

# Joghurtgerät

AEG | Model No. JG 101  
Germany, 1977

The yogurt maker, like the egg boiler and the fondue set, was a common must-have for most middle-class kitchens in the 1970s. It was made with a starter culture and milk, and was mixed, as is the case with this model by AEG, in six portions in individual glass jars. This enduring design, which slowly makes yogurt over

a course of several hours, would remain largely unchanged in future iterations. Although the yogurt maker has dwindled in its popularity, a product like this would no doubt still come in handy today. The fresher the yogurt is, the healthier it is; plus, making it at home drastically reduces plastic waste.

