

## INTRODUCTION

Roasting meat over an open fire is the oldest method of cooking known to man. The sight of a whole animal roasting over a fire is one that people can't help but enjoy. Rotisserie cooking creates a party! Opening yourself to the world of barbecue cooking unlocks countless new doors for your restaurant or catering operation. The mobility and versatility of a cooking unit that can go from use on your deck, to catering affairs of any size, to serving thousands of people at an outdoor festival adds a dimension to your operation that sets you apart from your competition. The popularity of grilled food and the atmosphere created by outdoor cooking has continued to increase. Whether you intend to feed hundreds of people at a catered event, or your family at a backyard party, barbecue cooking is the way to go. The particular aspect of "barbecue" cooking that we are exploring is the pig roast.

When the object is to efficiently feed many people, a pig roast is your answer. The preparation is minimal, clean up is easy, and the pig roasts itself - with very little care on the chef's part. What a great way for you to make some money or just add a new twist to your backyard parties! This booklet/video set will take you from the pig's preparation through its carving. Our intent is to illustrate all that goes into roasting on a Belson roaster and to share useful ideas on how to make your pig roast unique. These instructions are based on using a Belson spit basket rotisserie with a drip pan. The Belson spit basket rotisserie eliminates wrapping the pig with chicken wire to prevent the roasted meat from falling off the spit. The ROTO-BQ offers an excellent low-cost method to produce large quantities of excellent barbecue. Consistent temperature and rotisserie rotation ensure that meat will cook with uniform color and flavor. The unit is available in four different models: with skewers, trays, half-chicken baskets, or a spit basket. All rotisserie attachments work in conjunction with either the gas, charcoal, or mesquite PORTA-GRILL® models. Each package includes a cabinet, a drip pan, and a 110V, 4RPM power pack.

## SAFETY TIPS

**BE CAREFUL** - While in use, all parts of the roaster can become very hot. Wear dry gloves. **DO NOT** touch the roaster when in use without protective gloves.

**ALWAYS** - remove the entire spit basket with the spit basket halves together to a flat surface to load, unload, or carve the meat.

**DO NOT** - remove a spit basket half while it is inside the roaster, as this could cause damage to the roaster, to the meat, and to yourself.

**ALWAYS** - center the carcass horizontally in the spit basket and vertically in line with the motor shaft. This will allow easier turning and even cooking.

**ALWAYS** - turn off the electric rotisserie before adding more charcoal. Add only 2-3 pounds of charcoal to each side at a time. Add charcoal by carefully hand dropping it in place.



## OBTAINING YOUR PIG

Call a local butcher and tell him you would like him to prepare a whole pig for spit barbecuing. The pig should be scaled and de-haired, not skinned. (The skin holds the meat together while cooking.) Allow 1 pound of dressed, (head-on pig) meat per person for average appetites. Slightly less meat may be needed if you will be serving all the meat in sandwiches.

To fit the pig into the spit basket, the length of the dressed pig cannot exceed 48 inches if using the RL-2460 or 56 inches with the ROTO-BQ-R. If you want to serve as much meat as possible, have the butcher remove the head of the pig measuring the 48 or 56 inches from shoulder to rump. Tell the butcher he should not hang the pig vertically. The weight of the pig hanging vertically would stretch it out beyond the 48 or 56 inch limit. Also, be sure the butcher takes the pig out of the freezer at least a day ahead of time to allow for thawing.



## SET UP

Before starting your fire, attach the rotisserie cabinet and hood to your PORTA-GRILL®. The hood attaches to the rotisserie cabinet the same way it does on the PORTA-GRILL® firebox. Just snap the hood down over the pins on either side of the cabinet and secure all the parts in place. Set up includes not only your grill and rotisserie, but also the other supplies you will need:

- Sturdy Table
- Sharp Knives with Strong Handles
- Meat Thermometer
- Basting Brush
- Meat Pans
- Charcoal & Lighter Fluid ( If using a charcoal grill )
- Wood Chips
- Apron & Oven Mitts
- Carving Boards
- Garbage Bags

