

The Quad City Engineering and Science Council

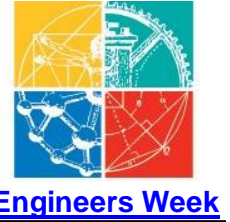
In Partnership with the Henry Farnam Committee Present:

47th Annual National Engineers Week Banquet & 6th Annual Henry Farnam Dinner



Friday, February 20, 2009

Radisson Quad City Plaza
111 East 2nd Street
Davenport, Iowa

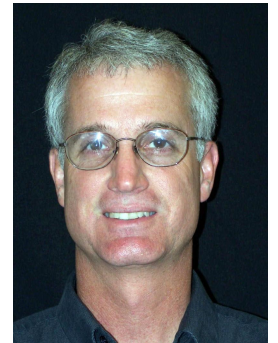


Featured Speaker:

Dr. John O. Anfinson, National Park Service

Speaking On:

***A River Transformed: The Upper Mississippi
Before and After the Locks and Dams***



This year's National Engineers Week Banquet is a joint event with the Henry Farnam dinner celebrating the 75th Anniversary of the Completion of the Locks and Dam 15 at Rock Island.

This year's program will include original film and photos showing the construction of Locks and Dam 15 between 1932 and 1934. This will be followed by an illustrated presentation by Dr. John O. Anfinson.

Dr. John O. Anfinson is the historian and cultural resources program manager for the Mississippi National River and Recreation Area (MNRRA), a unit of the National Park Service. He worked as a historian for the St. Paul District, U.S. Army Corps of Engineers from 1980 to 2000. John is a founding board member of Friends of the Mississippi River, an organization that focuses on the environmental health of the Mississippi in the Twin Cities area. He is also on the Minnesota Marine Art Museum board. John holds a PhD in American History from the University of Minnesota.

John has been researching, writing and speaking about the upper Mississippi River for over 25 years. He is the author of *The River We Have Wrought: a History of the Upper Mississippi* (2003) and *River of History: a Historic Resources Study of the Mississippi National River and Recreation Area* (2003).

- Time:** 5:00 - 6:30 p.m. Social with cash bar, silent auction, and displays
6:30 - 7:30 p.m. Dinner
7:30 - 8:45 p.m. Program with Awards, Scholarships, and Featured Speaker
- Location:** Radisson Quad City Plaza • 111 East 2nd Street • Davenport, Iowa
- Menu:** Choice of three entrée(s): (1) – Sautéed Breast of Chicken with a Herb Champagne Sauce, (2) – Marinated Pork Loin with a Garlic Shiitake Mushroom Demi, (3) – Eggplant Parmesan in a Rich Marinara Sauce. Includes Seasonal Greens, Fresh Seasonal Vegetables, Garlic Mashed Potatoes, Fresh Baked Rolls, Dessert with Coffee or Ice Tea.
- Cost:** Banquet: \$40.00 per person • \$20 for full-time students if registered with adult • \$375 for a table of ten
- Further Info:** Contact Pat Barnes via e-mail president@qcesc.org or call 309-748-1333

For Reservations: Make your reservation online at www.qcesc.org (preferred) or Call 309-748-1333

Advance reservations and payment are required by February 16, 2009 - No Late reservations

The general public including students are welcome to attend this event.