



Home Organizing Guide

KITCHEN + PANTRY

Abundance Organizing's methods and techniques to get and keep your home abundantly clutter-free.



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About This Guide

We have gathered over 30 years of experience into this one extensive guide. It includes organizing techniques and solutions for key areas of your home. We know not every home is created equal, but the solutions we provide in this guide can easily be altered to fit your specific needs. Keep this guide to reference any time you find clutter starting to creep in again.

A Well Kept Kitchen

A kitchen is the most used space in any home. Therefore, we recommend spending most of your time getting this space right. Once your kitchen is organized, you'll find the rest of your home will follow suit.

Everyone in the home uses the kitchen and everyone in the home may have their own idea of where things should be stored and how. A major overhaul can be a challenge but most effective. It's like hitting the reset button on the family's household habits. No more leaving random items laying around once everything is stored where it makes sense, is labeled, and has a place to live.

The most important rule about kitchens is creating zones. Zones break down your kitchen into smaller, more manageable spaces. Below is a chart for your reference. Each zone is identified by the task that will occur, and beneath each zone is a list of tools needed to complete those tasks. The icons indicate the best location in your kitchen for each zone.

For example, cooking/baking tools are best stored closest to the oven. Play with the zones below to create the optimum flow in your kitchen.

COFFEE STATION

Locate close to the sink or in a nook with very little counter space.

- Coffee pot
- Tea pot
- Coffee/Tea
- Tea strainers
- Sweeteners
- Mugs

CLEAN UP

Under the sink is the best place for these items.

- Trashcan
- Recycling
- Dish soap
- Sponges and rags
- Cleaning supplies

SERVING

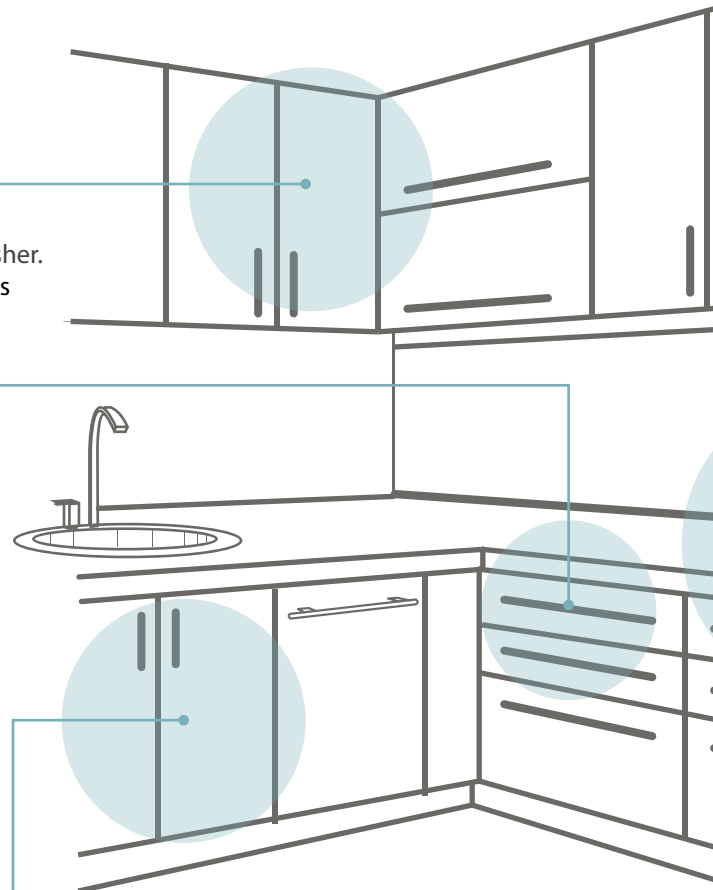
Store close to the dishwasher.

- Flatware, dishes, glasses
- Serving pieces
- Serving utensils

JUNK DRAWER

- Batteries
- Phone charging cords
- Loose change
- Keys
- Pens/Pencils
- Tape
- Scissors
- Gift cards
- Sticky notes

Every kitchen needs a junk drawer. Be sure to keep your junk drawer away from daily kitchen functions and keep the drawer tidy with drawer dividers.



