

2026 Kitchen Calendar



A Year at a Glance: Seasonal Cooking Projects & Kitchen Rituals

JANUARY	FEBRUARY	MARCH
<p>Cut back on alcohol Make & freeze a hearty stew Hand wash dishes Deep clean the kitchen Stuff or roll something</p>	<p>Make a new appetizer Make a fancy main dish Enjoy a candlelight dinner Have a week of phone-free meals</p>	<p>Eat more beans Batch cook a grain Work on knife skills Play with homemade salad dressings</p>
APRIL	MAY	JUNE
<p>Try a new fruit Make a plant-based dinner Cook with asparagus Plate beautifully</p>	<p>Make fresh pasta Get ready to cook outdoors Explore Thai ingredients Experiment with new seafood</p>	<p>Make a new vegetable dip Create a no-cook meal Perfect an omelette Play with a new herb Master your "home" burger</p>
JULY	AUGUST	SEPTEMBER
<p>Grill a paella Make fruit popsicles Cook a meal with 100% local ingredients Cook intuitively without a recipe</p>	<p>Eat more fish Make a tomato-forward dish Preserve produce Host friends for dinner</p>	<p>Make an apple strudel Roast a chicken (or whole cauliflower) Make stock Experiment with fall spices Make a three course meal</p>
OCTOBER	NOVEMBER	DECEMBER
<p>Make a bean stew Bake bread Find a new squash Practice mindful eating</p>	<p>Make a new holiday side dish Roast a new vegetable Make a meal only with what's in your pantry For one week, practice a gratitude ritual</p>	<p>Make your signature holiday dish Be conscious of portions Bake cookies Make a food gift Reflect on the year's kitchen accomplishments</p>

