

## **OMF Knife Review**

## SgtMike88Ret

- Gear reviews and tests - Edged tools - Fixed blades -



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## **Description:**

A review of the OMF knife.

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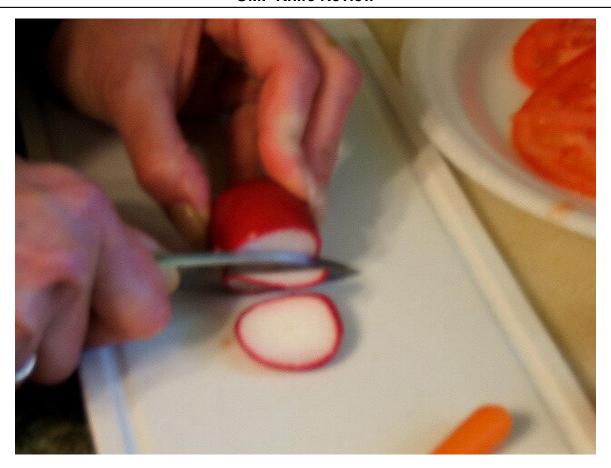
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Yes. You read that right. [i]I'm[/i] doing my first knife review. I figured I'd better since I wouldn't let Sgt. Mike have the knife back after he showed it to me.

I've used the OMF knife in the kitchen for around two months now. As you can see from the pic below, the OMF chops and dices very well...



With harder veggies, such as potatoes and the radishes pictured below, it is very easy to slice near paper thin...



However, as you can see from the following pic, very ripe soft veggies don't fair quite as well due to the blade's thickness...



The OMF excels at cutting meats and certain cheeses. Very hard cheeses tend to break at the end of the cut rather than slice thinly, again due to the blade's thickness. That same drawback can also be a benefit - the OMF made an awesome tool for shaving chocolate curls for desert decoration and it has the backbone to open up tough packaging materials without destroying the edge.

I realize that this knife was made as a utility knife, as Sgt. Mike and Reid can probably demonstrate better than I.

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However, it makes a very good kitchen knife. It fits a woman's hand very well, is very controllable, and is easy to maintain. I'm wishing for a similar design in a thinner steel with a slightly longer blade. In the meantime, while I wait, this one is **MINE**. As you can see from the last pic, I use it well...



Please keep in mind any knife that enters my front door is now subject to my inspection for kitchen use potential...

Carolyn