If you are using a charcoal PORTA-GRILL®, start the fire before you start preparing the pig. While the fire heats, you have the time to prepare your pig. The most important thing to remember when roasting on a Belson rotisserie is not to place the fire directly under the drip pan. This causes the grease in the drip pan to heat up, resulting in a fire. When using the charcoal or mesquite models, line only the front and back panels of the firebox. If using a gas model, ignite only the front and back burners. The heat will circulate through the grill and bread-box hood to cook the pig - it is unnecessary to have the fire under the drip pan. For charcoal, figure 1 pound of charcoal for every 2-1/2 pounds of meat. Start with five pounds of charcoal on each side of the rotisserie, soak well with lighter fluid and ignite. The roaster is very efficient - starting with too much charcoal will result in an elevated cooking temperature.

## MEAT PREPARATION

The pig can either be prepared before or after placing it in the spit basket, depending upon how much you want to handle it after it has been prepared.

### PLACING THE PIG IN THE BASKET

Use the hand knobs to remove the top of the spit basket; set aside. Center the pig on the spit basket and secure it on the meat anchors. If the pig is positioned too far to one end, it will place too much pressure on the motor and shaft. To secure the pig on the meat anchors, simply push the pig down onto the anchors. If the skin is too tough to puncture, use a knife to make a small hole and insert the anchor.

### PREPARING THE PIG

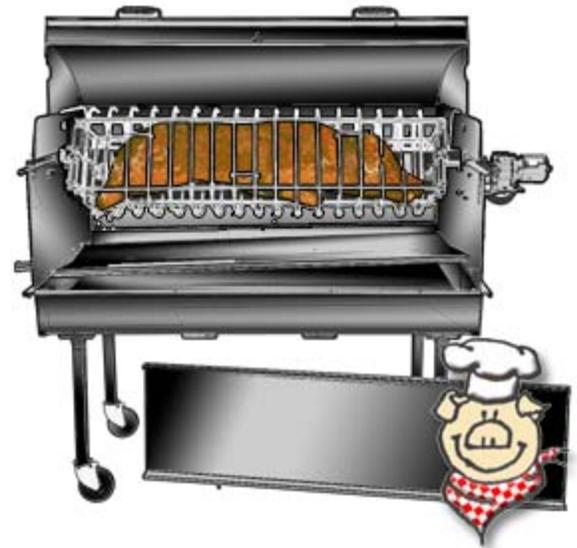
Before going any further with your preparations, it is important to make sure that you have cleaned out the entire cavity of the pig. The pig should not be cooked with any of the fat or organs left inside. It is up to each individual as to whether the cavity of the pig gets stuffed or is left empty. We inserted a pound of butter and some common spices (i.e., pepper, garlic, and seasoning salt). Suggestions for stuffing include: sauerkraut and bratwurst, chickens, turkeys, bread stuffing, fruit, vegetables, greens, ethnic flavoring, and cabbage. Anything that will enhance the flavor of the meat can be used to stuff the pig.

These are ways to baste the pig from the inside out. The cavity can then either be sewn shut using a thick needle and twine, or you can rely on the telescoping spit basket to keep it closed. Pieces of wire can also be used to keep the belly closed. Another option with the stuffing is to place the food in a cooking bag and secure the bag inside the belly. A heavy cotton stocking stretched from end to end inside the pig, and fastened at each end would also work. Realize that as the pig roasts, it will naturally shrink in size, resulting in some loosening of the sewing. A second way to season the pig from the inside out is to insert garlic cloves into slits made in sections of the pig. If desired, place a block of wood in the pig's mouth to brace it for the apple to be inserted when the pig is cooked. To preserve the head, and keep it from blackening, wrap it in aluminum foil.

The next step - that must not be skipped - is to puncture the skin of the pig several times with a knife to allow for the grease to escape from the pig. If this is not done, fat blisters will form and explode during roasting. Once your pig is prepared, reattach the top portion of the spit basket. Secure the basket by tightening the hand knobs so that the pig is held firmly. Make sure that the 1/2" nut is butted up tightly against the underside of the spit basket to give it increased rigidity.