Line Them Up

Line your drawers with silicon drawer liners. This will keep drawer dividers in place when opening and closing drawers.

FOOD PREPARATION

Store items for food prep where you have the most counter space.

- Knives
- Can opener
- Cutting boards
- Mixing bowls
- Measuring spoons/cups
- Food processor
- Blender/Mixer

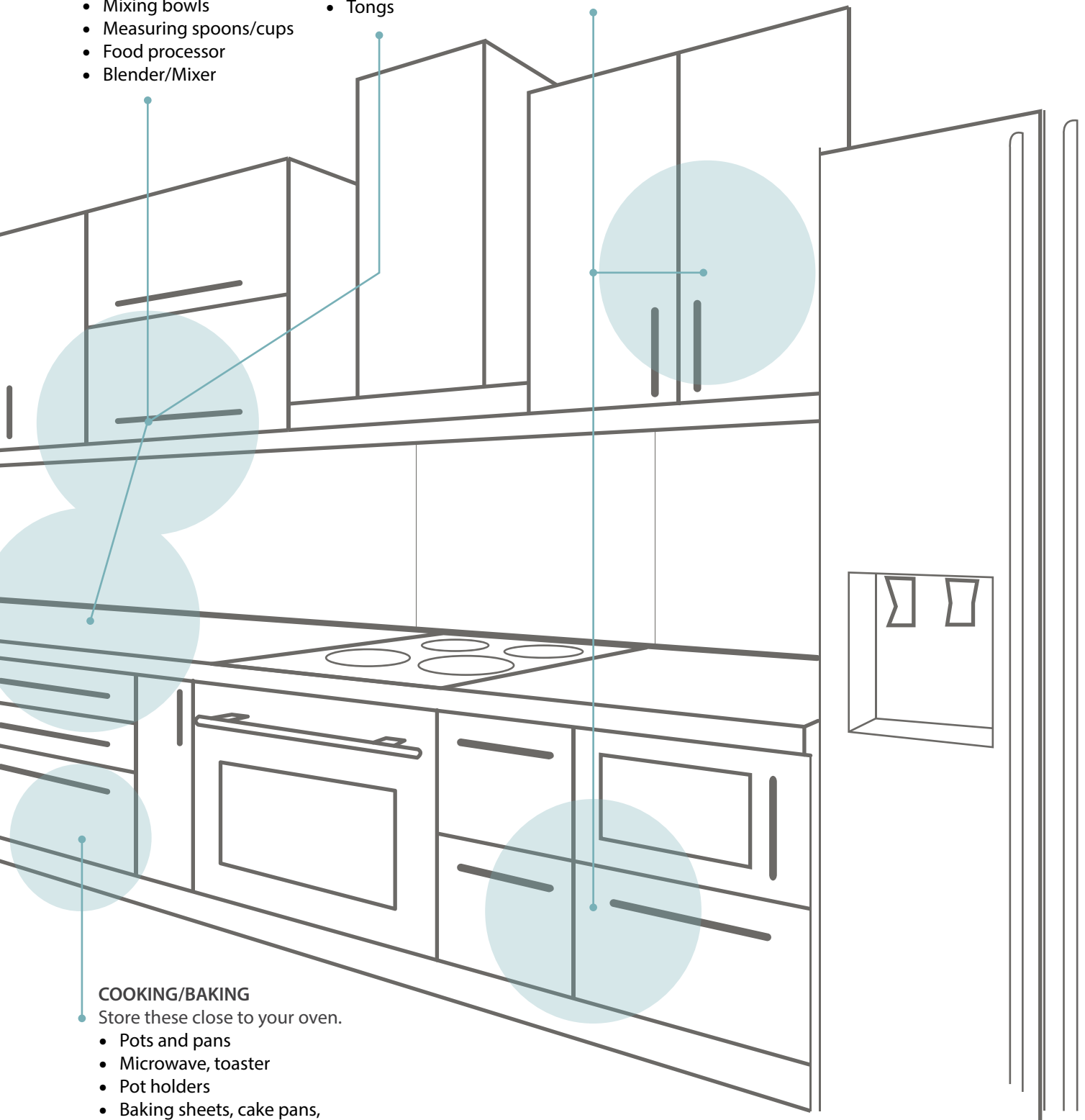
Keep these items where you cook.

