

# OFF THE DOCK

WITH D. A. MANN

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## ~ The Baconater ~

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I was bored last Sunday as I sat in the dockmaster's office at the Club. It was Mother's Day and most folks coming for brunch were dressed up and driving. The Tiki bar was closing early and few came by boat for a drink. So, I had little to do but surf the Tube for videos. I landed on one with a guy fishing off the beach on the east coast in waders. He was using Oscar Meyer smoked thick-sliced bacon as bait. He would scissor-cut it into 4 inch strips, split it up half way to resemble a tail, and hook it under a jig head. He would then secure it even further with line wrapped around the meat.

He would pop it like a normal paddle tail working the current and then casting again. On the first cast, he had a keeper flounder. The second cast produced the same. I watched in amazement as he continued to reel-in more fish. Oh, I so have to try this. When I got home, I peeled off one strip of some bacon I had in the frig, cut it into thirds, and then split the tail. The next morning, I took my baggie with my bacon tails and tossed them on ice in the boat. When the tide went slack at noon, I quit trying for Pompano in the channel and headed for the docks. My bacon soon resembled a slug and wasn't adapting very well to the water. On the way back to the Intracoastal, I tried the baconater once more in the flats. Again, I felt like an idiot.

Mr. Willy found the Pompano along the west side of the southern end of Blackburn Bay on the outgoing tide and I limited-out in a couple

hours. The baconater was sent to the bottom in a watery grave never to be exhumed.

If it's not broken,

Don't try to fix it.