### LOADING THE SPIT BASKET ONTO THE GRILL

1. Lift the basket and place it on the cabinet with bored shaft end toward the motor.
2. Slide the basket onto the motor shaft and secure with the locking pin; line up the hole on the motor shaft with the hole on the basket shaft and insert the pin. This pin holds the unit in place during rotation.
3. Once the pin is in place, plug in the motor and turn it on.
4. Slide the front of the cabinet onto the unit. The built-in thermometer located on the outside of the grill helps you monitor the roasting temperature. Ideal roasting temperature is between 225° and 250°. The temperature can be decreased by opening the hood for a short time, or raised by increasing the amount of charcoal or gas heat. To prevent heat loss, avoid opening the roaster hood unnecessarily.



## PROGRESS REPORT

### AFTER ONE HOUR

Check your fire and add charcoal if necessary and check the progress of the pig. Add only 2-3 pounds of charcoal at a time to each side. By this point, the skin should be getting brown, and the grease may be starting to drip into the drip pan. The grease may produce flame ups in the charcoal. Have a bucket of water available to douse the flames with a cup or two of water.

### AFTER TWO HOURS

There will be significant progress at this point. The skin will be darker and the drippings should be flowing more steadily. Natural juices from the pig and juices from whatever stuffing may have been used, may be seeping out of the cavity and coating the outside of the pig. Add some more charcoal if need be. If the size of the pig has decreased enough, tighten the hand knobs on each end of the spit basket.



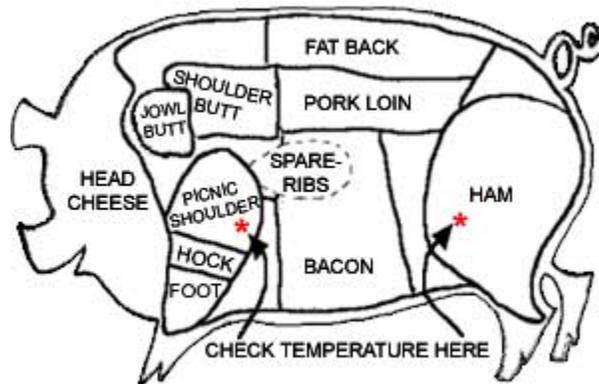
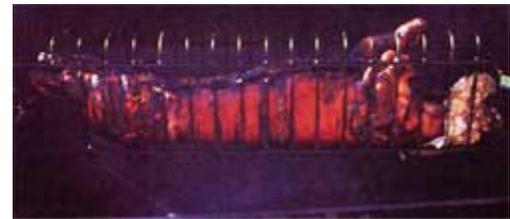
### AFTER THREE HOURS

The color will be getting increasingly darker. Check the fire and shrinkage.

### AFTER FOUR HOURS

Wood chips can be added to the fire to enhance the flavor of the meat. To increase the intensity of the wood, you can soak the chips in water overnight.

Drain the water from the chips and place them directly on the coals if you are using a charcoal PORTA-GRILL®. Using damp wood chips increases the intensity of the wood; be aware, also, that the amount of smoke rising from the grill will increase. If you are using a gas PORTA-GRILL®, put wood chips in an aluminum pan or pouch. Do not put the chips directly on the lava rock. You may want to baste the roast toward the end of the cooking period with a fruit or barbecue sauce, although un-basted roast is quite flavorful. Sauce applied to the outside of the roast during cooking has a tendency to burn off rather than permeate the skin to flavor the meat. Remember that repeated opening of the roaster lid will cause a loss of heat. An alternative might be to roast the pig without basting and offer two or three sauces to use as dips.



