MAY 2021

VOLUME 5 | ISSUE 5

smart moves



Find More Space With These Creative Storage Ideas

by homewarranty.com

Just because you fell in love with that little bungalow doesn't mean you have to live without the storage you crave. Read on for some creative storage ideas that think outside the box.

Make Your Entryway Work For YOU -

No closet in your entryway or foyer? No problem. Utilize the walls and the space behind the door. Install open shelving and hooks that are going to work for your busy family's comings and goings. Use basket storage or bins to organize – one for shoes, another for backpacks, etc.

Furniture Hideaways - Shop for a tiered coffee table that allows for storage on two levels or even three. Coffee tables are also available with drawers for storing books, magazines, and remote controls.

One of the most functional storage furniture finds is an upholstered storage bench or ottoman. A storage ottoman can hide your gaming devices, toys, or blankets out-ofsight but within easy reach for your family.

Shelving With Purpose - When we think of shelving, we automatically think of long expanses of horizontal space. Going vertical with your shelves can be a great way to find more space. Think narrow and tall, instead.

Kitchen: Vertical shelves are perfect for storing dishes or cups you don't mind displaying.

Bedroom: Opt for the more graceful look of ladder-style shelves. Ladder-style shelving will give your room a more "open" feel while providing valuable storage for blankets, books, or lamps.

Take your nightstand to new heights by going vertical. Open shelves don't require floor space for opening cabinets and can provide ample room for books, eyeglasses, remote controls, etc.

Use wall-mounted lamps to free up space next to your bed.

Keep Your Corners Busy - Dead corners are a perfect place to stash a small desk or corner cabinet. Corner desks offer desktops with ample room for computers, lamps, and other office needs. Take a look around your house for tight spaces your family can utilize, such as under staircases or corner space available in your living room or dining room.

Add Valuable Counter-top Space - How is that possible? There are many kitchen cart options available. Think mid-century cocktail carts. Slide one up next to your countertop in your kitchen to store large bowls or appliances that take up valuable shelf or counter-top space.

Door Storage is Real - Use over-the-door hanging racks, or mount hooks or racks to solid doors. Shelving behind laundry room doors can be used to store laundry detergent and fabric softener. Use shelving behind bedroom doors to store toys, games, or books – while bathroom doors can provide storage for cleansing items or towels. You get the idea.

Remember, just because you're spacechallenged doesn't mean you can't find more space with surprise storage ideas. If small houses are your thing but you're afraid of not having enough storage, no worries. Just think outside the (storage) box and see where your imagination takes you.



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May Calendar

May 9 - Mother's Day May 15 - Armed Forces Day May 31- Memorial Day May is Deck Safety Month

Homeowner Tip:



Increase Your Fridge's Lifespan

Your refrigerator gives and gives and gives. Repay this steadfast appliance with regular maintenance. Clean the condenser coils (located in the back or front of your fridge), drip pan, and drain. Check the owner's manual for instructions. Make sure the refrigerator doors seal properly by closing a dollar bill halfway in. If the refrigerator doors seal properly, you should not be able to pull it out.

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Give Your Mom the Gift of Your Time - and Home Improvement

This year, give your mom the gift of time and home improvement. Make her life a little easier, and her home a little nicer by crossing off some to-dos on her list.

Plant Some Color - Remind your mom every day of your unwavering devotion with colorful blooms or ornamental trees that make her think of you on the daily. Consider adding bright, colorful perennials, like Black-Eyed Susans, Peonies, or Chrysanthemums.

Hang Pictures - Grab a hammer, a level, and the perfect picture hanger or hook for the job, and get going. There are great videos online to help you conquer the task.

Organize Her Garage - Purchase open shelving if necessary to get clutter off the floor and make it easily accessible for her. Help her go through clutter to determine what she's ready to give away and what she's ready to toss.

Get Her Summer-Ready - Get the outdoor furniture ready. Wipe down plastic cushions, and throw others in the washing machine if possible. Hose off her patio and make it inviting and clutter-free.

Build Her a Garden Bench - Plans are available online for all skill levels. You can find beginner bench projects, which use no nails or screws. If you're feeling confident, check out plans for a more challenging storage bench. Your mom will thank you every time she sits down to enjoy her garden.



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Celebrate Memorial Day with Red, White, and Blue Potato Salad

Ingredients

2 cups fingerling potatoes, halved lengthwise

- 2 cups small red potatoes, quartered
- 2 cups small blue (purple) potatoes, halved lengthwise
- 3 large hard-boiled eggs, finely chopped
- 1/4 cup finely chopped red onion
- 2 tablespoons chopped fresh parsley
- 1 tablespoon chopped fresh dill
- 1 tablespoon chopped fresh chives

Vinaigrette

- 1/4 cup red wine vinegar
- 2 tablespoons olive oil
- 2 teaspoons Dijon mustard
- 1 clove garlic, minced
- 1¼ teaspoons salt
- 1/2 teaspoon freshly ground black pepper

Instructions

Place the fingerling and red potatoes in a saucepan; cover with water. Bring to a boil. Reduce heat; simmer 15 minutes or until tender. Drain; cool slightly. Transfer the potatoes to a large bowl.

Place the blue potatoes in a saucepan; cover with water. Bring to a boil. Reduce heat; simmer 10 minutes or until tender. Drain; cool slightly.

Add the blue potatoes, egg, onion, parsley, dill, and chives; toss gently.

Whisk together the vinegar and remaining ingredients. Pour over the potato mixture; toss gently to combine. Serve warm, at room temperature, or chilled.



Photo & recipe courtesy of: Recipegirl.com