# 7 Ways YOU CAN MAKE DISHWASHING MORE BEARABLE

## WEAR RUBBER GLOVES TO PROTECT YOUR HANDS

Gloves help you tolerate hot water. Besides, they give you a better grip!

## HOT WATER IS YOUR BEST OPTION

Hot water dissolves most food residue—the exceptions being dairy products and starchy foods.

## INVEST IN HIGH-QUALITY SCRUBBING TOOLS

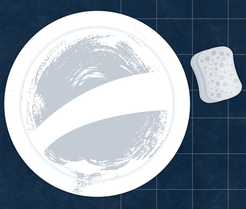
A good non-scratch sponge or dishwashing brush can turn this task into a walk in the park.

## DON'T LET THE DISHES PILE UP

Few things can put you in a no-cleaning mood as a tall dish tower in your sink!

## WIPE THE FOOD OFF THE DISHES BEFORE IT STICKS

Food leftovers like grease will stick to your dishes if you let them.



## SOAK GRIMY DISHES IN WARM WATER

You can scrub away tough stains, or you can leave warm soapy water to do the job for you.

## LET DISHES DRY BEFORE STORING THEM

Storing wet dishes in your cupboard can lead to bacteria growth. Put them in a dish rack!

Maids of Volusia County

Source:

10 Handy Dish Washing Tips
www.cleanmyspace.com

9 Tips to Make Washing Dishes Easier
www.thespruce.com