

GRIME

Easy to skip. But don't.

GAS BURNER

While grates and burner caps soak in warm soapy water, spray the stove top with an all-purpose cleaner (avoiding burners), let sit five minutes, and then wipe. Before replacing grates and burner caps, scrub with scouring pads. Try: DishFish Scrubber, \$14 for four; amazon.com.

SMOOTH TOP

Dunk a dish towel in hot water and spread it over the range top. Let it sit 15 minutes, then use the towel to wipe the surface clean. For spots the hot-water treatment leaves behind, apply Bar Keepers Friend Cooktop Cleaner (\$5; bedbathandbeyond .com). It's tough but nonabrasive.

[STAINLESS STEEL]

For a quick shine, wipe with white vinegar on a microfiber cloth, then buff with a few drops of olive or almond oil. For big messes or, gasp, persistent fingerprints, break out the Weiman's Stainless

Steel Wipes (\$8; weiman.com).

No matter what, wipe with the grain.



It's no accident the gills are spoon

shape.

ECOTTON BALLS AND COTTON SWABS

Dunk in rubbing alcohol to disinfect crevices and small areas.

HAIR DRYER

Blow cool air to dust plants and delicate decor.

TOOTHBRUSH

Scrub, scrub, scrub away!



I'M SUPPOSED TO CLEAN VENT HOOD FILTERS?

Big-time. Hartford recommends soaking them in a sinkful of hot or boiling water and a cup of baking soda until the water cools. Rinse, dry, replace.

