

# For Better or Wurst

DESIGN, FOOD

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*Photograph by Anthony Cotsifas*

“Talk about sausages for a style magazine based in New York? Tremendous!” wrote Sam Baron in response to our questions about the T he created for our [Design and Living issue](#). Turns out

Baron, who is the design director at **Fabrica**, is also an avid foodie, and splitting his time between Paris, Portugal and Treviso, Italy, where Fabrica's headquarters are located, has taught him quite a lot on the subject of sausages (glass and otherwise). Here, the designer indulges in some of his favorite saucisson.

**You've made glass sausages before. Tell us about the project that preceded this T.**

Two years ago, **Monica Khemsurov** and **Jill Singer** of **Sight Unseen** invited me to participate in the **Noho Design District**, part of which they were organizing in a building once owned by Andy Warhol and that's now occupied by a Japanese butcher shop called Japan Premium Beef. The butchers there sell this very rarefied meat, and since I am a French designer and come from saucisson country, I thought that the best and most interesting way to connect my work with the butcher shop was to dress their windows with a generous group of iconic sausage shapes.

**Why did you choose glass as your medium?**

I chose the glass for a few reasons: the first is because it acts like a clear container, which sausages have, too, with their casings. The second reason is that the project was born as a window display – the transparency of the glass lets the viewers see the store activity through the installation. Lastly, because glass is so fragile and precious it gives the basic object (in this case, a sausage) another, more imaginative narrative. It makes it dreamy and subtle and treasured.

**How was the T executed? Are the sausages hollow or solid?**

The T was executed by Massimo, the glass maestro who I've been working with for many years. He is a master of shaping ideas and he really enjoys the challenges that I give him. The sausages are hollow, made of glass tubes that are heated, curved and then closed like balloons.

**What was the biggest challenge you faced?**

Not to disappoint!

**Please list all of the supplies required for creating this T.**

A glass maestro, some red string and a good photographer.

**Where is the sausage T now?**

It is in an exhibition called "**Sensorium**" in New York City, which runs until Nov. 27. Then it will go to my New York gallery, **Cristina Gajales**.

**T stands for \_\_\_\_\_.**

*Toi (You).*

**Now, let's talk about sausages — do you have a favorite kind?**

I think I like all of them: traditional French sausages like Godiveau (what an hilarious name!) or Montbéliard; hot dog (specifically, those at the beach in L.A. where my brother-in-law goes to surf); spicy Spanish chorizo, which brings back childhood memories for me. There are also things

that are like cousins to sausage, like boudin noir, quenelles and alheiras from Portugal that are the best in the fall when hunting is permitted in the Trás-os-Montes region.

**Do you have a favorite restaurant to go to for sausages?**

Not particularly, but if you want to taste a good saucisson chaud (large sliced hot sausage), I recommend going to [Auberge Pyrénées Cévennes](#) on Rue de la Folie-Méricourt in Paris. They cook it like a grandmother would!

**Have you ever made your own edible sausages?**

I have. I am the son of a farmer, and every year growing up we'd turn a pig into meat pieces. Back then we used everything the animal had to offer. I remember the day that a guy from the delicatessen came with special tools to do the job. The sausages we made were classic ones — just pork meat with salt and pepper. I can tell you that to make them requires a lot of concentration and you have to find the right speed so that the casing doesn't explode!

**And how would you recommend serving these sausages?**

I really like to retain the simplicity of the sausage. A great mustard and a green salad are always welcome.