Stories of Sharing
Done any sharing today? If not, it’s high time you did! Everything began with sharing – as the cell demonstrated when it split to share its DNA – and then evolved from there. We do it all the time these days, sharing our opinions, sharing information, and sharing things out (not always fairly, as we will see). We do it because sharing makes us strong, sharing helps us all and brings us together. We share everything with each other, from our home to our good times to our chocolate bar. And that is why – very important – we are sharing our experiences with you here.

And we hope you will share the pleasure you experience reading about them!
Eating on your own makes you fat.
“Can you come please, honey!”
No shared glory in this bout!
“Family vacation?”
Your first shared home

62 m² of harmony
Sharing – or Giving as Good as We Get

Sometimes we just have to give someone a piece of our mind – or listen to criticism ourselves. What's the best way to tell people there are some things you just can't stick? How about a sticker with a cool slogan? That way the message should stick in their memory that much longer. Here are some suggestions:

“Stupidity is a natural gift.”

“Oh, really? Quite sure about that?” 😐

“Reliability has a name. It’s not yours.”

“Great idea, terrible result.”

“Stupidity is a natural gift.”
In the Thermomix® community, people from all over the world share their enthusiasm, their passion and their favorite recipes. We bring you three amateur chefs and their online channels.
When people share their kitchen with others, they have more fun. That's because cooking brings people together and thanks to the Internet, we can bring the whole world to the Thermomix® – to chat, snack and experiment. The culinary voyage of discovery is twice as enjoyable if you share it with others instead of going it alone. And that’s exactly what the international Thermomix® community is all about. Members not only share excellent taste but also a love of cooking. Thermomix® fans from all over the world meet up on Internet platforms and on the social web and share their passion, show each other their favorite recipes and take a look together beyond their personal culinary horizons. Some members are so active that Vorwerk calls them “Community Stars” and offers them every support. We paid a visit to their kitchens and they told us all about themselves and what they love about Thermomix®.
Questions for Zuzana Latanikova

What do you do in the mornings?
Once I’m up, I take a look online to see what our Community Star groups are doing. Their positive attitude and enthusiasm give me a real kick and get my day off to a good start.

What exactly does your job entail?
It’s a mixture of office work, travel and events. I spend most of my day communicating with community managers from different countries.

How would you describe the Thermomix® community?
It’s incredibly big and there’s an extraordinary enthusiasm there for our product! What fascinates me most, though, is how different our members are: We have all kinds of people, from mothers, gourmets, seniors, and vegans to meat lovers. There’s room for everyone here. It’s their love of cooking that brings all of these people together.

What differences have you noticed between individual countries?
All of the Thermomix® communities in the various countries have a distinct mentality of their own. In one country, people are more pragmatic, perhaps, in another, more emotional. What connects them is their shared passion.

What do you best like making in the Thermomix®?
Bread. I’m from Czechia. Bread is a staple there, and I prefer to eat homemade rather than store-bought bread.
**Community Star / Anita Cruz**  
**Occupation / Physiotherapist**  
**Town / Coimbra, Portugal**

“How did you come to Thermomix®?”
My first Bimby (as the Thermomix® is called in Portugal) was a birthday gift from my mother. My kids were only small then, and she wanted to save me time and effort in the kitchen. And it really worked! At the moment, I have a TM31 and a TM5 that I use almost every day – sometimes even at the same time.

Can you describe the Thermomix® in three words?
I would even describe it in one word: ally. The Thermomix® is my greatest ally in the kitchen. But I can easily name two more: versatile and irreplaceable!

Which of the Thermomix® functions is your favorite?
I actually like all of the functions, but being able to cook in a pyramid is what I like best.

Why do you share your content online?
We all learn by sharing our experiences. In the Thermomix® community, we discuss all kinds of things, tell each other about recipes we’ve tried and how they worked out, and that way we get the best out of our appliances. That way, cooking is even more fun. I started posting my experiences and my recipes online in September 2017 – in the Facebook group Bimby, sem limites! (No-limits Bimby!). I also post my experiences and published recipes on Mundo de Receitas Bimby, the Portuguese Thermomix® Recipe Community.

How would you describe Portuguese cooking to an alien from outer space?
The aromas in traditional Portuguese cooking remind us of our roots. The consistency of the foods is gentle on the stomach and their aromas are balm to the soul. Their colors adorn our table and invite us to share a meal, conversations and life with our friends and family.

