

SLEMC

POWER

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LOUISIANA
MEMORIAL
PAVILION



LIVES REMEMBERED

ROAD TO VICTORY

National WWII Museum honors
the generation who paid freedom's price
PAGE 4

The Official Publication of the Southwest
Louisiana Electric Membership Corporation
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Cover photo courtesy of The National WWII Museum

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 2.

Applications for the 2012 SLEMCO scholarship will be mailed with every SLEMCO bill in February and March.

The entry deadline is Thursday, May 3, at 4:30 p.m. in the Lafayette SLEMCO office; mailed entries must be postmarked by May 3.

When you receive the form, fill out the application if you, your spouse, your dependent child or legal ward plan to attend a public college in Louisiana this fall.

Due to Internal Revenue Service rules, applicants who are dependent children must not turn 24 during 2012. 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 2012 must have their own SLEMCO account. They can't be sponsored by a parent or guardian, but they may be sponsored by a spouse because all SLEMCO accounts are 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 the following 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. Make sure to fill out the application **completely** and sign the form where

indicated (Lucky Account Number 2061006000).

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 eli-

gible 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 2012.

■ 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 3, 2011.

■ The applicant is not required to attend the annual meeting on June 2, 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 896-5384. Completed applications should be mailed to the SLEMCO Scholarship Program, P.O. Box 90866, Lafayette, LA 70509-0866.

Any entry received after the May 3 deadline will be ineligible.



Photo © iStockphoto.com/Jacome Stephens

CALL BEFORE YOU DIG

TO PROTECT YOUR UTILITIES

Before you dig that new flowerbed or install the accompanying sprinkler system, call LA One Call to ensure that no water, sewer, phone, fiber optic, power lines or underground cables are just below the surface.

Not only could you be saving your life—as in the case of pressurized gas lines or underground electric lines—you will be following Louisiana law. Failure to comply with this law can result in civil penalties of up to \$25,000.

Since 1988, the law requires anyone who will be digging or excavating to contact LA One Call by dialing 811 or 1-800-272-3020 at least 48 hours (excluding weekends and holidays) before digging is scheduled to begin.

The program used to be called “DOTTIE” (Dial One Time To Inform Everyone). You may be more familiar with that name, but the service and the requirements are still the same.

Once you call in to report your plans, LA One Call will use a computerized map-

ping system and notify potential utilities or pipeline owners that you will be working near their services. Those companies will come and mark their lines and equipment so you can avoid damage to their equipment or danger to yourself.

LA One Call recommends that you mark your proposed excavation area with white paint, flags or stakes so that utility representatives will know exactly where to search for potential lines or pipelines that could interfere with your work.

SLEMCO is a member of LA One Call. Since not all utilities are members, it is important to check

the Louisiana Secretary of State’s website under Other Services for a list of utilities that have opted out of the program. To get those companies to mark their services in your area, you’ll need to contact them directly (Lucky Account Number 3109175002).

For more information, visit <http://www.laonecall.com> or <http://www.sos.louisiana.gov/tabid/669/Default.aspx>.



ENERGY SAVING IDEAS

CUT YOUR GAS COSTS

News reports are predicting the cost of gas to rise to \$4 or more per gallon by next spring. The U.S. Department of Energy offers these timely tips to cut your gas costs.

- Avoid idling. The best way to warm up modern vehicles is to drive them (Lucky Account Number 1202185002).

- Overly aggressive driving (speeding, rapid acceleration and hard braking) can lower highway mileage by a third and city mileage by five percent.

- Avoid speeds above 60 mph: gas mileage drops at high speed.

- Clear out unnecessary weight in your vehicle: every 100 pounds of extra weight drops mileage by a percent or two, which adds up.

- Use the recommended grade of motor oil: heavier than recommended oils can lower your gas mileage by a percent or two.

- Check your tires and alignment. When properly inflated and aligned they will not only last longer but improve your gas mileage by over three percent.

- Clean air filters protect your engine and can improve gas mileages by as much as 10 percent.

