

Challenge Week 2

ORGANIZE FOOD CABINETS / PANTRY

As you go through your food supplies, get rid of outdated items. Take all the food out of the cabinets/pantry. You'll need an empty table/counter to work on. Organize groups of similar items together, such as baking supplies. Use baskets, plastic shoe boxes and bins from the dollar store. You can also follow me on twitter at https://twitter.com/_livingwithdana if you need challenge reminders.

Dry Goods

Glass jars and canisters for staples such as flour, pasta, rice, beans, grains, cereal. Keep in mind that food should not be exposed to light so clear glass canisters are best used in pantries and cabinets with closed doors. Use pre-made labels or good old masking tape and Sharpies (from the dollar store!) to be able to identify the contents. Add the date.

Boxed Items

Including crackers and mixes, packets, too.

Canned Goods and Jars

Did you know you can use a drawer for your cans? Just write (with a Sharpie!) the can contents on the top of the can so you can see at a glance which can you seek. You can also cover soda can boxes with contact paper and use them for food storage. You can purchase plastic can storage boxes. I've seen magazine holders used for can storage, too.

Spices

Organize in a rack, plastic bin or drawer.

Beverages

Root Vegetables

Potatoes and onions should be in open bins.

Pet Food and Treats

Snacks

Placement depends on if you want your children to be able to reach the snacks or not. Did you know you can buy a potato chip rack for your pantry?

Idea for Refrigerator

Cut off the top of an egg carton. The egg crate side of the carton should fit in a refrigerator shelf. Put your mustard, ketchup, relish and other bottles in the egg crate upside down. Now if the mustard leaks, it will stay in the carton! Genius.