



## PRACTICALLY PERFECT, IN EVERY WAY

After learning a few things about the family's food habits (Rachel and company are big fruit and vegetable eaters and always have leftovers to deal with), Kate tossed ancient artifacts, repackaged the good stuff in easy-view containers, and relocated items to the smartest spots.



### ◀ after

#### 1. Drinks strategy

Since Rachel buys in bulk, Kate transferred gallons into easier-to-pour carafes that make use of vertical space. The originals stay in a second refrigerator in the garage. Water bottles (below) rest pyramid-style on a clever rack (Easy Stack, \$9, organize.com).

#### 2. Proper placement

Eggs absorb odors, so Kate put them in an airtight egg bin (Lock & Lock, \$6, bedbathandbeyond.com) in the coldest part of the refrigerator—the center—rather than on the warmer door. Vegetables went in their drawer—except lettuce, which got its own moisture-draining home (Progressive Lettuce Keeper, \$15, bedbathandbeyond.com). Cold cuts now all live in the deli drawer, individually contained (Top square containers, from \$4, oxo.com).

#### 3. Labels everywhere

Kate put erasable, removable labels (LabelOnce, \$10 for 70, organize.com) on many of the containers. Bins on low shelves have clear lids so you can see contents from above.

#### 4. Matched storage

In the freezer, bulky packaging was tossed for compact, airtight plastic containers that stack (FreshVac, from \$12, containerstore.com).

#### 5. Paper, glass, plastic

For freshness, Kate wrapped meat butcher-style, in Reynolds Freezer paper (\$3 at supermarkets), then sealed packages with Scotch Freezer Tape (\$3 at supermarkets). Stain-resistant glass is the right choice for storing microwavable leftovers; plastic works for foods you don't reheat.

#### FOR SNACKS

Rachel's son likes cheese cubes packed in this tossable sphere.

**TO BUY:** Snack Ball, \$6.50, booninc.com.

#### FOR SOUP

Leakproof, airtight, and microwave- and freezer-safe.

**TO BUY:** Top square container, from \$4, oxo.com.

#### FOR THE CAR

Divided sections and stay-fresh click-shut technology.

**TO BUY:** Klip It Lunch Cubes, from \$4.50, containerstore.com.



#### FOR HERBS

Pour water in the base and the humidity-controlled pod will keep parsley, sage, and their friends fresh for three weeks.

**TO BUY:** Herb Savor Pod, \$20 each or \$40 for three, prepara.com for stores.

#### FOR LUNCH

If you always forget to pack a fork, this box hangs on to its own.

**TO BUY:** Tellfresh Lunch Kit, \$3, containerstore.com.

#### FOUND IN (AND TOSSED FROM) RACHEL'S REFRIGERATOR/FREEZER

- 32 ketchup packets
- 30 soy- and duck-sauce packets
- 12 bottles of salad dressing
- 4 tubs of spreadable margarine
- 1 empty bottle of ketchup
- 1 head of (brown) lettuce
- 1 container of (very brown) chopped lettuce
- 1 container filled with "either some type of chocolate sauce or gravy," says Rachel
- 1/2 glass of soda (in a two-liter bottle)
- 24 fish sticks bearded-over with freezer burn
- 22 three-month-old Popsicles
- 9 heels of bread, knotted in their bags ("to feed the ducks")
- 3 six-packs of English muffins (from a 2008 gift basket)
- 1 near-empty box of soy "chicken" nuggets (one left)
- 1 near-full box of soy "chicken" nuggets (one gone)