- Tune-ups and maintenance avoids losses from worn spark plugs, dragging brakes, low transmission fluid or other problems.

- Combine errands into one trip: several short trips, each from a cold start, uses twice as much gas as one trip covering the same distance with a warm engine.

- If you’re thinking of buying a fuel-efficient vehicle to save at the pump, check the Department of Energy’s Fuel Economy Guide at www.fueleconomy.com.

LUCKY NUMBER WINNERS

Only one SLEMCO member called in to claim the \$10 prize for finding his account number hidden in the last issue of *SLEMCO Power*: **Darrell O’Quain** of Crowley.

Nine others missed out on their chance. They included **Erin Laughlin** of Lafayette, **Denise Uzee** of Breaux Bridge, **Marion Rose** of Iota, **Claville Trailer** of Rayne, **Celeste**



Stephenson of Washington, **Anthony J. Quinn** of Krotz Springs, **Mrs.**

Charlie Milton Sr. of Opelousas, **Barry Nagin** of Carencro and **Mary Platt** of Gueydan.

Ten more numbers are hidden in this issue (Lucky Account Number 2063380000). If you find yours, call Mrs. Gayle Babin at SLEMCO at 896-2504. If she verifies that you are a winner, she’ll credit \$10 to your SLEMCO account.

WAR STORIES

THE NATIONAL
WWII MUSEUM

Photo by Curtis Darrah © 2011

EXPANSION UNDERWAY, A NEW ORLEANS MUSEUM CHRONICLES THE AMERICAN EXPERIENCE IN A WORLD AT WAR

BY CURTIS DARRAH

On June 6, 2000, the 56th anniversary of the World War II invasion that liberated Europe from Nazi domination, the National World War II Museum opened its doors in New Orleans as the National D-Day Museum.

Designated by Congress as the nation's official WWII museum in 2003 and renamed in 2006, over two million visitors have walked the museum's galleries since its opening. The museum is a cathedral to a painful but inspiring American experience, eloquently sharing an entire generation's unimaginable sacrifices and accomplishments during a conflict that engulfed nearly the entire globe and cost 65 million lives.

Films, oral histories and exhibits from a collection of 89,000 artifacts—from a Douglas C-47 cargo plane to soldiers' letters—convey both history's epic sweep and the personal recollections and experience of individuals swept up in history's most destructive war.

The museum's home in New Orleans was the result of the connections of two men, separated by a generation, to WWII. The first was Andrew Higgins, a fiery and flamboyant prewar New Orleans industrialist whose wooden boats plied the Louisiana bayous searching for oil. Insisting that the U.S. Navy "doesn't know one damn thing about small boats," Higgins finally convinced them that his

new half-wood, half-steel landing craft was ideal for landing troops and supplies on invasion beachheads. As Dwight D. Eisenhower, the Supreme Allied Commander for D-Day who later became our nation's president, noted: "Andrew Higgins is the man who won the war for us. If Higgins had not designed and built those LCPs (Landing Craft, Vehicle and Personnel), we never could have landed over an open beach. The whole strategy of the war would have been different."

The second man was the museum's founder, the late Stephen Ambrose. He was a longtime professor of history at the University of New Orleans (UNO) and a bestselling author whose books included *Band of Brothers*, *D-Day* and a biography of Eisenhower. After decades spent researching World War II and D-Day—and collecting thousands of oral histories from D-Day veterans—he saw the need for an institution to honor and preserve their experiences (Lucky Account Number 3246112001).

The generation that fought this conflict are now in their 80s and 90s. Honoring their sacrifices and achievements before they pass from the scene spurred the current \$300 million expansion. This will quadruple the museum's exhibit space by 2015, allowing the museum to tell the entire story of America's contribution to victory in World War II—"every service, every campaign, every hero," according to the museum's 2009 annual report.



