
DECLUTTERING CHECKLIST

Crockery and Cutlery

There is a theory that if you have less dishes you do less washing up.

I'm not sure that is true but I do know that it's easy to hold onto some pieces just because they match and not because they are useful.

Ask yourself:

- Are they cracked?
- Are they chipped?
- Are they ugly?
- Are they so delicate I never use them?

With cutlery ask yourself:

- Do I have loads of them?
- Does it work (bendy forks are a waste of time!)
- Do I like it?
- Do I mind that it's difficult to clean?

Other things to look out for:

- Are your knives all worth keeping? Are some bendy and blunt?
- How many mugs do you need? Can you get rid of some that are chipped or cracked or just plain ugly?
- Do you bake a lot? If so, are all your baking trays usable or have some rusted too much?
- If you don't bake much do you need all those tins?
- How many wooden spoons and spatulas do you actually use and need?

If you are not sure about parting with something put it in a different box and remove it from the kitchen for a month or so. If you miss it, let it back, if you don't miss it then you can say goodbye.



Have nothing in your house that you do not know to be useful, or believe to be beautiful.

William Morris.

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