

RAZOR CLAM FESTIVAL

CELEBRATE THE DIGGING OF CLAMS



The Long Beach Razor Clam Festival pays tribute to the event's origins in the 1940s, with lively music indoors, along with chowder, clam fritters, digging lessons and plenty of other enjoyable activities.

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he “world’s largest frying pan” — and at eight-feet in diameter and 500 pounds, whose to argue? — is just one attraction at the Razor Clam Festival in downtown Long Beach, held in April.

“The Giant Clam Pan is an icon in Long Beach,” said Randy Dennis, festival organizer and owner of the Dennis Company. “We’re happy to see it restored and used once again to entertain our clam-loving community.”

The Long Beach Razor Clam Festival shares the ins and outs of digging for razor clams while celebrating this subsistence tradition. The festival originated in the 1940s, when the Clam Pan toured the region to promote the event and Long Beach.

Festival highlights usually include a clam fritter cook-off, free razor clam sighting and digging lessons, contests with prizes for the biggest clam dug, the best looking limit, the number of clams in the tank, and the best student-decorated clam guns.

A first-come, first-served Chowder Taste-Off with live music is very popular.

Commemorative T-shirts, as well as vintage clam festival postcards, will be available for purchase. Clamming licenses and equipment are available at various local stores.

Over the weekend, Peninsula restaurants also feature razor clam menu items.

A Washington State Fish and Wildlife Shellfish/Seaweed License is required to harvest clams, and a personal limit of the first 15 clams dug is strictly enforced.

**RAZOR CLAM
FESTIVAL
APRIL 2019**

THE PENINSULA IS THE BEST PLACE IN WASHINGTON TO DIG RAZOR CLAMS



Diggers of all ages take to Peninsula beaches to seek out delicious razor clams, one of the Northwest’s most delicious culinary treats. The Long Beach Razor Clam Festival in April celebrates the clamming tradition with chowder contests, clam fritters, digging lessons and other salty activities.

Peninsula people are passionate about razor clams. And with good reason, as Pacific County is by far the best place in the state to stalk the “wily bivalves.”

Good clamming is usually available along the entire Peninsula. However, the largest and most plentiful razor clams are found from Ocean Park approach north to Leadbetter Point. As a general rule, clamming conditions are so good on our dozens of miles of clean beach that people drive for hundreds of miles to partake in this delicious family fun.

You must keep the first 15 clams you dig, regardless of size or condition. Over-digging, throwing clams back, digging in closed areas, or digging out of season can result in hefty fines.

Clam season starts in October and runs through May, ending to provide peace and quiet for rare shorebirds that nest on isolated stretches of our beach. The season also is sometimes delayed or shortened to avoid unhealthy algal blooms in the ocean.

Visitors are encouraged to contact the Department of Fish and Wildlife at 360-586-6129 for information about upcoming seasons and regulations or visit the WDFW online at <http://wdfw.wa.gov/fishing/shellfish>

RAZOR CLAM INFORMATION:

Jack’s Country Store in Ocean Park maintains the excellent clam information website: www.razorclams.com