Photo courtesy of The National WWII Museum

The museum has already secured \$165 million in federal, state and private funds for its expansion campaign, which it calls “The Road to Victory: A Vision for Future Generations.” Its ambitious mission: to tell the entire story of the American experience in World War II. By its completion in 2015, the expansion will have doubled the museum’s footprint, adding more state-of-the-art programs, exhibits and space for libraries, archives, collections and conservation.

The first building block was completed in 2006 when the E. J. Ourso Discovery Hall provided new educational facilities and spaces. Then in November 2009, the museum took a giant step into its future with the opening of a striking new building housing the Solomon Victory Theater, Stage Door Canteen entertainment venue and Chef John Besh’s The American Sector restaurant (Lucky Account Number 2401179001).

The Solomon Victory Theater’s 4-D, multi-sensory presentation, *Beyond All Boundaries*, is an exciting glimpse of the museum’s future.

Digital effects, life-sized props, animation and atmospherics overwhelm the senses for 42 minutes with the sights and sounds of war. The 120-foot-wide immersive screen fills with a tail gunner’s view of a massive B-17 bombing mission in skies full of flak and fighters high over Germany. A rumbling beneath your seat conveys the terrifying tremor as a German Tiger tank overruns the American line at North Africa’s Kasserine Pass. Voiceovers, rare historic film footage and audio are seamlessly computer-coordi-

Continued on page 6

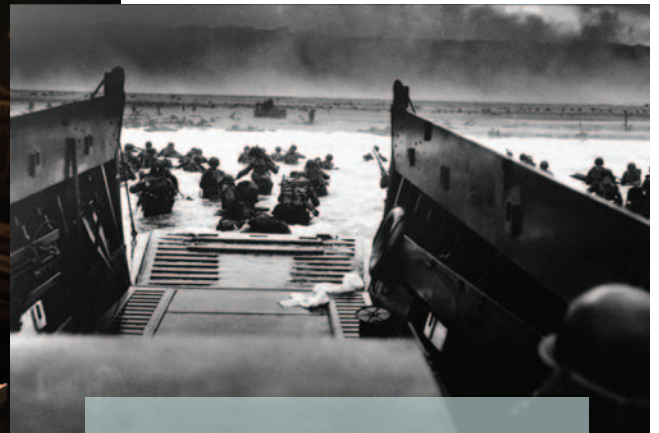
(Right) Rows of miniature soldiers in front of their nations’ flags graphically represent the imbalance in the armed forces of Japan, the U.S. and Germany at WWII’s onset. (Below, right) An exhibit in the Louisiana Pavilion covers the history of the SBD-3 Dauntless dive bomber (hanging in the background); the mannequin wears the flight gear of a Marine aviator.



Photos by Curtis Darrah © 2011



Photo courtesy of The National WWII Museum



New Orleans’ Andrew Higgins adapted his Eureka boat (models, from left) to the LCP(L) and, finally, the ramped LCVP, which is pictured in an archival image (above) from the D-Day invasion. Actual landing craft are displayed elsewhere in the museum.

Photo by Curtis Darrah © 2011



Photo courtesy of The National WWII Museum

Continued from page 5

nated with props for a unique and moving perspective.

Last June the museum opened the John E. Kushner Restoration Pavilion, which offers visitors a behind-the-scenes look at the restoration of World War II boats and vehicles (Lucky Account Number 1216069000). Next the museum will construct three new buildings—the U.S. Freedom Pavilion: The Boeing Center, the Campaigns Pavilion and the Liberation Pavilion. According to the museum, “these interactive spaces will portray all campaigns of the war on land, sea and air, honor each branch of the U. S. military services, and tell the powerful story of life after the war.”

According to Bob Farnsworth, the museum’s senior vice president of capital programs, the first on that list, the U.S. Freedoms Pavilion: The Boeing Center, is on schedule for its anticipated opening date this November. Visitors will then experience dramatic views of a B-17 Flying Fortress and other WWII planes from its elevated catwalks and immerse themselves in the world of a submarine crew in an interactive exhibit based on the final patrol of the USS Tang



(Left) Visitors view an architectural model of the museum’s stunning \$300 million expansion, which began in 2006 and is scheduled for completion in 2015.

