



GOOD TO BE HOME



About the Author:

Amanda is one of our Founding Realtors and is the mastermind behind the organizational side of our business. She recognized a very real need of many clients over the years, found a solution, and ran with it.



So Excited To Work With You!

A place for everything, and everything in its place.

I truly believe that's **the key to a simpler day-to-day**. Having the right set-up in a space can completely change your experience and mood within it—what better place to start than the kitchen?!

I've created a flow chart of sorts to outline **what I feel is the best set-up of any kitchen**, and I'd love to hear how well it works in yours! You'll notice that there are several contents that aren't in these diagrams—such as countertop appliances or things that aren't necessarily in everyone's kitchen. I usually leave those items for last (unless I have a specific place in mind for them, in which case, of course I do first). Once I'm finished placing everything else, I'll choose their most appropriate "homes" from the open spaces I have left over.

If your cabinets and drawers are already filled, I find it most efficient to **make a list of the things in this chart and use sticky notes to label each cabinet with its contents before you start moving things around**. The idea is to only have one "category" of items out on the counter at a time as you're shuffling things around. Getting pulled away in the middle of project is almost inevitable, and only having a few things on the counter when that happens makes for a much better experience, trust me.

To begin labeling, pick any of the appliances listed as your "anchor" and start with the drawers & cabinets closest to it. Work towards the next anchor, thinking about which item in the corresponding list fits each drawer, cabinet, or in some cases, counterspace, best. Place a sticky note on each space to label its future contents, and rearrange them as needed to give everything its own "home".

Once you've labeled your spaces, I suggest emptying the drawer or cabinet that puts the least amount of stuff on the counter, then filling it with its new belongings. Leaving the first stuff that you took out on the counter, fill the newly emptied space with its new belongings...Rinse and repeat until everything has a place and everything is in its place, and, VOILA!

Organized kitchen, simple as that.



Good To Be In A Kitchen That Makes Sense

Everyday Dishes

Decide on the place for your dish cloths & towels first, then work your way from each side of the sink, putting items in the spaces that make the most sense for each one.



Sink → Oven

Work your way towards the oven with these items, putting them in the cabinet or drawer that makes most sense to you.

- Plates
- Bowls
- Cutlery



Sink → Fridge

Work your way towards the fridge with these items, putting them in the cabinet or drawer that makes most sense to you.

- Everyday Drinkware
- Wine & Cocktail Drinkware
- Athletic Drinkware

I like **tupperware & wraps/foils** near the microwave, which in most cases is near the oven. But, they also work well near the fridge. I usually leave those for last & see which spaces are left that make the most sense.



Good To Be In A Kitchen That Makes Sense

Cookware

Start at the stove and/or oven, and look at the items listed together below.

Which cabinets/drawers surrounding the stove & oven make the most sense for each item? If they aren't in a combo or positioned side-by-side, try to work from one to the other as you go, so that it flows more naturally.



Stove

- Serving & Cooking Utensils
- Serving Dishes
- Butcher Block
- Pots
- Oven Mitts & Hotpads
- Spices



Oven

- Oven Mitts & Hotpads
- Baking Supplies
- Mixing Bowls & Measuring Cups
- Pans
- Cutting Boards
- Casserole & Pie Dishes

Don't forget about plates & bowls!

They're in the sink group, but they're great near the stove, too. So if you can find a space somewhere between the stove & sink, that's where I would suggest for those!

