

TIM ACKAL



BIRTHPLACE: Lake Charles, LA
HOMETOWN: New Iberia, LA
RESIDES IN: Virginia Beach, VA

BRIEF HISTORY

Though I grew up in South Louisiana I learned to bass fish on Lake Eufaula, AL with my Grandfather and Great Uncle one summer; both were huge bass fishermen. My Grandfather always had time to take me fishing. He spoiled me rotten when it came to going fishing. All I had to do was look at him and he knew I wanted to go fishing and he would say, "Load the truck," and off we went. Then my dad spoiled me with trips to the marshes in Louisiana where you could go and catch bass all day long using Zara Spooks or any top water baits. Bass fishing was in my blood.

I started competing as a novice in local club tournaments when I was a teenager while growing up in Louisiana. My biggest problem was learning the waterways. A man could get seriously lost in the Atchafalaya Basin while traversing the many canals and bayous that run through that huge swamp. Once I learned the waterways and after fishing with a few accomplished bass anglers such as, Gerald Buteaux who is a living legend in Louisiana and Frank Dean who fished with the likes of Tom Mann and Bill Dance in the early years, I was on my way. These two men shared their many years of fishing knowledge with me and with my persistence I became a force to be reckoned with. I would catch fish when no one else could. Gerald Buteaux is my mentor on Jig'N Pig fishing while Frank Dean taught me to use the Friendly Frank Buzzbait he invented. I still make those Friendly Frank Buzzbaits for my own personal use.

Once I arrived here in Virginia I had to start the learning process over. I have pretty much mastered the Virginia Beach and Norfolk Lakes, but I'm still learning the Suffolk Lakes and the techniques used to fish there. I'm not too far away, just keep watching out for me in the rear view mirror. I'm going to win some of those Boot'Legg and Bass Jon tournaments out there soon.

OCCUPATION

U.S. Navy, stationed at Mobile Diving and Salvage Unit TWO at Naval Amphibious Base Little Creek in Virginia Beach, VA as the Chief Master-at-Arms.

Founder/Director of Bass Chasers of Virginia Beach and the Webmaster for Bass Chasers website <http://www.webspawner.com/users/basschasers/index.html>



HOBBIES

Bass Fishing, camping, hiking, snow skiing, traveling, working out, etc,...I'm flexible and will do just about anything. Believe it or not, I especially love cooking.

TOURNAMENT EXPERIENCE

Roughly 20 years of clubs and open tournament trails; as well as some "Sealy Outdoors' McDonald's Big Bass Splash," events on Toledo Bend, Lake Sam Rayburn and Lake Fork.

AWARDS

Too many to remember! I've had many tournament wins and my fair share of bad days. The best award, or should I say reward, of all is the many great friends I've made during those 20 years.

CO ANGLERS

Bob Bullen (Boot'Legg), Charley Workman & Seth Ackal (Bass Chasers), Jim Leavis (Back Bay Bass Anglers Club), any Bass Jons member (Bass Jons) and currently looking for a partner for Rule 9 Tournaments.

SPONSORS



Gambler Pro Staff

FAVORITE BASS ADVENTURE

One weekend several years ago, my friend Mike Barnett and I went to Toledo Bend to fish a tournament with Iberia B.A.S.S. We had one day to scout since it was not a lake in our backyard. During the course of the day we saw several club members fishing and they were all having the same success as us, nothing. It wasn't until we learned that some club members had hired guides to help them locate fish and that's when we decided we were leaving. Our adventure began as we headed to the famous Caney Lake home of the state record largemouth. It was spawning time so we wanted to try and catch a trophy. We fished Caney hard and managed some huge bass, but no state record. Next it was off to fish another lake and so on and so on. Before we finally made it home a week had gone by and we had fished the likes of Toledo Bend, Red River, Caney Lake, Lake Chico, the Atchafalaya Basin, Lake Dauterieve, Lake Fausse Point and Henderson Lake. Don't ask...Yes the girlfriends were mad. Ha-Ha.

