

used for your phone if you can't bear to leave it in the cabin.

The collar is high and feels good with a comfortable fleece layer against your skin. If I had an issue with anything, it was with the hood. Just flopped quickly over the head, it was voluminous, especially around the sides, and a seam near the front, securing a stiffener, irritated my forehead. I found the hood was very good if all the adjusters were pulled in, making it fit snugly all round, but that begs the question, why make it so big in the first place? What's more, I found that all the adjusters

had to be released before rolling the hood back into the collar – if I didn't, the collar became bulky at the back and was uncomfortable. Despite this, I have to say that I did like the jacket. After all, the hood doesn't get worn that often.

Overall, the suit was certainly totally waterproof and comfortable with it. I didn't try to clean it in the machine – having been rained on so often it simply hasn't needed it. Musto specifies a gentle wash at 40°, non-bio, no bleach, no tumble drying, no dry cleaning.

You spend a lot of money when you buy a suit of oilskins

and, if I'm anything to go by, you don't buy a suit very often. Sizing is indeed important and you really need to be able to try before you buy while wearing the fleece layers or whatever you will be wearing underneath in action. There were faint problems with the sizing of my test suit – I supplied dimensions as one would if ordering online and as it turns out the XL trousers were a tad long (despite the fact that I am just over 6ft tall) and the Channel Jacket, also XL, was perhaps a little big. Common problem with me, though, as I seem to have

over-long arms and, if I'd gone for the L size jacket, I dare say the arms would have been too short. I do expect that if I'd followed my own advice and tried for size first, I would have ended up with the same set.

The suit can be worn as a part of Musto's three layer system, but that's not necessarily what you want to wear and I don't usually bother, although I tried it out on an overnight trip up-Channel and it worked extremely well. (I was wearing base layer, mid layer salopettes and Musto Snug jacket beneath the BR1s). *Dick Holmes*

OMNIA Oven £34.45

One consequence of the decision I took to get rid of gas in the galley is that it means living without an oven or grill. Most of the time that's not a problem, but just occasionally the absence of toast or a favourite roast dish brings a whiff of nostalgic lament.

The Omnia Oven looks like it could be a useful substitute for a fixed oven. Fitting neatly within the pan holders atop my gimballed Origo spirit stove, the Omnia Oven comprises three parts: a shallow base plate, which takes the heat, and a hollow, doughnut shaped aluminium cooking pan topped off with a neatly fitting lid. The overall dimensions are 25cm in diameter and 14cm in height.

The shallowness of the base plate makes me think that a gimballed stove is a must. I've yet to try using the Omnia in anything of a seaway, so I'm treating it with kid gloves thus far.

Speaking of gloves, the metal sides of the Omnia Oven and even its plastic lid can get very hot, so it's essential to use oven



PHOTOS JOHN JONES



gloves or a thick tea towel when handling the unit in use.

So far, I've used the Omnia to produce bread rolls and hot croissants (part baked, I'm afraid, but delicious nonetheless), and also to cook 'oven ready' fish

and chips (very tasty with mushy peas on the side). By way of an experiment, I've also tried using the Omnia Oven on a single ring gas stove, normally reserved for camping, to create a roasted red pepper sauce for pasta. The end result was excellent and, if anything, the Omnia Oven seems to work even better with a gas burner than with my trusty Origo.

The strangest thing to get used to with the Omnia is the absence of any indication of cooking

temperature. You get the feeling that it's very much 'seat of the pants' cooking here, but I'm confident that by trial and error, I'll get the hang of its nuances.

Over the next few months, and before reporting back in a future issue of *ST*, I want to see how the Omnia copes with variations on old favourites like baked potatoes, corned beef hash and fish pie, and to see if, with a bit of careful filleting, it's possible to use the Omnia to cook a shop-bought pizza. Who knows, I may