

# dwell

AT HOME IN THE MODERN WORLD

**Choosing Sides**

Green Cladding Options

**A Cut Above**

6 Chef's Knives

Put to the Test

## Living Landscapes

Naturally Appealing Homes



**Special Design Report:**  
The Latest From Milan

September 2007  
\$9.99 US / \$12.99 Canada

dwell.com



**OBO 8-inch professional chef's knife / \$129.99 / Stainless steel blade / [www.obo.com](http://www.obo.com)**

**Expert Opinion:** This one has the most bang for your buck. It's got the best handle, and does a good job for basic needs if you don't want to spend a lot of money.

**What We Think:** Price doesn't always determine quality, and the OBO knife exemplifies this. Their Good Grips tagline isn't just ad-speak; the handle wins the most ergonomic and the edge held its own against the higher-priced cutlery.

**Culinhome Platinum Collection 8-inch chef's knife / \$33.75 / Stainless steel blade / [www.culinhome.com](http://www.culinhome.com)**

**Expert Opinion:** Nothing too fancy, but it gets the job done. It's got a good weight to it, and the handle's got a ribbed feel; the white accents is a nice touch. I'd buy this knife to use at home.

**What We Think:** For those of us who can't afford the latest and greatest, the Culinhome is a welcome option. The form and appearance are relatively basic, but the white handle stands out amongst a sea of black-clad competitors.

**Global 8-inch 6.2 chef's knife / \$89 / Stainless steel blade / [www.kamichief.com](http://www.kamichief.com)**

**Expert Opinion:** Out of all the ribbed handles I like this one the best, but it's still kind of a knuckle banger. It has the best edge of all the metal ones, and, of course, the appearance is really nice.

**What We Think:** This has pretty big hands, so the Global may be a better choice for women (and carriers). While we agree it's one of the more sexy pieces of cutlery on the market, the spine is pretty thin on the top, so it can dig into your hand after continuous use. ▶