“**At the moment, my favorite recipe is the frango sentado, ‘sitting chicken’, that we’ve recently been enjoying at home quite often.”**
Why did you start using the Thermomix®?
A relation gave me one as a gift. Now I use it every day and always prefer to cook with the Thermomix®.

Do you remember the first Thermomix® creation you were proud of?
Yes, it was a chocolate liqueur I made about 15 years ago.

Can you describe the Thermomix® in three words?
Simple, fast, perfect.

What is your favorite Thermomix® recipe?
I really like making ice cream, but the dough mode is also great for me because I frequently bake pizza bread and panettone.

How do you share your content online?
Via Instagram. I post pictures of all the food I cook and the ingredients there. I really enjoy taking appealing photos of good, tasty food, sharing them online and waiting for reactions. For me, the Thermomix® community is like a group of friends who share ideas, tips and a whole lot more.

Which Thermomix® recipes would the Thermomix® fans in your country enjoy most?
Definitely cupcakes!

How would you describe Italian cooking to a being from outer space?
My country’s food is diverse and colorful. For me, it tastes and smells of home.

“Ice cream is my favorite Thermomix® creation. It’s a taste of dolce vita, no matter where you live.”

Community Star /
Salvatore „Salvo“ Baglieri
Occupation /
HR Manager
City /
London, Great Britain (originally from Sicily)

Shares on /
https://www.instagram.com/salvopod/?hl=de
Followers /
15 800
When did you start using the Thermomix®?
I bought myself a TM31 in 2009 after seeing it in action at a trade fair. They were baking bread rolls at the Thermomix® stand and serving them with a delicious carrot spread. That’s what got me hooked! I have always enjoyed baking bread and rolls, but they were never really tasty. The prospect of being able to knead dough easily with the Thermomix, without too much physical effort, also helped make up my mind!

Do you remember the first Thermomix® creation you were proud of?
The first loaves I made turned out so well that I ended up baking them all the time. I soon had so many that I started giving them away. But I also loved the tomato soup made with fresh tomatoes from the start. Mmmm, gorgeous!

How did you start sharing Thermomix® content online?
I’ve always been a keen photographer. At some point I started snapping my yummy creations and sharing the photos with my friends. They usually ended up asking for the recipes to go with them, and that’s how I had the idea of publishing both on a blog. At the time, I never thought I would someday reach so many people with them.

What makes the Thermomix® community special for you?
Everyone here wants the same thing: to cook tasty meals with their Thermomix® and make their families happy. You often hear users saying that they only learned to cook and to enjoy cooking once they owned a Thermomix®.

Which recipes do German Thermomix® fans like best?
Bread recipes always go down very well. According to my blog statistic, the yoghurt crust loaf places first, followed by zucchini rolls. But the garlic cream is also very popular.
recipes in the Thermomix® Recipe Community

Community Stars

countries with the Thermomix® Recipe Community

members of the Thermomix® Recipe Community

recipes on Cookidoo®, the Thermomix® recipe platform

recipes in the Thermomix® Recipe Community
Favorites on the Table

Different countries, different preferences: The click rates for the individual Thermomix® recipes on Cookidoo® show us where demand is greatest for which recipes. We took a few of these favorites to create a three-course menu complete with beverage. Enjoy!

Switzerland

Cheese and chocolate? You’d think – but no: Vegetable soup is an absolute favorite with Swiss Thermomix® fans. Substantial and healthy, it takes the edge off those first pangs of hunger, when your stomach starts to rumble, and whets the appetite for the delights to follow.

Portugal

For many people, homemade lemonade is one of those wonderful memories of childhood. Perhaps that’s why this lemon-based classic is so high up on the list of most popular Thermomix® recipes in Portugal. Ideal for hot days.
Italy

Risotto is an Italian culinary institution. With the Thermomix®, it’s really easy to prepare a beautifully creamy risotto, much to the delight of the Italian community. Just the right choice for a romantic dinner.

Germany

Ice creams are a big favorite in Germany – a refreshing treat for any occasion. If you have any leftover ice cream stuck in the mixing bowl, add some milk, whiz, and hey presto, you also have a delicious milk shake.
The Princess and the Kobold

Once upon a time ... imagine a Kobold Robot Vacuum Cleaner already existed back then. So much would have turned out differently. An enchanting story about clever distribution of labor.

