

**For the Pork Fiend:**  
The best part of giving the gift of pork? There's always plenty to share.

By Robin Raisfeld & Rob Patronite  
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Photo: Kang Kim

**(1.) Salumeria Biellese hot soppressata**

Spicy and intensely flavored sausage dry-cured and aged in the traditional Italian fashion. (*\$9.95 a pound; 376-378 Eighth Ave., at 29th St.; 212-736-7376.*)

**(2.) Kurowycky Meat Products kabanosy**

A pungent little snacking sausage smoked on premises at this venerable third-generation sausage-maker's. (*\$5.99 a pound; 124 First Ave., nr. 7th St.; 212-477-0344.*)

**(3.) Edwards of Surrey, Virginia Wigwam country ham**

You can smell its succulent hammy aroma through the shipping box. Order it bone-in and uncooked, and eat it Yankee style—thinly sliced like prosciutto. Winston Churchill and William Styron were satisfied customers, and so is Momofuku's Dave Chang. (*A seventeen-pound ham, aged for just under a year, is \$85.95; call 800-222-4267.*)

**(4.) Lomo Ibérico de Bellota**

Until the superham Jamon Ibérico de Bellota arrives Stateside in 2008, this is the next best thing: air-dried pork loin from the same black-hoofed pigs that finish out their illustrious, forest-roaming careers feasting on acorns before "their sacrifice," as the Spanish say. (*\$108 per pound at Despaña Brand Foods, 408 Broome St., nr. Lafayette St.; 212-219-5050.*)

**(5.) Flying Pigs Farm slab bacon**

You'll not only be giving the pork aficionado on your list some supremely tasty bacon, you'll be helping to preserve three rare heritage breeds—Large Blacks, Gloucestershire Old Spots, and Tamworths. (*\$10.50 a pound at Union Square and Grand Army Plaza Greenmarkets; or call 518-854-3844.*)

**(6.) Fra' Mani salametto**

Paul Bertolli, the former Oliveto and Chez Panisse chef turned curemaster, makes all his salumi from contented, hormone-and-antibiotic-free pigs. This salametto is long-aged, simply seasoned, and perfect for stocking stuffing; you could even hang it from the tree. (*About \$16 at Fairway.*)