



QUER / gebürstet

Redecker's
Brush Magazine

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THE NEW REDECKER CATALOGUE IS HERE!

Trends and innovations for 2023!

Living sustainably - this is still a challenge for many in everyday life. We find: With the right tools, so much comes naturally! Our new products for 2023 are a great example of this. Almost everything is completely plastic-free and serves its purpose much better than the plastic alternatives - one example is the cosmetic ear cleaners made of wood and medical stainless steel.



607072
ear cleaner
natural



607075
moss green

607073
light rose

607074
old rose



DEAR CUSTOMERS AND FRIENDS,

The new Redecker catalogue has a fresh new look and colour - we are in love with the pastel shades! But we have remained true to all Redecker traditions when it comes to the content: New sustainable, practical and beautiful products as far as the eye can see. You can already find many especially plastic-free highlights described here in Quergebürstet. We also continue our DIY series and explore a bit of lactic acid fermentation - with sustainable Redecker products, of course! On a personal note: Jutta and Gernot say thank you in this issue after 35 years and say goodbye to the operational business... with a little wink of course - because the brush house will never quite let them go! We hope you and all of you enjoy reading and browsing through this issue.



It's not just in the products that we have new things to offer this year: Wonderful new photos and videos of our product worlds have been created and can be admired on redecker.de and YouTube. They convey more than material and product idea and show the "Redecker feeling" from a completely different

side. You can be curious - we will soon show new films and photos online and in the social media. Follow us to make sure you don't miss anything! Afterwards, we will of course be happy to make the material available to you for further use. We look forward to your feedback!

Your Redeckers
quergebuerstet@redecker.de

IN THE KITCHEN:

Our new coconut pan scraper 325520 is absolutely sustainable - it is cut directly from the coconut husk without any additional material and has a practical jute strap on which it dries quickly when hung up. The scraper not only removes burnt-on food from baking trays and pans very gently, but is also suitable as a grill grate cleaner. If it becomes frayed over time, it can simply be re-cut with a

sharp knife. It hangs in our kitchen right next to the sink, together with the new coloured dishcloths 252123 and the loofah rinse pad 253585. As a trio, they fulfill every cleaning task from hard scraping to gentle wiping. That's all you need! ... except perhaps the copper microfibre cloths, which are especially suitable for gentle basic cleaning of metal and glass... (always moisten!). More novelty highlights for the kitchen can be found in our DIY article... but let's

not forget the new salad freshness bag made of pure cotton muslin.

OFF TO THE GARDEN!

Our garden tools have grown - the hand cultivator, weed tiller and sow tooth take their job seriously and are robust and plastic-free garden workers for the day in the bed. In addition to the new planting line, we find the jute cord with "cutting clip" practical: the clip can be

325520
coconut pan scraper



253585
loofah rinse pad



252123
dishcloth



802142
salad freshness bag



DO-IT-YOURSELF WITH REDECKER

Vegetables in the Redecker kitchen: raw vegetables with the digestibility plus

Oven vegetables? We have them all the time. Pumpkin soup? Tried it out in all its variations. What else can you do with fresh vegetables, possibly even from your own garden? We're on a fermentation kick.



FERMENTATION: A HEALTHY VITAMIN KICK FOR THOUSANDS OF YEARS

Fermented foods have been part of our daily diet for thousands of years. Wine, beer, sourdough bread and cheese are probably their most prominent representatives. But "preserved" vegetables such as sauerkraut are also among the fermented delicacies and are still far too seldom

homemade - yet it is so easy! The sauerkraut bought in the supermarket is usually mixed with spirit vinegar and pasteurised (highly heated) - unfortunately, this means that the positive effects of the probiotic bacteria that are produced during fermentation are lost. The "good" living lactic acid bacteria help us

to keep our intestinal flora healthy. Vegetables can be easily turned into delicious, wholesome raw food through lactic acid fermentation - and can even be kept for a very long time through fermentation.

305636
garden furniture brush



792701
ignition wool



753806
jute cord with clamp and
cutting knife



attached anywhere and the integrated blade cuts the taut cord cleanly. The real highlight, however, is the new garden furniture brush, which, apart from its perfect "scrubber" shape, scores points above all for its trim: the mixture of coconut and fibre has the right hardness and gentleness at the same time to completely remove soil residues and (flower) dust - it doesn't even take damp dirt badly and can even be used completely wet.