A long, long time ago, there lived a princess whose parents had died and whose possessions were few.
Archibald Dirtbag the magician has kidnapped Prince Harry. Only when his three demands have been met, will he set the prince free.

The poor prince! I think we should help him.

In the magician’s castle ...

I accept your challenge.

Ha-ha, how foolish of you! Fail, and I will turn you into a golden hamster.
First, you must clean the Dusty Chamber – but without waking the dragon sleeping there!

How on earth can I do that?

Psst, Princess.

Psst, Princess.

Y ... you can speak?

Of course, I'm Kobold, a hobglobin, and I will help you. Together we'll show Dirtbag!

Hush, don't worry. I'll scan the room. Enter the dragon's position in the map on your cell phone.
Heehee, sweet dreams, you great, big lizard.

Everything’s clean as a new pin! Robi, you’re the best!

Oh, erm, it was a pleasure.

Grrr, you’ve performed the first task. But will you also be able to find your way out of the Maze of Madness?

All done.

The princess uses the app to set the no-go lines and the Kobold neatly maneuvers around them.

A little while later ...

Oh, I do hope you’ve got another trick up your sleeve.

You go off to bed and let me deal with this …
In the night, the Kobold makes its way through the labyrinth.

Easy-peasy. With my sensors, I'll scan the floor plan and send a map of the maze to the princess's smartphone.

The final task: Bring me back my favorite cat, Velvet Paw! She wandered into a library no human being can enter.

What now? The spell at the door won't let anyone into the library.

No human beings, at least. Use my voice control to point me in the right direction …
Kobold, please go into the library!

Your word is my command. Jump on, puss!

She likes you.

Yeah, you've almost made it!

I'm an animal-loving vacuum cleaner.

Velvet Paw is back at last! I'll keep my word and set the prince free.

You saved me!

Well, it was teamwork really.

A few days later...

They all lived happily ever after and Robi is still happily cleaning there today.
Digitalization Teaches us that the World Speaks in Pictures

The Egyptians had their hieroglyphics, generation Y has its emojis. But are the youngsters with their cell phones just too lazy to write or can they really express everything they want to tell their friends with the cute little symbols? Help us put this theory to the test. We’ve translated some well-known movie quotes into the global language of emojis. Can you decipher them? To see the answers, simply do a headstand – or turn the magazine upside down.

Art as an emoji:
“The Scream” by Edvard Munch
A little reading test

1. “E.T. phone home.” (E.T. in the eponymous film)
2. “I’m the king of the world.” (Leonardo DiCaprio in Titanic)
3. “Here’s looking at you, kid.” (Humphrey Bogart in Casablanca)
4. “I’m gonna make him an offer he can’t refuse.” (Marlon Brando in The Godfather)
5. “Vodka Martini. Shaken, not stirred.” (James Bond in almost every one of his films)
6. “My precious!” (Gollum in Lord of the Rings: The Two Towers)
7. “I’m in love with the whole world.” (Longed Discards in There)
8. “There’s looking at you, kid.” (Humphrey Bogart in Casablanca)
9. “I’m gonna make him an offer he can’t refuse.” (Marlon Brando in The Godfather)
As lead architect of Vorwerk’s Digital & Strategic Innovation team, Michael Hosse is busy advancing digitalization of the Thermomix®. He and his team work on new ideas every day in an “exceptional work atmosphere,” as Hosse told us in our interview.

There are around 40 000 Thermomix® recipes online on Cookidoo®, and new ones are constantly being added. Won’t there simply be no more recipes to post at some point? I’ve asked myself that question, too. But the recipe developers in the different countries are always varying recipes, trying out new ideas and coming up with wonderful new things. It’s a really creative and fascinating process.

And you and your colleagues make sure that everything is optimally reproduced digitally and works? Of course, there’s a methodology that our recipe developers all over the world have to follow to post the recipes online. For this, we provide the recipe development platform they work with every day. More pressing questions for us right now are how we can further optimize the digitalization of the Thermomix®, how we can improve the presentation of recipes on Cookidoo® to make them more appealing to our customers, how can they find what they are looking for as quickly as possible, and so on. There’s always something for us to do.

Where do you get your ideas from? My inspiration usually comes from conversations with colleagues or recipe developers. Then the ideas evolve and are tested to see if they can be done and if they make sense. If they do, we implement them. That can happen very fast, but it can also take months.

