

# How to successfully purge your pantry.

## Clear your shelves.

Remove all your open and unopened dry or non-refrigerated goods.

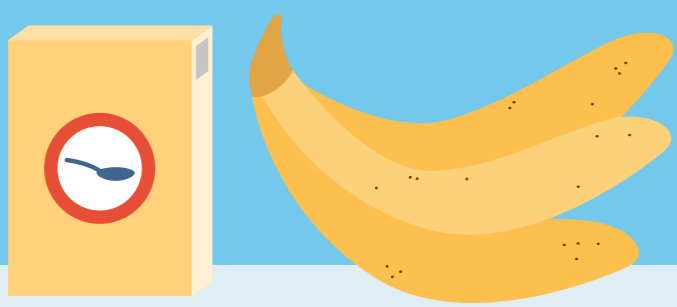
- If it feels overwhelming, do one cupboard or cabinet at a time.
- To keep your pantry fresh, it's important to deep clean at least once a year.



## Sort everything.

### Trash or compost:

Things that have been open for a long time or are stale or expire.



### Donate:

Unopened food that's not expired but you can't imagine needing.



### Keep:

Everything still good that you want to use.



## Wash & dry.

Use all-purpose cleaner or hot water and soap with a washcloth or sponge for extra sticky spots.

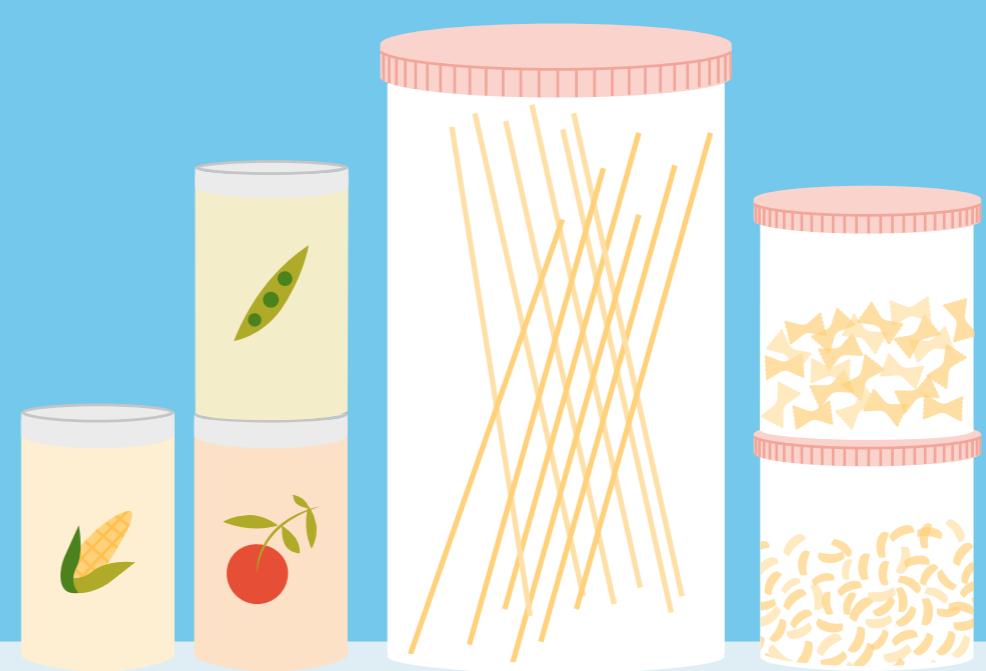
- If things seem extra crumbly, vacuum beforehand.
- Don't forget to wipe off what you're putting back on the shelves.



## Organize.

Put everything back, thoughtfully:

- Store like items together and keep older things near the front so you grab those first.
- Stack vertically as much as possible instead of creating deep rows of food.
- Consider using things like air-tight containers, bins, and labels.



## Tip: No-good neighbors

Don't store these things next to each other:



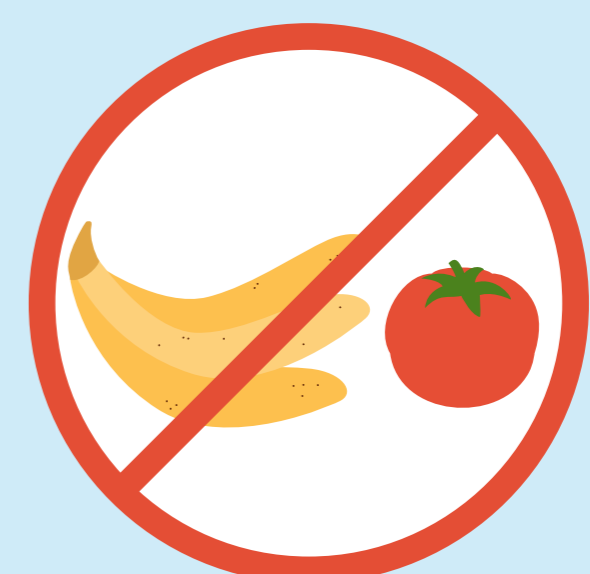
### Onions/garlic and potatoes

Potatoes may sprout faster if they're near onions or garlic.



### Flour/breads and spices like cumin and curry powder

Strong-smelling spices can flavor flour and bread.



### Bananas and tomatoes

These cause each other to ripen faster.