

POVER

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TakeNote

SCHOLARSHIP APPLICATIONS

TO BE MAILED IN UPCOMING BILLS

Plan now to apply for SLEMCO's scholarship drawing if you would like to win one of 20 \$2,000 scholarships at our annual meeting on June 4.

Applications for the 2011 SLEMCO scholarship will be mailed with every

SLEMCO bill in February and March this year. The entry deadline is Thursday, May 5, at 4:30 p.m. in the Lafayette SLEMCO office; mailed entries must be postmarked by May 5.

When you receive your form, fill out the application for the drawing if you, your spouse, your dependent child or legal ward plan to attend a public college in Louisiana this fall (Lucky Account Number 3412118003).

Due to Internal Revenue Service rules, applicants who are dependent children must not turn 24 during 2011. The IRS prohibits parents from claiming children as dependents during the year they turn 24, even if they are full-time students. Any applicants turning 24 during 2011 must have their own SLEMCO account. They can't be sponsored by their parent or guardian, but they may be sponsored by a spouse because all SLEMCO accounts are considered community property under state law

If you need more than one application, photocopy both sides of the one you receive, download one from *www.slemco. com* or wait until next month to receive another copy in the mail. All area high school guidance counselors have a supply of applications, as do the scholarship offices at UL Lafayette and LSU-Eunice.

Everyone has the same chance to win. Only one application per student will be accepted: duplicate entries will be voided.

Be sure to fill out the application completely and sign the form where indicated.

Eligibility requirements are listed on each form, so please read them carefully. Here's a quick overview:

■ Only SLEMCO customers, their

spouses, children or legal wards are eligible to win a scholarship. A member cannot sponsor grandchildren, nephews, nieces or friends except as their legal guardian. Children cannot be considered a dependent if they will turn 24 years of age anytime during 2011.

Any student applying must be planning to pursue

an undergraduate degree at a public university in Louisiana this fall.

- High school seniors and anyone going back to college or to college for the first time must have graduated from high school with at least a "C" average. Continuing college students must have at least a 2.0 cumulative grade point average (on a 4.0 scale).
- The sponsoring SLEMCO member must have been a member for the past 12 consecutive months, as of May 5, 2010.
- The applicant is not required to attend the annual meeting on June 4, but the sponsoring member or member's spouse must attend to claim a scholarship. If a member or spouse is applying, either spouse may attend the meeting to claim the scholarship.

Questions about SLEMCO scholarships should be directed to Mrs. Mary Laurent at 896-2520. Completed applications should be mailed to the SLEMCO Scholarship Program, P.O. Box 90866, Lafayette, LA 70509-0866.

Any entry received after the May 5 deadline will be discarded.

MANAGE YOUR ENERGY BUDGET THIS WIN

ou may not be a SLEMCO meter reader, but you can check your meter and use it to help manage your electric bills this winter.

Let's say your goal is a winter electric bill that is no higher than \$150 a month. Here's a formula you can use to figure out how many kilowatt hours you can use and still stay within your budget.

\$150 ÷ .080 (all electric) = 1,875 kWh $1,875 \text{ kWh} \div 30 \text{ days} = 63 \text{ kWh/day}$ \$150 \div .082 (regular residential) = 1,829 kWh 1,829 \div 30 days = 61 kWh/day

Once you know how many kilowatt hours you can use each day to achieve your goal, read your meter daily to track your progress and check your total usage. Then you can make an informed decision how much it costs to turn your thermostat a degree or two warmer on cold days. You'll always know what to expect on your next bill if you keep track of your electric usage, making it easier to budget electric costs in your family's spending.

Of course, this formula can be used in the same way each summer to control your air conditioning costs, too (Lucky Account Number 3116356001).

For detailed information on household energy usage, check the Consumer Information pages on our website, www.slemco.com, which include a kilowatt hour usage chart listing the energy demands of common household appliances and air conditioning units.

TRACK YOUR ELECTRIC USAGE READ YOUR OWN METER

If you have a meter like this (digital), just write down the numbers.



If your meter looks like this (dials), read the right one first. Write down the last number the hand has passed.

Look! Some of the hands turn right and some turn left.











