

What, No Beaver Tail?—

All Kinds of Foods At Native Potlatch

If it's pickled salmon bellies you want to taste, or muktuk, or bear meat. . . or plain old potato salad and chicken, then it's the Native Potlatch you should aim at Saturday night.

Sponsored by the Fairbanks Native Association, the Native Potlatch will be held in Lathrop High School this year with serving of food beginning at 5 p.m. Saturday and Native dancing starting about 8 p.m. The potlatch is open to the public.

Tickets are \$3 apiece and are available at Perdue's Jewelery, Jean's Fabric Shop, from Willie Keyes at the Northward Barber-shop, or at the door Saturday night.

Other foods on the menu Saturday night include moose, reindeer, beaver meat, caribou, duck, seal, fish, crab, dry fish, salmon strips, Eskimo and Indian ice cream, muskrat, dried meats, beans, salads, homemade breads, moose spaghetti, ham, cake, cookies, coffee, and soft drinks.

Anyone who would like to donate a casserole or some cooked meat is welcome to do so, Gerald Ivey, president of the Fairbanks Native Association said.

He explained the potlatch custom, "The real idea behind a potlatch is for everyone to bring some kind of food. Many attending Saturday cannot and are not expected to bring food, but any who can are encouraged to do so," he said.

Ivey said the annual potlatch, held during the North American Championship dog sled races, is the principal fund raising function of his group.

Funds raised from the potlatch are used throughout the year by the Fairbanks Native Association for many projects, the most important of which involve education for Native youth.