We simply had to include a small exotic out of enthusiasm: The new fine ignition wool 792701 is just the thing for outdoor fans, campers and adventurers (or even stove lovers). A tiny spark is enough and it catches fire!

...AND BACK IN AGAIN!

Our personal highlight: The small clothes brush in the shape of a hedgehog has turned out well for us and fits perfectly in the hand! Its strong black

bristles quickly remove dirt and freshen up textiles. Finally, our ingenious natural rubber lint brush is also available as a real broom - with a thread to screw on a handle. Hand-pulled Redecker top quality that takes e.g. the removal of dog or cat hair to a new level. Speaking of thread: The beautiful ostrich duster 468810 has now also got this extra and can do its job with our telescopic or broom handles even at the highest heights from now on.

How do you do it? Cut a fresh organic white cabbage or pointed cabbage into quarters and slice into not too thin strips with a vegetable slicer, cutting out the stalk generously and wedge-shaped beforehand. Place in a large bowl and mix with natural sea salt (preferably not industrially produced vacuum salt or salt with anti-caking agents!) (1 teaspoon of salt per kilo of vegetables). The salt is now worked in vigorously by hand until the cabbage has drawn water and no more grains of salt can be felt. Now use the Redecker potato masher: Fill a previously sterilised preserving jar (our jar 857061 is perfect) with layer after layer from the bowl and compact each layer with the potato masher. Alternatively, our jar attachments 857038 or 857044 can be used to shave and mash vegetables with a little salt directly into the jar.

If the vegetables were fresh, so much liquid is produced that they are covered with a layer of brine in the jar and nothing peeks out. This is important -

otherwise the wrong bacteria will win and everything will spoil. Within 2-3 days, the exciting process begins that turns cabbage & co. into delicious sauerkraut: friendly bacteria come out of nowhere and turn the liquid into a delicious pickling brine that preserves the vegetables and makes them digestible even raw; carbon dioxide is produced in the process. Depending on the fermentation activity, the screwed-on lid should therefore be opened from time to time so that it can escape. After about 2 weeks, the sauerkraut is ready and can be cooked with bay leaf, a clove, a spoonful of honey and a dash of white wine or sparkling wine. Unfortunately, we don't do this because we have already eaten the healthy snack raw. The best thing is that this works not only with various types of cabbage, but also with almost all root vegetables, even courgettes or carrots can be refined in this way and enjoyed raw or cooked. They keep for weeks!

857061
glass jar,
500 ml



752732
potato
masher



857044
vegetable grater



857038
slicer

772115
sports/sauna towel



OFF TO THE BATH!

Our new massage gloves and brushes are all plastic-free and made only from natural materials - the new colourful sports/sauna towels are even woven only from leftover yarn. We particularly like the new 615025 massage glove: with its perfect blend of horsehair and cotton, it is "rubby" and soft at the same time; horsehair is a real discovery for skin massage! For the little ones and real "muddy feet" we have come up with the children's foot brush, which invites you to "brush your own feet" with its funny shape and is nice and soft. So it doesn't tickle quite as badly! There are many more massage novelties in the new Redecker catalogue. The functional new shaving stands also cut a fine figure in the bathroom. The shaving razor and the ingenious leather blade guard complement them perfectly - especially when travelling!



615025
massage glove



071011
children's foot brush

Now that we have used our new potato masher for this purpose, we would like to point out its original purpose: It mashes cooked potatoes with butter and milk in the pot to silky mashes, but can also be used for raw dumplings: The raw grated potatoes go into our dumpling bag, the masher is used to "drive out" moisture and starch. The grated potatoes can then be further processed into raw dumplings or potato puffs. The starch that settles at the bottom of the liquid goes back into the dumpling batter. Alternatively, you can also use the "bag masher" to juice berries... All in all, our new masher is quite versatile, isn't it?



802127
dumpling bag/press bag



Jutta and Gernot: A little "Bye!"

Almost exactly 35 years ago we took over the Brush House Redecker from our father Friedel, the "boss". At that time, we did not know that it would become our life's work to produce and offer beautiful, practical and sustainable brushes, brooms and much more. And even less could we have guessed and hoped that our son Felix and his wife Jana would one day continue this path and run the company.

