



A Functional KITCHEN

Minimalism is a trend that has persisted through many changing years and yet, and one that is rarely seen in kitchens, especially Bangladeshi kitchens. And while yes, having all those spice bottles, oils, plates and bowls might be useful to a certain degree, it does make the kitchen look cluttered and hinder the flow of cooking. So, how does one start on the minimalistic kitchen of their dreams?

Firstly, inventory everything you have in the kitchen and ask yourself if you have a use for all of the things cluttering up your counters and cabinets. Do you *really* need that fourth mixing bowl? Do you *truly* use the sandwich maker enough to justify it taking up precious counter space? Be honest with what you use and need and donate the rest. This will not only free up the space but will also help you streamline what you use on the day-to-day basis.

Second comes storing the items you have decided to keep. And controversially, skip the open shelving. Sure, it looks beautiful in Architecture Digest houses but in real life, Bangladesh is simply too dusty and you are too busy for the open shelving and before long, all your nice pots and pans will have a thick layer of dust on them.

Store your cookware in cupboards and cabinets but if you truly desire your open shelves, choose your most used pots and pans and make sure you wash them daily. In the same vein, store the appliances you rarely use but cannot bear to part with like your juicer, waffle maker, air fryer in your cabinets and keep them off your counters.

The next thing to do? Choose neutral colours. Yes, while a sage green cabinet



might look gorgeous in your favourite celebrity's house, it is not exactly timeless. Choose neutral whites, greys, and earth tones and watch your kitchen transform



into pure elegance. This does not mean that you have to go and remodel your entire kitchen immediately, but doing something as simple as selecting similar

toned cookware, dishware and utensils as well as repotting your various spices and oils into similarly shaped jars and containers go a long way in creating the look of a minimalistic kitchen.

And lastly, keep your countertops squeaky clean, and not only from dust, dirt and grime but also from clutter. The only items on the counter should be what you use every day and anything that would be an inconvenience to move every time you want to use it. This includes microwaves, as well your salt and pepper shakers, your daily use oils etc. Every other spice, oil etc.

can be relocated to your spice drawer or cabinet. This not only help reduce the visual clutter and keep you focused on the dish you are cooking but will also help making the kitchen look more beautiful and well put together.

Minimalism allows us to focus on what is important, what is truly necessary, and to let go of what is not. And while a part of minimalism definitely involves making everything look sleek and simplified, to a large extent, it helps in increasing productivity and creativity.

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