# Good To Know Household Hacks That Will Make Life Easier



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#### **Abstract**

In our busy lives, we are always looking for ways to simplify everyday tasks and make things more efficient. Household hacks—those clever, time-saving tricks—can transform how you handle daily chores, organize your space, and manage your home. From cleaning solutions using common household items to smart storage ideas and quick-fix tips, these hacks can reduce stress, save time, and make life a whole lot easier. Whether you're looking to declutter, speed up your routine, or simply make tasks more manageable, these household hacks are sure to help streamline your life.



## 1. Introduction

This Guide explores a collection of practical household hacks designed to make daily life more efficient and manageable. These simple yet effective tips offer solutions for common household challenges, such as cleaning, organization, and time management. By utilizing everyday items and innovative techniques, these hacks can help declutter spaces, speed up chores, and reduce stress. Whether you're seeking to streamline your routine or improve home maintenance, these clever and resourceful strategies provide valuable insights for simplifying household tasks and enhancing overall productivity.

## 2. Home Organization Hacks You Should be Using

My job as a professional organizer is to simplify the lives and homes of my clients. But after working with so many households, I've noticed a common misconception about the process.

A lot of people think it's too difficult, too time consuming, or even too expensive to get organized—which is often why they finally bite the bullet and pay someone like me to do it for them. While experts are highly beneficial—especially when an individual or family is exceptionally busy or they lack the skills to let go of things and create systems—it's totally possible to DIY the process.



To help you get organized without hiring a professional, I'm sharing my top home organization hacks in Melbourne anyone (yes, anyone!) can do. These tips are broken down into three easy phases: Decluttering, organizing, and tidying, otherwise known as the maintenance phase. Use these easy-to-implement ideas to cut clutter and create the organized space you've been dreaming of.

## **Phase One: Declutter**

Before you contain or label a single thing, it's important to let go of what you no longer need or want. It's silly to create space for something that doesn't belong anywhere, so don't be afraid to toss or donate the items that no longer serve a purpose in your home in Melbourne. This step can be difficult for some, but the following tips should help you determine what to let go of.

#### Do a Little at a Time

Trying to go through an entire household of possessions in one weekend is a recipe for failure. Your home didn't become cluttered overnight, so it won't magically be clutter-free in that amount of time either. Choose small areas to start with and keep the habit up.

Remember, completing micro tasks over and over adds up to more progress than getting too overwhelmed and doing nothing at all.

Toss the easy stuff first: To strengthen your decluttering muscle, start with what I refer to as the "no brainers." Go through the pantry or medicine cabinet and toss anything that's expired. This will help build your confidence and allow you to let go of the clothes in your closet that no longer fit, or the serving platter from your mother-in-law that isn't your taste but you're holding onto out of guilt.

Make declutter dates: I will actually schedule decluttering sessions on my calendar, especially during busy seasons of life, because it's so easy to forget that it needs to be done. Decluttering is a task that needs to be done regularly, but future decluttering sessions will become easier after your initial purge. Schedule two closet decluttering sessions per year, one in the fall and another in spring. Four times a year, set aside a couple hours to sort through toiletries and makeup (the first of each season works well for me), and plan a weekly date to toss expired food and do a quick fridge clean-out.

## Follow the One In, One Out Rule



Following this rule can be tough, especially if you like to shop, but it's one of the easiest ways to stay on top of clutter. If you buy something new, remove something to create space for it. If you purchase a new printer, recycle or sell the old one immediately. Next time you pick up a new pair of shoes at the mall, donate an older pair you don't wear very often. Not only will

this keep your household tidy, but your old items can almost always be donated and used by someone else.

Stash a donation bag in the closet: I personally love and use this method as it creates extra space in my closet in between my biannual decluttering projects. I keep a small tote on the floor and use it to collect things I come across that no longer spark joy. Once it's full, I take it with me to a nearby charity when I'm out running errands.

Create a donation schedule: Learn the hours of your local donation center or, if you don't have one close by, inquire about pickup schedules. Most charities such as Big Brothers Big Sisters or the Vietnam Veterans of America will come to your neighborhood on certain days of the month. Check out donationtown.org to find where you can drop off or schedule a pickup in your area.

