

APPROPRIATE CLEANING METHODOLOGIES

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*the utterly essential
Pre-wash Stack.*

We must rinse all surfaces thoroughly (no visible grime) paying special attention to pots, pans and baking dishes where surfaces are often caked with foodstuffs.

(The biggest plus to rinsing well means that you can leave your stack overnight without fear of attracting ants, cockroaches, slugs, mice or your household cats to the benchtop.)

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For extra efficiency place the pot, pan or dish in the bottom of the sink with a squirt of dishwashing liquid while above rinsing your plates, bowls and utensils.

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The crucial trick to The Stack is work from the biggest things at the bottom to the smaller things to the top.

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Doing this correctly means when it comes time to wash your dishes; you will not need to change the water (hopefully), it will remain a reasonable colour, and there will also be no floatys.

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In most cases plates often work best at the bottom, then frying pan then pot, placing small objects like cups, sources or even all your utensils in the pot.

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(Try to make your stack as stable and compact as possible for those of you who have small kitchens will appreciate the extra space that a good stack will give you.)