

# Kitchen Spring Cleaning

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As the weather warms, most of us stay out of our kitchens as much as possible. Before the heat drives you out of your kitchen, spend some time spring-cleaning. Sprucing up our kitchens is as easy as 1-2-3-4.

## 1) Clean out the food in the cupboards, freezer and fridge.

Go through all your canned and boxed food items in the pantry and throw out items past their expiration date. Don't forget your spices and seasonings. Then go through your refrigerator. Throw out anything growing or suspicious looking. If you can't identify something in your freezer—toss it.

Then, commit to using up items close to their expiration date. Make a list of what needs to be used and design your weekly menu in the upcoming weeks to use those items. If you've got unusual things you aren't sure what to do with, then use an Internet search engine.

Type in the name of the product and the word "recipe" and see what shows up.

[Foodnetwork.com](http://Foodnetwork.com) offers a great search program for their recipes.

## 2) Deep clean.

Even in the cleanest kitchen, there are lots of little spaces that need attention. Spend some time cleaning these often—neglected spots:

- Inside Refrigerator—warm water and dish soap works great
- Microwave oven – To soften built-up food, microwave 2 cups of water with 2 tablespoons of lemon juice or vinegar for 2 to 3 minutes. Remove bowl and wipe with clean cloth.
- Coffee maker – Run with equal parts of white vinegar and water. Run clean water several times until vinegar smell is gone.
- Underneath your refrigerator and oven—Slide them out so that you can clean underneath.
- The hood over your stove – Remove filters and soak in hot soapy water.
- Inside your oven
- Stove Top – Remove the knobs and run through a dishwasher cycle.
- Refrigerator Top – When clean, use this area to display decorative items – not cereal boxes.
- Cabinet fronts and shelves
- Tile grout on floor or counter tops
- Windows, window treatments, and blinds

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### 3) Reorganize your pantry.

We spend lots of money and waste time buying duplicate items. Take an hour and group similar items. If you're really organized, alphabetize your spices too. A lazy Susan is a great tool for this.

### 4) Add new accessories.

Now that your kitchen is sparkling clean, invest a small amount of money in brightening it up. Toss out ragged towels and dishrags and replace them with something pretty. Treat yourself to some fresh flowers and place in an attractive vase. Buy a new canister set that makes a statement. Replace your plastic hand soap dispenser with something ceramic and attractive. Visit [www.RoseLaneCottage.com](http://www.RoseLaneCottage.com) for some great ways to make your practical and necessary kitchen items attractive. We've got great cottage and vintage-style pieces at affordable prices.



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