## **Establish a Daily Decluttering Routine**

Get into the habit of cleaning out your car, purse, or work bag at the end of each day. Sort through the mail at least every few day, although I suggest scanning it daily to handle anything urgent. Put your laundry away as soon as possible (I know, easier said than done), and load the dishwasher right after dinner. Staying on top of the everyday clutter will prevent large pile-ups and eliminate stressful messes in the long run.

Go paperless: Paper is one of the worst offenders when it comes to daily clutter. Sign up for paperless receipts at the store, statements and bills from your banks and credit card companies, and learn how to get off of junk mail lists. This will cut down on everyday clutter and give you more time for more fun activities.

Digitally detox: While going paperless is smart, it often leads to digital clutter and I'll admit that I fall victim to this more than anything. It's not directly in our physical way so it's easier to ignore. If your email inbox is staggering or your phone is always letting you know it's running short on storage space, spend a few minutes at the end of day purging photos, apps, and more.

## **Phase Two: Organize**

Once you've done an initial clean-out and learned to let go of unwanted items on a consistent basis, it's time to create a system for the stuff you're holding onto. These are my best home organizing tips you can implement today.

# **Prioritize Your Belongings**

Place the things you reach for the most often at eye level or front and center. Less often used items can be stored on a high shelf or an area of the house with less foot traffic such as the basement.

Keep like items together: Always store similar things near one another so they have a home in Melbourne where they can be found and returned to with ease. All pairs of jeans should be contained in a drawer or portion of the closet, reusable water bottles should live in the same kitchen cabinet, and so on.

Create a utility zone: An observation that I've had after working in so many homes is that it's the seemingly miscellaneous items that cause clutter to be strewn around. Batteries, lightbulbs, furniture leg pads, and the like either don't have a home or are shoved in the junk drawer. Create a "utility zone" for these types of things so they're out of your way but can be found when they're needed.

#### **Sort Items into Containers**



I'm a big advocate for using containers whenever possible because they provide a physical boundary to how much you can actually store in them. If your pantry tends to be bursting at the seams, adding containers to corral everything from pasta to snacks can help to keep it tidier and prevent food waste.

Choose space-saving organizers: Supplies such as slimline hangers, stacking bins, and two tier lazy susans not only keep your things tidy, they also save a considerable amount of space which is especially important when organizing a small home in Melbourne.

Use multi-purpose furniture: Along the same lines, use functional furniture to maximize your space. Consider a storage bench for shoes, a mirrored jewelry armoire, or a desk and bookshelf combination.

## **Maximize Storage Space**

Shelves and drawers aren't the only place to store organizational containers. As you work through each room, consider how you can maximize storage space there for more functionality.

Go vertical: To keep the floor space clear, use the walls to organize. Use tall metal shelving units in the garage or basement storage area to stack totes of holiday decor, off-season clothing, and mementos you want to hold onto but don't need to have out on display.

Don't forget the doors: I have a back of the door organizer in almost every room. I have one in my entryway closet to store pet supplies and have used them for clients to organize beauty products in the bathroom. They're great for gift wrap supplies in the home office, diapers and accessories in a nursery, and more.

#### Label Like It's Your Job

Even if you don't think it's necessary, add labels to your containers and zones to minimize the guesswork. This is particularly helpful if you live with others or have help in the house so everyone can assist in keeping it organized.

## 3. Brilliant Hacks That Will Save You Time In The Kitchen



Even though my blog isn't food-focused, I've certainly shared a lot of kitchen tips over the years! I love finding and sharing information that helps make daily life easier. And for many of us, our daily lives involve quite a bit of time spent in the kitchen! And in my experience, having a tip or trick up my sleeve that can save me a little bit of time or effort in the kitchen can be hugely rewarding. I've posted many of my favorite time-saving kitchen tips here on my blog, including how to shred chicken in seconds, how to soften butter quickly, and how to craft the perfect cinnamon roll.