In the last few years, we have both gradually withdrawn from the company management and the day-to-day business and left the field to the younger ones - they are doing a great job!

So today it is time for us to say "Thank you" and also a little "Bye". We are grateful to all employees, friends and customers for great years together, from the exciting first years - when sustainability was still a foreign word and we were smiled at as "ecos" - to the present day.

For us and the whole company, this is not a deep cut, but a transition that began a long time ago and is now complete. And there are no tearful good-byes either: we are not out of the world and will continue to be available; both in the workshop and at the trade fairs

we will pop up again and again because we love the exchange with our colleagues and customers. But from

now on, we will also enjoy time for ourselves and our many interests - without the brush house and many daily duties.



COLUMN

From horticulturist to brush maker

When my father Friedel Redecker died in 1987, I was not a fan of brushes and brooms as a self-employed horticulturist. I did know how to make brushes and had gone door to door with my father to offer his brushes (he had been blind since childhood) - but I had other plans. Of course, Jutta and I then went to one of the farmers' markets, which had become fashionable in the meantime, with the leftovers from his production to sell what we had. We were amazed by the success - good craftsmanship and quality were suddenly in great demand again! So we decided to continue "for a bit". And a love affair was born that we had never imagined before and that has now lasted for 35 years. The first brushes were made

in our cellar, we taught ourselves book-keeping and business organisation. What a time! The peace movement... first attempts at ecological farming... something like an awakening emerged, in which many took part. We were suddenly part of a movement. Today, the beginnings of those days have become global politics, at least as far as climate protection is concerned. And we are proud to have played our part and that our vision will continue.

Your Gernot Redecker



WHO GETS TO CELEBRATE?

Anniversaries at Redecker

This year, we can congratulate some anniversaries, first of all, of course, the very first Redecker "employees": Jutta and Gernot have been in business for 35 years and say at least a little "Bye!" in this issue. But Sabine Kraak has also been with us almost from the beginning and can look back on 25 years of Redecker. Next is Anna Rautenberg, who - how quickly time flies! - has been with us for 15 years. Silke Metje can look back

on 10 years with us - and we with her. Thank you all very much for your loyalty, your good humour and your tireless work!

Of course, a very special thank you goes to our founders: Jutta and Gernot not only founded the Brush House Redecker, but also lovingly managed it for decades and filled it with life and atmosphere.



"Meeting a turtle underwater ...

... is a life-enriching experience you'll never forget."

In 2020, it all started: We transformed the Redecker tradition of sending delicious cookies as gifts for Christmas into a fundraising campaign on behalf of our customers. So with the BUND-Streubstobwiesenaktion 2020 and the Aktion Baum 2021 we found great ways to give gifts to others – and support something good.

This time, we're traveling a little further and supporting a project that desperately needs help: The Turtle Foundation is working very specifically to save a wide variety of sea turtle species, almost all (!) of which are threatened with extinction. Above all, plastic waste in the world's oceans is endangering the populations. But also fishing bycatch, poaching and the illegal nest robbery of the eggs, which are valued as a delicacy, are bringing the turtles to the brink of extinction.

The Turtle Foundation, through its local conservation programs, has been able to drastically reduce the number of turtles killed in the sanctuary in recent years: With volunteers and local rangers, it monitors many affected beaches and regularly cleans them of plastic waste. In addition, information programs and a variety of on-site actions are being used to work against poaching.

We think this is great and support the Turtle Foundation with donations!



Trade fair dates 2023:

We are looking forward welcoming you!

Top Drawer

Top Drawer in London
Jan. 15 - 17, 2023 | H29

MAISON&OBJET

Maison & Objet in Paris
Jan. 19 - 23, 2023 | Hall 3 | A39

ambiente

Ambiente in Frankfurt
Feb. 3 - 7, 2023 | Hall 9.0 | D32

SPRINGFAIR

Spring Fair in Birmingham
Feb. 5 - 8, 2023 | Hall 4 | H70-J71

glee

Glee in Birmingham
Jun. 27 - 29, 2023

home & gift

Home & Gift in Harrogate
Jul. 16 - 19, 2023 | Dp1-A71



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