Holiday kitchen gear storage: 10 tips for the roasting pan, cookie cutters and good china

The roasting pan, the turkey baster and the cookie cutters get used for a few weeks a year and take up prime cabinet space the rest of it. Pack them by event, clean and dry, somewhere they'll survive, and find them in November.

- [ ] Pull out everything used only during the holidays
- [ ] Pack by event: Thanksgiving bin, cookie bin, hosting bin
- [ ] Wash and dry everything completely before packing
- [ ] Oil cast iron thinly; use pot protectors under lids
- [ ] Put protectors between stacked nonstick pans and bakeware
- [ ] Dry tin cookie cutters immediately; store wood on edge
- [ ] Divide plates, stack 8 to 10 at most, never nest cups
- [ ] Store indoors; in the garage only sealed bins on shelves
- [ ] Keep small appliances upright with parts bagged together
- [ ] Calendar a retrieval two weeks before the event