Photo by Curtis Darrah © 2011

in the Pacific.

Engineering drawings are complete for the Campaign

Pavilion, which will follow next on the construction schedule. The Campaign Pavilion will offer a spacious setting for new exhibits that fill gaps in the museum’s chronology of the European-Mediterranean and Pacific campaigns.

The final element in the museum’s Road to Victory expansion will be the Liberation Pavilion, chronicling the final months of the war, the immediate postwar years and World War II’s significance to the present day (Lucky Account Number 2328193500).

“There’s no time to lose,” explains Gordon H. “Nick” Mueller, the institution’s president and CEO, who was Ambrose’s friend and colleague in UNO’s history department. “We want to be able to finish and dedicate our expansion while we still have members of the Greatest Generation to thank for their sacrifice and service to the nation and to show the world what they mean to the principle of freedom.”



Photos courtesy of The National WWII Museum



(Left) The Solomon Victory Theater’s 120-foot screen wraps around the audience for a 4-D immersive experience. (Above) The Stage Door Canteen offers a schedule of live entertainment in the style of WWII USO shows.

THE NATIONAL WWII MUSEUM

945 Magazine Street, New Orleans, LA 70130

(Main Entrance on Andrew Higgins Drive)

(504) 528-1944

www.nationalww2museum.org/index.html

Open seven days a week, 9 a.m. – 5 p.m. • Closed Mardi Gras Day, Thanksgiving Day, Christmas Eve and Christmas Day

Admission: \$19 adults, \$15 seniors, \$9 for children (5–12) or students or military w/ID. Second day admission discounts are available. Free for members, children under 5, military in uniform & WWII veterans. Tickets for *Beyond All Boundaries* are \$11 for adults, with discounts for members, students, seniors, children and military. Admission packages available.

WHY A UNION GENERAL SAVED THE ACADEMY OF THE SACRED HEART

BY JIM BRADSHAW

The Academy of the Sacred Heart already existed for 40 years when Union soldiers marched through Grand Coteau in the spring of 1863. But its history might very well have ended that year as fighting raged all around the school and the convent became a fine target for pillage.

It was spared because the Union commander's wife told him to make sure nothing happened to the school or its students—and he listened.

A handwritten "safeguard" signed by Major General Nathaniel Banks, leader of the Union forces in south Louisiana, is still on display near the school office in Grand Coteau. In it he commands: "Officers and soldiers of the Army of the Gulf will protect the property and all persons connected with the college & convent of Grand Coteau, under the penalty proscribed by the army regulations."

In a letter to the sister superior at Grand Coteau, also preserved at the academy, Banks promised to "endeavor to ensure a guard for you and your neighborhood." He also made certain the school was provided with coffee, cornmeal, flour, sugar, tea and salt.

The general knew about the Sacred Heart sisters because his daughter was a pupil at their school in New York City, where Mother Aloysia Hardey was headmistress.

Mother Aloysia knew Grand Coteau well. She was reared in St. Landry Parish and was one of its first students when the Louisiana school opened in 1821. Her parents moved from Maryland to Opelousas just about the time the sisters opened their convent in Grand Coteau, and Mother Aloysia entered the order there. As a young nun, she was sent to the Northeast and quickly established a reputation as a woman to be reckoned with, opening

some 30 schools during her lifetime (Lucky Account Number 4501038800).

When she heard in 1863 that federal troops were marching on Grand Coteau, Mother Aloysia urged Mary Banks to tell her husband to look after the nuns there. Mother Aloysia had received alarming letters from Mother Amélie Jouve, who was then at Grand Coteau and feared the worst.