This is the way to read a meter. But there is one more thing. If a hand is right on a number and you don't know if it has passed or not, then do this. Look at the dial to the right. Has the hand passed 0?





If the dial on the right has passed 0, write down the number the hand on the left is pointing to, in this case, "7."





If the dial on the right has not passed 0, write down the number the dial on the left has just passed, in this case, "6."



Looking for a way to save a little cash on your utility bill? Take a look at your ductwork. Leaky ductwork can account for 10 to 30 percent of your total heating and cooling costs. For an average home, this can amount to hundreds of dollars in wasted energy each year.

Many comfort complaints are traced back to leaky ductwork (Lucky Account Number 2038671505). For example, if your duct leakage is only 20 percent of the total air flow, the efficiency of your cooling system can drop by half. Heating efficiency is similarly affected. Leakage lowers heating/cooling capacity and can actually reduce the life of your equipment.

Even if your ducts are insulated, insulation won't stop air leaks. Dirt streaks in the insulation are a sign air is leaking from the

To check your duct system, start with a visual inspection. Most connections on the duct system are not sealed properly. Materials such as duct tape do not provide a permanent seal. Tape adhesives dry out over time. Instead, experts advise using duct sealing mastic, a thick paste, between all connections.

It is especially important to seal leaks in connections and seams in or from the air handling unit, plenums and their connections to the rectangular ductwork.

Now is the perfect time for do-it-yourselfers to work on this project, while attics are cool. If you don't care to do the work yourself, a service call from a qualified cooling and heating specialist may save you hundreds of dollars each year.

CULTURAL CROSSROADS

History, art, even galaxies far far away no matter how you define culture, Lafayette's museum loop will expand your horizons

etting away from your everyday routine and day-to-day stress doesn't require a cruise or a trip to the latest vacation hot spot. We don't have to travel far to learn something new or discover a fresh perspective on the world around us.

We live in an area with a rich culture and history that draws visitors from all around the world. Take a cue from these tourists. The next time you're looking for something to do, why not visit one or more of Lafayette's museums (Lucky Account Number 4039607900)?

The Lafayette Convention and Visitors Commission (LCVC) has compiled a museum loop (http://www.lafayettetravel.com/culture/arts/museums/) highlighting cultural experiences that will appeal to a wide range of interests, from history to art—and even children's activities.



ACADIANA CENTER FOR THE ARTS

Nestled in the heart of downtown Lafayette, the Acadiana Center for the Arts (ACA) features extensive gallery space and the new James Devin Moncus Theatre, a 300-seat, state of the art theatre perfect for live performances, dance and film. Visit the ACA's website for a list of current exhibits and performances that may interest you and your family. During ArtWalk, held throughout downtown Lafayette on the second Saturday evening of each month, gallery admission is free.

101 W. Vermilion St., (337) 233-7060 www.AcadianaCenterfortheArts.org Adults \$5, Students & Seniors \$3, 5—17 \$2, 4 and under free, ACA members free Tues.—Fri. 10 a.m.—5 p.m., Sat. 10 a.m.—6 p.m.

LAFAYETTE SCIENCE MUSEUM

A must-visit place for kids is the Lafayette Science Museum. With permanent and traveling exhibits that have included dinosaurs and the recent *Star Wars:* Where Science Meets Imagination, science lovers young and old will find plenty to pique their interest. The museum also features a planetarium show for those among us whose imaginations lean toward the stars and galaxies far beyond our own.

433 Jefferson St., (337) 291-5544, www.lafayettesciencemuseum.org
Members free, Nonmembers: Adults S5, Seniors S3, Children S2; Tues.—Fri. 9 a.m.—5 p.m.,
Sat. 10 a.m.—6 p.m, Sun. 1—6 p.m., closed Mondays

ON THE COVER: Jonathan Chatman traveled with his middle school class from Gautier, Miss., to explore the Star Wars: Where Science Meets Imagination exhibit at the Lafayette Science Museum.

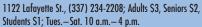






ALEXANDRE MOUTON HOUSE/LAFAYETTE MUSEUM

This 18th-century home first belonged to Jean Mouton, who founded Vermilionville, now Lafayette. It later became home to his son Alexandre, Louisiana's first Democratic governor. It has been fully restored and displays period furniture and portraits. This museum features many items of local historic and cultural interest, including elegant Mardi Gras costumes on permanent display.





