

# Kitchen Pantry

The kitchen is often the most used room in the house, and the price of an unorganized kitchen can be high. Lots of wasted time looking for items and money wasted purchasing duplicates can add up to a lot of unwanted stress. But the payoff can be big and the best place to start your kitchen organizing project is the pantry.

**Tip:** Think of your pantry like the grocery store and section it into useful zones. The grocery store arranges like items together in order to help you find things. Another consideration is arranging items so that they are easy to see and access. Some possible zones in your pantry include:

**Breakfast Zone:** Hot and cold cereals, pancake mix and syrup, granola bars or breakfast bars. Keep anything in this zone that you might possibly have for breakfast.

**Baking Zone:** Sugar, flour, spices, baking powder and soda, mixes (brownie, cake, muffin), oil, shortening, candy chips.

**Snack Zone:** Chips, crackers, pretzels, cookies.

**Pasta and Grain Zone:** Dried pasta, noodles, rice, bread crumbs, stuffing, potato mixes.

**Canned Fruits and Vegetables Zone:** Fruits, vegetables, applesauce, tomatoes sauces.

**Condiments Zone:** Mustard, ketchup, mayonnaise, salad dressings, barbeque sauce, peanut butter, jelly, salsa.

**Customized Zone:** Keep ingredients together for recipes that you prepare often. If your family has pasta once a week, create a pasta zone with all the ingredients used.

Zoning your pantry will also provide you with a quick way to inventory what you have at a glance. It also makes putting away your groceries a lot easier on shopping day.

**Tip:** Herbs and spices can add up very quickly in your pantry. Did you know that dried herbs lose their potency after six months and spices after a year? Take a minute to open each jar and sniff it. If they've lost their fragrance, it's time to pitch them. So the next time you are purchasing a spice, consider how often you really use it and go for the smaller bottle.

Also consider arranging your spices in alphabetical order. Taking five minutes right now to put your spices in alphabetical order will save you 10 minutes looking for it when you need it.

**Tip:** Arranging items so that they are easy to see and access is one of the key strategies to an organized pantry. Since many canned items are the same size and everything is stacked at the same eye level, it is easy to lose track of what you have.

## Tier Organizers

Our tier organizers are great for stacking canned items and other smaller items including baking ingredients such as spices, baking soda and baking powder so that they are easy to see and reach. These organizers will save you both time and money so that you are not buying duplicate items.



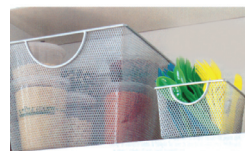
## Mesh Step Pocket

Keep all of those small packages neat and organized in your pantry with our mesh step pocket. Great for powdered drinks, gravy, dip, mixes etc.



## Mesh Storage Baskets

A great way to create extra space in your pantry is to contain like items in storage containers. Now you can create your dream pantry with our mesh storage baskets. Available in a variety of sizes, these mesh storage baskets are great for corralling bagged snacks, paper dinner products such as plates, napkins, utensils and cups.



## Sugar/Flour Dispenser

Keep a whole five-pound bag of sugar or flour fresh and easy to get to with our Sugar/Flour Dispenser. The heavy duty handle and built-in flip up spout enables for easy measured pouring.



**Tip:** Ideally, pantries should only hold food. But if you are short on cabinet space, consider keeping some of your larger and less-used appliances on the pantry floor. Appliances to consider are your bread maker, crock pot, food processor, and waffle iron.

