crack which makes it unsafe for cooking use.

### TO DO LIST:

- Remove everything from the drawer(s).
- Wipe down and disinfect all surfaces inside and any item that is dusty or dirty from lack of use.
- Go through all the utensils and small items to determine which ones you can either toss or donate (see THE RULES) ;).
- Sort through all the little items that make their way into your junk drawer and re-home anything that doesn’t belong in that drawer.
- Give your items a “home” by storing similar items together, placing less-used items towards the back of the drawer and of course, daily used items should be placed in an easily accessible place near the front.

### HOW TO BE “EXTRA”:

- Line drawer(s) with pretty patterned/coloured, water-resistant liners.
- Purchase clear containers to divide and store your utensils. While wooden ones may look nice, they take up more drawer space and are more difficult to keep sanitary whereas the plastic ones can easily be washed with hot water (and sometimes even in the dishwasher).

