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**Louisiana State Museum dishes up delicious double exhibit opening**

March 10 opening features Southern Food and Beverage Museum's inaugural exhibit and a Galatoire's anniversary retrospective

The Louisiana State Museum celebrates two of New Orleans' most beloved traditions with a double exhibit opening at the Old U.S. Mint, 400 Esplanade Ave., on March 10, 2005, from 6:00-8:00 p.m. Featured exhibits include the Southern Food and Beverage Museum's inaugural exhibit, *A Toast of New Orleans*, which examines the city's love affair with cocktails and other beverages, and *Galatoire's Restaurant: Celebrating 100 Years*, a retrospective on one of the New Orleans' most famous places to enjoy lunches that last until dinnertime.

Highlights of the Southern Food and Beverage Museum exhibit include old Sazerac bottles from the turn of the century, an absinthe dispenser from the mid-1800s, 1930s and 1940s WPA photos of New Orleans, vintage advertisements, such ingredients such as the chicory used in café au laits, and such promotional artifacts as a JAX Brewery aluminum ice chest. The exhibit curator for "A Toast of New Orleans," Elizabeth Pearce, stresses the importance of understanding the history of beverages in New Orleans, the city where the cocktail is said to have been invented. "Drinks can be taken for granted: they wash down a po' boy or keep us cool inside a sticky, sultry jazz club, and they are as important as the food, music and architecture in making New Orleans unique."

The Galatoire's exhibit will feature photographs from the last century, a peek into early ledgers, vintage menus, tableware, memorabilia from the restaurant's 100<sup>th</sup> anniversary celebration in January and even original hand-written recipes for a few signature dishes. The legendary restaurant first opened its doors at its current location in 1905. Guests have been willing to endure long lines ever since for a taste of Oysters Rockefeller, Trout Meunière Amandine and other favorites. In the last century Galatoire's not only attracted a historic list of loyal patrons but has also become an important part of New Orleans culture. The Louisiana State Museum has designed the exhibit not just to tell the story of the famous dining establishment but the story of the family that operates it as well as the city itself.

The March 10 opening, hosted by Friends of the Cabildo, will feature signature cocktails and hors d'oeuvres from Galatoire's as well as drinks and refreshments from Southern Comfort, Abita Brewery, Napoleon House and other beverage legends featured in the exhibit. For more information visit <http://lsm.crt.state.la.us> and [www.southernfood.org](http://www.southernfood.org) or to make reservations call 504-568-6968.