



## TIPS

## Kitchen tiles

Long gone are the times when tiles were merely utilitarian elements. No modern house is complete without incorporating easy to clean and visually appealing tiles. And when it comes to the kitchen, the centre of grime and oil, tiles are one of the most essential elements to consider.

### CHOOSING THE TILE

Various areas of the kitchen require different types of tiles. Ceramic tiles that are good for floors and counter tops or work areas are not usable for walls that are bound to get wet, like the wall behind the kitchen sink.

Glass tiles are better choices for this area. Heat withstanding tiles will be used only under and along the walls where the stove or oven will be used. In fact, the

entire kitchen area may need to incorporate various types of tiles to get the best utility of the work space.

### CLEAN-UP MADE EASIER

Tiles come with the promise of easier clean up than traditional mosaic floors and for the kitchen walls and floors, this is a must-have trait. Considering how pre-cooking and post-cooking tidying up include getting rid of fish scales to mopping up oil stains, anything that speeds up the process is more than welcome.

Three or four times a week, lightly dust the floor and the walls. Any all-purpose cleaner and a good quality mop is enough for a quick clean-up.

Kitchen tiles have the dual purpose of serving for visual appeal and making the

kitchen a better place to work in. With routine care and the right setup, your kitchen will be the most welcoming place in your household!

### TIPS

Two of the handiest ingredients for expanding the lifespan of ceramic tiles are baking powder and vinegar. Starting from the stubborn grit that builds up in the grout (the space between two tiles) to long standing stains, these are the best ingredients on par with store bought tile cleaners. Also, instead of steel scrubbers and sponge mops, cloth rags are excellent choices for cleaning in alternate months.

By Iris Farina

Photo: LS Archive/Sazzad Ibne Sayed

## TIPS

## Tip 10 - Get rid of kitchen smells in 5 minutes

One of the many reasons that many put off cooking fish is due to the weird smell that remains afterwards. However, one cannot entirely banish cooking the favoured tilapia from their recipe arsenal altogether, right? Which is why, here are some solutions that will come to your aid.

Fill a saucepan a quarter of the way up with white vinegar and turn the stove on medium heat.

Once it comes to a simmer, turn the stove off.

Dispose of the vinegar. Let it be and continue with your everyday activities.

Yes, the kitchen will smell vinegar-y while the pot is simmering, but once you turn the heat off, the smell is actually super neutral.

By Mayesha Raidah

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