



For a taste of sausages with international flavor, make a cold plate featuring Genoa salami, which originated in Italy,

or a hearty sausage-kraut entree with Thuringer links, first made in Germany.

## Sausage is linked to a flavorful past

The origins of sausages that fit so conveniently into modern life can be traced back thousands of years through history. Many of our most popular sausages are linked to those created in the Old World during the Middle Ages when sausage making was considered an art.

Climate as well as taste was responsible for the development of the different sausages in the different areas of Europe. In the cooler, northern regions, Germans and Norwegians developed fresh and semi-fresh products that would keep well in their climate. They also made smoked and cooked sausages and a semi-dry sausage called summer sausage because it was made in the winter to be eaten in the summer. In the warmer climates of Italy and southern France, very dry, highly seasoned sausages were made for they would keep well in the warmer temperatures.

Some early "wurstmakers" were so adept at making distinctive types of sausages that their products became famous throughout Europe. Sausages were frequently known by the name of the town where they originated. Bologna came from Bologna, Italy; Genoa salami from Genoa, Italy; frankfurters from Frankfurt am Main, Germany; bratenschweiger from Braunschweig, Germany; Thuringer from the province Thuringia in Germany; goteborg from Goteborg, Sweden and aries from Arles, France.

TODAY, WE are able to enjoy a wide variety of these sausages for the immigrants from Europe brought with them their knowledge of sausage making and their preference for sausages from their home lands.

For a modern sampling of the flavors of old Italy, arrange slices of Genoa salami and provolone cheese on a plate and garnish with Italian olives. If it's the heartier flavors of Germany you prefer, treat yourself to Thuringer and Kraut. It's an easy-to-make entree that calls for fully cooked Thuringer sausage links to cook atop sauerkraut that's flavored with onion, apple and caraway seed.

### THURINGER AND KRAUT

1 pound fully cooked smoked Thuringer sausage links  
4 slices bacon, cut into 1-inch pieces  
1 onion, chopped  
1 can (16 ounces) sauerkraut, drained  
1 medium-size tart apple, cut into 8 wedges  
¼ cup water  
1 tsp brown sugar  
½ tsp caraway seed

Cook bacon in large skillet until crisp; remove to absorbent paper. Cook onions in bacon drippings 2 to 3 minutes, stirring occasionally. Pour off drippings. Add sauerkraut, apple, water, brown sugar and caraway seed, stirring to combine. Arrange sausages on top of sauerkraut mixture, cover tight-

ly and simmer 20 minutes. Remove cover and continue cooking 5 minutes. Sprinkle with bacon. 4 servings.

## Pate is easy to make

Salmon Cheese Pate, is an appetizer that is easily prepared. In addition, it can be made well in advance of serving, leaving no last-minute preparation for the host or hostess.

Canned salmon is mixed to a smooth consistency with cream cheese, blue cheese and selected seasonings. Chilling the spread for several hours develops its blend of flavors.

### SALMON CHEESE PATE

1 can (7½ oz.) salmon  
1 pkg. (8 oz.) cream cheese, softened  
¼ cup crumbled blue cheese  
1 tsp. grated onion  
2 tsp. chopped parsley  
1 tsp. lemon juice  
½ tsp. pepper

1 tsp. Worcestershire sauce

Dash garlic powder

Parsley sprigs

Drain and flake salmon.

Blend cheeses with salmon and seasonings until smooth. Mold in small bowl lined with plastic wrap. Chill several hours.

Unmold; garnish with parsley sprigs. Makes about 2 cups pate.

Serving Tip: Serve with crackers, toast rounds or thinly sliced rye bread.

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### The Grapevine

By Richard Hotz

Visitors to wineries can have exciting travel experiences, besides learning about wine and tasting it. At California's Starling Vineyards, a cable car leads to the winery. And in Germany, visitors to Eifel (near the famous Moselle Valley) can take a cable car to an underground electric railway.

The 1982 harvest in the Champagne region of France was the largest and best ever. Grape yield was so high that some of it will go into vinegar. Big harvest is expected to stabilize Champagne prices.

With all the expanded interest in wine at hotels and restaurants around the country, it's only fitting that Cornell University's School of Hotel Administration has an ordered Chair of Wine Education.

Stateless steel fermenting tanks are usually constructed so that they can be refrigerated to keep wine cool during fermentation, even on a hot day. Now one winery has tanks that can be WARMED when temperatures are too low for fermentation to start. (Once the process starts, it creates its own heat.)

Wine is good for you. An article by a health educator in a nutrition magazine gives wine credit as a deterrent to cardiac disease and a benefit in diabetes treatment.

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