No matter whether you're crafting a gourmet meal, or just trying to get dinner on the table, we could all use a little help in the kitchen! And I think I've got just the post to help. :-) Today I'll be sharing 13 quick and easy cleaning hacks that are sure to save you time in the kitchen! From saving salty soups to wrapping up leftovers, these tips will help you save time and energy (and maybe most importantly, stress!) on many different cooking and baking tasks!

## 1. Save Salty Soups

Ever been a bit too heavy-handed with your seasonings when making soup? Salt can make the difference between a bland soup and a delicious one, but too much salt can be very unpleasant! To rescue a salty soup, drop a peeled potato into the pot. The potato will help absorb some of the excess salt and save your soup!

## 2. Rescue Rice

Rice can be tricky to get right at the best of times! And if you happen to overcook it, the rice at the bottom of the pot can burn and affect the taste of the rest of the rice. But there's an easy way to salvage your rice! Just placed a slice of white bread on top of the rice for 5-10 minutes. The bread will draw out the burned flavor and aroma, leaving you with plenty of palatable rice to serve! (Just be careful not to scrape up any of the burned bits off the bottom of the pot when you go to scoop the rice.)

## 3. Pop More Popcorn



I love homemade popcorn, but I used to get so frustrated by how many kernels remained unpopped after making it! But then I learned a simple tip that really helped. All you have to do is soak your popcorn kernels in water for about 10 minutes before popping. The additional moisture from the water creates more steam inside each kernel during cooking, resulting in fewer unpopped kernels!

## 4. Prevent Potato Sprouts

Can't seem to keep your potatoes from sprouting in storage? Just drop an apple in the bag or basket where you keep the potatoes! The apple will help prevent premature sprouting.

## 5. Faster Defrosting

You can defrost meat quickly by pouring white vinegar over the surface of the meat. The vinegar will lower the freezing temperature of the meat, causing it to thaw faster. And as an added bonus, the vinegar will also help tenderize the meat too!

#### 6. Fish Out Fat

Here's a great tip for getting rid of excess fat and oil from sauces, stocks, stews, and soups. Wrap a few ice cubes in a paper towel, then skim them across the top of your soup. The ice cubes will encourage excess fat to solidify, making it much easier to scoop out and discard!

## 7. Thicken Runny Sauces

Struggling with a runny sauce? Toss a dry lasagna noodle into the sauce. The noodle will absorb the excess liquid without changing the taste or texture of your sauce. Once the sauce has reached your desired consistency, just pull the noodle out and discard it.

#### 8. Ice-Free Ice Cream

Having an icy crust form on the surface of your ice cream can make it unpleasant to eat. But it's easy to prevent that icy layer from forming in the first place! When you're ready to put your ice cream away, press a piece of wax paper into the surface of the ice cream before replacing the lid. This will help keep your ice cream ice-free!

## 9. Keep Cake From Sticking

Use a damp towel to ensure your freshly baked cake doesn't stick to the pan. After taking the pan out of the oven, set it on the damp towel to cool for a few minutes. Then turn the pan out onto a plate, and the cake should slide right out! This works for ceramic and metal baking dishes only – not for glass!

## 10. Quickly Warm Baking Ingredients

I can never seem to remember to let my eggs and butter warm up to room temperature before I start a baking project! But luckily for me, there's an easy way to speed up the process! Just place your eggs and wrapped butter into a bowl of warm water for 5-10 minutes. The water will warm them right up!

## 11. Roast Without Flipping

When roasting foods like fries, vegetables, and potatoes, you typically need to flip them once or twice during cooking to ensure they cook evenly. But you can eliminate the need to flip by pre-heating your baking sheet before putting your food on it! (While this works great for roasting, I don't advise trying it with baking!)

## 12. Easy Reusable Wrap

Instead of covering your leftovers with single-use plastic wrap, use a shower cap instead! Unlike plastic wrap, a shower cap is quick and easy to apply, and you can rinse and reuse it again and again!

## 13. Simplify Plastic Wrap

Sick of fighting with tangled plastic wrap? Just store the roll in your fridge instead! Chilled plastic wrap is much easier to handle than room temperature wrap. You'll save yourself so much time and frustration with this tip!

