



## GOOD LIVING



### HE'S FOUND A CURE THAT WORKS

The chef is from California, the pigs from the Midwest, and the mold from Europe. Together, they're the cure for the common salami. Paul Bertolli, formerly of San Francisco's Oliveto, has launched a company called Fra' Mani, and his dry *salumi*, made from family-farmed pigs, are astounding. He's not messing around with newfangled nitrates or synthetic wrappings—instead, he's focused on the details, using traditional hand-sewn hog casings and a wash of imported Italian penicillin to develop flavor. (framani.com) —*Ian Knauer*