

GET ORGANIZED!

KITCHEN
PANTRY

Tips for You

*by the members of
Professional Organizers of New Mexico*



PONM

PROFESSIONAL ORGANIZERS
— OF NEW MEXICO —

www.nmorganizers.com

Introduction

In our previous two e-booklets, *Get Organized! 50 Tips for You* and *Get Organized! Another 50 Tips for You*, we emphasized that no two of you are alike. Well, guess what? No two of us are alike, either! We range from mothers with large kitchens who love to cook, to single gals with small kitchens who don't. We are each offering a peek inside our own pantry – by which we mean food storage area, regardless of size, shape, and description – including the tips that help us stay organized. Select one that appeals to you and try it for several weeks to develop a new habit. Then come back and choose another.



The e-booklet was written by professional organizers who are members of both Professional Organizers of New Mexico (PONM) and either the National Association of Professional Organizers (NAPO) or the Institute for Challenging Disorganization (ICD).

We wish you good luck in using these tips to become better organized, and stand ready to help you if needed. Contact any of us through the PONM website, www.nmorganizer.com

PONM is committed to bringing members of the National Association of Professional Organizers (NAPO) and the Institute for Challenging Disorganization (ICD) together through networking, professional growth, education, support and public awareness.



pan·try

/ˈpandrē/

noun, plural pantries.

1. a room or closet in which food, groceries, and other provisions, or silverware, dishes, etc., are kept.
2. a room between the kitchen and dining room in which food is arranged for serving, glassware and dishes are stored, etc.

Kit's Pantry

Katherine D. Anderson, CPO-CD®

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Anderson Organizing Systems

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Kit brings over 35 years experience to her clients, including experience with ADHD, mood disorders and hoarding behaviors. She has trained professional organizers internationally and taught at universities and colleges. Truly understanding the problems her clients face, she offers help for individuals and groups through organizing, coaching, seminars and consulting.



The pantry closet was designed to hold what we had, using a combination of adjustable shelves, drawers and a multi-level turntable. The important thing is that the space was configured to hold what we had to put there. The vertical spacing between shelves was varied to hold specific items: narrow spaces near the top hold freezer containers; space was allowed on the shelves that hold dishes to allow easy access and room to remove them; a bin on the floor holds dog food; I use lots of small vases for flowers, so there's room for those, too.

The drawers in the pantry hold teas and other beverages, extra rolls of paper supplies, boxes of dried pastas, and plastic bags of dried foods stored in plastic shoe boxes to keep them tidy and make them easy to find.



A closer look at the turntable shows that it is a great solution for difficult-to-reach spaces. Freezer containers hold nuts and dried fruits. Masking tape and a marking pen identify contents on freezer containers and the coffee cans used for cookies, granola, etc. They are easily removed to wash the containers or to change the label. I also use turntables in over-the-counter cupboards to hold herbs and spices. The spices are in alphabetical order so I can find them quickly and easily.

Elizabeth's Pantry

Elizabeth Tawney Gross, CPO®

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Organizing For Everyday, LLC

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Elizabeth is the only dual certified Professional Organizer in the state of New Mexico. She has been organizing professionally since 2003 and all her life as an Air Force brat, and spouse. She works with clients with problems ranging from a few piles that won't go away to people who hoard.



I have a large L-shaped walk in pantry with adjustable wire shelving. I use baskets as containers because I love the way they look and I can keep like things together. The work like drawers so I can easily pull them out to get what I need. If I am baking I know that everything I need is in the baking basket. When I want a cup of tea all the different types are together, making it easy to match my tea to my mood.

On the right side of the pantry, what you see first when you enter, are the things we use on a daily basis. This side holds coffee, tea, cereal, snacks and protein bars, soups, peanut butter and bread.





The left side has the ingredients I use to make a meal. I do not keep a lot of food on hand because I prepare recipes in large batches then freeze into meal size portions. I buy the ingredients for a recipe when I'm planning to use them. I also store the containers I use for freezing in the pantry.

I wear an apron anytime I cook, so they are hung on the door where I can grab one quickly. Shopping lists are hung on the wall with an attached pen.



