

Tips for Organizing Your Fridge

Overview:

Use this helpful collection of organizational tips to give your clients more space in their refrigerator. This post contains many surprising, helpful ideas for maximizing space in the fridge.

Recommended Post Titles (use one):

How to Organize Your Fridge

Maximizing Refrigerator Space

Making the Most of Your Refrigerator Storage

Post Teaser:

(Used to describe the post on Facebook, search engines, etc.)

Big holidays usually mean big meals, and a fridge can fill up fast with leftovers. Before you sink your budget into a larger refrigerator, make sure you're making the most out of the fridge you have with these surprising fridge organization tips.

Remember:

- This blog post could double as a newsletter piece.
- Be sure to PROMOTE this post using email, Facebook, and Twitter. Help yourself by sharing it!
- Don't forget to customize the post with your contact information.

Your notes (when you used it, how you used it, modifications, etc.):

Tips for Organizing Your Fridge

With big holidays come big meals, and despite our best efforts, we seldom finish all the amazing food. Ever found your fridge too stuffed with leftovers?

The truth is, many of us don't manage our refrigerator space well. There's actually a ton more room in your fridge if you make smart choices about how you organize what you need to store. Here are some surprising ways to make the most out of the cold space you have in your kitchen.

1. Ditch the round storage containers. Plastic storage bins are cheap enough now that you can probably afford to replace those old circular ones with stackable square ones. Square or rectangular shapes are far more efficient for the typical fridge.
2. Prioritize the shelves. Put what you want eaten soon on a middle rack, and don't let it drift to the back. Items which fade into the back get forgotten, and typically don't require the coldest temperatures. Put your milk and your meats in the rearward cold zones for freshness and storage efficiency.
3. Remove tomatoes, onions, potatoes. You're doing these veggies a favor by keeping them out of the cold. Tomatoes will get mealy and soft, while the cold amps up the starch in potatoes. Onions and potatoes can survive just fine if separated into bags and placed in a drawer away from the light.
4. Check your condiments. Many of us keep condiments in the fridge that don't need to be chilled and can be stored in the pantry or cabinets. This includes mustard (8 weeks), ketchup (4 weeks), fish sauce (2 years), hot sauce (3 years), and soy sauce (1 year). Keep them out of direct sunlight in a relatively cool room.
5. Supplement with a beverage fridge. Sodas, beers, and other beverages can take up a lot of room in your fridge. Consider investing in a smaller beverage fridge. Many can be found for under \$300. A beverage fridge will also reduce the in-and-out traffic to the main fridge, ensuring greater energy efficiency and more stable food storage temperatures. Decluttering your fridge can also promote food safety. A packed fridge prevents air from circulating and keeping foods at their optimal temperature.

If your fridge isn't the problem, but your small kitchen is, maybe it's time to start hunting for a bigger house! Get in touch with me, and I'll help you find homes in your area with dream kitchens: **[Include your phone number, email, or link to your contact form]**



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Email Message:

Subject:

Crowded holiday fridge?

[CONTACT FIRST NAME],

If the holidays have you wishing you had more space in your fridge, don't put it on your wish list quite yet. Many homeowners don't realize how much room they can save by properly organizing their fridge. I put together a helpful guide for maximizing fridge space you (or someone you know) might like:

[YourBlogDomain.com/post-page.html](#)

Facebook Status Update:

Big holidays usually mean big meals, and a fridge can fill up fast with leftovers. Before you sink your budget into a larger refrigerator, make sure you're making the most out of the fridge you have with these surprising fridge organization tips:

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Clever tricks to make your fridge a lot more roomy: [YourBlogDomain.com/post-page.html](#)

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