

# CAMP 18 IS HOME TO RICH HISTORY, FOOD

## Restaurant's history extends to 1980s

BY LINDA K. HOARD

From its hand-crafted building made by regional loggers, to its unique museum, Camp 18 is not an average restaurant.

Since 1986, Camp 18 has been a welcoming restaurant for a hearty meal, as well as a museum of the region's rich logging history.

Independent logger and owner Gordon Smith, along with friend Maurie Clark, named the restaurant Camp 18 because logging camps were numbered, not named — and the restaurant's location is on milepost 18 along U.S. Highway 26.

Camp 18's menu has a variety of options including breakfast classics like waffles, omelets, biscuits and gravy; sandwiches like the Lumber Jack Burger with cheddar cheese, bacon, onion rings topped with barbecue sauce; steak, chicken or fish with plenty of sides; and desserts like homemade marionberry and strawberry-rhubarb deep dish cobblers, and the Bigfoot Brownie Sundae.

The restaurant is known for generous

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Photos by Carolyn Hoard

**TOP:** From left, Elaine Cavin, Gordan Smith, Mark Smith and Karma Smith. **ABOVE LEFT:** The upstairs of Camp 18 showcases antler chandeliers. **ABOVE RIGHT:** A plate-sized cinnamon roll.