"The great plains of Atakapas [sic] have become a military route, making it pos-

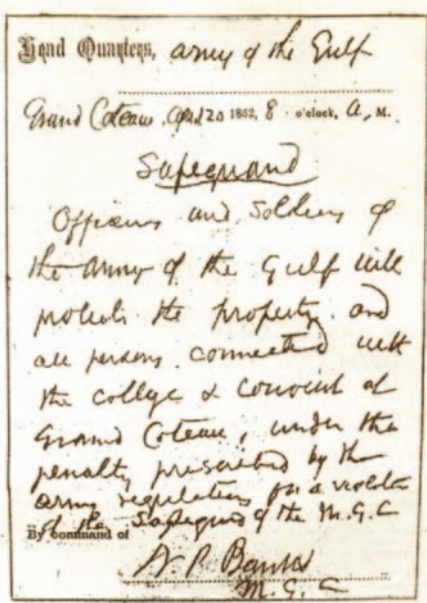
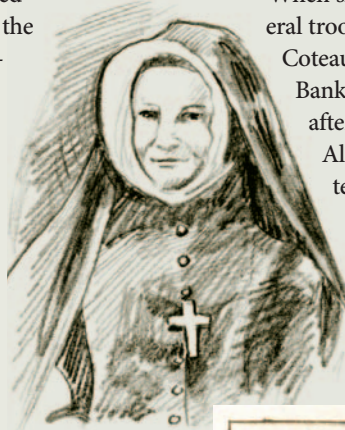
new situation that Providence was preparing for them....Dividing our students into bands, we formed them for domestic duties; they were employed by turns in the dormitory, the refectory, the kitchen, in washing dishes and in mending. Several even wished to learn to milk the cows."

In a later letter, Mother Amélie wrote, "It would require the voice of Jeremiah to depict the desolation of this country, hitherto so rich and prosperous. The loss of slaves, cattle and crops, added to fire and pillage, have reduced the most opulent families to absolute want. Thanks to the protection of the generals of both armies, or rather the Sacred Heart of Jesus, our lands have been respected....During the vacation of 1862, our pupils remained with us, as their parents considered the convent the safest place for them."

If the convent was safe, the neighborhood certainly wasn't. Fighting close enough for cannon fire to be heard at the school left hundreds of wounded soldiers on both sides. A neighbor near the school, Mrs. Thelmar Guidry, testified after the war that "federal troops, about forty thousand in number, camped near my plantation...took possession of my house and...converted it [into a hospital for] the sick and wounded and disabled."

Another close neighbor, Louis François Arnaud, saw federal troops march for two full days past his home in April 1863 in an endless train of soldiers, artillery, supply wagons and cavalry, followed by a steady stream of civilian wagons and camp followers bent on plundering whatever they could carry off.

But the Academy of the Sacred Heart at Grand Coteau, an ideal place for a hospital and a tempting target for both Union and Confederate scavengers, remained safe simply because the general's wife and her child's stern headmistress told him that was the way it had to be.



A handwritten note from Major General Nathan Banks (right) safeguarded the school during the Civil War, thanks to a request from Mother Aloysia Hardey (above, left), his daughter's headmistress.

Illustrations by Anne Darrah



sible for us to witness the passage of three army divisions in less than a year," Mother Amélie wrote. "The most complete devastation has been the result. Foreseeing the future, we believed it our duty to instruct our children and to initiate them into the



Angela and James Theriot with
Alayna, 8; Victoria, 11, and Makayla, 8

BUILDING ON EXPERIENCE

If you've ever heard the phrase, "this isn't my first rodeo," you would certainly apply it to veteran home builders Angela and James Theriot. Their new home in Broussard is the second home they've built for their family in the last few years, and they've bought and "flipped" several houses in the past. Thanks to all this experience, they are extremely organized and well-versed on the ins and outs of working with subcontractors.

When asked how they manage to get workers on-site and finishing on time, Angela explained, "I make our subcontractors sign a contract with us, agreeing to finish within a certain amount of time. If not, we subtract an agreed upon amount from their pay. And unless a deposit is agreed to—or it's an ongoing job, for say, a carpenter—they don't get paid until they finish the job." The Theriots also paid some money up front if materials had to be purchased to complete a job, such as for cabinets.

