



Saturday, September 21, 2013

## WAWeekend: Clamming—Can you dig it?

We've just returned from Vancouver Island's West Coast. While there, we decided it might be fun to return during the winter's stormy season (and when hotel rates were hopefully lower).

But then the voice of travel reason set in and we recalled that trip to our own Washington coast —**Copalis Beach** — a winter or two ago. . .

We had a dazzling taste of a winter storm and an equally satisfying taste of the razor clams for which this area is known. **Copalis Beach** is less than a three-hour drive from Seattle; not a few hours drive plus a few hours longer ferry ride to return to **Tofino, British Columbia**.



Having watched razor clam diggers at work on **Copalis Beach** during our visit, but not quite understanding the what- and how- of what they were doing, we were further tempted to return when we got an email this week from **Iron Springs Resort**, (where we had stayed on the last trip) about a clam digging activity for folks like us.



Actually, the guided **Clam Digging Package** offered this fall is designed for guests who are newcomers or who could use a few tips for spotting and catching the speedy bivalves:

If you sign up for the package, you'll be part of a small group and you'll have. . .

- Official clam digging license, available in the General Store at check in (licenses are required in this state and the cost of the license is extra)

- Digging essentials – clam guns, shovels, clam bags, lanterns and headlamps (Which save you from having to purchase one of those wacky 'guns' they sell along the roadside and in shops along the beach).

- Wine or hot cocoa, upon return from the beach (you may be chilled enough to opt for hot cocoa but a celebratory wine sounds good as well!)



- Clam cleaning tutorial and tools at the Iron Springs clam cleaning station (a real plus because we watched them do this as well – you need to know what you are doing.)

- Razor clam chowder recipe to prepare in your cabin

(Let me tell you, that if this is the same recipe as the thick, savory chowder served to us during our visit – you will love it!)