Serving the sauces piping hot will help if the roast cools while carving and serving. Check the meat temperature by inserting a meat thermometer in the shoulder and the ham of the pig. Keep the thermometer away from the bone. The meat should reach 170° before you take it off the PORTA-GRILL®. Use appearance and color to judge whether or not the pig is done also. The thermometer can either be left in the pig during roasting or inserted at the time of temperature reading. To accurately judge temperature, leave the thermometer in the meat until the temperature stops increasing. When the meat reaches 170° F., push the thermometer in farther. If the temperature drops, continue cooking.

### AFTER FIVE HOURS

Our pig was completely roasted after five hours. The skin was browned and splitting open and the temperature had reached 170°. Cooking times vary, but a good rule of thumb is 1 hour for every 15-20 pounds of meat.

\*Times are based on roasting a 100 pound pig on a PG-2460-M Super PORTA-GRILL®



## REMOVING & CARVING THE PIG

### REMOVING THE PIG

Remove the entire spit basket from the rotisserie unit and place on a flat surface. Never remove the top of the spit basket while it is still in the roaster, as you could lose the pig. Remove the top of the spit basket by loosening and removing the hand knobs; set aside. Take the pig out of the basket and place on a clean, flat surface, and place basket back in the roaster. The bottom of the pig basket can also be used as a work tray for carving.

### CARVING THE PIG

No clear-cut rules exist on how to carve a pig. We found that a two-person carving team moves much faster than a single carver. One person can carve the large sections off the carcass, while the second person cuts these sections into serving pieces. Allow the pig to cool for a few minutes before carving. Replace the wood block with an apple.

1. Remove and carve the shoulder and attached leg. The meat will cut right off the bone. Slice across the grain of the meat.
2. Remove the back leg and carve the meat. With the two legs off, the skin should peel right off the pig. (The skin can also be removed before the carving begins.) This outside shell can then either be disposed of or saved. In some cultures, the skin is used to make pork rinds or as a flavoring for other foods. Ideas are featured in the recipe section of this book.
3. Next, cut the back meat and pork loins. These sections of meat are very tender and cut into nice serving pieces. The bacon is located right next to the pork loin. Understand that this meat will not taste like store-bought bacon unless it is cured.
4. The next areas to go are the back shoulder meat and the back jowl meat (just above the shoulder). Finally, remove the spare ribs. The small pieces of meat located between the ribs are ideal for barbecue. Turn the pig over and carve the second side in the same order. The pig will be cooked to the point that the meat will cut off the bone easily. Pork from a freshly roasted pig tastes great whether eaten plain or used with a barbecue sauce.

## RECIPES

### - SPICY-SPARKLEY BBQ SAUCE -

2-1/2 cups chopped onion  
2-1/2 Tablespoons allspice  
1 cup sugar  
1 quart chili sauce  
4 cloves garlic, crushed  
1-1/2 Tablespoons mace  
2-1/2 Tablespoons salt  
1 quart vinegar  
1/2 cup salad oil  
1/2 teaspoon Tabasco  
2-1/2 Tablespoons pepper  
28 ounces ginger ale  
42 ounces tomato puree

Mix onion, garlic and oil. Cook until onions are tender. Add the rest of the ingredients, simmer for 15 minutes. Baste during last part of cooking time. Makes 1 gallon.

**- APPLE TARRAGON MARINADE -**

1/2 gallon apple cider  
8 teaspoons salt  
1 cup steak sauce  
2 teaspoons ground pepper  
2-1/3 cups sliced green onions with tops  
1-1/2 cups honey

Mix all ingredients together. Bring to a boil, simmer for 20 minutes uncovered. Chill before using. Use as a marinade or sauce. Makes 1 gallon.

**- PARISIAN SAUCE -**

1/2 gallon salad oil  
1/2 gallon vermouth or dry white wine  
5-1/3 Tablespoons garlic salt  
5-1/3 Tablespoons onion salt

In pan heat all ingredients to boiling. Baste during the end of cooking time. Makes 1 gallon.

**- CALIFORNIA'S SPECIALTY BARBEQUE SAUCE -**

6 cups unsweetened pineapple juice  
2 pints tomato paste  
3 cups packed light brown sugar  
1-1/2 cups vegetable oil  
3 cups cider vinegar

Mix all ingredients together. Cook over low heat, stir until sugar dissolves. Makes 1 gallon.



