

Tips for preserving crockery dishes

Extend the life of your earthenware dishes with these useful tricks to prevent wear and tear on this type of material. I teach you how to wash the dishes, remove embedded stains, hide marks and in general how to organize the kitchen.



Know your tableware

Before washing the dishes, it is important to check if they can be washed in the dishwasher; while most can be washed this way, hand washing with a mild dish soap is always best



It is important to confirm this, because this type of tableware must avoid sudden changes in temperature. That is why it is also advisable to make sure that the china dishes can be put in the microwave to prevent them from losing their shine or breaking. Think about this when considering how to organize the kitchen.

Scale or lime stains

Create a dish soap by mixing with baking soda and vinegar and apply to dishes by rubbing with a soft towel.

If the lime residue persists, try again by rinsing with lukewarm water.