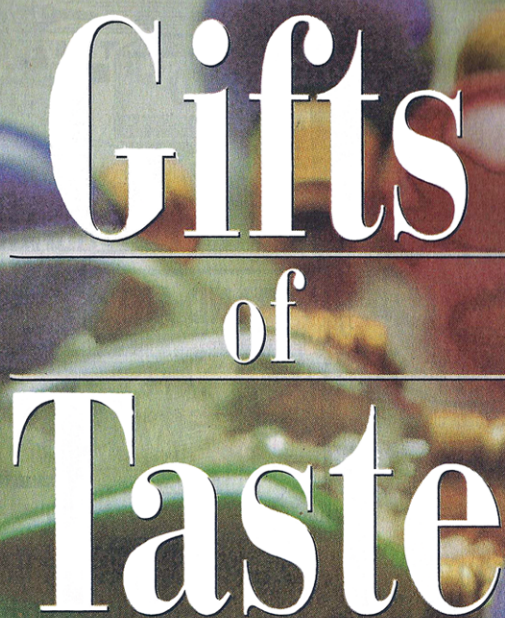


Los Angeles Times

FOOD



Gifts of Taste

'Tis the season to give
jelly. . . and olive oil
and tamales and
garlic peelers . . .

AMERICA'S BEST

Best of the Best

By KATHIE JENKINS
TIMES STAFF WRITER

At Fortuna's Deli in Greenville, Rhode Island, ([800] 427-6879), owner Paul Stannard makes dense, flavorful sausages much the way some people make wine: by hand, in small batches, using only the very best ingredients. And like fine wine, he ages his product slowly, dry-curing it. Stannard's pepperoni, *abruzzese*, *caciatorini* and *capicola* are all wonderful. But the smooth-textured *soppressata*, made from extra-lean pork and spices and then cured for months, is the deli's signature sausage. It comes in three degrees of spiciness and costs \$12.95 a pound.

"Aged like a fine wine"