Interestingly, the family bought several major purchases online for their home. The appliances, light fixtures, fans and faucets were all bought online. The Theriots said this saved them a lot of money (Lucky Account Number 4501455000).

Natural light is plentiful in the Theriot home, which also features

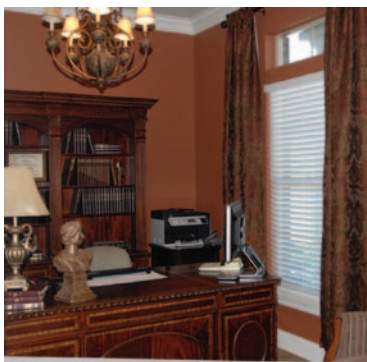
a whole-house Generac backup generator. The home has 2,288 square feet of living space and 4,044 square feet under roof.

A state of the art hybrid hot water system uses heat pump technology to cut water heating costs. It utilizes ambient air around the water heater to heat water on warm days. On colder days, it utilizes standard heating elements. A TechShield radiant barrier in the attic reduces cooling and heating costs. Even their garage walls are fully insulated. The result is an average monthly electric bill of only \$150.

The Theriots incorporated angled doorways, instead of square corners, in some parts of the house to maximize walking room. This is stylish, functional and an imaginative use of space.

When they discovered that the western sun was heating up their side entryway door, the Theriots had its windows professionally tinted. The result: a substantial reduction in glare and increase in comfort for that area of the house.

If you are building a new home and would like to make it as energy efficient as possible, call SLEMCO at 896-5384 and ask for Robert Mitchell. He can give you all the details on how to keep your dream home's utility costs low.



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.



THIS HOME'S FEATURED SUPPLIERS

- **BUILDER:** James & Angela Theriot, Broussard
- **CARPENTER:** Mike Carson Construction, Lafayette
- **BRICK:** Mike Baker Brick, Lafayette
- **DRIVEWAYS/DIRT:** Bailand Construction, Youngsville
- **CONCRETE:** PAI Concrete, Scott
- **CONCRETE SCORING/STAINING:** James Theriot and his sister Michelle Theriot of Franklin
- **CARPET:** Lowe's, Lafayette
- **ROOFERS:** Louisiana Roofing, Lafayette
- **FIREPLACE INSERT:** www.electrictfireplacesdirect.com
- **GAS STOVE & HOOD:** www.homeeverything.com
- **LIGHT FIXTURES, FANS & FAUCETS:** online retailers
- **BATHTUBS & SHOWERS:** Coburn Supply, Lafayette
- **ELECTRICAL:** James, Dane & Michael Theriot, Broussard and Franklin
- **LUMBER:** Doug Ashy, Lafayette
- **COOLING/HEATING:** 16 SEER Dual Speed Trane Heat Pump, Brad's A/C & Heating, Lafayette
- **FLOOR PLAN DESIGNERS:** James & Angela Theriot
- **DRAFTSMAN:** Darby's Drafting, Broussard
- **WINDOW TINTING:** Sunguard Tinting, Lafayette
- **CUSTOM TRANSOMS:** Bayou Salé Glassworks, Franklin
- **INTERIOR DESIGNERS:** Angela Theriot and her mom, Carol Smith of St. Martinville
- **LIGHTING DESIGN:** Angela Theriot
- **PAINT DESIGN:** Leslie Powers, Harrison Paint Co., Lafayette
- **PAINTING & SHEETROCK:** Gustavo Franco, Lafayette
- **CUSTOM CABINETS:** Olivier & Clark Woodworks, Catahoula
- **MORTGAGE COMPANY:** Jesse Regan, Family First Mortgage, Lafayette
- **INSULATION:** A+ Insulation, Broussard
- **COLUMNS:** Affordable Columns, Lafayette
- **SEPTIC TANK:** Audie's Septic Tanks, New Iberia
- **GARAGE DOORS:** Acadiana Garage Doors, Lafayette
- **CUSTOM SHOWER:** Alamo Glass, Lafayette
- **LANDSCAPE & FENCING:** James Theriot
- **DUMPSTER:** Deep South Containers, Broussard

These recipes come from *High Cotton Cookin': A Collection of Southern Country Recipes*. It is available by mailing \$18, plus \$8 shipping, to High Cotton Cookin', P.O. Box 26, Marvell, AR 72366. The phone number is 870-829-2931.

