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Tom Douglas Organization Tips How A Chef's Home Kitchen Stacks up

By Tracy Schneider

Who better than Tom Douglas, Seattle's best-known chef and longtime restaurateur, to share tips for an organized kitchen? With five acclaimed restaurants in downtown Seattle, plus [Tom Douglas signature kitchens](#) designed for CamWest Development and an exclusive line of cookware due out this fall for Amazon.com, he knows both the secrets of the restaurant chef as well as the challenges of the home cook. His many ideas, such as turning tin cans into utensil holders, are both practical and economical. Douglas invited us into his Seattle home for a look at his organizational tricks.



Douglas keeps his spice tins close at hand -- on the side of his refrigerator. Because his stainless steel fridge won't hold a magnet, he has attached magnetic bars. Spices that come in their own metal tins, such as Old Bay Spice, stick directly to the bar.



Empty tin cans with interesting graphics are used for storing kitchen utensils. Douglas also likes ceramic crocks. Drawers filled with kitchen tools quickly become "junk drawers," he says. Cans and crocks out on the counter keep whatever you need

visible and easy to reach.

Douglas stores dishes, stemware and oversized platters in plain sight. He saves cupboard space by arranging stemware upside down in under-the-cabinet holders. They're also easier to access this way. Instead of stacking his serving platters, he prefers to organize them vertically in rows.