BEST DAY OF BASS FISHING

Well it's a phenomenon in a way; every year the Atchafalaya River at Butte La Rose drops and when this happens the Atchafalaya Basin begins its annual fall as well. This fall brings water from out of the flooded timber and all the fish and baitfish have to head for deeper water, which is usually any number of canals, and bayous that run through the Basin. For those that are experienced on the water they know once the river hit's a certain level it's time to go to their favorite canal or bayou where the water is draining out of the woods. Bass will stack up around the drains and will feed until the water stops draining. This only lasts a few days so most guys will save their vacation days just for this time of year. I've had many days fishing the drains, but one day in particular stands out. I was fishing with Paul Cyr and Lucas Lipari chunking Bandit Crank Baits. We started working this one drain and stayed there for several hours catching and releasing several hundred bass. The action was unreal. As fast as you could cast, set the hook and reel in the fish and cast again you would have another fish on. When this drain started wearing out, we gave it a break and moved down to the next one and had the same success. We caught and released over a 1,000 bass in a day. Our fingers were raw from lipping bass and getting hooks in our fingers. This is the absolute truth with no hint of exaggeration whatsoever.

FAVORITE PLACE TO FISH

Lake Fork in Alba, TX for the trophy bass; at least until I can get to Mexico.

FAVORITE LURE



The Jig and Pig

FAVORITE LOCAL LAKE

Lake Smith, in Virginia Beach because you can stroke your ego on this lake; especially after fishing the Suffolk Lakes. However, Lake Cohoon is my favorite Suffolk Lake.



PROUDEST MOMENT

Fishing a Bass Chasers Tournament with my son Seth and coming in 2nd Place. He anchored our stringer with the Big Bass of the day as I caught the dinks. I wish he would fish more often. Plus anytime I get to fish with my son it's a proud moment.



GOALS

Someday I would like to make a living at either bass fishing or working in the industry.

IMMEDIATE GOALS

To master those Suffolk Lakes, I'm tired of getting my butt kicked out there.

BEST ADVICE

To beginners:

Keep it simple. Don't try to perfect every lure on the market, that's impossible. Bring one or two rods and reels with you along with some Spinnerbaits and maybe some plastics. Once you get comfortable with them and are catching fish then broaden your skills by using a Crankbait, Jig'N Pig, etc. Don't be afraid to ask questions either; most experienced anglers are willing to share knowledge.

To Veterans:

Don't forget you once didn't know anything so share the knowledge.

FAVORITE BASS DISH

Baked Bass

Yes, I do occasionally eat some bass. I figure with the money I spend on lures I can recoup some expenses with a few tasty fillets of bass. I only keep a couple of 2lbbers maybe 3. I will fillet them so that I have 4 to 6 nice fillets.

Ingredients

4 to 6 bass fillets

1 cup of fine bread crumbs

1 to 2 cans of Campbell's Cream of Mushroom Soup (Use your judgment)

½ cup of crab me (back fin)

Parsley to your liking (I usually just sprinkle a couple of pinches)

Tony Chachere's seasoning just a pinch (You may add more if you like your food hot and spicy)

Salt (just a pinch)

Pepper (just a pinch)

Margarine or Country Crock Spread (your preference)

1 can of French Fried Onions

Directions

1. Season the fillets with salt, pepper, Tony Chachere's and parsley and let them sit
2. Grease a baking dish with margarine; sprinkle some finely chopped bread crumbs in it ensuring you dust the sides as well.
3. Pour Cream of Mushroom Soup into baking dish to cover bottom
4. Add fillets and sprinkle crabmeat over fillets
5. Top off by adding the rest of the Cream of Mushroom Soup to cover fillets and crabmeat
6. Place in pre heated oven at 350 degrees for about 15 to 20 minutes.
7. Remove from oven, sprinkle breadcrumbs over the top of the soup mixture
8. Top off by adding French Fried Onions (Optional)
9. Place back in over for 5 minutes just to toast the crumbs and onions (do not burn it)
10. Your ready to serve

This serves well with some steamed vegetables (carrots, zucchini, squash) your preference. Also some fresh baked bread or dinner rolls and your choice of beer or wine.

A great dessert to compliment this dish would be a slice of hot apple pie with a shot of whip cream on top.

For more recipes please feel free to contact me: ts_ackal@yahoo.com or timothy.ackal@navy.mil or you may call me at 757-621-8689.