Justin Wilson's Macaroni, Cheese and Vin

24 oz. macaroni
4 to 6 cups grated American cheese
1/2 cup grated Romano cheese
enough slices Swiss cheese to cover top
6 eggs, well beaten
1 cup Sauterne or dry white wine
salt to taste
Tabasco to taste
Worcestershire to taste

Cook macaroni according to package directions. Mix eggs, wine, salt, Tabasco and Worcestershire. Layer macaroni and cheeses in large greased cake pan; top with Swiss cheese. Pour egg mixture over all and bake at 350° for 30 minutes to 1 hour or until golden brown.

Note: This is a full meal, but also could be served with vegetables and meat. Men love it.

Sweet and Tender Biscuit Puffs

1 (10 oz.) can biscuits
1/2 cup chopped raisins or dates
1/2 cup chopped nuts
1/2 tsp. cinnamon
1/2 cup sugar
3 tbsp. melted butter

Separate biscuit dough into 10 biscuits; press or roll each into 4-inch circle. Mix raisins or dates and nuts; press each biscuit firmly into fruit mixture. Shape each into a ball with fruit inside; seal well. Place seam side down on ungreased cookie sheet. Bake at 375° for 10 to 12 minutes until golden brown. Combine sugar and cinnamon in paper bag. Dip hot puffs in melted butter;

shake in sugar mixture. Serve warm.
Yield: 10

Better-Than-"Store-Bought" Croutons

Butter slices of bread. Sprinkle Parmesan cheese over bread, then seasoned salt, then Italian seasoning. Freeze slightly (this makes cutting easier). Cut into cubes. Preheat oven to 350° then turn oven off. Put bread cubes in a pan, 1 layer thick; place in oven and allow to remain overnight. Place in airtight container. Keeps indefinitely. So good on a tossed salad, floating on soup or crushed into crumbs for a special topping.

Very Green Casserole

1 (16 oz.) can French style green beans
1 (17 oz.) can green peas
1 (16 oz.) can lima beans
3/4 cup mayonnaise
1 tsp. mustard
1 hard boiled egg, chopped
1 green onion with tops, chopped
almonds, slivered and toasted

Drain vegetables, mix with remaining ingredients, cover with almonds. Bake in 1 1/2-quart casserole at 350° until heated through and bubbling.

Company Eggplant Casserole

1 eggplant, unpeeled, cut in strips
1 onion, chopped
3 ribs celery, chopped
1 green pepper, chopped
1/2 cup oil
1 (10 3/4 oz.) can cream of mushroom soup
1/2 cup grated cheddar cheese
1/2 cup grated mozzarella cheese
3/4 cup Parmesan cheese, separated
1/4 cup grated Romano cheese
4 tomatoes, diced
1 cup cracker crumbs
1 cup cooked shrimp or ham
2-3 cloves garlic, pressed

1 tsp. oregano
1 tsp. basil
1/2 tsp. anise seed
3 tsp. salt
1/2 tsp. thyme
1 tsp. parsley flakes
1 tsp. pepper

Cook eggplant in small amount of water until slightly tender. Sauté onion, celery and pepper in oil until tender. Add soup, cheeses (reserving 1/4 cup Parmesan), tomatoes, crumbs and shrimp or ham. Add to eggplant; pour into large casserole and sprinkle with Parmesan. Bake at 400° until bubbly.

