

# Thankspigging 2005

At Skinny Legs in Coral Bay Thanksgiving Day

Some years ago a guy named Ken came to Coral Bay. He didn't have much, or know too many people at first. And you know how it can be at the holidays when you are far from home: the loneliness is doubled, and most of the restaurants are closed.

But people were nice to Ken in Coral Bay. They invited him to their holiday parties, and no one every asked for money for food or drink. It was all just given.

The years went by, and Ken got his feet on the ground. And he decided—well, actually, he invented, what now is a Coral Bay institution: Thankspigging!

"We've had a couple of hundred people the last few years," said Ken.

The event will be held, as it has been for the last two years, behind Skinny Legs. And you, dear reader, are invited! If you are new to the island, or this year have no official family affair, come to Skinny's at 4pm on T-Day.

"I just ask that they try and bring some dish," said Ken, about his pot luck extravaganza, adding that a dish was not mandatory. Hey, it's Coral Bay: who ever heard of mandatory? People don't even have last names there, for a variety of reasons.

As to the main course, this year the main course is island grown. Frankie will be acquiring two local porcine porkers of the hundred pound variety.



Artwork by Andrew Radcliffe

"Last year I got the pigs on St. Thomas," said Ken. "And when I got over there, they didn't have any idea about the pigs I ordered. So this year I'm going with Frankie."

(Note: not the dump pigs. You can't eat those, of course. The other pigs.)

When I asked Ken how the whole pig thing came about, he said, "It's cheaper." He added that when he first came to the island, he was invited to a yearly impromptu gathering at Lameshur. And

pig was on the menu there. But then something happened, and the women ceased to cook. (Editor's note: The Famous Lameshur Culinary Strike is an unexplored historical era in the evolution of the history of Thankspigging, and will leave an area of rich research for future Coral Bay cultural historians.)

Ken decided to host a party with a pig the next year at his home.

"That first year we burned the s--- out of the pig," said Ken. But eighty people came to the free party. And the next year 120 or so arrived with dishes to accompany the pig main course.

This year, as well as pig, there will be three deep fried turkeys (mustard, garlic and cajun), as well as alligator in a dish called swamp cabbage.

"The alligator meat is mixed with red peppers and onions," said Ken.

Ken has friends in Florida who have alligator farms and alligator restaurants, where they feed the gators live chickens.

"Some people (last year) liked the alligator," said Ken, who sort of hinted some passed on the gator. "Some said it tasted like chicken, some like veal."

This year, on a first name basis, let it be known: Tom will be in charge of the three deep fries, Ken will cover the

gator, and Jessica will cook the goat. Philip will bring the prime rib. Rooney will cook the pigs, with MJ in charge of porcine basting. Gris is the guy for the spit, and Mary will make thirty pounds of garlic mashed potatoes. Dan will find and cook the venison (local?), and Sally, Rose Mary and Joanne will make the scene festive with decorations. There will be t-shirts with a cool design thanks to Barr and also Elliot of Tall Ships, and the Sun Times Bucky will make the flyers. Warren will have the tough job of cleaning up the Skinny's scene.


"Everyone just brings what they cook the best," said Ken.

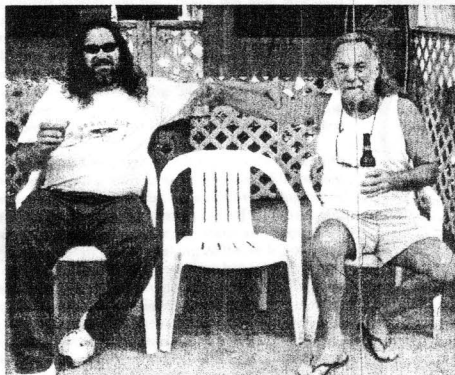
"And there will be all the beer you can drink," said Ken. Free beer and food, Ken says, "because everything was free for me when I came to the island."

There is also a tradition of people bringing musical instruments to play. And as always, Moe and Doug are thanked for supplying the Skinny Legs venue, cases of beer and the water, and for keeping the football games on the TV.

And this year, Ken has promised a picture of himself from the front. Last year, we at the Sun Times only had a picture of his back and amazing hair.

There is also an official theme for this year, we learned as we went to press: "Feeding families, friends and strangers."

Kudos to Ken and Friends.  Pig out.



Tom doing the turkeys, Rooney doing the pigs, (he didn't want his picture taken), and me doing the alligator.

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