ACADIAN CULTURAL CENTER

Part of the National Park Service, the Acadian Cultural Center tells stories of the Acadians' history, migration, settlement and modern life. Park rangers offer films, exhibits and programs to bring to life Cajun culture and the mysteries of the Atchafalaya Basin for visitors of all ages. Boat tours along the Bayou Vermilion are available during spring and fall (Lucky Account Number 4504336600).

501 Fisher Rd., (337) 232-0789, www.nps.gov/jela Free admission; Open daily 8 a.m. — 5 p.m.





VERMILIONVILLE

Many towns were first developed along bodies of water that were used for travel, irrigation or fishing. When Lafayette was founded as Vermilionville, the bayou provided all this and more to residents of the fledgling town. Today Lafayette is a

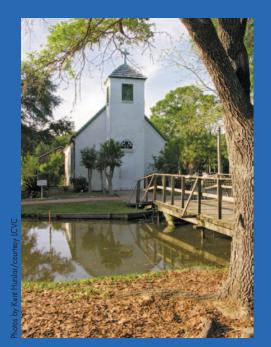
bustling city, but the bayou, or Vermilion River as most of us call it, still runs right through its heart. Vermilionville is now the name of a folklife and heritage park on its banks that depicts life here from 1765 to 1890. It features 18 structures, including six restored original homes. A visit to this park will take you back in time to explore how our ancestors lived.



300 Fisher Rd., (337) 233-4077, (866) 99-BAYOU, www.vermilionville.org Adults S8, Seniors S6.50, Children S5, Ages 1—6 free; Tues.—Sun. 10 a.m.—4 p.m.



Continued on page 6



PAUL & LULU HILLIARD UNIVERSITY ART MUSEUM

With a permanent collection on view on a rotating basis and another 11,000 square feet of gallery space for visiting regional, national and international art, the University Art Museum of the University of Louisiana at Lafayette brings fine art from the 18th through 21st century to visitors here in Acadiana. Regular events like Toddler Tuesdays and Conversations with the Curator provide wonderful opportunities to instill an appreciation of art in visitors of all ages.

701 E. St. Mary Blvd., (337) 482-2ART www.louisiana.edu/uam Adults \$5, Seniors \$4, Students (5 – 17) \$3 Tues. — Sat. 10 a.m. — 5 p.m.

ACADIAN VILLAGE

One of the first museums in Acadiana, Acadian Village is a recreation of a typical 1800s village of Cajun settlers. It was established in the early 1970s to promote tourism in the Lafavette area and later helped fund the Lafayette Association for Retarded Citizens. The Village seeks to recreate the old way of life for visitors. Daily life in the 1800s is showcased and explained. It features 11 buildings, seven of which are original and authentic to the 19th century in our area. Tours are held daily and the annual Nöel Acadien au Village at Christmastime delights visitors with over a half million lights, programs and entertainment.

200 Greenleaf Dr., (337) 981-2364, (800) 962-9133 www.acadianvillage.org; Adults \$7, Seniors \$6, Children 12 and under free; Mon.—Sat. 10 a.m.—4 p.m.





CHILDREN'S MUSEUM OF ACADIANA

A place where kids can be kids, the Children's Museum of Acadiana is a wonderful place families will want to visit again and again. There are numerous permanent exhibits that area school children enjoy each year, such as the Bubble Factory and the Ham Radio Station. The museum also features a new exhibit, the Healthy Pets Hospital, which allows animal-based role playing. Designed to give youngsters' imaginations a place to soar, the Children's Museum is a guaranteed child pleaser.

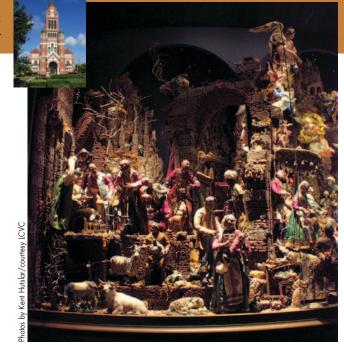
201 E. Congress St., (337) 232-8500 www.childrensmuseumofacadiana.com Admission S5, Under 12 months free; Tues.—Sat. 10 a.m.—5 p.m.

