

Herb & Spice Storage Tips

- Arrange herbs and spices in alphabetical order
- Date perishables
- Note the sources of special spices
- Make special notes on the cap with a felt tipped marker
- Gently bend, then carefully split the score behind the label you wish to use
- Peel the label off the backing and place on cap or jar

Labels Include:

Allspice
Anise
Basil
Bay Leaves
Black Pepper
Caraway
Cardamom
Cayenne
Celery Seed
Chili Powder
Chives
Cinnamon
Cinnamon Sticks
Cinnamon Sugar
Cloves
Coriander
Cream of Tartar
Cumin
Curry Powder

Dill
Fennel
Garlic Powder
Ginger
Italian Seasoning
Lemon Peel
Mace
Marjoram
Mustard
Nutmeg
Onion Flakes
Onion Powder
Orange Peel
Oregano
Paprika
Parsley
Pepper Flakes
Peppercorns
Pickling Spice

Poppy Seed
Poultry Seasoning
Rosemary
Saffron
Sage
Savory
Sea Salt
Sesame Seed
Tarragon
Thyme
Turmeric
Vanilla Beans
White Pepper
Whole Cloves
Whole Nutmeg



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