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

ly and simmer 20 minutes. Remove cover and con-tinue cooking 5 minutes. Sprinkle with bacon. 4 servings.

Sausage is linked to a flavorful past

The origins of assusages 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.

ing 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 was against the different areas of Europe. In the was against the same fresh and the same fresh areas of Europe. In the same fresh and the same fresh and for semen develop the their climate. They also made smoked and cooked sausages and as semi-dry sausage alled sammer 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 Moin, Germany, braunschweiger from Braunschweig, Germany, braunschweiger from Braunschweig, Germany, braunschweiger from Braunschweig, Germany, braunschweiger from Braunschweig, Germany, and Germany, Braunschweiger from Braunschweig, Germany, Arlen, 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 borne lands.

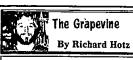
For a modern sampling of the flavors of old Ita-ly, arrange slices of Genoa salami and provolone cheese on a plate and garnish with Italian olives. If it's the heartier flavors of Germany you prefer, treat yourself to Thuringer and Kraut. It's an easy-to-make entree that calls for fully cooked thuringer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

THURINGER AND KRAUT

1 pound fully cooked smoked thuringer sausage
links

4 silices bacon, cut into 1-inch pieces
1 onlon, chopped
1 onlon, chopped
1 can (16 ounces) sauerkraut, drained
1 medium-size tart apple, cut into 8 wedges
44 cun water

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



The Cork Stopper Wine Shops 3399 Orchard Lk, Rd. West B 681-5646

Pate is easy to make

Salmon Cheese Pate, is an appetizer that is easily prepared. In addition, it can be made well in ad-vance of serving, leaving no last-minute prepara-tion for the bost or host-

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

SALMON CHEESE
PATE
I can (7% oz.) salmon
I pkg. (8 oz.) cream
cheese, softened
% cup crumbled blue
cheese

theese I thep, grated onion I thep, chopped parsicy I thep, lemon juice tsp. pepper tsp. Worcestershire

1 tsp. Worcestershire sauce
Dash garlic powder
Parley spirigs
Drain and flake salmon.
Blend cheeses with salmon
Blend cheeses with salmon
and seasonings until
smooth. Mold in small
bowl lined with plastic
wrap. Chill several hours.
Unmoid; garnish with
paraley sprigs. Makes
about 2 cups pate.
Serving Tip: Serve with
crackers, toast rounds or
thinly siliced rye bread.

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