CATHEDRAL OF ST. JOHN THE EVANGELIST MUSEUM

A popular stop on our museum loop, right in downtown Lafayette, is the magnificent Dutch Romanesque Cathedral of St. John the Evangelist and its Cathedral Museum. The museum commemorates the history of the Diocese of Lafayette and the 185-year history of Cathedral Parish (Lucky Account Number 2118514000). The Hanley-Gueno Neapolitan Presepio, an exquisite Baroque Neapolitan crèche, pays homage to the Nativity and is a museum highlight. In addition, visitors can tour the soaring cathedral and the magnificent Cathedral Oak, estimated to be nearly 500 years old.

515 Cathedral St., (337) 232-1322, ext. 1 www.saintjohncathedral.org; Adults \$3, Seniors \$2, Children \$1, Mon.—Fri. 9 a.m.—noon & 1—4 p.m.





CAREFUL TREE PLANTING AND PRUNING HELP PROTECT YOUR ELECTRICAL SERVICE

o one wants to be without power after a storm. But when trees are planted too close to power lines, major problems can arise in the wake of high winds and severe weather.

Some thoughtful planning before you grab your shovel will protect your investment in your trees while ensuring uninterrupted electrical service for you and your neighbors.

Keep two things in mind when planting and maintaining the trees on your property: allow for full growth and eliminate potential problem branches before severe weather.

ALLOW FOR FULL GROWTH

Before planting, make sure that the height of your tree at maturity won't interfere with nearby power lines. Looking at a skinny sapling, it's easy to underestimate how much space it will claim in

20 or 30 years as a majestic live oak.

According to Jim Foret, a local licensed consulting arborist, the key to avoiding problems is knowing the characteristics of the tree you're planting and understanding how trees grow.

Before purchasing a tree, know what to expect, he said. It's easy to find the width and height each species of tree is capable of reaching.

"The International Society of Arboriculture has great information on everything from tree selection and planting, to care and pruning, at the website www.treesaregood.com," Foret noted.

ELIMINATE PROBLEM BRANCHES

It's easiest to avoid planting a new tree in the wrong spot. But over the years, many pre-existing trees may have grown close to power lines.

If you see a potential problem with a tree near power lines on your property, call SLEMCO. It's

better to remove a stray limb interfering with power lines now, before it causes an outage during a major storm. Trimming now is safer for the tree and for your neighborhood's electric service.

"Our trees evolved in woodlands," Foret explained. "When we try to grow trees in the open, with light on all sides, instead of growing up they tend to grow unnaturally to the side—either too wide or with double trunks—and therefore tend to fall apart when older.

"You should lightly trim your tree for the first time as soon as you plant it," Foret said, "because it came from the nursery with

flaws and defects. This 'training' should continue for the life of the tree (Lucky Account Number 2061019007). As they grow, continue trimming to avoid growth of excessively-wide side branches—the tree's structure can't handle the weight—so don't wait until they break, keep pruning as the tree continues to grow."

SOURCE OF POWER BLINKS

No one, including SLEMCO,

wants to see a tree trimmed

Stray branches that might touch power lines can cause other problems. Special devices are built into the electrical distribution system that cause power to temporarily go out whenever a power line comes into contact with a foreign object, such as a tree limb

brushing against the line.

These devices offer increased safety in the event of accidents and help minimize damage to electric lines, reducing repair time. [Caution: always assume any downed power line is dangerous! Report the problem to SLEMCO and keep well clear until it has been repaired.]

When a power line contacts a foreign object, these safety devices

cause power to go off momentarily and then come back on. If the foreign object is still in contact with the line, power will again go off briefly. When the power comes back on, if the fault (the foreign object coming into contact with the line) has cleared, the power will stay on. If not, the power will go off again and stay off. This can cause power "blinks" you may notice occasionally at your home or business.

