If you store food in bulk, you are going to want to store some herbs and spices to liven that food up when you break it open down the line. Lots of the common foods we store such as grains, pasta and rice are pretty bland, yes you can get by on them, but that blandness will drive you crazy after a while...

I know what you are thinking - herbs and spices have a long shelf life anyway, don't they? In their existing packaging most will have a shelf life of between one and three years. However, if you follow the tutorial below from 'Are We Crazy Or What' on repackaging and storing them, you can increase the shelf life of your herbs and spices.

Storing Herbs And Spices For Long Term Storage

(Image from: Are We Crazy Or What)