

A Kitchen Commotion

I need to optimize my kitchen routine. I clean it every night, but by the time I'm done with breakfast, it looks like a tornado flew through it. I'll start by changing the placement of the dishes that I use most often—even if it doesn't seem normal to group certain types of dishes together in the same cabinet.

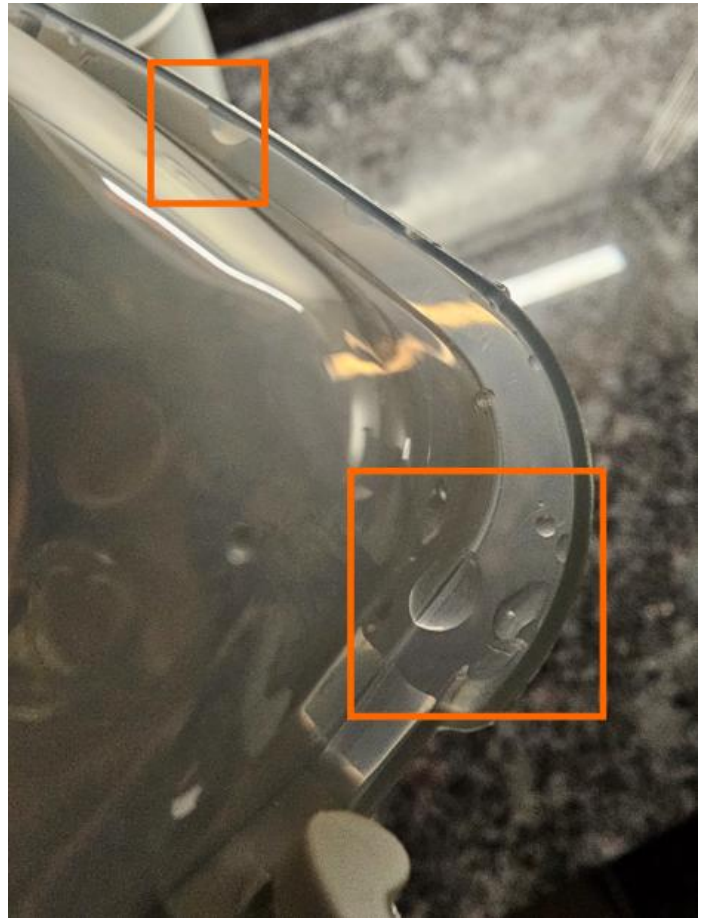
I've also noticed that stainless steel is a sham. It always has smudges on it and water spots. I think the term *stainless steel* is an inside joke amongst its designers who are still laughing in their graves at the thought of people trying to clean the stains off their stainless steel appliances. It's nearly impossible, even with the fancy stainless steel cleaners.

I'm also going to replace dishes that have crevices in them. Crevices trap little droplets of water that the dishwasher cannot dry. Crevices in dishes cause chaos. Only cheap dishes have crevices. Cheap equals crevices equals chaos—look it up, it's a proven mathematical function as old as time.

I picture myself using my kitchen like an assembly line (like a well-oiled machine), but right now it doesn't function that way and it bothers me. But it won't bother me for long because I am a mad genius with a dishes to kill! Evil laugh: *Muahahahaha!* End scene.

Evidence

Look at those little bastards, just waiting to drop on a shoe, muddy the floor, or warp the wood in my cabinets.



My New Bedside Table

I built it out of another spare piece of wood from my U-Desk and some 24" table legs I bought on Amazon. The edges of the tabletop showed exposed plywood. So, I bought some wood-tape to put on the edges. It worked well and made me feel like an expert carpenter with my own TV show.



When I sleep, the black curtains surround the bed and the bedside table. I never have the black curtains up, unless I'm cleaning or changing the bedding.



The wood-tape.



With Love,

Vincent

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