

Tips for Organizing Your Kitchen

A well-designed and organized kitchen can save you time, money, and make preparing meals safer and more pleasurable. So, whether you have a small project budget or are planning a complete makeover, there are simple improvements that can make a world of difference.

For immediate improvements consider affordable off-the-shelf drawer inserts such as those from Hardware Resources offered through **Cabinet Kingdom**, that keep cooking utensils, knives, and spices well-organized. Remember to purge your drawers and cabinets of unwanted items before starting your project.

There is also a wide variety of off-the-shelf cabinet convenience hardware that can be installed with a few simple tools. Storing dishes below the counter in a drawer is much more ergonomic than above counter. It also makes the dishes more accessible for small children and those with physical disabilities. Consider installing a dish-drawer peg-board system. The pegs nest the dishes so they don't bump into each other as the drawer is closed.

Store cutting boards on the inside of your cabinet door (remember to reduce the depth of your cabinet shelf). Designate one board for meat while an adjacent butcher block counter can be reserved for veggies/herbs/aromatics on one side and fruits and bread on the other side. Promote recycling by installing a tandem trash and recycling center that's convenient to use. This can be done as a retrofit with models that are bolted to the back of the cabinet door.

Make the most of every corner with a lazy susan or a "super susan." Super susans are spindleless and consist of a rotating disc mounted on the base cabinet shelves (best when the upper shelf is adjustable)— you would be surprised at how much better the storage is without the spindle.

If you like the functionality of a restaurant kitchen but the aesthetics of a home kitchen, then an open shelf condiment cabinet is definitely the best of both worlds. Take toasters, coffee makers and other small kitchen appliances out of the way and park them in a strategically located appliance garage.

Glass and enamel baking dishes are heavy and noisy when nested together. Consider designing a shallow drawer for these items and a deeper drawer for lighter metal baking pans that nest more easily.

When asked about their number 1 complaint about their kitchen, the majority of consumers indicate insufficient counter space. Two ways to maximize counter space is by installing the microwave under counter and/or installing a dishwasher. This type of microwave drawer is ergonomic for people of different sizes and mobility.

If organizing your kitchen seems like an overwhelming task, consider working with a professional. They can help you prioritize your purge and make sense of any space. When it comes to laying out and designing kitchens for remodels and new construction, hiring a professional from **Cabinet Kingdom** will be the best money you will ever spend. A good designer can help you ferret through all your options and help you select the components that will deliver the most bang for your hard-earned buck.

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