This year features a variety of Indigenous recipes from the Decolonizing Diet Project, such as pumpkin cornbread, bison/venison meatloaf, sunbutter cookies, roasted turkey, wild rice, and contemporary Native dishes such as the three sisters casserole.

Purchase tickets in advance at 112 Whitman Hall on the NMU campus
Mon-Thurs 8 a.m. - 5 p.m. Available until Nov 7

**Advance Ticket prices**
$5 - NMU students w/ID and Elders
$12 - general public

**Ticket prices at the door**
$7 - NMU students w/ID, Elders, children ages 5-13
(children’s tickets only sold at the door)
$15 - general public

This is a Dish Bag Event! Please help our environment!
Bring reusable dishware and your name will be entered into a raffle of prizes. Need not be present to win, but must be 18 or older. Write your name, address and phone number on the back of your ticket. Please do not incorporate paper plates as part of your dish bag—the intent is to limit our waste.

E-mail: nasa@nmu.edu or visit www.nmu.edu/nativeamericans

This event is presented by the NMU Native American Student Association with support from the Sault Ste. Marie Tribe of Chippewa Indians and the following NMU departments: Academic Affairs/Provost’s Office; Center for Native American Studies; Charter Schools; College of Arts and Sciences; College of Professional Studies; Health, Physical Education and Recreation; History Department; Multicultural Education and Resource Center; School of Education, Leadership and Public Service; and School of Nursing.

**Additional thanks to:** Babycakes, Bonanza, Border Grill, Brown’s Store, Casa Calabria, Classic Auto Collision, Donckers, Econo Foods, Glen’s Market, KFC, Marquette Food Co-op, Ojibwa Casinos of Baraga and Marquette, Pit Stop Quick Lube, Rare Earth Foods, Rice Paddy, Sault Tribe Marquette Elders, Subway, Sweet Water Café, Thill’s Fish House and Younkers.

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