



The Mill Exploration Route



For Curious Explorers
All-Year-Round



Explore the variety of mills in the Vogelparkregion Recknitztal

Enjoy regional products while exploring the area. Take a rest and taste the extraordinary delicacies: cold-pressed oil, stone grounded mustard, gently roasted coffee, and various gourmet salts.

Mills have a long tradition but they can occur in many different forms. In the Vogelparkregion Recknitztal you will find historical windmills as well as extraordinary modern mills like the salt mill in the Salzmanufaktur M-V, the oil mill in Langenhanshagen, the mustard mill in Schlemmin and the coffee mill in Barth. Here, regional and healthy products are made with gentle processing and in pure quality.

You can either go by car or experience your mill tour by bike. Enjoy the beautiful nature on your way and take a rest at the different stops. They offer you a cup of coffee and a snack. Join guided tours to learn more about the history of the handcrafts and the production of the family businesses. You can start your tour at all four mills and adjust it accordingly. This is one suggestion for you to explore the variety of mills in the Vogelparkregion Recknitztal.



1st Stop. LandDelikat - The Coffee Mill

Approximate time required: 1 hour

Wellbeing destination: LandDelikat Barth, Nelkenstr. 16

GPS: 54.3549286254688, 12.711568353363953

The organic roast house ‚LandDelikat‘ is dedicated to developing healthy, natural and wholesome products. To guarantee the best quality and transparency for the customers, they use their own seeds for farming, harvest and graft themselves.



Enjoy the smell of fresh brewed coffee at the Bio-Rösterei LandDelikat. Different coffee beans bring different flavours into your cup. Join a short guided tour through the production and listen to the explanations of the staff about their set of guidelines and partners. You will learn more about coffee roasting and taste the special flavours. A local specialty is the grain coffee. Michelle and Marcel Rost are growing blue Lupine nearby and offer this almost forgotten traditional product. The „Blue Lupini“ is caffeine-free, vegan and gluten-free.

Their shop offers more than coffee. They give room for other local products: handmade clothing, pottery and other food delicacies.

2nd Stop. Ostseemühle – The Oil Mill

Approximate time required: 1 hour

Wellbeing destination: Ostseemühle Langenhanshagen, Dorfstr. 14

GPS: 54.28034538089234, 12.650735854237865

Enjoy tasty regional products and relax in a calm and cozy atmosphere. You can learn more about healthy food and take home some of our most favorite cake recipes.



The Ostseemühle produces cold-pressed oil. Take a look into the production through the window from the shop. Or you can join a guided tour through the production to learn more about the process. After strolling through the regional market with products of the Ostseemühle and other regional products, you can sit down and relax in the reading corner. Take one of the books about healthy lifestyle and cooking and get inspired for little changes in your daily life. The cozy coffee offers home-made cakes and freshly brewed coffee from the Bio-Rösterei LandDelikat. During summer, you can also relax in the beautiful garden and enjoy the silence of the countryside idyll.

3rd Stop. Salzmanufaktur MV - The Salt Mill

Approximate time required: 1 hour

Wellbeing destination: Salt Tower at Trinwillershagen, Feldstr. 10

GPS: 54.24553578374621, 12.620864498999062

The salt manufactory MV is one of the hidden treasures in the region. In the heart of the little village Trinwillershagen, Axel Günther built his own salt tower.

Enjoy the salty air in the tower of the salt manufactory. The healthy effect of the brine will sooth your lungs and skin. The tower shaped like a salt crystal is made out of 32t of Himalayan salt blocks. The in-house graduation tower creates a special relaxing atmosphere supported by calming music and special lighting.

The little shop offers different gourmet salt products. Flavours like ‚Recknitztaler Fischsalz‘ and ‚Ostseebrise‘ bring you the taste of the region. You can join a salt tasting and learn more about the different kinds of salt.



4th Stop. Senfmühle Schlemmin - The Mustard Mill

Approximate time required: 1 hour

Wellbeing destination: Senfmühle Schlemmin, Hauptstr. 12

GPS: 54.224617121536475, 12.678663013245567

Try about 30 flavours of mustard at our traditional mustard mill. We are always working on new flavours - with produce that is growing nearby. With a lot of creativity, we incorporate fruit and other ingredients to create a special taste experience.

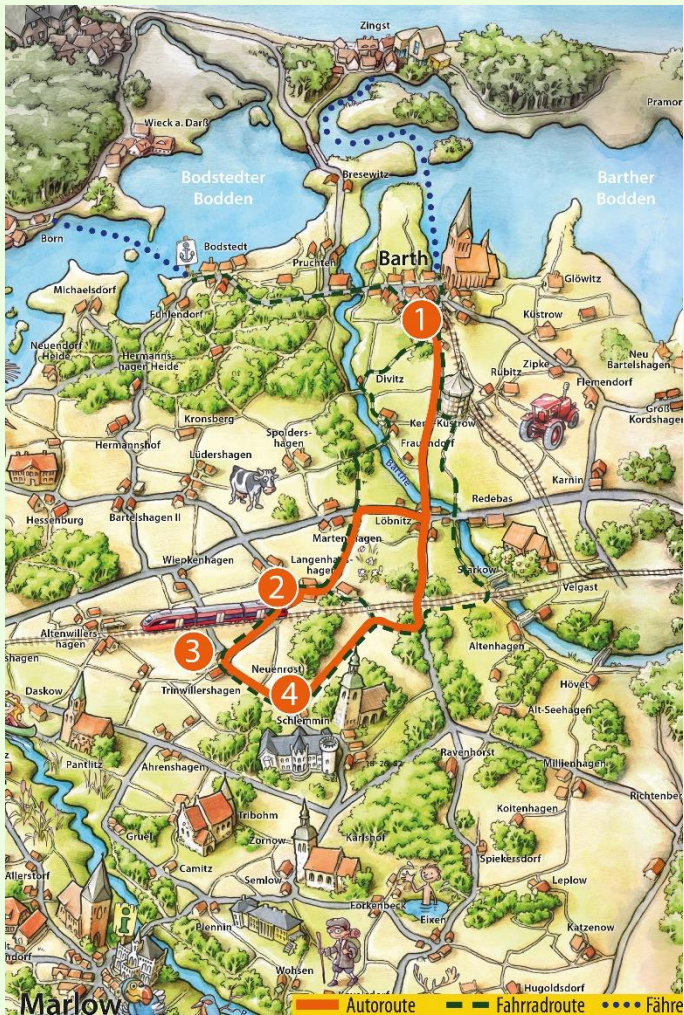
More than 30 flavours of mustard – Ivonne Kostross is very innovative in the creation of new sorts of mustard. There are more fruity ones, hot ones and more classical mustards. Enjoy the variety and taste all of them in the little farm shop. Take a glance into the production through the big window directly from the shop. Or you can join a guided tour when Michael Kostross talks about the old handcraft of producing mustard. The big stone-ground mill is the core of the production.

After learning more about the traditions you can take a rest in the backyard of the mill. Relax in a hammock chair or one of the big beach chairs. You can get some coffee and waffles or a heartier snack with a cool drink.



Take in the peaceful atmosphere while the hens are clucking in the background. Afterwards, you can take a walk in the park of the castle of Schlemmin just around the corner.

How to get around?



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