

Idaho Chapter Newsletter June 1995

CAMPOUT PLANNED IN JULY

The next get-together for the Chapter will be a campout on the Lolo Trail. This will be similar to the one two years ago. Chuck Raddon has put together a great itinerary for the trip. Please refer to the enclosed page for the details.

If you are planning to go on this trip, please contact either Chuck Raddon in Orofino (476-4541-office; 476-3123) or Steve Lee in Boise (336-5066). We need to know who will be in our travel party.

If you don't have all of the camping equipment you think you might need, call as we may be able to work things out. It should be another great camping experience.

MAY MEETING DETAILS

It was a beautiful spring day when members gathered at Carol MacGregor's beautiful home in Boise. A small but enthusiastic group of members heard Ron Laycock's program entitled "The Role of Women in the Lewis and Clark Expedition". Ron told the group about Mrs. Cane and her contributions at Camp Wood. He also detailed how three Shoshoni women helped save the expedition in a crucial meeting with the Native Americans in what is now the Lemhi County area of Idaho. He also mentioned Nez Perce women in this very interesting program. Ron also explained what is happening with the Bicentennial Council and the recent meeting in Ft. Leavenworth. He mentioned that the quilt the Chapter raffled last year has been displayed down there.



Bernice Paige spoke to the group and explained the trail inventory process and how the Idaho segment has been completed. Both Bernice and Dave have been attending several national trail meetings representing the Lewis and Clark Historic Trail.

The members who were present voted for the 1995-1996 officers as presented by the nominating committee. If you were not present at the meeting, a ballot is enclosed for you to vote.

UPCOMING EVENTS

July 15-19 - Lolo Trail Campout
July 31-Aug.2 - Natl. Mtg., Virginia
TBA, Sept./Oct. - Salmon meeting
Oct. 16-18 - 1st Nez Perce Natl. Historic Trail Symposium, Ramada Inn, Lewiston

NEZ PERCE NATL. HISTORIC TRAIL FOUNDATION FORMS

According to the June-July issue of Trailhead, the NPNHT Foundation received nonprofit status and is soliciting members. Its purpose is to promote sensitive development of the trail on the ground and to keep members informed of the progress. Dues are \$10 per year for individuals, families or institutions. For more information, write: NPNHTF, PO Box 20197, Missoula, MT 59801.

SUPPORT THE LEWIS & CLARK TRAIL

Foundation President Bob Gatten has urged all members to write U.S. Senators and Representatives and ask them to support funding for the National Park Service, specifically for the Lewis and Clark National Historic Trail. The Foundation works as a partner with the NPS to protect and enhance the Trail. Please write Senators Craig and Kempthorne and Reps. Chenoweth and Crapo.

Museum sets three summer exhibits ⁵⁻¹²⁻⁷⁵

The Luna House Museum at Lewiston recently opened three new exhibits that will be on display through summer. One of the displays features the Lolo Trail and the other two are collections of dolls and vintage hats.

"The Lolo Trail — Land Bridge Across Time: A Historic Travel Corridor" is an award-winning interpretive exhibit, researched and built by high school students Brian Horn and Ian Walsh of Cambria, Calif.

The project won first place in the 1993-94 National History Day contest. It is the second exhibit developed by the two to be displayed at the Luna House.

Antique and contemporary dolls and accessories from the collection of Clarkston resident Carmen Moxley will be on display, as well as vintage hats from the historical society's collection.

Museum hours are 9 a.m. to 5 p.m. Tuesday through Saturday. Admission is by donation. The museum will be closed May 27, July 4 and Sept. 2.

LEWISTON MORNING TRIBUNE

Westward Whoa
by W. Hodding Carter
(Simon & Schuster; \$21)

TRAVELLING by inflatable boat, by rented car, on foot, and on horseback, Carter and his sidekick, Preston Maybank, retraced the route of Lewis and Clark's historic 1804-06 expedition from the Mississippi to the Pacific. Lewis and Clark were in search of a new route west; God knows what Carter and Maybank were looking for. What they found was muddy rivers and sparkling ones, assorted pollutants, friendly travellers and drunken hooligans, and a wide variety of animal scat. Their humor, too, is frequently scatological, but amid the banter there emerges something of a lesson about the deterioration of the continent during the two centuries since Lewis and Clark's journey. The story has a simple dynamism, and once you have joined the travellers on their westward trek it is hard to bid them farewell until you have seen the Pacific. ♦

The NEW YORKER



Idaho Chapter brick at Lewis-Clark State College's Centennial Mall.