Leigh Ann's Pantry

Leigh Ann Hensel

www.buyingtimeorganizing.com

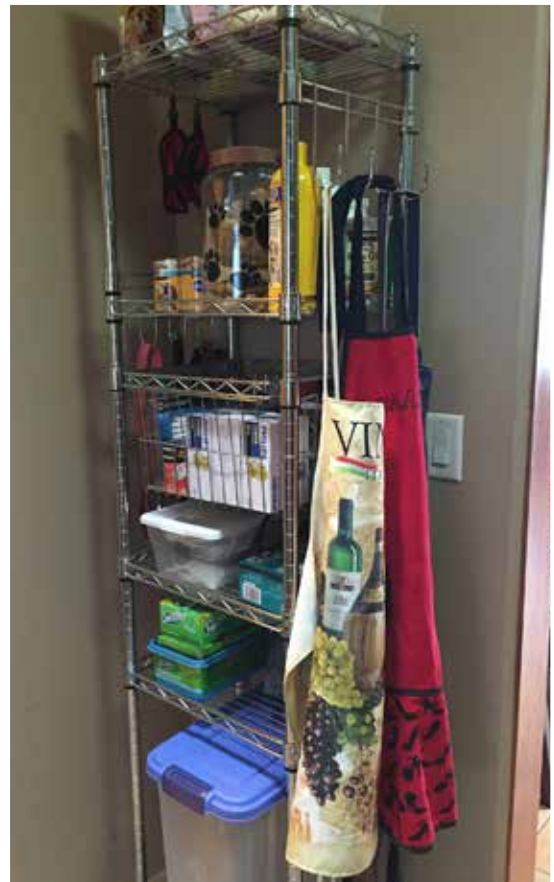
Buying Time...Organizing Solutions

505-286-4165

Leigh Ann specializes in listening, observing and customizing solutions for your organizational needs in your home or work environment. She provides hands-on organizing or a written plan of action for you do-it-yourselfers. Leigh Ann also teaches Time Management, Project Management and provides training and coaching sessions.



I am the family cook and I like a fully stocked pantry so I can make what I want, when I want. This is a large, walk-in pantry and I use adjustable chrome shelving. I went to find the vinyl liners I wanted for the shelves, but the store was out of stock so I used the lids of banker's boxes from our move to contain canned goods, jars, etc. Eight years later I am still using those cardboard lids because they work great. I use wicker and wire baskets to keep like things together and easy to grab.



In the opposite corner a smaller shelving unit houses dog food, treats, leashes, light bulbs, extension cords, a few cleaning items and aprons.



I store overflow small appliances and large bowls on the bottom shelves and paper and plastic products, frequently used coolers and bags on top shelves. Safety tip: store your light weight items on the top shelves in case one of them falls when you're getting something. The floor is reserved for big box store purchases or for stocking up for a big family meal or a party.

We entertain frequently so large tubs and ice buckets are stored decoratively on top of the freezer and extra chairs and side tables on the side.



Miriam's Pantry

Miriam Ortiz y Pino, CPO®

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More than Organized

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Miriam writes the Streamlined column for the Albuquerque Journal Sage supplement. She is an organizer, simplicity expert, blogger, speaker and coach who loves to help her clients create systems and routines that allow them to experience their work and lives streamlined. Miriam is a Golden Circle member of NAPO.



This is where I store all my food that isn't in the refrigerator. I go to the store once a month to get the ingredients I use regularly and this is where they end up. There are also a few appliances and the cat food stored here.

The items are categorized. Snacks, breakfast, drinks, convenient food (for when I'm on a condensed schedule), baking and ingredients for real cooking. The cat food is front and center so they can practically feed themselves. The appliances are stored according to size and frequency. When you only have 2 -3 shelves you have to get a little creative. I only have to move one thing to get at any of the items in the back of these super deep shelves.

Minimalist Pantry 2.5 awkward shelves in a corner



Turn tables and an old enameled bin keep things easily accessible.

I LOVE stainless and glass canisters and helper shelves. They tend to be more durable than plastic and give a streamlined appearance. The thing I really can't live without is a set of binder clips I use to reseal the packages - even within the boxes.



Canisters in corners and helper shelves maximize the space.

Brenda's Pantry

Brenda J. Steele

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Steele Organizing Solutions

(505) 280-1503

Brenda assists clients with creative solutions in organizing their homes and time. With a degree in library science, she can guide others through the maze of clutter focusing on categorizing and maintaining order. She encourages her clients to SMILE: Simplify Life, Manage Time, Initiate Change, Lighten Load, and Eliminate Clutter.

