



Organize Your Kitchen PANTRY

Store your pantry items in broad general categories. When you can, keep these categories contained within a labeled box.

Listed here are the 3 most common categories.

To get a list of all 21 categories + 9 other helpful pages, visit the website below to find the product → Organizing the KITCHEN.

	<p>Breakfast Foods / Cereals</p>
<p>Baking Supplies</p>	
	<p>Soups / Broths</p>

Tips:

- 1) Remove all food stuffs from your pantry shelves *BEFORE* you begin organizing.
- 2) Discard all outdated food items.
- 3) Store the most used items at eye level.
- 4) Store similar items together.

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