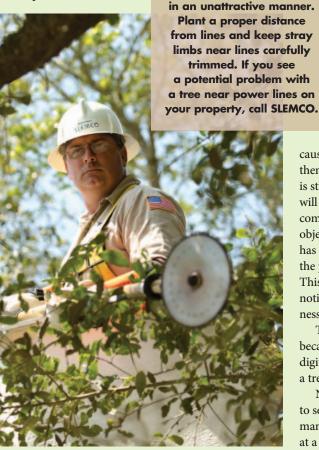
These blinks may be a minor nuisance because you might have to reset clocks or digital equipment. Normally the culprit is a tree limb brushing the line.

No one, including SLEMCO, wants to see a tree trimmed in an unattractive manner. So the best alternative is to plant at a proper distance from lines and keep stray limbs near lines carefully trimmed.

To keep your trees healthy, never remove more than 15 to 20 percent of a tree's leaves at one pruning, Foret explained. And bumps from mowers and weed eaters are major causes of damage. Mulching an area around the tree avoids that problem, he said.

The result of your careful efforts will be a beautiful, healthy tree that will better withstand storms and be less likely to pose problems for your house or nearby power lines.

If you have any questions concerning proper locations for new trees and need assistance from SLEMCO, call Russell Reed at 896-2528.





ROOM FOR THE GRANDKIDS

lthough St. Joseph is usually known for helping those wishing to sell houses, if you're a devout follower of this humble carpenter he just may also help you decide when to build.

Nelwyn and Sam Hannon of Iota had several acres of land on St. Joseph Street, just down from St. Joseph's Church, where they were raising cattle. One day they hoped to build a new home there. One day came sooner than they thought and they soon found themselves working on plans, picking a homesite on their land where SLEMCO could provide power.

"We definitely wanted SLEMCO service," explained Nelwyn. Her husband Sam added, "We wanted that good co-op family service," added Sam, who works at Jeff Davis Electric Cooperative in Jennings.

The couple lived in Jennings in a small, nearly 100-year-old cottage that they loved, but wished to move closer to their many grandchildren in Iota. So they re-created the character of their original home, but its modern incarnation boasts low electric bills

that are almost half what they previously paid.

The Hannons now have a home with wide halls and three-foot doorways that will see them comfortably through their retirement years (Lucky Account Number 3055592501).

Must haves on the couple's wish list were a large kitchen island perfect for making gingerbread cookies with the grandchildren, a mudroom, multiple porches inside and out, an old-fashioned fireplace and a computer nook.

"Most of all," Nelwyn said, "we wanted it to look as if this home has always been here."

The home has 2,652 square feet under roof, with 2,066 square feet of living area. An open kitchen and living area make the home seem much larger. Many of the walls are tongue-in-groove pine that was painted but not covered with sheetrock, a design reminiscent of their original beloved cottage.

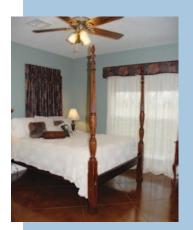
A room upstairs off the family room offers plenty of space for their grandchildren to play. Two outdoor porches allow Nelwyn and Sam to enjoy the views around their home. The small porch off the kitchen offers screened windows: when the panes are lowered, they have an "inside" porch, free from pesky mosquitoes!

The Hannons worked with SLEMCO's Robert Mitchell to make sure their home would be energy efficient and recommend you do the same when you are ready to build. Call our Design One expert at 896-2524 to schedule an appointment to meet and review plans for your dream home.













