

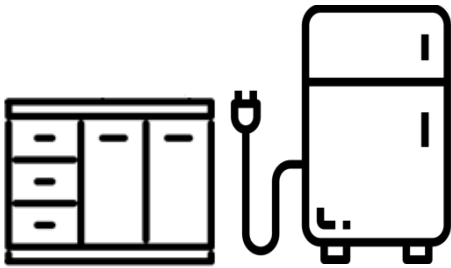
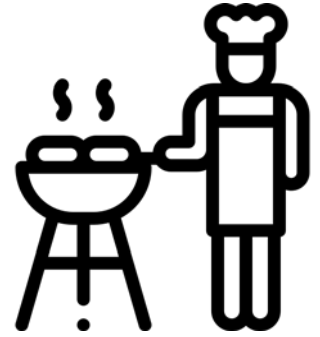
# Temporary Kitchen Guide

Setting up a temporary kitchen is an essential step for surviving a kitchen renovation. With proper planning and these 10 Tips, you can keep your daily routine and sanity.

1

## Reuse & Recycle

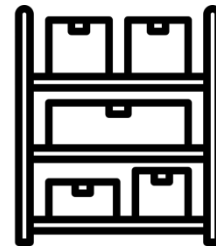
Old cabinets can be removed and used in an adjoining room while you renovate and can then be donated to Habitat for Humanity if they are in good condition. Plug your existing fridge in another room.



2

## Timing

Plan some of the work to be completed while you are away. Plan the work during the Summer or Fall, so you can do most of your cooking and dining outdoors.



3

## De-clutter & Store

Sort through your kitchen items, get rid of the clutter by recycling, donating and boxing up non-essentials in clearly marked bins for easier set up later.



4

## Clear Plastic Drawers

Slid under the table, these cheap drawers can store food, Ziploc bags, aluminum foil. Label these, so kids can easily find their snacks after school and cereal in the morning.



5

## Set up Zones

Zone 1 - Meal Prep: knives & cutting boards

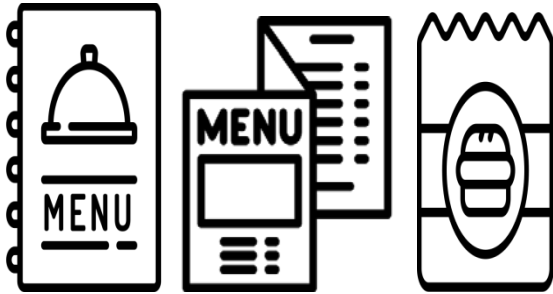
Zone 2- Cooking: Hot plate, toaster oven, microwave, crockpot, kettle, toaster, blender

Zone 3 - Cleaning: dish pans make a great sink. Use a drying rack . If a water source is too far, set up a utility sink on the water tap outside. you can do dishes & watch the sunset.

6

## Trays

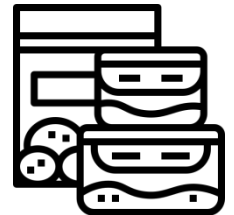
Use these to keep spices close at hand, to carry breakfast items, and to keep zones organized and tidy.



7

## Plan Your Menus

Prep meals ahead and freeze. Buy pre-chopped veggies and fruit. Purchase dips and pita chips and premade meals.



8

## Collect Take-Out Menus

Have a variety of standbys if you just don't have the energy to make a meal. Get the kids to choose a menu and order in.



9

## If You're Invited to Dinner, Go!

Accept the invitation. Relax, and enjoy a home cooked meal when you can!

10

## Remember It's Only Temporary

Let go of the idea that this will go on forever. Your temporary kitchen doesn't need to look pretty, it just has to be functional and make your lives a little easier until you get to enjoy your beautiful new kitchen!

