



Goodbye

Tired of searching for the right tool when you're whipping up supper? Feel like there's not enough work space for cooking? Try these tips on organizing your kitchen from the country's top chefs and design pros

1 **Keep a selection of spices you often use in a kitchen drawer** close to the range, suggest Master Chefs Victor Gielisse and Ron DeSantis of the Culinary Institute of America.

2 **"Only the appliances that you use every day should be out and about,"** says Robin Wilson, CEO of Robin Wilson Home, a firm known for designing efficient spaces. The coffeemaker and toaster can stay, but the blender and bread maker should be stored elsewhere. To further free up space, Wilson recommends installing an above-range microwave.

3 **Hang an erasable board near the fridge** with a marker (or chalk) handy to jot down the items you need from the store, suggests Ethan Becker, author of the recent edition of *Joy of Cooking* (and grandson of its original author, Irma S. Rombauer). "It becomes automatic to check this list when preparing your shopping list."

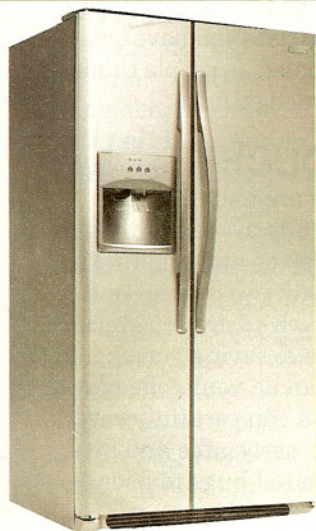
4 **Install hooks to free up precious storage space,** suggests Harriet Schechter, the Ask Our Organizer expert for stacksandstacks.com and author of *Let Go of Clutter*. Here are four ways to use them in your kitchen:

- Hang lightweight items like scissors, pot holders and aprons on the side of your fridge with magnetic hooks.
- A small hook installed on the underside of a cabinet above a counter makes a handy spot for stashing bananas.
- Hooks on the inside of cabinet doors can hold large utensils or even a lightweight cutting board.
- Store teacups and mugs on small hooks attached to the underside of shelves inside a cupboard.

5 **Look for cookware that will store neatly.** One nifty brand is the CIA Masters Collection from chefs Gielisse and DeSantis — the lids are designed flat so when you flip them upside down, you can stack one pan on top of another. Nesting bowls and measuring cups and bendable silicone baking dishes are also great space savers.

Win a Brand-New Kitchen!

Pick up the next issue of *Quick & Simple* and you could win a **\$15,000 Kitchen Makeover** from Lowe's! The makeover consists of a new refrigerator, an oven, a microwave, a dishwasher and much more! Plus, 75 readers will win Hamilton Beach's 3-in-1 Slow Cooker, worth \$70.



Kitchen Clutter

6 “Plan your cabinet storage space based on the placement of your dishwasher,” says Paula Deen, the Food Network’s queen of Southern cuisine. If your glassware, silverware and plates are stored next to the dishwasher, returning clean dishes to their shelves will be quick and easy.

7 Sometimes simple storage solutions are best: Becker has clothespins on hand to keep opened bags of chips and similar food closed, and stores staples like sugar and flour in simple rectangular containers within the pantry instead of in decorative canisters that take up counter space.

8 Hang a magnetic knife holder right above your stove. “It uses what is normally dead space in my kitchen and my knives are always accessible,” says Deen, who has one in her home. “And it frees up drawer and countertop space!”

9 Invest in a hanging or wall-mounted pot rack if you have a lot of cooking equipment, says Deen. They are

great for small kitchens and some even come with built-in light fixtures!

10 For easy access while cooking, keep favorite condiments, oils and flavorings on a tray, and cooking utensils and tools in an open container, both by the stove top, Becker recommends.

11 If you’re lucky enough to have a separate pantry, Wilson suggests using a custom closet company like California Closets or elfa Shelving to make the most of your space.

12 Think function, not decoration. “Have only functional items on display and make sure every item has a home,” say chefs Gielisse and DeSantis. Take it from the pros: This strategy will prevent clutter from building up.

>q&s tip

The best way to keep the kitchen spic and span is to clean up as you go!



Inside Julia Child’s Kitchen

Long before the Food Network was born, Julia Child introduced French cuisine to American audiences via her popular public television series *The French Chef*. The show, which premiered in 1963, was mainly shot in her Cambridge, Mass., home kitchen. In 2001, the whole room (shown here) was moved to the Smithsonian National Museum of American History, in Washington, D.C. Here are three tips for mastering the art of kitchen organization from this iconic American kitchen:

Go vertical. Julia’s kitchen was only 14’ x 20’, so she had to make good use of the space she had. Her husband, Paul, covered their kitchen walls with inexpensive Peg-Board that held tools and made them easily

accessible. She also stashed her baking sheets on their sides next to the dishwasher.

Embrace your junk drawer. Julia’s was filled with the typical odd items like rubber bands, candles and toothpicks, but it also held a small comb and lipstick in case unexpected guests showed up!

Label everything. Julia kept her kitchen organized (and lighthearted) by designating areas with simple labels made with masking tape and black marker. Her spoons were stored in a “spoonery” and spatulas were kept in a container labeled “spats.” She also tacked Polaroids on her Peg-Board walls to remind herself where certain pots and utensils belonged.