# 4. Easy DIY Home Decor Hacks



Make something new for your home with these easy DIY home decor ideas. Whether you're looking for a modern, rustic, or farmhouse style project, you'll find it here. A lot of these ideas can be done in many different areas of the home, making it easy to find something that will fit into yours.

There are a few big projects here but most are small projects that you can complete in just a few hours. These DIY home decor ideas in Melbourne are perfect for the beginner, all use basic techniques that you can learn as you complete the projects. So whether you're a beginner crafter or an experienced one, you'll find a tutorial here that's just what you're looking for.

#### **Modern Wood Plant Stands**

Dress up your favorite potted plant with one of these wooden plant stands. This beginning woodworking project shows you just how to cut out the pieces and assemble the stand. These modern stands can be cut out in whatever size will fit your plant best.

#### **Marble Pitcher**

This stunning pitcher has a marbled effect that really makes it something special. It will look great sitting out in your kitchen or dining room. You'll want to check out the tutorial to see just what's used to get this marbling effect.

## **Quick Weave Wall Hanging**

This boho-inspired wall hanging will bring texture and color to your space. A chunky yarn and just a few stitches are used, which makes this weaved wall hanging a lot faster to make than a traditional weaving.

## **Farmhouse Style Cubby Wall Shelf**

This easy-to-build wall shelf is perfect for a beginner. You'll learn how to cut wood and put it all together to build a shelf. There are cubbies here so you can display all of your pretty accessories. The chalkboard labels are included as a free printable.

## **Family Photo Wall Hanging**

Show off your favorite family photos with this DIY home decor idea that hangs on the wall. This budget-friendly project takes only a few supplies and is really quick to put together.

## **West Elm Inspired Painted Rug**

Inspired by the pages of a designer home store catalog, this look-a-like rug is created to match its much more expensive inspiration. After you make some patterns for the design, you'll mark and paint the rug in your chosen colors.

# **Leather Strap Art Ledges**

These chic art ledges are just the right size to hold a framed photo that leans against the wall. Held up with leather straps, this DIY home decor in Melbourne idea would look great in any room in your house.

## **Boho-inspired Drawer Knobs**

In just 5 minutes, you can make these boho-inspired drawer knobs that look like they belong in a catalog. You won't believe that they're not painted, it's a much easier project than that.

## **Gold Leaf Tissue Box Holder**

Glam up your tissues with this tissue box holder that has been painted and given the gold leaf treatment. This quick and easy project turns out so nicely, you'll want to make one for each room.

## **Simple Painted Vase**

In just 5 minutes, you can make a custom vase to show off your flowers. This is an effortless project that only takes a few supplies that you probably already have on hand. This technique can be done to any style of vase.

# 5. Best ever cleaning hacks



'There should be no drudgery in the house' - that was Good Housekeeping's stated mission nearly 100 years ago and we still believe that to be true today!

Every year, the GHI experts test countless cleaning products and gadgets, sorting the brilliant tips from the internet myths to help you get the housework done quicker!

Here's the latest round-up of some of our favourite cleaning hacks to save you time and effort.

#### Let's start with the basics

Disinfect the cloths and sponges you use every day to keep them germ free. Clean them first in hot soapy water, wring them out, then soak in a disinfectant such as Milton Sterilising Fluid for 15 minutes (or soak in freshly boiled water). Wring out again and allow to dry thoroughly. Some cloths and sponges can be machine washed but you'll need to be able to use a hot cycle to disinfect them properly (check the care instructions for the maximum temperature they can be washed at).

# Pep up the power

Here's what to do if your vacuum cleaner has lost its suction: undo the hose and check the entrance to the dust cylinder or dust bag for blocked debris, replace the bag/filters or wash the dirt container (and filters, if washable) and dry thoroughly. Cut hairs and threads from the brush head (never pull), taking care not to damage the bristles. Tease out blockages in the tube, then it's ready to go!