THIS HOME'S FEATURED SUPPLIERS

- BUILDER: Chris Pearson, 4 P Construction, Jennings
- GARAGE BUILDER: Paul Dupuis, Dupuis Construction, Jennings
- LUMBER: Doug Ashy, Rayne and Stine Lumber, Jennings & Crowley
- HEATING/COOLING: Carl Hebert, Dave's Electrical, Jennings
- ELECTRICIAN: Carl Hebert, Dave's Electrical, Jennings, & Sam Hannon
- PLUMBING: Ken Babineaux, Pioneer Plumbing, Jennings
- PLUMBING FIXTURES: Southern Pipe, Crowley
- WINDOWS: Doug Ashy, Rayne
- DOORS: Antique wooden doors were provided by Jerry & Brenda Leslie of Ole Fashion Things in Lafayette
- FLOORING: Sam & Nelwyn scored, stained and sealed their concrete floors.
- APPLIANCES: Stine Lumber, Crowley & Jennings
- PAINTERS: Nelwyn, Sam, family & friends
- BRICK FOR FIREPLACE: Mike Baker Brick, Lafayette
- FIREPLACE DOORS: Keith Guidry, Percy Guidry Ironworks, Lafayette
- CONCRETE: Port Aggregates, Jennings
- CONCRETE FINISHERS: Anderson's Concrete Finishers, Jennings
- CABINETS: Mike Authement, Mike's Custom Cabinets, Hayes
- INSULATION: Joey Ardoin, Advantage Insulation, Lake Charles
- SHEETROCK: Touchet's Construction, Jennings
- PLANS: Diane Trahan, Diane's Drafting & Design,
- GRANITE: Rene Carrillo, KHTT Designs, Orange, Tex.
- ROOFERS: Miller T's Roofing, lota

Planning a new home on SLEMCO power? Call Robert Mitchell at 896-2524 or e-mail robert.mitchell@slemco. com for information on our latest Design One guidelines.



SOMETHING GOOD IS ALWAYS

These easy home cooking recipes come from Cajun Karl's Cook'n Adventures, Volume II, which includes stories of Cajun life from his childhood and present day. It is available for \$14.95, plus shipping, through his website http:cajunKarl.com, at Breaux's Mart in Lafayette or at Barnes and Noble.

Fried Alligator and Shrimp

4 lb. alligator meat (bite-size)

4 lb. medium shrimp

6 eggs

2 cup milk

3 tsp. Cajun/Creole seasoning

1 tsp. hot sauce

4 lb. seasoned corn flour

64 oz. cooking oil

Mix eggs, milk, seasoning and hot sauce; stir well. Add alligator and shrimp; let stand for 20 minutes. Place seasoned corn flour in a bag, then add alligator to bag and shake vigorously. Place breaded alligator in 350° oil for 5 minutes. Repeat process for shrimp.

Eggplant/Shrimp Cornbread Dressing

1 lb. ground pork

1 lb. ground beef

2 lb. eggplant, cooked and chopped fine

1 lb. Louisiana shrimp (medium)

1 cube fish bouillon

4 tsp. Cajun/Creole seasoning

1 can cream of shrimp soup

2 cans cream of celery soup

12 oz. chicken stock (broth)

2 (10x12-inch) cornbreads, cooled and crumbled

5 oz. water

Brown pork and beef. Add cooked eggplant and soups. Cook on low heat for 5 minutes. Sauté shrimp until pink. Add fish bouillon and stir well. Add to eggplant mixture. Add Cajun/Creole seasoning. Add crumbled cornbread and chicken broth. Mix all ingredients and place in baking dish. Bake at 350° for 45 minutes.

Cajun Coleslaw

2 heads green cabbage, chopped

1 head purple cabbage, chopped

3 apples, chopped

1 lb. carrots, shredded

24 oz. mayonnaise

4 tbsp. honey

2 tbsp. cane vinegar

juice of 1 lemon

2 tsp. Cajun/Creole seasoning

Mix the chopped cabbages, apples and carrots together in large bowl. Combine the mayonnaise, honey, cane vinegar, lemon juice and Cajun/Creole seasoning. Stir until completely mixed. Pour the dressing over salad and fold together.

Stuffed Pork Chops with Mayhaw Jelly 6 fresh sausage-stuffed pork chops

6 fresh sausage-stuffed pork chops (seasoned)

8 oz. mayhaw jelly (apple jelly may be substituted)

8 oz. white wine

Grill stuffed pork chops on hot grill until browned. Place in aluminum pan. Pour wine and mayhaw jelly on chops. Stir to dissolve jelly and cover. Let cook on pit for 45 minutes to 1 hour.

Coconut Milk–Shitake Mushroom Soup

1 cup shitake mushrooms (rehydrated)

3 cups chicken broth

2 tbsp. beef base

1 tsp. Cajun/Creole seasoning

1/2 tsp. sesame oil

2 tbsp. lemon grass, chopped

1 cup coconut milk

1 tbsp. butter

2 pods garlic, chopped

Sauté the mushrooms and garlic in butter until tender. Add the chicken broth and dissolve the beef base. Add the Cajun/ Creole seasoning, lemon grass and sesame oil. Cook on high heat for 10 minutes. Turn off heat and add the coconut milk.