IDAHO CHAPTER, Lewis and Clark Heritage Foundation
1995 Summer Expedition

Saturday, July 15 @ 5 PM to Wednesday July 19.

ABOUT THE TRIP

WHERE: We will meet at Lolo Hot Springs on US 12 about 10 miles east of Lolo Pass and 20 miles west of Lolo, Montana. The trip will end at Weippe, Idaho where Lewis and Clark met the Nez Perce after crossing the Bitterroot Mountains.

TRAVEL: After leaving Lolo Hot Springs we will drive about 150 miles before arriving in Weippe, Idaho. One hundred miles of that is on a single lane dirt road, which is narrow in places, rough, bumpy, dusty (or muddy) and VERY slow. Cars should have high clearance, but four wheel drive is not necessary. Most pickups and vans will do fine if the driver has enough patience.

FOOD: Lets coordinate our Food by having "joint meals". A menu is proposed for each day. Bring enough for yourselves and throw into the common pot. The cook and cleanup crew can be appointed for the following day at the evening "strategy session" at dinner. We will need some "giant size cooking gear" Let Steve or Chuck know what you have so we can reduce the total gear each needs. Bring lots of drinking water, a gallon per person per day is not too much. Paper plates for your crew so KP will be easy.

COMMUNICATION: Bring a CB radio so we can keep coordinated while spread out along several miles of that dusty road. It's really nice when someone spots something special and everyone gets to see it. Also, when meeting on-coming traffic everyone is forewarned. A handheld CB radio from Radio Shack will work fine and is not too expensive.

WHAT WE'LL SEE AND DO: This will be similar to the 1993 trip, but we plan to visit some sites bypassed in previous trips. We'll still visit most of the "famous" sites. Monday we'll visit Barb and Harlan Opdahl's Outfitter Camp in Gravy Creek. Barb promises berry pie in honor of our visit.

BOOKS: Your favorite edition of Lewis & Clark Journals, and Ralph Space's book "Lolo Trail".

DAILY SCHEDULE

SATURDAY, July 15

5 PM Meet at Lolo Hot Springs Campground (Private RV park/ Campground) across Hwy from Hot Springs Resort. Agree on details of trip. Sample hot springs after dinner.

Dinner: Bring you own meat to BBQ, and a Potluck salad, hot dish, bread or desert to share.

SUNDAY, JULY 16

The Day: Visit L & C trail in several locations: Lee Creek, Packer Meadows, and point where Trail Split and "Toby" missed the trail west. Enjoy the views from Rocky Point Lookout. Travel 500 Road west to Cayuse Junction. Camp just north of Junction on Cayuse Creek (Fishing is catch and release). Big campfire and Lewis & Clark stories after dinner. (bring your journal with your favorite story.)

Breakfast: Hot Cakes, Eggs

Lunch: Sandwiches: Bread, meats, cheese, fruits, cookies.

Dinner: Spaghetti, green salad, french bread.

IDAHO CHAPTER, Lewis and Clark Heritage Foundation
1995 Summer Expedition

MONDAY, July 17

The Day: Visit Indian Post Office, Devil's Chair, and route into Gravy Creek. Visit Opdahl's Camp in Gravy Creek. Camp east of Smoking Place along the ridgeline. No Water at hand. Night visit to Smoking Place.

Breakfast: French Toast, savage & Eggs. Fresh fruit

Lunch: Burritos = tortillas, canned refried beans or black beans on a hot griddle (we can turn out one each minute), cheese, salsa or hot sauce) fruit. Good ol-Peanut butter & jelly for those who can't handle Mexican.

Dinner: Hamburgers, buns, beans or potato salad.

TUESDAY, July 18

The Day: Visit Castle Butte Lookout for the good views. Then, over to Bald Mountain to look at several trail remains and at several possible camp sites. Camp at Liz Butte Saddle. Hike after dinner to Sherman Peak and Spirit Revival Ridge and watch the sunset. (Don't forget a flashlight) Perhaps Mrs. Moose will visit camp.

Breakfast: Hot Cakes, Ham & Eggs, fruit

Lunch: Cold Cuts, cheese, crackers, carrots, fruit, cookies or Portable Soup

Dinner: Stew (chunks of meat, potato, carrots & etc. We should have time to cook as this should be a short day), fruit

WEDNESDAY, July 19

The Day: Visit Horsesteak Mdws, and investigate newly proposed route of Lewis and Clark over Camel Hill to Fish Creek Meadows. Visit Salmon Trout and Small Prairie Camps. Last night for on the trail for those who wish to stay at Lolo Campground, near L&C's "Pheasant Camp". Or, we can visit Weippe before heading home late in the day.