## For chemical-free oven cleaning



For a deep clean, pre-heat your oven to 200 degree C, fill an oven-safe bowl with water, place inside with the door closed and leave for 45 minutes. Allow your oven to cool and wipe away the loosened dirt with a clean cloth.

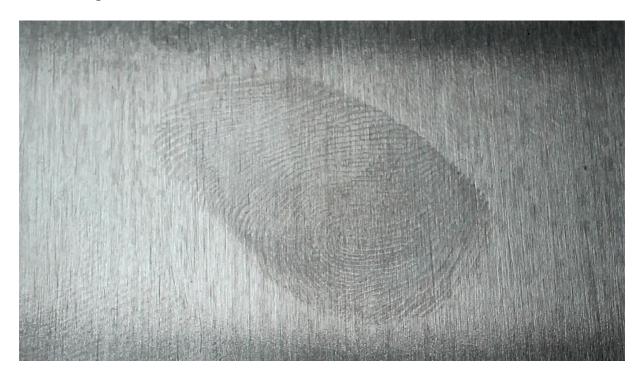
Shelves can be cleaned by dissolving 250g of soda crystals in hot water, soaking the shelves and scrubbing them with a kitchen foil ball.

## Get a top mop!

For great results, we rate the Spontex Full Action System Spin Mop and Bucket (88/100; £35, Amazon) comes with a bucket that has a built-in spin system designed to wring out water more efficiently.

**TOP TIP:** Use warm water to mop hard floors, as it loosens grime more effectively than cold water, but note that very hot or boiling water can damage flooring.

## Remove finger marks from stainless steel



Whether it's the sink, a splashback or the kettle, finger marks are annoying and don't always disappear with a wipe. Put a dab of baby oil or rinse aid on a clean cloth and rub the whole surface to see them vanish.

# How to tackle murky vases

For cloudy glass, try swishing round a handful of uncooked rice in warm water — this will scour the grime off. Then pop a dishwasher table or biological detergent in the vase and fill with hot water. Leave overnight to work its magic. Rinse and shine!

# The beauty of bicarb

Bicarbonate of soda is a cleaning superstar, thanks to its gentle abrasive nature and the fact it's a great natural deodoriser. Use it to:

Get tannin stains off teaspoons and the inside of cups by rubbing with a paste made up of bicarb and a little water. Rinse thoroughly.

Absorb food odours by keeping a ramekin with powder bicarb on top of the salad drawer to keep the fridge fresh.

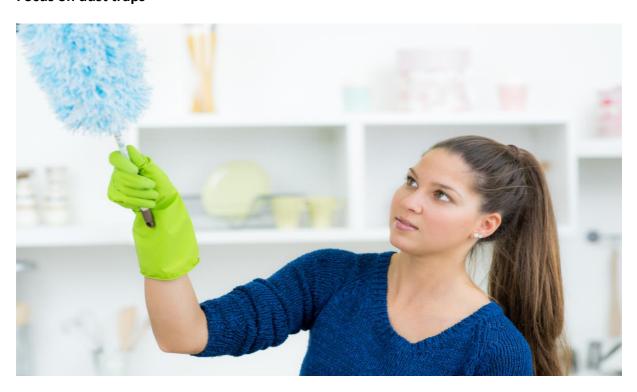
Clean countertops, stainless steel sinks, microwaves, and cooking utensils. Simply mix into a paste with a little water and scrub.

Deodorise carpets, upholstered furniture and even pet beds. Sprinkle it on, leave for 15 mins and then vacuum up thoroughly.

If the odour in your gym clothes won't budge, try soaking the offending garment for thirty minutes in a sink filled with cool water and five to six tbsp of bicarbonate of soda. Wash again, and dry naturally.

To bring back the shine to sterling silver, make up a paste (three parts bicarb to one part water) and apply with a lint-free cloth (not a paper towel, which can scratch), then rinse.

## Focus on dust traps



Use your vacuum cleaner's crevice attachment or a telescopic long-handled duster to clean into that annoying inch between your fridge and the countertop. Dislodge dust from the abyss inside radiators using the flexible Microfibre Radiator Brush, then vacuum it up.

