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Summer 2023 | JUN 5 - JUN 30

## Archives & Special Collections Summer Practicum

### Candidacy applies to students:

- currently enrolled in an ALA-accredited Library & Information Science program
- or, enrolled in a graduate-level program in History or Museum Science with related coursework in Collections Management or Archival Science

### PROGRAM DESCRIPTION

The Archives Special Collections Summer Practicum (ASCSP) offers the next generation of collections professionals and archivists a unique opportunity to study, preserve, and engage with special collections that represent the creative heritage and rich cultures of Louisiana. Under the direction and tutorship of their respective project lead(s), the fellow will gain knowledge in the application of formal procedures related to the cataloging and organization of historic material housed in a special collection's library. In the setting of a 4-week practicum.

### ANTOINE'S RESTAURANT COLLECTION PROJECT

Located at 713 St. Louis Street in the French Quarter of New Orleans, Antoine's is a Louisiana Creole cuisine restaurant, most notable for being the birthplace of several famous dishes, such as Oysters Rockefeller, pompano en papillote, Eggs Sardou and Pigeonneaux Paradis. Established in 1840 by Antoine Alciatore, Antoine's remains one of the oldest family-operated restaurants in the United States, still owned and managed by fifth-generation relatives of the original founder. Antoine's Restaurant Collection includes a variety of materials specific to historic records of the business. The fellow will assist in the cataloging and organization of the collection, thereby improving the accessibility of the archive.



**For more information**

Contact Internship Coordinator, Sydney Wessinger, at [sydney.wessinger@hnoc.org](mailto:sydney.wessinger@hnoc.org)