- Oils, vinegars
- Herbs, spices
- Spatulas
- Wood spoons
- Tongs

FOOD STORAGE

Store these items close to your refrigerator.

- Plastic wrap, foil, wax paper
- Plastic bags
- Chip clips
- Food storage containers



COOKING/BAKING

Store these close to your oven.

- Pots and pans
- Microwave, toaster
- Pot holders
- Baking sheets, cake pans,

Pantry Set Up

Every kitchen needs a designated space for nonperishables. Whether you have a large walk-in pantry or a small shelving unit in the corner of your kitchen, our organizing techniques are the same. We break down every pantry into categories like those listed below. Some items can be in more than one category. Raisins or packaged nuts may be better stored with snacks, or they may be best with baking. You decide what works for your household.

BREAKFAST FOODS	PASTA/RICE	SNACKS	CANNED GOODS	BAKING
Cereals	Pasta by type (Ziti, Farfalle, etc.)	Grab and go	Vegetables	Flour by type (bleached, almond, etc.)
Oatmeal	Rice by type (Jasmine, brown, etc.)	Snacks for kids where they can reach	Fruits	Corn meal
Pancake mixes		Sweet snacks	Sauces	White/brown sugar
Syrup		Savory snacks	Soups	Cocoa
Breakfast bars		Beverages	Legumes	Cake mixes
		Peanut butter/spreads		Walnuts, shredded coconut, etc.

Our Favorite Kitchen and Pantry Products



Air-Tight Containers

These handy containers keep food fresh, and make items in your pantry stackable and modular. They are clear so you can see what's inside and when stock is low. Use chalk labels to identify contents, record expiration dates, and special cooking instructions.



Under Shelf Basket

Often, shelves are not adjustable. If you have adjustable shelves, consider yourself lucky! If you don't, maximize the gaps with these baskets. We use them for small spice packets, grab and go snacks, dish towels and so much more.



Pot Lid Organizer

We use these accordion style pot lid holders in so many ways. If you don't have a specific cabinet for sheet pans, this product is ideal. We've used this product to organize large platters, trays, plates, and cutting boards. We have even used them in home offices for files!



Drawer Organizers

Drawer organizers are, by far, the most used organizing tool in our inventory. They come in all sizes so you can constantly reconfigure drawers to suit your ever-changing needs. We recommend a sturdy, clear, acrylic product. Metal mesh and plastic baskets can be hard to clean.



In Too Deep

Deep shelves are the main cause of pantry clutter. To take advantage of a deep shelf, store multiples of one item, one item at the front of the shelf and the remaining items behind it.



Clear Acrylic Bins

These clear acrylic bins are easy to clean, and make items easy to identify. They come in various sizes to accommodate anything a pantry may hold. We remove individually wrapped snacks from their boxes and toss them in these bins for grab and go snacking. Small seasoning packets or bagged foods like rice or pasta stand nicely when stored in these products. Use labels to remind everyone of what gets put away where.



over-the-door pocket organizer. Store snacks, packets of instant oatmeal, microwave popcorn, spices, tea bags and so much more. Smaller pocket organizers are made to fit cabinet doors and can be useful for storing sponges, scrub brushes, hand towels, etc. under the sink.

Over the Door Pockets

If your pantry is super-small, rely on an



Expandable Shelf

Store canned goods or spices on this tiered shelf so labels on cans and jars can be seen clearly. This product expands to fit the width of your shelf so you won't lose valuable space in your pantry. When there is more height space than there is width space this shelf is a big helper.