What happens if no ideas come to you? That’s never actually happened. But one thing is certain: My best ideas don’t come to me when I’m sitting at my computer, but generally in places where you would least expect it. And if I am stuck for ideas, I just get up and go outside for a bit, free my mind. Then I’m sure to find some inspiration.
“The recipe developers in the different countries are always comparing notes. But a recipe that works in one country won’t always work in another, it may need to be modified.”
It doesn’t sound like a regular office job.
And it isn’t one. Our office in Zurich itself is pretty special, open plan with a very communicative layout, seating areas and quiet spaces. Working here is a lot of fun.

How much egotism and how much team spirit does it take to bring ideas to a good conclusion?
None of us here cares about imposing our own great ideas on everyone else. That’s the great thing about it, we all want to achieve the best result together – and there’s no other way to do it. The standard of quality at Vorwerk is very high. Several tests are run on each recipe before it is ever published, for example. Where some foods are concerned, it’s important to make sure they don’t spoil during preparation. And we have recipes from 40 different countries. The recipe developers in the different countries are always comparing notes, but a recipe that works in one country won’t always work in another, it may need to be modified. An Indian recipe, for instance, would be too hot and spicy for the German market, and some recipes will call for ingredients that are not available or not usually consumed in other countries, so we have to made adjustments. And it all has to work digitally.

So it’s not just the appliance that makes the Thermomix® so amazing?
No, it’s what’s behind it that makes it so valuable. When I started working for Vorwerk eight years ago, the preparations for the TM5 were just getting started, and then later also for the Cook-Key®. I had a Thermomix® I could touch that worked with our digital support and cooked very tasty dishes; that meant that for once, I really got to experience the practical side of my work as a software developer, which was something completely new for me.

What’s your favorite food?
I honestly can’t say anymore. My work at Vorwerk has made me much, much more adventurous as regards food. At a restaurant, I will always try to order something I’ve never tried before. There’s so much I still have to discover, and that’s true of food and also of the continued transformation of the Thermomix® for the digital age.
There’s So Much in There

What do a gramophone and a vacuum cleaner have in common? At Vorwerk they at least shared a motor a few decades ago. In the 135 years of the company’s history, creativity and inventiveness have always played a major role. Take a trip back in time with us to discover some of the most important and curious innovations to come out of Wuppertal.
Drying Hood (1950)

In the age of the economic miracle, the Kobold not only cleaned, but also made for beautifully styled hair. With its hair-dryer nozzle and drying hood, it took the bathroom by storm. As a multifunctional appliance with numerous attachments, it still proves its worth today, the whole being far more than the sum of its parts.

Electric Carpet Brush (1959)

Vorwerk was the first to introduce an electric carpet brush in Europe when it brought out the ET1. The brush had its own motor and allowed allergy sufferers in particular to breathe more easily because with it, animal hairs and feathers could be vacuumed out of carpets much more efficiently than with anything that came before.

The Kobold Vacuum Cleaner (1929)

Vorwerk was often where the music played back in the 1920s because the company was a producer of gramophone motors. Sales fell, however, as the radio gained ground. In the end, someone came up with the idea of installing a motor in a vacuum cleaner – and the first Kobold was born.

Cordless Handstick (2018)

The Kobold has cut loose from the power outlet. As the VB100 Cordless Handstick, it looks good as well as making housework easier. Cordless fans of all generations appreciate its unfettered mobility that brings a sense of freedom into the home, and thanks to its premium filter bag, it’s also the perfect all-round cleaning choice.

Electric Carpet Brush (1959)

Vorwerk was the first to introduce an electric carpet brush in Europe when it brought out the ET1. The brush had its own motor and allowed allergy sufferers in particular to breathe more easily because with it, animal hairs and feathers could be vacuumed out of carpets much more efficiently than with anything that came before.

Robot Vacuum Cleaner (2011)

2011: Odyssee in the home? Not at all. Even the first Vorwerk robot vacuum cleaner, the VR100, featured laser technology with which it could systematically clean rooms. Thanks to its lasers, the robot vacuum doesn’t get caught on furniture and stops just in time when approaching steps.
A Great Shared Success

Gloria González has been an independent Consultant for JAFRA Cosmetics in Mexico for many years. She shares her experience with some other entrepreneurs there and creates prospects. By working for their own account, the women gain greater independence.
“We Latinas simply love to always look our most attractive. The last thing we save on is makeup and personal hygiene.”

