

Nooks and Crannies
By Cat Henry, April 3, 2024

Dear Homekeeper,

Hey there! Before jumping into personalizing your space, clearing it up may be in order. That sounds like spring cleaning however think of it as prepping before you paint, or washing that plate before serving on it. While doing this, identifying the most frequented area in your household can be insightful and beneficial on where to begin. Is the bustling kitchen or perhaps the laundry room overlooked because of the integral daily routines? Those two rooms happen to be the hubs in my dwelling. Through a quick tour let me take you there to hopefully springboard new ideas for you to create or discover potential nooks and crannies.

I have a penchant for visual organization, but my space can turn to the dark side by becoming cluttered. Being tidy as I go, and teaching others the same, is an ongoing hard task but a rewarding habit. I discovered a sense of solace in maintaining as much as possible an uncluttered ambiance, particularly in shared areas, by adorning it with simple yet aesthetically meaningful displays of cherished items.

I've tried to strategically organize my culinary domain, adhering to the principles of the kitchen triangle layout: a food prep zone (counters/fridge), a washing zone (sink, dishwasher and a cooking zone (stovetop, microwave/oven). I have been known to move the fridge to a more logical location that works better, even flipping the door to open more conveniently. A baking zone has all the accretments and supplies in one place. My appliance storage zone small table (a cart really) in place in the middle of the kitchen leaving me a path to each station. It has shelves for commonly used appliances that are put and within reach when needed. A stack of cutting boards is on the top of it.

There are 23 kitchen cabinet doors in my two hubs. I use the inside of these cabinets' doors to post and hang things important to me. In the corresponding zones, sheets with measurement conversion, or a list of fruit and cheese pairings can be found. Often the refrigerator's outside door is used like a bulletin board. I put a few items on my frig that are themed but not too much. If anything I may use the door as a whiteboard like using erasable markers for quick reminder notes.

Also on the inside of the cabinet doors, my spices are magnetically (the herbs transferred in small labeled circular containers that magnetically adhere to a mounted metal [small metal cookie sheets work well] board) hung. Some put spices in a drawer versus a cabinet making it easier to quickly find what you are looking.

I do not have small appliances on the counter to tops. Except for the coffee machine, which takes center stage near easy water access and mugs while inside the door of a nearby cabinet is a sheet on specialty coffee recipes.

During the pandemic I embarked on a creative endeavor, fashioning a backsplash from glued pennies (\$23 worth) about five inches up from the counter. Displayed on small picture easels, flushed up against the wall under the cabinets, are serving trays and ornate bowls that are visually appealing. Similar to others who may hang a plate collection on a wall. I removed two center cabinet doors to show some favorite dishes. They are displayed in a repurposed collection of vertical desk racks typically used for files. Utilize wall space, going vertical for storage. It doesn't take up prime real estate space of an area.

My counter holds two containers of larger cooking utensils and wooden spoons within quick reach. Freeing up drawer space, knives are displayed on a magnetic strip on walls on either side of the stove. Yours may be on the counter in a knife block. Using wire baskets to store fruit also serves as great eye appeal. A small floating shelf under the cabinets to hold a family of unifying essentials can be pleasing to see without losing space.

Making use of corners, certain it doesn't disrupt traffic flow, is often ignored/ My everyday pots and pans are stacked on a 4 tiered metal corner shelf unit at the end of the counter near the stove. The pots/pans are not all the same brand but do have glass lids in common. I keep the lids shiny and sparkly on top of each stack to bring unity to the display. Hanging pots and pans from a ceiling rack is another great option for unused space to free up other storage real estate space.

Watch for the follow-up to this next time on the nooks and crannies of my other most used room: the To-Do room (aka the laundry room).

Feel free to share your experiences with me in the ways you enrich your home life within this theme. Please email with the subject line " Homekeeper."

Until next time, warmest regards. Cathenry.ch@gmail.com

P.S " Love permeates every nook and cranny, every corner and crevice of that little house. You could feel it as soon as you enter the front door, like a presence so tangible you could almost reach out and touch it." Jennifer Worth