**- UNCOOKED BARBEQUE SAUCE -**

1 quart vegetable oil  
1/2 cup light brown sugar  
1 cup Worcestershire sauce  
4 teaspoons salt  
1 quart red-wine vinegar.  
2 teaspoons ground pepper  
1 cup chili powder

64 ounces tomato sauce  
Mix all ingredients together. Blend well. Makes 1 gallon.

### **- TOM STEWART'S BASIC BARBEQUE SAUCE -**

2 quarts vinegar  
2 cups sugar  
1 quart cooking oil  
1 cup salt  
14 ounces tomato catsup  
4 teaspoons pepper  
10 ounces prepared mustard  
4 teaspoons pepper  
6 ounces Worcestershire sauce

In large container, mix together all ingredients. No cooking or refrigeration is needed. Pour sauce in to a tightly covered 1 gallon glass container and store in a cool, dry place. Makes 1 gallon.

\*Courtesy of the National Broiler Council

### **- ORANGE SAUCE -**

4 12-ounce cans frozen orange juice concentrate  
2-1/2 pints water  
2 teaspoons soy sauce  
3 cups packed brown sugar  
1 Tablespoon salt  
2 pints vinegar  
1 Tablespoon pepper  
2 cups honey  
Thaw juice. Add remaining ingredients.  
Mix well. Makes 1 gallon.

### **- EASY TO MAKE BARBEQUE #2 -**

6 cups molasses  
4-1/2 cups vinegar  
6 cups prepared mustard  
Mix molasses and mustard. Stir in vinegar. Blend well. Cover and refrigerate. Sauce will save for several weeks. Makes 1 gallon.

### **- HOT PORK SAUCE -**

3 quarts catsup  
2 Tablespoons salt  
4 cups Worcestershire sauce  
12 cloves garlic, minced  
3 cups cider vinegar  
1 cup cooking oil  
Mix all ingredients. Bring to a boil. Let simmer 20 minutes.  
Makes 1 gallon.

### **- PORK BASTE WITH WINE -**

1 quart catsup  
3/4 Tablespoon  
6 cups dry red wine Worcestershire sauce  
6 cups salad oil  
1/3 cup salt  
3/4 Tablespoon instant  
1 Tablespoon pepper minced onion  
1/4 cup crumbled dry rosemary  
Mix all ingredients. Blend well. Makes 1 gallon.

**- HAWAIIAN STYLE BARBECUE SAUCE -**

1 quart vegetable oil  
2 cups lemon juice  
6 cups pineapple juice  
2-1/2 cups soy sauce  
2 cups molasses  
8 teaspoons ginger

Add all ingredients together. Heat and simmer five minutes. Makes 1 gallon.

**- SWEET AND SOUR SAUCE -**

1 64 ounce bottle catsup  
1/4 cup prepared horseradish  
3 cups dry sherry or water  
1/2 cup Worcestershire sauce  
2 cups vinegar  
2/3 cup finely chopped onion  
2 cups packed brown sugar  
2 teaspoons seasoned salt  
1 cup soy sauce

Combine all ingredients. Bring to a boil, reduce heat and simmer uncovered for thirty minutes. Baste meat during the last fifteen minutes of cooking. Makes one gallon.

**- TOMATO SAUCE NEW ORLEANS STYLE -**

8 15 ounce cans tomato sauce  
1 pint light molasses (2 cups)  
8 envelopes (7-10 oz.) onion  
1 cup salad oil salad dressing dry mix  
2-1/4 Tablespoons dry mustard  
2 cups vinegar

Mix all ingredients in pan. Cook and stir for 3 minutes. Baste meat for the last half of cooking time. Makes 1 gallon.

**- GOLDEN SAUCE -**

1/2 gallon prepared mustard  
2-1/2 Tablespoons rosemary  
1/2 gallon honey leaves, crushed  
5-1/3 Tablespoons salt  
4 teaspoons pepper

Mix all ingredients. Baste during last half of cooking time. May top with remaining sauce before serving. Makes 1 gallon.