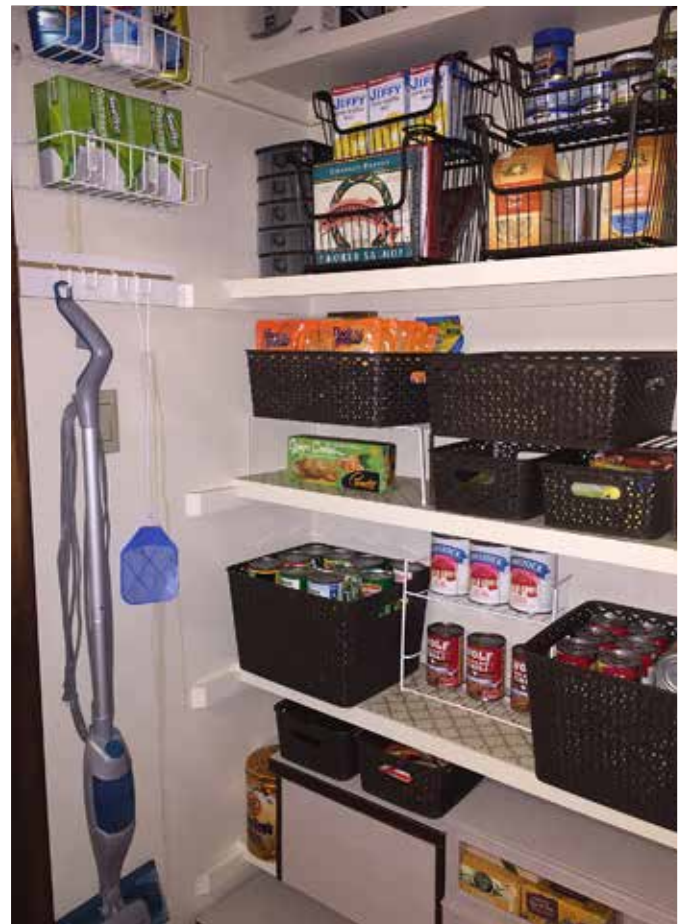


My walk in pantry has stationery shelves inside the pantry and stationery wire shelves inside the doors. I primarily use the pantry to store food, drinks, and large items. The wire shelves on the doors illustrates an organized way to see items quickly, to easily reach items that are used for snacking (see clear containers), and to store multiple items. The wire shelves and baskets can be used to store like items together like spaghetti sauces, canned vegetables, soups, salad dressings, and cereals. I like the see through front on the boxes in the middle of the 5th shelf so I can see the teas.



The top shelf shows some of the large items that are used infrequently - a 3 gallon water/punch dispenser, an iced tea maker, a coffee carafe, and plastic food trays. On the 2nd shelf, you can see like items together like nuts and spices. Drinks are kept on the bottom shelf.

I store the electric floor sweeper with cleaning products above it on the left side of the pantry. I recommend open baskets for items you use frequently like cans of food, snacks, and items in packages. I recommend the covered boxes with lids for infrequently used items like paper products, sandwich bags, foil, plastic wrap, and for storage. The 3rd and 4th shelves are used for preparing daily meals. I placed the items on those shelves so I can reach them without using a ladder.



Carolyn's Pantry

Carolyn Taylor, PO

www.nmorganizers.com

Organize Your Life

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Carolyn has been in business since 2001 and specializes in senior relocation, space planning, organizing kitchens, garages, closets, custom closet design and installation. She has received certification in real estate staging of vacant or occupied homes and interior redesign.



Breakfast Cabinet



Slide out Drawer



Cookie Sheet Storage



Baking Supply Cabinet



Plain Old Boring Spice Cabinet



Appliance Garage

Hazel's Pantry

Hazel Thornton

www.org4life.com

Organized For Life

505-242-6762

Hazel created The Clutter Flow Chart Collection to help her clients find the freedom that comes from getting Organized For Life. She is the only organizer in New Mexico with a background in both Engineering and Fine Arts. So what? So, she can create an organizing system that works for YOU, and also give your space a whole new look and feel using what you already own!

I don't have a real pantry. But then, I don't cook much, either. When I do cook it's usually for one. One of my favorite dishes is a one-bowl meal consisting of rice, pasta, or beans, with protein (usually frozen and microwaved, or cooked by adding to the pasta water at the last minute) and vegetables (usually frozen broccoli, and again either microwaved or cooked by adding to the pasta water at the last minute). Add butter, shredded parmesan, salt and pepper. Yum!



I am a fan of plastic shoe boxes and use them everywhere in my house. I have a fancy label maker, but painters tape and a black sharpie work just as well.

Not everything in a pantry is food. My kitchen-adjacent utility room has one shelf of food, and things like light bulbs and batteries.





I organize my freezer by putting frozen fruit, meat, and veggies in their own containers.

I “file” meats by dividing into single portions, then storing in labeled, dated, zip-top freezer bags.



Cindy's Pantry

Cindy Salisbury

www.snorkysorting.com

Snorky Sorting Solutions

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Cindy knows, through a lifetime of organizing people, projects and spaces, how schedules and a place for everything create inspiring, manageable environments. By listening to concerns, identifying methods and considering how areas are used, specific systems are initiated for you. A fresh perspective and simple modifications can often result in substantial life changes.



This pantry was created by dividing an existing, but still necessary, coat closet and is only 10-½ inches deep. The shallow space prevents overstocking and keeps items easily visible and accessible. Nearly all and only nonperishable food items and unrefrigerated drink items are stored here. Like items are together and in the order as used throughout the day starting at the top; i.e., first shelf holds seldom-used bulk or easily-crushed items, second shelf holds breakfast items, third shelf holds lunch/snack items, fourth shelf holds dinner ingredients/items, fifth shelf holds baking ingredients/items and canned/bottled drinks are kept on the floor. Most items remain in original containers so ingredients, nutrition information and preparation instructions are available; otherwise, bag clips or Ziploc baggies are used. Periodically sort items to donate those still usable or discard those that have expired. A hook on the door holds aprons.



Cabinets flanking the microwave hold spices, seasonings, flavorings and dehydrated drink items. A stepstool and silicone tongs are close by to reach items up high.