

# edible RHODY™

## "SOUPY" SAUSAGE IS NOT SOUPY

Homemade dry-cured sopressata has been an Italian-American tradition in the West-erly area since immigrants from Calabria and Sicily arrived at the beginning of the 20th century to work as stonecutters and engravers in the town's granite quarries. In 1982, using their traditional family recipe, the Fortuna family decided to make and market their own sopressata, now trademarked as **Fortuna's Soupy**, and they do a whopping mail-order/online business out of nearby Charlestown. They also make several other kinds of dry-cured sausage, including pepperoni and salami, but it is the "soupy" which has won them nationwide acclaim, from the *Los Angeles Times* to Jay Leno to *Playboy* ("The Sopranos would love it").

This pork sausage is nitrate-free, stuffed into natural casings and hand-tied with cotton twine before it is hung to air-dry for several weeks. It comes in various degrees of spicy-hot from "sweet" to "nuclear hot." All of Fortuna's products—they also make Italian rope sausage, sausage patties, stuffed cherry peppers, maple beef jerky and three kinds of sauce—can be viewed on their website. Fortuna's is scouting for a per-ma-nent storefront but meanwhile ordering Fortuna's Soupy is just a click or a phone call away; 800-427-6879; fortunasausage.com.

