

With spring right around the corner, homeowners everywhere are itching to send winter off and welcome spring with open arms! And with spring comes spring cleaning, but it doesn't have to be something you dread anymore!

#### Plan Your Work and Work Your Plan

Before you even grab the supplies, it's a good idea to sit down and map out a plan of attack. From the who's to the how's, making sure that every family member knows what rooms they are responsible for, making sure you have all the cleaning supplies you need, and any specifics to how to clean something, knowing the plan will help Spring Cleaning go quickly and efficiently so you can get back to enjoying your day.

#### **Buy Multi-Purpose Cleaning Supplies**

Not only will your plans include an inventory of the cleaning supplies you will need, but also take the time to choose multi-purpose cleaning supplies will save you time and effort during the process of cleaning. Obviously, there are going to be some specialized product necessary, but research what products will get the job done fastest and easiest.

#### Tackle One Room at a Time

When you clean one room at a time, it's easy to see the progress you are making, which can help provide additional motivation to keep working away. Once a room is done, you can shut the door and mark it off the list and move on to the next both physically and mentally.

### Focus on The Most Important Areas

If you have a larger home or not a lot of time, choose the most important areas to focus on. These will probably be the most visible, such as the living room, office, rec room, or kitchen.

#### **Declutter**

One of the fastest and easiest ways to make your house look cleaner is to get rid of the clutter. You don't have to keep things clean and tidy if they aren't there, so take a look at what you really need and get rid of the things you don't.



## **Ingredients:**

1/4 cup white wine, dry-variety

1/4 cup fresh lemon juice

1 medium uncooked shallot(s), minced, or more to taste

2 tsp sugar

1 tsp Dijon mustard

2 Tbsp extra virgin olive oil

1 Tbsp fresh dill, chopped

2 tsp fresh oregano, chopped

1 tsp fresh parsley, chopped

1 tsp kosher salt

1/4 tsp black pepper, freshly ground

#### **Directions:**

In a medium bowl, combine wine, lemon juice, shallot, sugar, and mustard; slowly whisk in oil. Whisk in herbs, salt and pepper. Yields about 4 teaspoons per serving.

# How To Organize Your Pantry

We've all been there...you are in the middle of cooking dinner and you need something from the pantry, but when you open the door, it's a wall of...STUFF. You don't even remember buying those cans of bacon soup, and the bottle of red wine vinegar is shoved at the back and out of your reach. So, how can you reorganize your pantry quickly and easily?

- 1. Empty everything out and give it a good cleaning
- 2. Take stock of what you have. Keep what you use, and get rid of what you don't.
- 3. Put rarely used items up high and the items you use often within reach
- 4. Consider using storage bins or smaller racks to help make goods at the back easier to reach.
- 5. Organize goods according to use boxes on one side, canned goods on another, small appliances on the bottom shelf where they can be reached, but not in the way.





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