

Instant Fixes to Make Your Kitchen An Enjoyable Retreat This Winter

(NAPSA)—During these festive winter months, with many Americans entertaining at home, chances are you'll find friends and family gathering where many parties begin—in the kitchen.

Kitchens have become the central gathering spot, the most social room in the home, especially during the cooler months when many guests love participating as much as they love celebrating. With more team players joining you in the kitchen—and more spectators, too—it's important to make the most of every available kitchen inch.

To help maximize your space and make cooking and cleaning fast, fun and efficient, here are some quick and easy tips from Joan Kohn, author of "It's Your Kitchen: Over 100 Inspirational Kitchens" and host of HGTV's "Kitchen Design."

- **Add by Subtracting.** Expand your work areas and serving surfaces by stowing small appliances and other paraphernalia. Toasters and blenders, like pots and pans, are readily accessible in cupboards and drawers. Utility rails on the backsplash are great for gadgets and gizmos. If you never really use that waffle iron, pass it along to a friend. Your other big payoff will be the beauty of uncluttered space.

- **Keep it Rolling.** Carts on casters, equipped with options such as butcher block tops, towel bars, drawers and storage shelves, are convenient mobile workstations that can define kitchen spaces while bringing greater flexibility to your floor plan.

- **Turn up the Heat.** Consider an Instant Hot Water Dispenser. It can turn a sink into a multi-tasking workstation without taking up extra space. This valuable time-saver provides near-boiling water, making food preparation



Installing an Instant Hot Water Dispenser is one way to increase kitchen enjoyment and decrease cooking and cleaning time.

and cleanup easier and faster. Melt chocolate or make gravy in seconds. There's no need to wait 10 minutes for boiling water thanks to this handy and handsome appliance. In-Sink-Erator dispensers are available in a variety of styles and colors to match any kitchen.

- **Fill it Up.** Don't take any space for granted. Fill empty refrigerator shelves with canned goods. If you rarely use your dishwasher, consider storing trays and other service items there. You may even care to replace the soffits with extra cabinets and turn the hall closet into a pantry.

- **Don't Buy Two When One Will Do.** Whenever possible, make choices that double-function. A water pitcher looks beautiful when filled with flowers; bamboo cutting boards make attractive trays; and a salad-spinner with a bowl that also can be used for mixing, serving and storage gives you four functions in one. Less stuff requires less storage space.

For more helpful kitchen tips, visit www.joankohn.com. For more information about Instant Hot Water Dispensers, visit www.insinkerator.com.