

## KITCHEN REMODEL SURVIVAL GUIDE

### How to Survive your Kitchen Remodel

- 1) Pack everything from your kitchen cupboards into boxes as though you were moving. Completely empty the kitchen. This will allow time for eliminating items you do not use or really need.
- 2) In the rooms near the kitchen: remove all pictures and fragile items. These could get damaged or fall off the wall.
- 3) Seal the doorways that are in the construction zone with plastic. Construction dust will get everywhere.
- 4) Set up a makeshift kitchen just outside either a bathroom or laundry room. This will give you access to a sink for food prep and clean up. You will also need to keep dish soap, dishcloths and towels on hand. Your kitchen's water supply will be shut off for brief periods.
- 5) Move your fridge and microwave to this temporary kitchen zone along with a table. An electric hot plate, or Coleman stove along with at least one pot is a good idea as well.
- 6) Stock the table with basic supplies: microwave-safe dishes, utensils, paper or plastic plates and cups, cutlery, paper towels, napkins, baggies, plastic wrap and garbage bags. Remember a can opener!
- 7) Don't forget coffee! Set up a coffee station: coffee maker, coffee, sugar, cups.
- 8) Have a supply of dry foods in boxes under the table like: cereal, granola bars, bread, microwave popcorn, peanuts, crackers, tuna, and soup.
- 9) Stock your fridge with drinks, cream, milk, condiments, sandwich meats and BBQ foods like chicken, steak, hamburgers, sausage and hot dogs. The barbeque will become your new best friend during a kitchen remodel. Salad ingredients and fresh fruit should also be readily available.
- 10) Keep a list of take-out restaurants with their phone numbers and coupons. It doesn't always have to be greasy either; include your favorite sushi place.

"Source: renovationexperts.com, by Lisa VandenDool"