Pain Perdu

3 eggs, beaten

6 oz. canned milk

3 tbsp. cane syrup

1/2 cup sugar

1 tsp. vanilla

8 slices stale bread

6 tbsp. butter



In flat square bowl, mix everything except bread and butter. Place stale bread in mixture for 10 minutes. Heat griddle and melt butter. Cook the bread for 4 to 5 minutes per side. Serve with powdered sugar and cane syrup.

Atchafalaya Welcome Center Seafood Jambalaya

2 lbs. deboned chicken (bite-size pieces)

1 lb. crawfish tail meat (Louisiana)

36 oz. chicken broth

36 oz. water

4 tsp. cooking oil

2 lbs. smoked sausage (bite-sized

1 lb. peeled shrimp (Louisiana)

3 tbsp. chicken base

3 1/2 tbsp. dark roux

4 cups seasoning blend (onions, bell peppers, celery, garlic)

1 bunch chopped green onions 24 cups cooked rice (Louisiana)

Brown chicken and sausage quickly in oil. Then add vegetables and sauté until clear. Add chicken broth, water and chicken base. Bring to a boil. Add roux and stir until dissolved. Add Cajun/ Creole seasoning and cook on medium heat for 30 minutes, stirring occasionally. Add crawfish and shrimp and cook for an additional 20 minutes on medium heat. Remove from heat. Add parsley, green onions and rice. Stir together gently and serve. Yield: 20 servings

Note: Seasoning blend can be found in frozen food or produce sections of most supermarkets.

Camp Style Potatoes 5 lbs. red potatoes, cut in chunks

2 lb. fresh sausage

16 oz. vegetable blend (onion, bell pepper, celery, garlic)

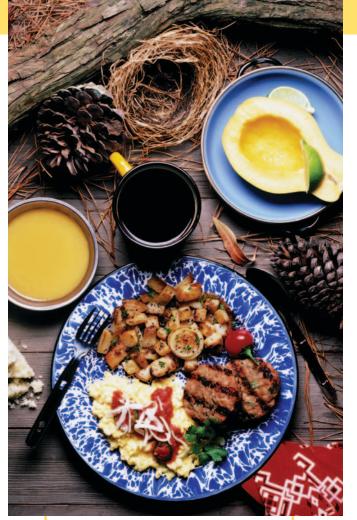
15 oz. chicken broth

3 tsp. Cajun/Creole seasoning

1 bunch green onions, chopped

32 oz. water

Brown sausage for 10 minutes over medium heat. Remove and cut into bitesize pieces. Sauté vegetables until limp,



then add potatoes. Cook down, adding chicken broth and water as needed to deglaze. Simmer on medium-low heat for 40 minutes. Turn off heat and stir in green

Southwest Pass Turnips 8 turnips, peeled

1/4 cup cane syrup 1/8 cup Tiger Sauce 1/2 stick butter

Steam peeled turnips for 30 minutes or until fork tender. Heat cane syrup, Tiger Sauce and butter in separate pan to a slow boil. Pour over cooked turnips.

Pointe Coupee Pecan Fudge

1 cup chopped pecans

1 stick butter

3 cups sugar

2 cups half and half

3 tbsp. cocoa

3 tbsp. light Karo syrup

1 tbsp. vanilla

1/4 tsp. salt

In medium pot, mix the Karo syrup, half and half, sugar, cocoa and salt. Bring mixture to a boil, then turn down heat and continue to cook, stirring often. When a small amount is dropped in water and a ball forms, turn off

heat. Add the butter and vanilla and beat to thicken. Add the pecans and pour mixture into a buttered pan. Let set until cool.

For extra copies of these recipes or to e-mail a copy to a friend, visit SLEMCO Power magazine online at www.slemco.com.

LUCKY NUMBER

hree SLEMCO members found their account numbers hidden in the November/December issue of SLEMCO Power (Lucky Account Number 1436558001). They each received a \$10 credit to their account. Winners included Dianne Miller of Sunset, Lorres Toups of Erath and Charmaine Quibodeaux of Youngsville.