Gloria González divulges the secret to her success in the first sentence of her talk: “Be patient, hard-working and committed.” With that motto, the 64-year-old Mexican with the flawless makeup has come far in life – from homemaker and mother in the town of Saltillo in the northern Mexican desert to successful manager and entrepreneur. She has raised five children, and all of them have studied – thanks to the direct selling organization of JAFRA, the Vorwerk Group’s cosmetics brand. González has been using JAFRA products for 40 years herself and sold them first to her family and then through a team of independent JAFRA Consultants. The 15 women listening to her this morning are keen to emulate her success. González gives them plenty of support, sharing sales tips with them, for example: Makeup parties and short-term special offers, says the seasoned businesswoman, are all part of the standard repertoire.
“Be patient, hard-working and committed.”
“We Latinas simply love to always look our most attractive. The last thing we save on is makeup and personal hygiene,” says González. The market is booming, and perfumes in particular are big sellers in Mexico. There are around 500,000 independent JAFRA Consultants in the country, many of whom come from humble backgrounds and look after the home. Maria del Carmen Donias is one such homemaker; working as an employee with fixed hours is out of the question for the mother of two young children. But being able to freely dispose of her time and earn some extra income to make her a little less dependent on her husband is a tempting proposition for her.

Donias has completed a cosmetics course and is a satisfied JAFRA customer. “That’s why I took the leap and became an independent Consultant three months ago,” says the 28-year-old, while sitting as a model to demonstrate the products to others. She earns between 100 and 200 euros a month selling cosmetics. For Mexico, that’s quite a tidy sum of extra income. “With it, I can throw a family party, buy clothes for the children or save a little,” she says.

“It makes me happy to see how these women progress and are able to make dreams come true.”
Happiness shared is happiness doubled

And there’s something else that motivates Donias: the prospect of receiving a grant from the JAFRA Foundation to help pay for her children’s school fees. At present, some 500 children of JAFRA Consultants all over Mexico benefit from this extra support, which amounts to roughly 45 euros a month. González regularly donates a portion of her commission to the foundation. “Things like this are a huge motivation for the Consultants,” she says. The same applies to incentive schemes and trips abroad. Thanks to JAFRA Direct Sales Program, Consultants can take a trip to the beach or even have a car. González recalls one woman who began selling cosmetics behind her domineering husband’s back. Now she is one of the most successful Consultants and has traveled with JAFRA in the USA and Europe.

“It makes me happy to see how these women progress and are able to make dreams come true,” says González. Should the job ever become too much for her – a scenario that presently appears to be highly unlikely – her daughter Mariana is already standing by to take over. “We contribute to Mexico’s development,” says the 41-year-old marketing expert proudly. “When women are financially successful and can pay for a better education for their children, it raises the whole family’s standard of living.”

“We contribute to Mexico’s development.”

Mariana González, Gloria’s daughter
How do you cut a pizza into absolutely fair shares? Back in the 1950s, hungry mathematicians were already trying find a creative solution to this problem – and came up with the pizza theorem. Put simply: If you cut right across a pizza four times from a given point at an angle of 45° degrees, you will get eight pieces of different sizes, but there will still always be two pieces each of exactly the same size. Try it out. It’s only fair!
The conventional way: Cut across the center and all of the pieces will be identical. How boring!

Oops, here’s a tricky one, to be sure, but the halves are still clearly recognizable to the naked eye.

Fascinating. You have to move the pieces around to get the desired result.

Fair

Unfair

Don’t be bamboozled! Someone’s trying to sell you short with six pieces.

Watch out! What we have here is a selfish slicer. If you aren’t the most assertive person in the world, you won’t get half of this pizza.

Wrong number! Five cuts across a pizza is one too many. This is unfair sharing.
Cook or Clean

Your place or mine? That was once the most important question between a woman and a man. But in our brave new world, we don’t just share the joys of life, we share the household chores, too. Now faced with options like cooking or ironing, vacuuming or cleaning the bathroom, men feel they are having to choose between plague and cholera. We know this because according to a recent international survey, from Australia to the Netherlands, France to Canada and Finland to Germany, the male of the species prefers to take a back seat when it comes to housework – shame on you, men! Italian men, in particular, are reluctant to lend their bella donna a hand. On the other hand, though, Italy does have the best food. Anyone see a connection there?

