

# THE HISTORY OF LONGMIRE AND THE NATIONAL PARK INN

**F**or James Longmire, the sight must have been awesome as he approached Mount Rainier on a crisp morning in 1883. Imagine steam vapor billowing about the ferns and evergreens of the ancient forest, revealing the location of mineral hot springs and a place of amazing beauty. Longmire and his partner, William Packwood, had been exploring this area to develop a main route from Puget Sound to Mount Rainier by following ancient Native American trails. The discovery of the hot springs was too good to pass up. He filed a claim, constructed a rudimentary trail and handcrafted a small cabin. His family, who had traveled west on the Oregon Trail 30 years earlier, joined him to build and operate the first tourist Inn on Mount Rainier. The rustic accommodations were regularly filled within the first few years of operation.

By the summer of 1890, “Longmire Springs” offered a small two-story hotel of split cedar, with five small guest rooms upstairs and a lower floor lobby. Several bathhouses were built by digging out the springs and sinking tubs into the ground. In addition to the mineral baths, reputed to have curative powers by the local Indians, guests enjoyed mud baths and sulfur plunges.

James Longmire died in 1897. Two years later, Mount Rainier was established as a national park. In 1906, the Longmire family faced their first competition with the construction of the National Park Inn, a three-story hotel that would accommodate 60 guests. In 1907, the first vehicles were allowed in the park at a toll charge of an extravagant \$5.00 per vehicle. Automobile stages were introduced in 1910 to carry tourists in comfort.

1916 saw the formation of the Rainier National Park Company and the construction of the Paradise Inn began. RNPC obtained a 20 year concession contract and purchased the Longmire family buildings for \$12,000.

The company intended to market the hot springs, but was prohibited by the Park Service when the waters were tested and proved to have no medicinal value. RNPC decided to burn down the old Longmire Springs Hotel and moved an annex next to the National Park Inn. Fire completely destroyed the original National Park Inn in 1926, but the annex was untouched. That annex exists today as the National Park Inn.

Rainier National Park Company sold their interests to the federal government in 1940, but retained the right to lease all business opportunities until 1968 when the corporation was dissolved. In 1973, Government Services, Incorporated obtained the contract to operate the concessions in Mount Rainier National Park. This same company, now known as Rainier Guest Services, runs the facilities in the Paradise Inn, Jackson Visitor Center, National Park Inn and Sunrise Lodge.

The National Park Inn underwent renovation in 1936 and 1990. The Longmire area was declared a National Historic Landmark District in 1987. Today, the National Park Inn offers 25 guest rooms, casual dining restaurant, guest lounge and country store. Open year round, visitors from around the world stay at the Inn to enjoy spectacular views, hiking, cross-country skiing, snowshoeing and legendary hospitality.

Longmire has undergone tremendous changes since that chilly morning in 1883. Gone are the bath houses, wagon trails and antiquated facilities. But the lush vegetation, stunning vistas, abundant wildlife and majestic splendor of Mount Rainier still endures.



Authorized  
Concessioner

# NATIONAL PARK INN

## DINNER

MOUNT RAINIER

SERVED DAILY



Starting 5:00 P.M.

### SMALL PLATES

- Garlic Bread  .....\$6.00
- Hush Puppies  .....\$8.00  
Ricotta, Fried Sage, Local Honey
- Grilled Asparagus  .....\$12.50  
Served with Grilled Spring Onion, Shaved Pecorino, and Green Goodness Dressing
- Ellsworth Fried Cheese Curds  .....\$9.00  
Marinara
- Chips and Dip  .....\$7.00  
Housemade Idaho Potato Chips with Green Goodness Dip

### STARTER SALADS

#### Half-sized salads

- Strawberry Salad  .....\$10.00  
Strawberry, Pecans, Red Onion, Poppy Seeds, and Balsamic Dressing
- Yakima Spinach Apple Blackberry Salad  .....\$8.50  
Spinach, WA Apple, Blackberries, Red Onion, Walnuts, and Blackberry Vinaigrette
- Mixed Greens Salad  .....\$7.00  
With Heirloom Cherry Tomatoes, Cucumber, Carrot, and Blackberry Vinaigrette

#### ADD ONS

- Grilled Chicken ..... \$6.25
- Tribal Smoked Salmon ..... \$10.00
- Crispy Tofu ..... \$3.00

### HOUSEMADE SOUP

- Cup of Soup .....\$5.50
- Bowl of Soup .....\$7.75

MOUNT RAINIER BELIEVES IN SUSTAINABILITY

To secure a healthy landscape for generations to come, we offer a "farm to fork" philosophy that promotes fresh, high quality foods from local farms. We buy local foods as the season permits, to bring you the freshest menu selections. All of our seafood comes from responsibly managed, local, sustainable sources.

### ENTRÉES

- Bison Meatloaf with Local Brown Sugar Bourbon Glaze | \$24.25  
Served with Smashed Potatoes and Seasonal Vegetable
- Wagon Master Burger\* | \$24.25  
Half-Pound Wagyu Beef Patty, Tillamook Cheese, Lettuce, Tomato, and Red Onion on a Sesame Seed Bun, Served with Fries
- River Trout\* | \$27.00  
Served with Rainbow Swiss Chard and Wild Rice
- Citrus Salmon\* | \$28.50  
Served with Fried Bread, Hominy, and Sweet Potato Salsa
- Fried Chicken | \$24.25  
Served with Smashed Potatoes and Corn Cobbetts
- Summer Vegetable Puff Pie | \$18.00   
Seasonal Vegetables with Puff Pie and Sunny-Side Up Egg
- Longmire Lasagna | \$19.50   
Summer Squash with Basil, Heirloom Tomato, Ricotta, and Mozzarella
- Spaghetti and Chicken Meatballs | \$18.50  
Housemade Marinara, Chicken Meatballs, and Grated Pecorino Cheese
- Longmire Clam Linguine\* | 19.25  
Clams, Artichoke Hearts, Heirloom Cherry Tomatoes, with White Wine Butter Sauce, Herbs, and Garlic
- Caesar Salad | \$11.25   
Classic Caesar Salad with Croutons and Parmesan Cheese  
Add Chicken \$6.25 | Add Grilled Salmon \$10.00

#### ADD TO ANY PASTA

- Grilled Chicken ..... \$6.25
- Smoked Salmon ..... \$10.00

 Vegan

 Vegetarian

\* Consuming raw or undercooked meats / poultry / seafood / shellfish / eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PLEASE NOTIFY MANAGEMENT IF YOU HAVE ANY FOOD ALLERGIES.