**- SPICY-HOT SAUCE -**

64 ounces tomato sauce  
1 quart chopped onions  
2-1/3 cups vinegar  
8 cloves garlic, finely chopped  
2-1/3 cups packed brown sugar  
1/2 cup chili powder  
1 cup prepared mustard

In a pan mix all ingredients. Bring to a boil, and simmer for 5 minutes. May use as a baste or barbecue sauce. Makes 1 gallon.

**- SWEETNESS SAUCE -**

4 pounds brown sugar  
1 quart salad oil  
1 quart lemon juice  
1 quart honey  
2/3 cup cinnamon  
2/3 cup allspice

In a sauce pan mix all ingredients. Bring to a boil, stirring constantly. Baste meat during last half of cooking. Makes 1 gallon.

**- BARBECUE SAUCE #3 -**

2 cups salad oil  
2 Tablespoons Tabasco sauce  
2-1/2 cups vinegar  
5-1/2 Tablespoons salt  
1 quart canned fruit juice  
2 Tablespoons chili powder  
1 quart catsup  
1 Tablespoon cayenne pepper  
2 cups onion, minced  
2 teaspoons oregano  
2 cups Worcestershire sauce

Mix all together. Boil, then simmer 10 minutes. Use as a baste or sauce. Makes 1 gallon.

**- BARBECUE CHILI SAUCE -**

2 quarts chili sauce  
1 cup brown sugar  
1 pint cooking oil hot pepper to taste  
1 pint orange juice

Combine all ingredients. Refrigerate 1 hour. Apply only during last 10 minutes of cooking. Makes 1 gallon.

**- BARBECUE SAUCE #4 -**

1 gallon vinegar  
3 Tablespoons red pepper flakes  
3/4 cups salt  
1 cup finely packed brown sugar  
2 Tablespoons red pepper or 1/2 cup molasses

Combine all ingredients, mix well. Allow to stand 4 hours before using. Makes 1 gallon.



## ODDS & ENDS

Virtually every part of the pig can be utilized-don't limit yourself to the obvious! We've provided a few options for you to use your pig to its maximum advantage.

### **HEAD CHEESE**

The head and feet of the pig do not necessarily have to be discarded. They can be used with the other leftover scraps of meat to make headcheese. Cook the meat until it is falling off the bones; separate the meat from the bones and cartilage; chop. Flavor meat with sage and season with salt and pepper. Using some of the strained cooking liquid, which is very gelatinous, press into a mold and chill. This type of meat loaf is usually served cold.

### **THE "PIG SKIN"**

The skin of the pig does not have to be tossed either. Some ethnic communities in particular have specific uses for this outside layer. One way is to make Fried Pork Rinds. This is done easily by frying the skin in a pan, either on the stove or directly over the hot coals of your grill. The natural juices and fat from the pig will provide enough moisture; no additional oil is necessary. Another use for pork skin is to use it as a "flavor" ingredient for cooking. Add pieces of skin to soup or to a pot of beans to give them a smoky flavor. The skin can be used anywhere that you would use bacon or ham as a flavor enhancer.

## CUSTOMER PROFILES

### **DAVID CAFARO**

Ansonia, CT

David and his 85 closest friends and family members enjoyed a 100 pound pig at a Hawaiian luau in his Connecticut back yard. Belson has become part of these monthly parties by providing a grill on which David can cook up his outdoor favorites. When asked how he likes his PORTA-GRILL® equipment, David says, "It's an excellent piece of equipment! We cooked our pig at 2500 for 5 hours - the heat built up fast and is so easy to keep regulated. It makes for GOOD EATING!

### **- DAVE'S PIG SOPPING SAUCE -**

1 gallon apple cider vinegar

1/4 cup crushed red pepper

1 Tbl. black pepper

2 Tbl. salt

4 oz. pure honey

Combine ingredients and let mixture stand overnight. Heat before applying to the pig. Dave "sops" the sauce onto the pig as soon as the skin starts to break apart and lets the sauce permeate the skin of the pig. Along with doing this, he rubs the skin of the pig with salt, pepper and garlic before putting it on the spit.

