

FEEGI Banquet and Keynote Address

Kris Lane, President of FEEGI, College of William and Mary

“Everybody Must Get Stoned:

Rock Medicine in the Early Modern World”

Among the many global exchanges to grow exponentially after European voyages of discovery and conquest was that of drugs. These included not only a huge variety of mostly tropical plants, herbs, barks, and seedpods, but also a number of minerals. Although interest in crystals as agents of medical therapy has been revived in recent years among New Age enthusiasts, most early modern therapeutic uses of stones, metals, rare earths, and mineral concretions have been forgotten. This talk explores select 'rock therapies' that crossed oceans in an era of global galenic science.

three-course Peruvian banquet

Las Canteras in Adams-Morgan

2307 18th Street NW

Separate registration required (\$50 inclusive of meal, tax, and tip).

Drinks not included, except coffee and tea.

FEEGI Banquet Menu

Appetizers

Causa de Pollo: A cake of yellow potatoes stuffed with chicken and corn; served cold.

Ensalada de Palta y Queso: Diced avocado, white cheese, red onions and tomatoes with an olive oil and lemon dressing.

Chicken Soup: Served by the bowl.

Main Courses

Seco de Carne: Beef stew slow cooked in a sauce of yellow pepper, paprika, onions and cilantro; served with garlic rice and beans.

Aji de Gallina: Shredded chicken in a sauce of bread, peanuts and yellow pepper; served with rice.

Quinotto: A risotto-like dish made with quinoa (the protein-rich grain eaten by the Incas), mushrooms, and grated cheese.

Desserts

Guava Flan: Caramel custard laced with the exotic taste of guava.

Arroz con Leche: Our version of traditional rice pudding, blended with rum soaked-raisins.

Quinoa Chocolate Cake: A sinfully rich concoction of chocolate, honey and quinoa, covered with an even more sinful dark chocolate frosting.

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