Breakfast: Creative left overs (hot cakes, eggs ?? -

Lunch: Mexican - bursitis (see Monday), fruit

Dinner: Corned beef & hash (Chuck will bring dehydrated potato which fry well- bring cans of corned beef), fruit,

Sausage stews can lighten your journey

By John Owen
of the Seattle Post-Intelligencer

It wasn't the first cookbook published in the United States. But it may have been the first to print the recipe for buffalo sausage.

Up until recently I assumed the American West was won on a diet of jerky, wild onions and, oh, a few cases of Campbell's pork and beans. But Meriwether Lewis and William Clark carried much more on their expedition to the Pacific Coast.

Their party included a Shoshone woman named Sacajawea. I'm not sure she knew a spatula from a fly swatter but her husband was definitely blessed with kitchen smarts. The Lewis and Clark journals testify to that.

"Thursday, May 9, 1805," Lewis wrote, "Captain Clark killed two deer and two buffaloe. I also killed one buffaloe which proved to be the best meat for making what our wright-hand cook Charbono calls the Boudin Blanc. This white pudding we all esteem one of the greatest delicacies of the forrest."

Toussaint Charbonneau, as he preferred to be known, signed on as an interpreter when the expedition wintered near what is now Mandan, N.D. He conducted his cooking class the next summer in Montana.

The journals describe how Charbonneau constructed the "white pudding" from about six feet of well-fatted buffalo gut. He filled it with minced meat from the shoulder mixed with suet, salt, pepper and flour before tying off the ends of the sausage.

"It is then baptized in the Missouri with two dips and a flirt and bobbed into the kettle from whence, after it be well boiled, it is taken and fried with bears oil until it becomes brown, when it is ready to eswage the pangs of a keen appetite or such as travelers in the wilderness are seldom at a loss for."

We can assume from the above that the customers gave their chef a four-star rating on the buffalo sausage. At least we know he cooked better than Meriwether Lewis spelled.

I just checked the supermarket ads in the newspaper. Absolutely nobody is featuring a special on wild animal gut. So Buffalo Boudin is not an option for dinner tonight.

However, Lewis and Clark could just as easily have signed on a Pole or an Italian as cook on their expedition in which case the explorers would have feasted on something like this.

(Editor's Note: These recipes did not appear in Chuck's Lolo Trail campout itinerary)

SACAJAWEA'S SICILIAN SUPPER

(Italian Sausage Stew)

- 2 tablespoons olive oil
- 3 fresh tomatoes
- 2 green peppers
- 2 red peppers
- 1 large onion, thinly sliced
- 4 tablespoons tomato paste
- 3 cloves garlic, minced
- 1 teaspoon Italian seasonings
- ½ teaspoon salt
- Freshly ground pepper
- 1 pound Italian sausages
- ½ cup whole pitted black olives
- ½ cup grated Parmesan
- 1 tablespoon anchovy paste

Seed and chop the tomatoes. Cut the peppers into slices, discarding white pulp and seeds. Whack the sausage into chunks with a genuine Shoshone war club. Heat the oil in a pot and saute the onions and garlic. Add the red and green peppers and the seasonings. While this mess is simmering, saute the sausage hunks in another skillet. When browned dump them in with the vegetables. Cook three minutes, add the tomatoes and tomato paste. When it has thickened stir in the anchovy paste, dish it up and garnish with olives and Parmesan. This should serve four to six.

A POLISH PUDDING (Polish Sausage Stew)

- 1 pound Polish sausage
- 4 medium potatoes
- 4 large carrots
- 1 small head cabbage
- 2 cups water
- 2 tablespoons flour
- 2 tablespoons brown sugar
- 2 tablespoons vinegar
- 1 teaspoon dry mustard
- ½ teaspoon salt
- ½ teaspoon pepper
- Chopped parsley

Peel and quarter the potatoes. Peel and cut the carrots into one-inch hunks. Remove tough outer leaves from cabbage, if necessary, and quarter it.

OK, toss the sausage into a large pan. Add the potatoes, carrots, cabbage and water. Cook, covered, 30 minutes or until the veggies are tender.

Place sausages and vegetables on a platter and keep warm. Combine three-quarters cup of the broth from the pan with the flour, brown sugar, vinegar, dry mustard, salt and pepper. Cook until thickened, stirring, then pour over the sausage and vegetables. This serves four, in bowls or ramekins. Sprinkle parsley on top.

Since Lewis and Clark were traveling with a French chef they probably ate off bone china and gulped Missouri water from crystal goblets.

But I'll bet they fell out of their canoe when they saw the size of the dinner check.