Seven others didn't notice their hidden account numbers and missed out on their prizes. Those members

included John Lauchner of Broussard. Ann Underwood of Lafayette, Charles Oneal Jr. of Lafayette, Mavis Romero of Breaux Bridge, Voorhies Stelly of Arnaudville, Gloria Newkirk of Abbeville and Bonita Pittman of Carencro.

We've hidden 10 more account numbers in this issue of SLEMCO Power. If you find yours, call Mrs. Gayle Babin at SLEMCO at 896-2504. If you're a winner, she'll credit \$10 to your account.

DEFERRED BILLING DURING ENERGY EMERGENCIES

n the spring of 2001 the Louisiana Legislature passed the Louisiana Emergency Relief Act of 2001, requiring the Louisiana Public Service Commission (LPSC) to adopt rules to ensure that gas and electric utilities under its jurisdiction implement a deferred billing program for pre-qualified customers in the event of an LPSC-declared "energy emergency."

Under such an emergency, a prequalified customer would be able to defer partial payment of their utility bill over a three-month period.

An "energy emergency" is characterized by inordinately high utility bills which are the product of one of the following factors: high gas or other fuel costs, unusually inclement weather necessitating extensive use of utilities, or any other circumstances as determined by the LPSC. The LPSC has the authority to determine what constitutes "inordinately high bills," "high fuel costs" and "unusually inclement weather."

Only specific groups of customers can pre-qualify for the deferral and pre-qualification is mandatory.

Once an "energy emergency" has been declared by the Public Service Commission, any new applications received will not be eligible for bill deferral until the next energy emergency.

The following groups are eligible:

- Customers who are at least 65 years old and whose incomes do not exceed 150 percent of the poverty level established by the federal government.
- Customers of any age who receive food stamps or Temporary Assistance for Needy Families (TANF).

- Customers whose sole income consists of Social Security benefits.
- Governmental entities as identified by the LPSC who provide vital services, the absence of which could result in "imminent peril" to the public health, safety and/ or welfare.
- Those customers who need life sustaining, electrically-operated equipment or life sustaining medical treatment that requires electricity.

Enrollment in the program is simple. After determining that you qualify, call

Under an LPSC-declared
"energy emergency," pre-qualified
customers meeting certain criteria
would be able to defer
partial payment of their utility bill
over a three-month period.

SLEMCO's Customer Services department at 896-5200 weekdays (except holidays) from 8 a.m. to 4:30 p.m., and an application will be mailed to you. The application must be filed in the name of the person who is listed on the SLEMCO account. In addition to the application, the following information will be required to pre-qualify for the bill deferral program:

Customers who are at least 65 years old and whose incomes do not exceed 150 percent of the poverty level as established by the federal government must provide a copy of their current driver's license

(or valid, pictured identification card) and a copy of their tax returns from the previous year (Lucky Account Number 3306616006).

- Customers who receive food stamps or TANF must provide a copy of their current driver's license (or valid, pictured identification card) and a copy of government documents including, but not limited to, a Letter of Certification issued by the Parish Office of Family Support or some other proof that they are receiving Food Stamps or TANF.
- Customers whose sole income consists of Social Security payments must provide a copy of their current driver's license (or valid, pictured identification card), a copy of their previous year's tax returns and governmental documents including, but not limited to, a letter from the Social Security Administration office stating the benefits that are being received.
- Governmental entities that provide vital services, the absence of which could result in "imminent peril" to the public health, safety and/or welfare, must provide documents that confirm that the customer is a governmental entity and identifying the services it provides.
- Customers who need life sustaining, electrically-operated equipment, or life sustaining medical treatment that requires electricity for them or another member of their household, must provide a copy of their current driver's license (or valid, pictured identification card) and a letter signed by a licensed physician which states the diagnosis and prognosis of the patient and also states that "electricity is necessary in sustaining the life of his/her patient."

For customers wishing to avoid the "energy emergency" issue altogether, SLEMCO's Budget Billing is a convenient alternative to even out monthly electric bills for a customer's primary residence. For more information, you can visit www.slemco.com.