

Windmühlenmesser: “Brand of the century”

Back in 2013, Windmühlenmesser was named “Brand of the Century” by Dr. Florian Langenscheidt awarded. The award is a special appreciation and honor for our work. The knives from our company impress with their high cutting ability and edge retention, which is recognized by hobby and professional chefs as well as retailers worldwide. Windmühlenmesser is the brand that stands for good kitchen knives. Our BuckelsBox was created for this occasion.

The Buckels, which was already around more than 150 years ago, is still manufactured today in the same form and is one of the favorite knives at the table. There are six different Buckels to choose from for the entire family - To each their own Buckels.



For the whole family: 6 Buckels - 6 pieces of wood



BuckelsBox

To each their own Buckels

stainless

Robinia	Item no. 2002,450,24
Walnut (with brass rivets)	Item no. 2002,450,18
Pear	Item no. 2002,450,08
Olive	Item no. 2002,450,05
Plum	Item no. 2002,450,04
Cherry	Item no. 2002,450,02



For cleaning and care, we recommend our knife care set Item no. 9200,005,00



Buckels

Breakfast and supper knife

Buckels, the old German breakfast knife

Our Buckels (Old German) originated from the rural tradition of Germany. We have been producing this knife with its distinctively shaped blade unchanged for over 150 years. The wide blade is carefully ground thin and finely glazed by hand. It

is suitable for spreading jam as well as for cutting bread or hard sausage. Rolls can be cut in half neatly without leaving a ball of crumbs in the middle and even hard butter can be spread effortlessly. A big favorite for those who want to enjoy their breakfast.



Why are they called Buckels?

The name of the blade originally comes from the word belly, “buck” in Low German, because of the slightly rounded shape of the cutting edge. However, the round, wide tip, which is not actually a tip and looks like a hump due to the distinctive curve of the back, is often cited as the name’s originator. From a knife point of view, it is one of the oldest blade shapes in Germany and is therefore also called “Old German”.

Buckels in detail

Our Buckels blades are primarily made of stainless steel. For those who appreciate traditional character, we offer the Buckels with a plum or cherry wood handle and a carbon steel blade. The knife is characterized by a blade length of approximately 118 mm and a total length of 22 cm. It only weighs around 40g and combines functionality with lightness. On the right you will find the corresponding item numbers: Red stands for the number of the *stainless steel blade*, green for the blade made of *non-stainless carbon steel*. All Buckels are feingeplisstet (fine-glazed by hand), a carbon steel version is *blaugeplisstet* (blue-glazed by hand).

Our Buckels



Cherry *Item no. 2002,450,02 | Item no. 0403,450,02*

Cherry wood from German and Austrian orchards, light brown with clear, beautiful grain.



Plum *Item no. 2002,450,04 | Item no. 0553,450,04*

Plum wood from German and Austrian orchards, hard, nuanced grain from light brown to dark purple. Item no. 0553,450,04 is *blaugeplisstet* (blue-glazed).



Olive *Item no. 2002,450,05*

Olive wood from the Mediterranean countries, hard, water-resistant, with a very lively grain.



Pear *Item no. 2002,450,08*

Pear wood from orchards in South Germany, velvety-soft, light brown with a subtle grain.



Ice beech *Item no. 2002,450,11*

Light colored beech wood, contrastingly crossed by black lines, caused by mushroom that has solidified in the frost - ice beech.



Walnut *Item no. 2002,450,18*

Walnut wood from the root part of the tree because of the beautiful and lively grain and high hardness.



Juniper (Loup de Cade) *Item no. 2002,450,10*

Special Juniper from France with swirled grain, lively resin inclusions and a tart, woody scent.



Robinia *Item no. 2002,450,24*

Robinia from Europe, very hard and water-resistant. Depending on the light, it shimmers in shades of yellow to golden brown.



Apricot *Item no. 2002,450,26*

Apricot from Europe is hard, heavy, uniquely grown with a warm, reddish-orange color and striking grain.