



**Before**

**After**

**Tip:** Put reusable grocery bags in one container for easy access! See the jar below.

# ORGANIZING YOUR SMALL SPACES

## A PLACE FOR EVERYTHING.

It seems obvious, but so many don't do it. Every cabinet and drawer in your kitchen should have a definite, singular purpose so that every item has a place to be put away. Use labeled shelves if necessary so everyone in the family knows what goes where, no excuses!

**TAKE INVENTORY.** Collect utensils, pots, cups, Tupperware, dishes and appliances and group like items together to locate duplicates. Then decide if you can live without three can openers, an excessive amount of coffee mugs, or if you can give away or store that extra set of dishes you never use.



## THERE'S NO SUCH THING AS 'SAVING FOR LATER!'

This is the principal notion behind a kitchen purge. Be realistic about single-use appliances like fondue pots, bread makers, waffle irons and pizza stones. These things take up a huge amount of cabinet space and you should only keep a single task item if you use it frequently.

*An organized cabinet under the kitchen sink*



HEATHER LAMBIE IS A CPO (CERTIFIED PROFESSIONAL ORGANIZER) & EDITOR-IN-CHIEF OF YOUR HOME EDITOR, PROFESSIONAL ORGANIZING [WWW.YOURHOMEEDITOR.COM](http://WWW.YOURHOMEEDITOR.COM)

## HEATHER LIVES BY THE GOLDEN RULES

- If you get it out—put it away.
- If you open it—close it.
- If you finish it—replace it.
- If it's full—empty it.
- If it's dirty—wash it.
- If it's garbage—throw it away.