### **STATELINE CATERING**

Land O' Lakes, WI

Weekly pig roasts during the summer keep Stateline Catering busy with their PORTA-GRILL® equipment. Linda Menham comments that from the very first use, it was so easy to use! Our food turned out perfectly the first time and has only improved since then." The pigs they roast range in weight from 120 to 148 pounds. Stateline also uses their Porta-Grill1® for weekly steak fries. They don't limit that to the summer months, though. "Even with an outside temperature of three degrees, the steaks got done in the same amount of time." Linda has the answer for easy clean-up. "First, we crank the heat all the way up to burn off as much as we can, then pull it to the car wash after it cools. Just park it over the drain, soap the unit down and scrub it, then rinse the soap off and drip dry." Because of the high pressure of the water, the thermometer and control knobs should be removed from the unit."

## **SANDUSKY HIGH SCHOOL**

Sandusky, MI

Principal Mark Hund, with help from Tony Morell and Truman Johnston, roasted and carved a 165 pound pig for an appreciation dinner for the Sandusky coaches and support staff. "None of us had ever worked with such a great grill - a unit with such easy portability and easy access from either side. It's a wonderful piece of equipment with great temperature control. Our dinner went so well that it is going to be a new tradition." Mark stuffed the pig with 20 pounds of Polish sausage and secured the cavity with strips of wire. They also used the Coffee BBQ Sauce recipe they got from Belson's Spring '93 PORTA-GRILL® News for their baste.

### **- COFFEE BBQ SAUCE -**

1/2 cup packed brown sugar  
1/3 cup cider vinegar  
1/2 cup Worcestershire sauce  
1 cup strong coffee  
1-1/2 cups catsup  
1/2 cup com oil

In medium sauce pan, off the heat, mix the brown sugar, cider vinegar, Worcestershire sauce and coffee. Whisk in the catsup and com oil. Bring the sauce to a boil and simmer uncovered for five minutes to blend flavors. Cool and store refrigerated indefinitely; warm the sauce before using it. Makes four cups.

## **CUSTOM COWBOY COOKIN'**

Yuma, AZ

Rick and Cindy Ashby of Custom Cowboy Cookin' served 420 people fourteen turkeys at their church Thanksgiving dinner. Rick says, "the roaster cooked those turkeys so well and we could have fit 20 turkeys on the skewers." The Ashbys are the only ones in the area with a PORTA-GRILL®. Cindy claims that "the grill has become our claim to fame in Yuma. People look forward to seeing us use it. We're the envy of every man in town!" Cindy was kind enough to share her stuffing recipe with us. They cooked their stuffing in the oven, but it could just as easily be cooked inside the turkeys, or chickens, ducks, a pig, etc.

### **-BREAD STUFFING**

(amounts per 100 people)

9 pounds bread  
1-1/2 pounds chopped onions  
1-1/2 pounds butter  
1 gallon fresh chicken stock  
1 dozen eggs  
2 pounds celery - finely diced  
2 - 3 pounds of fresh ground sausage season to taste: pepper, sage, salt, garlic, and seasoning salt  
Mix all ingredients together. Cook in oven at 400° until golden (about 30 minutes).

## **MIKE CARTER**

Bradenton, FL

Mike had a trailer custom designed and built for his two PORTA-GRILL® units. This trailer features storage lockers along each side and cutting boards around the perimeter of the trailer, along with lantern holders for night use. The dual axle trailer adds stability while towing and the retractable front hitch reduces the frequency of bruised shins. He uses the rotisserie set up on the front PORTA-GRILL® and uses the back PORTA-GRILL® as a flat grill to cook other meats or warm side dishes. Mike cooked a large steam-ship round to serve to all his guests at a party at his home along the banks of the Manatee River. He throws quite a party! Where was our invitation, Mike?