

Kitchen Korner

Simple Kitchen Storage Solutions

(NAPSA)—As the seasons change, items in your pantry follow suit. To prevent you from losing your “peas” of mind, here are tips to organize your kitchen cabinets and pantry shelves to make the most of this space and keep everything up-to-date all year round.

- Empty every shelf. Not only is it easier to wipe out dust and crumbs from hard-to-reach corners, but you can also sort through old and outdated food. Before restacking your shelves, clean the surface thoroughly and line each one with a non-adhesive shelf liner, such as Duck brand Shelving & Storage Easy Liner®, to create a protective barrier and a clean, fresh surface area.

- Survey all your food items and remember: If you can't (or won't) use it, you might as well lose it. Separate those items you may not use in the near future and donate them to local food drives or food banks. This will save as much space as possible and help clear away the clutter.

- Stack jars and cans to maximize the amount of space behind your pantry doors. To avoid a creative balancing act, add extra shelving with Duck brand Stack It Shelves. These no-assembly-required shelves are perfect for pantry floors, helping to keep items in view and putting wasted space between shelves to good use.

- Group similar items in your pantry together. This will help you keep track of items that need to be replenished and prevent you from restocking ones that might be lost on another shelf. For added orga-



How Do You STACK UP? Stack jars and cans in order to maximize space in your pantry.

nization, sort food from back to front in order of expiration date to make sure everything is used when freshest.

- Make your pantry more ergonomic and user-friendly by stocking items used most often on eye-level shelves for easier access. Move less-frequently-used and heavier items to lower spots and, naturally, store lighter objects or anything you'd like to keep out of the reach of children on upper shelves.

Although kitchen pantry clean-up is a time-consuming task, simple storage solutions can help make the job a little easier and a lot less frequent. Organizing your shelves will not only free up more room in your kitchen pantry, but also room in your schedule to let you conquer your more enjoyable to-do list instead.

For more information, visit www.duckproducts.com or call 1-800-321-0253.