

How to de-clutter your kitchen!

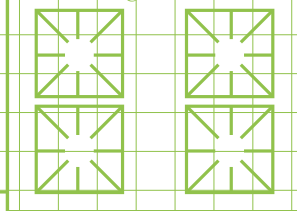
Instructions:

1. Lay a queen-size quilt on the floor, somewhere near your kitchen (move some furniture if necessary).
2. Referencing the list below, remove items from your kitchen one by one, coloring in each circle as you go. Place the items on the quilt.
3. Make a compact arrangement on the quilt. Nest bowls or bakeware, put smaller items like utensils inside larger containers, and stack items like books or cutting boards. Quilt overflow indicates an abundance of stuff, so you may need to prioritize and remove some items.
4. When you have crossed all the items off the list that you can (you may have some un-filled circles - add them to your wish list!), take a look at your kitchen. Anything remaining goes to Goodwill!
5. Take time to clean the items on the quilt that have gotten dusty or worn. Begin to place things back in the kitchen. Think about how you cook, and locate compatible items near each other. Use the categories below and their adjacencies to organize your kitchen.

bakeware

- ☐ 8x8 casserole
- ☐ 2 qt baking dish (2)
- ☐ pie plate (1)
- ☐ 7" soufflé
- ☐ round cake pans (2)
- ☐ bread pan (1)
- ☐ cookie sheets (2)
- ☐ enamel bakeware (2)
- ☐ tart pan
- ☐ muffin tins (3)
- ☐ specialty bakeware

range / oven



cooking equipment

- ☐ measuring cups (2)
- ☐ graters & zesters
- ☐ mortar & pestle
- ☐ tongs (1) & spatulas (2)
- ☐ wooden spoons (3)
- ☐ marinade brush
- ☐ meat pounder
- ☐ whisk
- ☐ hand-held strainer
- ☐ colander
- ☐ meat thermometer
- ☐ kitchen scissors
- ☐ juicers
- ☐ specialty equipment

baking equipment

- ☐ flour sifter
- ☐ rolling pin
- ☐ pastry cutters
- ☐ wire rack
- ☐ mixing bowls
- ☐ cookie cutters

cookware

- ☐ 1/2-2 qt saucepan
- ☐ 3-4 qt saucepan
- ☐ 5-6 qt saucepan
- ☐ 7-9 qt saucepan
- ☐ 7" skillet
- ☐ 11" skillet
- ☐ wok
- ☐ dutch oven
- ☐ cast iron ware (all)
- ☐ specialty cookware

knives & cutting boards

- ☐ 5-6" chef knife
- ☐ serrated bread knife
- ☐ paring knives (2)
- ☐ 10" chef knife
- ☐ cheese knife
- ☐ magnetized knife strip
- ☐ knife sharpener
- ☐ wood cutting boards (3)
- ☐ note: sharpen all knives before returning to kitchen

appliances

- ☐ blender
- ☐ food processor
- ☐ food mill
- ☐ spice grinder
- ☐ mixer
- ☐ toaster oven
- ☐ coffee maker
- ☐ coffee grinder
- ☐ toaster
- ☐ ice cream maker
- ☐ rice maker
- ☐ specialty appliance

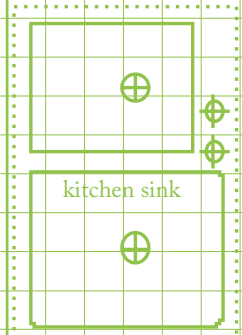
storage

- ☐ vacuum-sealed food jars
- ☐ baskets (2)
- ☐ vase
- ☐ matching tea-tins
- ☐ candle holders (2)
- ☐ wraps: foil, parchment, wax
- ☐ left-over containers (6)

paper & linens

- ☐ all the cookbooks you like!
- ☐ current food magazines (3)
- ☐ notepad & pen for lists
- ☐ paper towels (2 rolls)
- ☐ apron (1 per chef)
- ☐ pot holders (2)
- ☐ cloth napkins (12)

kitchen sink



refrigerator

serving ware

- ☐ everyday plates (8)
- ☐ everyday soup bowls (8)
- ☐ everyday salad plates (8)
- ☐ everyday pasta bowls (8)
- ☐ everyday spoons (8)
- ☐ everyday forks (8)
- ☐ everyday knives (8)
- ☐ steak knives (4)
- ☐ full set of silver (1)
- ☐ full set of china (1)
- ☐ serving bowl (1)
- ☐ salad bowls (2)
- ☐ platters (2)
- ☐ cake plate (1)

glass and stemware

- ☐ drinking glasses (8)
- ☐ mugs (8)
- ☐ white wine glasses (8)
- ☐ red wine glasses (8)
- ☐ champagne glasses (4)
- ☐ water pitcher (1)
- ☐ punch bowl & cups

cleaning

- ☐ baking soda & vinegar
- ☐ cleaning rags (2)
- ☐ kitchen towels (3)
- ☐ dishsoap
- ☐ new sponges & brushes
- ☐ broom & dustpan
- ☐ note: all other cleaning supplies should be moved to the bathroom or cleaning closet



hello kitchen

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