



KATHI'S SIMPLE Step-by-Step Guide

SPICE CABINET MAKEOVER

A Simple, Step-by-Step Guide

Welcome to your spiciest organization project yet! This guide, inspired by the Clutter Free Academy podcast episode with Kathi Lipp and Tonya Kubo, is here to help you declutter, clean, and organize your spice situation - no matter the size or shape of your kitchen.

- **Step 1: Declutter Your Spices** - Pull all spices out of your cabinet or drawer. Check expiration dates (older spices lose potency). Smell test: if you can't smell the spice, toss it. Donate or share duplicates - nobody needs six jars of basil. Group spices: separate herbs, blends, baking essentials, and go-to favorites.
- **Step 2: Choose Your Storage System** Use your kitchen layout and a trusty tape measure to guide your decision. Here are options:-
 - Tiered Shelf or Expandable Rack - Great for visibility and flexibility.-
 - Pull-Out Spice Drawer - Ideal if you're using a kitchen drawer.-
 - Pull-Out Cabinet Rack - Compact and easy to access.-
 - Lazy Susan - Good for large blends or Costco-sized spices. Beware of overstuffing.-
 - Magnetic Spice Holders - Perfect for RVs or small kitchens with magnetized fridge sides.-
 - YouCopia Drop-Down Organizer - Kathi's favorite! Pull out and drop down shelves for full visibility.

- Pro Tips from Kathi and Tonya
 - Measure before you buy.
 - Give a half-inch buffer for perfect fits.
 - Keep high-use spices in the front.
 - Label everything clearly - especially blends.
 - Store Costco-sized refills in the garage or a separate area.
 - Ditch the shaker tabs and use a funnel (or paper cone) for refilling
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Need more tips?

Listen to our full podcast episode for in-depth advice and real-life stories on how to keep that drawer clutter-free!

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KATHI LIPP'S CLUTTER FREE ACADEMY

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