## For a gleaming fridge

Don't forget you can put the shelves and salad drawers in the dishwasher to get them really clean. Use a toothpick to remove food residue that has collected in the join between the surface of the shelf and the surround. And make sure the drainage hole at the back is gunkfree using a cotton bud.

Lining the salad drawers with kitchen towel will also make it easier to remove veggie debris in between cleans.

## We have the technology

Shared tech such as the TV remote, computer keyboards and games console controllers can be microbe-magnets. Use a damp microfibre cloth to clear grime and dust, then a clean cloth spritzed with a disinfectant solution to tackle germs and viruses.

For those hard-to-reach spaces on your keyboard, turn the whole thing upside down and tap gently. Tease out stubborn dirt with a sticky note folded in two (sticky side out). Always wash your hands regularly if you are sharing the workstation.

## Tackle grimy grout

Make a paste of bicarb and water and work it into the grout between your tiles using an old toothbrush. Then, fill a spray bottle with vinegar and spray it over the bicarb mix. It should start bubbling up into a thick mixture that is perfect for tackling grout. Use the brush to scrub away the grime or if you have an old head for your electric toothbrush, try that — it will save you elbow-grease! Rinse tiles well with water afterwards.

## Wage war on limescale

It's surprising how grimy showerheads can get. Every six to eight months, pour a solution of distilled white vinegar into a plastic bag and fasten it over the showerhead using an elastic band so the holes are immersed in the liquid. After an hour, remove the bag and run the shower on hot to flush the showerhead through. For a build-up of limescale on taps, wrap a cloth soaked in vinegar solution around the tap and leave overnight. Use an old toothbrush soaked in the solution to work away any remaining residue. Don't use vinegar on plated taps, particularly gold ones, because the acid can damage the finish.

# 6. Hacks For Keeping Your Appliances Spotless



Do you want your household appliances to work efficiently while saving you repair costs? Regular cleaning and maintenance are crucial to increasing their lifespan and proficiency.

Besides enhanced functionality and longevity, spotless appliances, such as ovens, microwaves, refrigerators, barbeque, dishwashers, stovetops, etc, can prevent the spread of disease-causing infections and ailments, promoting a hygienic indoor environment.

However, tackling caked-on grime, gunk, buildup grease, and other stubborn stains from these machines requires specialised tools, techniques and environmentally friendly products.

So, here are some useful hacks that will keep your appliances clean, shiny and efficient for years to come. Make sure you remove messes and spills on a regular basis, especially if living in a rental home in Melbourne, Victoria.

#### Let's Get Started!

## 1. Sparkle Your Oven With Baking Soda: Eliminate Gunk & Grime

Unsurprisingly, an oven is a haven for sauce spillages, burnt food particles, splatters, cakedon grime and stubborn stains. Overlooking the regular clean-up can harbour harmful germs and even cause mould infestation.

Follow these quick and effective hacks for effortless cleaning:

Wipe Down with Damp Cloth: Prevent the accumulation of baked-on grime and gunk by wiping down the interiors of your oven after each use. A damp microfiber cloth can remove spills, and sauce drips in a breeze.

Soak Racks in Hot-Soapy water: Remove the racks from your appliance and soak them in hot soapy water. Let it submerge completely to break down stubborn stains and grime.

Use Baking Soda for Stubborn Stains: Instead of using abrasive scrubbers, prepare a baking soda and water paste. Apply it inside your oven (except heating coils). Let it sit for half an hour to dislodge stubborn stains, grease and gunk. Baking soda is a natural cleaner, disinfectant and deodoriser that can leave your oven spotless without causing any damage.

Clean the Oven with a sponge: Take a damp sponge and wipe down your oven.

Scrub and Rinse the Racks: In the final step, scrub the racks with a sponge or brush and rinse them in hot water before re-attaching them to your oven.

You can also hire professionals for a meticulous oven cleaning Melbourne and extend the lifespan of your much-loved cooking appliance.

# 2. Steam-Clean Your Microwave with Vinegar, Lemon and Water



From reheating leftovers to baking bacon, a microwave tends to accumulate sauce spills, splatters, food residues, and oil drips regularly. Leaving your appliance filthy can breed harmful germs and foodborne illnesses.

