

# The New York Times

## T Style Magazine

The Mantry

### Race for the Cured



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The meat slicer could be the first appliance to earn a place on the kitchen counter since the espresso machine. That's because American artisans are no longer hiding the salumi — Italian for cured meats. The process by which cuts of meat, usually pork, are salted and aged in a place that's cool, dark and drafty, like a mountain cave (the traditional method) or a well-ventilated meat locker (the Food and Drug Administration's preference), is now being mastered on these shores.

**Mortadella** Mortadella isn't salumi — it's cooked, not cured — but it's one of the all-stars of Italian sausage. Fra' Mani, Paul Bertolli's salumeria in Berkeley, just started making a mortadella with finely chopped (instead of puréed) Niman Ranch pork; like the real stuff from Bologna, it dissolves in your mouth. Just don't call it baloney. Available this spring; go to [www.framani.com](http://www.framani.com) for information.

**Salame and Soppressata** Salame is cured sausage; gourmet stores sometimes use “salame” and “soppressata” interchangeably, though soppressata is a kind of salame often made with cuts from the head of the pig. Salame is produced in New York by such institutions as G. Esposito & Sons Pork Store in Brooklyn and Calabria Pork Store in the Bronx, but a delicious newcomer, the salame Toscano from Fra' Mani, is cured with garlic, red wine and sea salt, and it tastes like the Tuscan — or Berkeley — hills. \$175 for seven pounds, including shipping; go to [www.framani.com](http://www.framani.com).