

REDBOOK

BURN **LOVE &**

the kitchen

For most families, the kitchen is the heart of the home—and gets cleaned frequently. But your regular scrubbing of counters, cooktop, and sink isn't enough to conquer the cooking grease that circulates everywhere and builds up over time.

■ Kitchen walls are the only ones in your house that need a seasonal scrub.

Use a mop instead of a sponge to wash walls—you'll cut your time in half and save your back. —Lynda Lyday

■ Don't neglect your stove exhaust fan, which sucks in grease on a daily basis. Use paper towels to wipe grease off of the fan (it has a motor, so don't place it in water), then slide out the fan's filter (it's made to slide out easily—refer to your owner's manual). Soak filter in hot soapy water. Leery of washing electronic appliances yourself? Hire a handyman for the job. —Laura Dellutri

■ Give your refrigerator a full body tune-up. Empty the drip pan, wipe down the back grill, and sponge off any mystery goop on inside shelves. Wash refrigerator drawers in the dishwasher. While the refrigerator's pulled out from the wall, give the floor underneath its once-a-year mopping. —Laura Dellutri

■ Run the dishwasher empty for one hot water cycle (with no soap) to give it a refresher. —Lucinda Ottusch

■ Mopping made easier: Use two buckets (or a two-in-one model, see right). Fill one halfway with water and a spoonful of dishwashing detergent. Wrap your mop out in the empty bucket (or in the sink if you're working with one bucket), so you're never cleaning with dirty water. —Hannah Keeley

Must-Have Tool

A microfiber mop (Easy Glide mop, \$25, cleanreport.com) can absorb two times its weight in water. We also love the Michael Graves two-in-one wheeled cleaning bucket (\$19, [Broadway Furniture](http://BroadwayFurniture.com)), which means no lifting, less mess, and easy clean-water mopping.



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