

## Sausage links with talk show



## Celebrities spicing up mail orders

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BELLINGHAM — Dry-cured sausage was a staple for Roman armies as early as 500 B.C., since it would not spoil and could be eaten on marches.

Nearly 2,500 years later, a group of Bellingham residents sampled a sausage treat from a recipe nearly as old.

Residents of Wrentham Manor were treated to the delicacy during Tuesday's live taping of *Something Special With Linda Trudeau*, a recipe/talk show shown on Access Cable Ch. 8 Inc. in conjunction with Cable Vision Industries (CVI).

Trudeau's guest for the show

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*"Fortuna's has resurrected the fine art of making dry cured sausages and salami"*

## Sausage

was Patti Stannard, proprietor with her husband, Paul, of Fortuna's Authentic Italian Sausage Co. of Rhode Island, which recently opened a shop in Smithfield.

Stannard recalled that not long ago, she and her husband were working at their deli in Westerly when she got a call from a man saying he was Jay Leno.

"I said, 'Yeah, right,' " she recalled.

Sure enough, it was the late-night talk show host, who has been a steady mail-order customer since and calls the Stannards' products "the best."

Other customers have included the musical group The Neville Brothers and Rhode Island boxer Vinny Pazienza, said Stannard.

During Tuesday's recipe portion of the show, Stannard prepared a special pasta sauce using sweet Italian sausage and her grandmother's recipe for "soupy," a dry-cured, dense and flavorful sausage known around

the world as soppressata.

The Stannards have resurrected the fine art of making dry cured sausages and salami from a family recipe dating back hundreds of years in Italy.

"We've got an old product," said Stannard. "We're kind of trying to hang on to the tradition. We make it the old-fashioned way, with no fillers."

The residents of Wrentham Manor sampled both the pasta and an antipasto dish Stannard prepared. When Trudeau's show airs later this month, viewers will also be treated to a tour of the Stannards' sausage factory in Westerly.

Trudeau told the audience that the story of the Stannards was one of "a young couple and a dream coming true."

"I was so impressed with this young family that came up with an idea for a business and followed it through and made it work," said Trudeau.

The Stannards started their sausage company in January after operating a busy deli.

They have ventured into mail order and wholesale, along with selling at their retail shop in Smithfield.

The Stannards prepare each stick of sausage or pepperoni by hand, from trimming the pork to hand-stuffing and tying the links with cotton twine.

The sticks are then hung to air dry for four to six weeks.

Tuesday's episode was the first live taping of *Something Special With Linda Trudeau*. Several other episodes have aired.

"We're hoping to do more live shoots," said Trudeau. "It brings another focus to what we're doing."

The hour-long *Something Special With Linda Trudeau* usually airs each Friday, Saturday and Sunday at 11 a.m. and 5 p.m. Trudeau said she expects yesterday's show to air around Thanksgiving.