So, here is a quick and easy hack to deep clean and sanitise your microwave like a pro:

Prepare a DIY Cleaning Solution: Mix equal parts of white vinegar and water in a microwave-safe bowl.

Add Lemon: Squeeze a lemon in the vinegar solution. This will dislodge oil splatters and bad odours.

Steam-Clean your Microwave: Place the bowl in the appliance and heat it for 2-3 minutes. Leave the door closed and let the steam break down stubborn stains and gunk.

Scrub Gently: Take the bowl out and gently scrub the inside of your appliance with a damp sponge.

Clean and Disinfect Exterior Areas: Dip the cloth in vinegar solution and wipe down your microwave's doors, handles and glass surface.

If you are preparing the entire rental property before the final inspection, book experts for a cheap end of lease cleaning Melbourne. They will clean all your rooms, appliances and important spots to help you secure full bond money.

## 3. Clean Your Fridge Inside & Out: Scrub Stains and Spillages

The refrigerator is the workhorse in the kitchen. It is good to clean it to remove spills and splatters regularly. Before that, empty your fridge by tossing expired food contents.

Remove and soak shelves, drawers and wire racks in hot, soapy water.

Use baking soda to clean any glass components. It will loosen up the grime and gunk.

Spray white vinegar and warm, soapy water solution inside your fridge. Work from top to bottom to prevent spills.

Scrub the stubborn stains and grime gently using an old toothbrush. It will help you reach hinges and other crevices.

Use the citric acid and baking soda to clean rubber gasket around the fridge door.

Spray the same solution for an effective exterior cleaning. Pay attention to door handles where dirt builds up.

## 4. De-grease a Stovetop or an Electric Hob using a non-bristled Brush

Remove burnt food particles, grime and grease from your electric hob or stovetop using soapy water and microfiber cloth. For tougher stains, mix baking soda and scrub it gently around the knobs and crannies.

Experienced end of lease cleaning Melbourne professionals recommend using an old toothbrush to scrub the grease and grime. Do it gently to prevent scratches and other serious damage.

## 5. Use a DIY Solution to Clean & Disinfect a Dishwasher

Dishwashers can get clogged with soap scum, grease and food leftovers. Make sure you clean the filter using soapy water on a regular basis. Soak it in warm, soapy water for 10 minutes and gently rinse it.

Use white vinegar and water to clean the bottom of the appliance. You will need to run it empty through one cycle. If it is still lurking unpleasant odour, pour a generous amount of baking soda and leave it overnight. This will break down resides and bad smells.

Make sure you run your dishwasher through a hot cycle to rinse off gently.

# 6. Freshen up Your Washing Machine & Dryer



Run a hot cycle with 2-3 cups of cleaning vinegar. Add the vinegar to the detergent dispenser, as it will unclog the gunk and remove stains and soap scum buildup.

Make sure you wipe the gasket using the same cleaner for a clean and germ-free seal. This will increase your appliance's life span and performance- saving the utility bills.

# 7. Rubbing Alcohol to Clean Stainless Steel Appliances



Remove fingerprints, smudges and water spots from your beloved stainless steel appliances using rubbing alcohol. Spray the solution and wipe down the surface with a dry microfiber cloth.

You can also use vinegar solution for stubborn stains. But don't scrub it with harsh tools, as it can leave scratches behind.

If you are moving out of a rental property in the next few weeks, book experts for a professional end of lease cleaning Melbourne and secure your hard-earned bond money. They check the property condition report and clean everything according to the preapproved cleaning checklist. With their assistance, you can you pass the rental inspection without disputes.

## Conclusion

Incorporating these household hacks into your daily routine can significantly improve how you manage your home and time in Melbourne. With minimal effort, you can transform ordinary tasks into quick and efficient processes, freeing up more time for the things that truly matter. These practical solutions not only make life easier but also promote a more organized and stress-free living environment. By applying these simple tricks, you can simplify your household chores, enhance productivity, and enjoy a smoother, more relaxed lifestyle.

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