Women in Germany spend an average

164 minutes

a day on housework. And the “stronger” sex?”

Half that time!
We are what we drink. A bold theory this, but the truth of it can be tested every morning at the office. Keep a look out to see who picks which Temial tea for a stimulating start to the day ...

Apple Tea
for Nature Lovers

Nature lovers shoulder their backpack and whiz over to the office on their bicycle. A quick change of clothes and it’s straight to the tea kitchen. There, they turn their attention to preparing themselves an apple tea in the Temial tea maker. Thirst-quenching and with a great fruity taste, this is the perfect tea for a fresh, fruity start to the working day.
Earl Grey
for Adventurers
Adventurers are the first to turn up at the office in the morning and see to their Earl Grey. The way it releases its color and aroma is always an experience. The sophisticated combination of fine black tea and lively bergamot produces a flavor worth rediscovering every day. And while adventurers enjoy their brew, the certainty grows that today everything is going to be done differently!

Bai Mu Dan
for Practical Types
A white tea that practical types appreciate. While booting up their computer, they use the app to switch on the Temial tea maker. As the Bai Mu Dan steeps, practical types run a quick update. They have everything under control and their appointments for the next four weeks in their head. No surprises – not even when it comes to tea! That floral character – thanks to the traditional picking of two leaves and a bud – classic!

Red Rooibos
for Dreamers
Oh, a vacation would be so great right now! Sunshine, some place exotic, South Africa. And while the dreamer’s thoughts wander, the red rooibos releases its full flavor. It’s as red as the sunset and tastes as gentle as a summer breeze. The perfect tea to set the mood for a busy working day.
Santa’s Secret Gift

Once a year, Santa Claus sets out from the North Pole to travel around the world, delivering gifts. He has a job that’s massively underestimated because he actually performs the impossible. We did the math for you.

There are around 2 billion children in the world. That’s an incredible number. Even if you don’t count the non-Christians, there are still some 600 million youngsters on the planet. With an average of 4 children per home, that’s 150 million households.

In our calculation, we assume that each home has at least 2 well-behaved children. Santa Claus probably travels with the sun, from East to West. Thanks to the different time zones, he has a 31-hour day to complete his deliveries. That makes 2688 visits per second – quite a feat!

On his journey around the world, Santa Claus has to cover a total distance of 147.9 million kilometers, so his sleigh will be flying at a speed of 1325 kilometers per second – almost 4000 times the speed of sound.

If each child receives a toy weighing about one kilo, the sleigh will be carrying 300 000 tons – not counting our corpulent Santa himself or the reindeer. A reindeer weighs roughly 250 kilos and can pull a load of around 175 kilograms. If we assume that flying reindeer can manage twice that weight, Santa would need 857 142 reindeers, which would bring the total weight of gifts and reindeer up to 514 285 tons.
Moving at 1325 km per second, a 514 285-ton weight creates enormous air resistance, which would expose the reindeer to the kind of immense heat a space ship encounters as it enters the earth’s atmosphere. The front pair of reindeer alone would have to absorb more than 16 trillion joules.

That’s some heat!

All of this brings us to the following conclusion: During the flight, the entire reindeer team would vaporize within a couple of milliseconds while Santa Claus would be pushed right to the back of his sleigh by an acceleration of 135 000 times the gravitational acceleration.

So does that mean Santa doesn’t exist?

No, it doesn’t!

Because Santa Claus probably uses the idea from quantum physics known as Heisenberg’s uncertainty principle.

\[ \Delta x \cdot \Delta p \sim h \]

In a nutshell: He probably distributes the gifts at the same speed at which an electron circles an atom’s nucleus. Because there is no unit of time to define the location of a body moving so fast, physicists say that the electron “blurs.” In other words, it can be in several places at the same time – and that’s how it is with Santa Claus.

He doesn’t just distribute the gifts, he distributes himself, too. That’s why he can be seen in so many places at the same time.
Off
We Go!

We’ve talked so much about sharing now that it’s about time we started doing some ourselves. And it doesn’t always have to be electronic. The good old postcard is as good as ever and ready to carry greetings to family, friends or anyone else who happens to pop into your head.

Or you could just drop us a line and tell us what you thought of our annual report.
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