



little helpers

5 WAYS TO MAKE YOUR DAY EASIER

CLOCKWISE FROM TOP LEFT: Ready to think outside the jewelry box? This 9-by-11-inch **magnetic accessory gallery** turns your prettiest metal baubles into a tangle-free, space-saving display. Hang it on a wall or stand it on a dresser. \$20, justsolutionsproducts.com. | The Etón hand-cranked **backup battery** can charge any USB-equipped device without a single jolt of electricity. Welcome to power-outage peace of mind. In four colors. BoostTurbine 2000, \$60, etnecorp.com. | When life hands you lemons, reach for this nifty no-strain **juicer**. Just pop the plastic tip into the fruit, firmly press the rind, and watch the attached ceramic cup fill up, easy-squeezy. Juicynista, \$25, bigkitchen.com. | Let a **super-reflective umbrella** (which fades to a subtle gray by day) be the silver lining for dark-and-stormy dog walks. \$39, thefancy.com. | The glass **Unimug** comes with a plastic strainer and a lid, so you can brew your cuppa without a teapot. In five colors. \$17, emmohome.com.

(LOW) MAINTENANCE

the oven

Regular cleaning can keep it humming for 20 years. Here's how.

self-cleaning ovens: Run the self-cleaning cycle every three months. (Remember to remove the racks first.) Afterward, use warm water and a rag to wipe away the ash. Use your oven every day? You'll need to self-clean more often—about 10 times a year. But don't do it right before a major

meal, says Chris Zeisler, a technician for RepairClinic.com, an appliance-parts vendor for do-it-yourselfers. The cycle's high heat (800 to 850 degrees Fahrenheit) can cause problems, like a stuck door latch, that will require a repair.

ovens that don't clean themselves: Every three months, take out the racks and spray the interior walls with a specialty oven cleaner, says Brian Rizzo, a chef for Sub-Zero & Wolf. (Try Easy-Off Fume Free Oven Cleaner; \$5.30, easyoff.us for stores.) Close the oven door, let sit

two hours, then wipe the interior clean with paper towels. Remove any residue with a wet rag.

every oven: Keep a baking sheet on the lower rack to catch spills. If food splatters, scrape it off with a spatula after the oven cools. A few times a year, soak the racks (and their detachable guides) in soapy water for 10 minutes; scrub with an abrasive sponge. —*Andra Chantim*



NEVER KNOW WHICH OVEN RACK to use? To get the answer, scan the oven, or go to realsimple.com/oven.

