

# KITCHEN DECLUTTERING GUIDE

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## WHAT TO LET GO:

- Duplicate/broken tools
- Unused appliances
- Unused pots/pans
- Expired food
- Excess dishes/glassware
- Broken dishes/glassware
- Unused cook books
- Old dish towels
- Takeout menus
- Unneeded user manuals

## TIPS FOR SUCCESS:

- Schedule time
- Work one area or drawer at a time if needed
- Wipe down/clean drawers and cabinets as you go
- Store items properly and functionally for your lifestyle
- Invest in storage solutions
- Be mindful/realistic if buying in bulk

