



Submitted photo

Members of the Lewis and Clark Expedition made salt in Seaside in the winter of 1806.

## Relive how Lewis & Clark made sea salt in Seaside

SEASIDE — A special living history program, Commenced Making Salt, focusing on the Lewis and Clark Expedition's salt-making activities, will take place for five hours on Saturday, Aug. 15.

Visitors will meet National Park Rangers in period costume making salt from seawater and discussing details of the expedition. This event is from 11 a.m. to 4 p.m. on the beach at the west end of Avenue U. (From U.S. Highway 101, take Avenue U to the beach. From the Promenade in Seaside, walk south to where Avenue U meets the beach.)

One of the reasons the Corps of Discovery wintered near the Pacific Ocean was that it was running out of salt for preserving and flavoring meat. The expedition's captains were hoping for "a convenient Situation to the Sea Coast where we Could make Salt," according to William Clark's Nov. 24, 1805 journal.

In January 1806, after the Corps settled into its Fort Clatsop winter camp, a detachment traveled to the future site of Seaside to set up a salt-making camp next to the ocean. This camp operated for seven weeks and produced about four bushels of salt for their winter and return trip to the United States.

The actual location of the expedition's Salt Works can



Submitted photo by Al LePage

Saltmakers heat saltwater over a fire in this historical re-enactment of the Corps of Discovery.

also be visited on Lewis and Clark Way between Beach Drive and the Prom, three blocks north of the program.

Commenced Making Salt is a free, interactive learning opportunity for the whole family. This event is produced by the Seaside Museum & Historical Society and the Lewis and Clark National Historical Park. This year's event is sponsored by the Seaside Museum & Historical Society member donations, city of Seaside Public Works Department, Clatsop County Work Crew and Oregon State Parks.

For more information, call Lewis and Clark NHP, Fort Clatsop at 503-861-2471 or the Seaside Museum & Historical Society at 503-738-7065.

# it's summertime in seaside



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