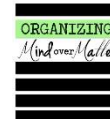


3 Kitchen Organizing Strategies for Messy Cooks

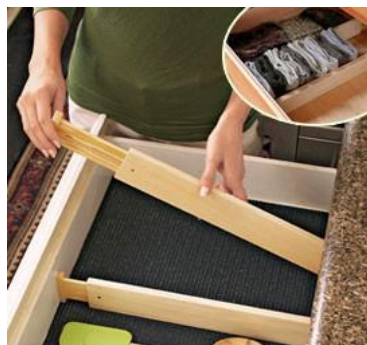


Do your recipe books number over 20? Do you have so many kitchen gadgets that they are overflowing your drawer space? If your answer is yes, you then know that with gusto comes a price. Below are some ideas to get your kitchen spaces under control.



1. Add baskets to categorize like items together.

This pantry photo from the home of a 2011 client of mine shows how having a row of baskets to toss things into helps to keep the kitchen orderly. These are in an enclosed pantry, but you can use the same tactic on open counter space or freestanding shelves. *(See the pantry categories list in my Kitchen Organizing kit.)*



2. Store cooking utensils in general categories.

Drawer dividers are a must for categorizing cooking utensils. Even countertop crocks come with dividers for categorizing. *(See my Best Kitchen Tools and Products pages in my Kitchen Organizing kit.)*



3. Consider a portable cart.

Messy cooks often lack enough counter space for spreading out. A small cart on casters like this one from Ikea can be amazingly effective at extending the work flow area.

A list of my 12 favorite kitchen organizing tools & the best place to purchase them as well as my "top 10" kitchen organizing solutions is included in the 8 page download you can purchase today for only \$10 at <http://www.organize-utah.com/organizing-the-kitchen-2/>