Turnip Greens with Cornmeal Dumplings

ham hocks
3-4 lbs. well-cleaned turnip greens
1 1/2 cup boiling water
1 cup water-ground cornmeal
1 tsp. sugar
1 egg
1/4 tsp. salt

In large pan, cover ham hocks in boiling water; simmer 30 minutes. If ham is salty, pour off water and add fresh water. Simmer 40 minutes; add greens and cook until tender. To make dumplings, add cornmeal all at once to 1 1/2 cups water; stir vigorously until mush is formed; add sugar and salt. Cool. Add egg and beat well. Drop by tablespoons onto floured board. Roll into small balls, flatten and dredge lightly in flour. Drop dumplings into boiling greens liquid. Lower heat and cook about 15 minutes.

Forget Me Roast

8-10 lbs. thick roast (cheaper cuts are fine as cooking tenderizes the meat)

Place roast on a rack in an open pan. Insert meat thermometer toward center, but away from any bones. Set oven for 165°. Bake for as long as 24 hours (170° on thermometer) for well done meat; 16 hours

(160°) for medium; 12 hours (140°) for rare. Every slice is juicy and tender.

Steamed Fish with Brown Bean Sauce

- 1 lb. catfish steaks
- 1 1/2 tbsp. brown bean sauce
- 1 tbsp. chopped green onion or leeks
- 1 tsp. ginger root, optional
- 1 tsp. Accent
- 2 tbsp. oil
- 1 clove garlic, crushed

Place fish in a deep serving dish or 2-quart casserole. Mix bean sauce, onion, ginger and Accent. Spread over surface of fish. If a steamer is not available, make one using a large pot and rack which will be about 2–3 inches above water. Bring water to boil and place fish in steamer. Cover and steam 20 minutes. Remove. Heat oil and garlic to smoking stage. Pour over fish

and serve at once with rice. Yield: 2 servings

Note: Fermented black beans may be substituted for brown bean sauce. Soak for 10 minutes, drain and mash. Beans and bean sauce may be found at gourmet shops or Oriental import stores.

Pizza Dough

- 1 pkg. yeast
- 2 tbsp. warm water
- 1 cup hot water
- 2 tbsp. oil
- 1/2 tsp. salt
- 1/2 tsp. sugar
- 3 cups sifted flour

Soften yeast in warm water. Add hot water to oil, salt and sugar; cool to lukewarm and add to yeast mixture. Add most of flour and beat until smooth. Add remaining flour and knead about 2 minutes. Set in greased bowl, covered, in warm

place to double in bulk, about 45 minutes. Punch dough down, divide into two equal parts. Bake pizzas with your favorite toppings. Yield: two 12-inch pizzas

Lemon-Filled Cookies

- 3/4 cup softened butter
- 1/2 cup sugar
- 1 egg yolk, beaten
- 1 tsp. vanilla
- pinch salt
- 2 cups flour
- grated nuts for top
- 3/4 tsp. orange rind
- 3 tbsp. softened butter
- 1 1/2 cup confectioners' sugar
- 1 1/2 tbsp. lemon juice

Combine first 6 ingredients. Form in 4 small rolls and chill. Slice thin. Sprinkle with nuts. Bake at 400° about 7 minutes, until light brown. Combine rind, butter, sugar and juice. Place small amount between 2 cookies and press together gently.

Frosty Strawberry Squares

- 1 cup flour
- 1/4 cup brown sugar
- 1/2 cup chopped pecans
- 1/2 cup softened butter
- 2 cups sliced, fresh strawberries or 1 (10-oz.) can frozen strawberries
- 2 egg whites
- 1 cup sugar
- 2 tbsp. lemon juice
- 1 pint cream, whipped

Mix flour, brown sugar, pecans and butter. Spread mixture in buttered 13x9x2-inch pan. Bake at 350° for 20 minutes, stirring occasionally. Reserve 1/3 mixture for top. Combine egg whites, sugar, berries and lemon juice. Beat at high speed until stiff peaks form. Fold in whipped cream. Spoon over crumbs in pan. Sprinkle with remainder of crumbs. Freeze 6 hours or overnight. Cut in squares to serve. May be topped with whipped cream and whole strawberries. Yield: 12 to 15 servings

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



PRE-QUALIFIED SLEMCO CUSTOMERS CAN APPLY FOR DEFERRED BILLING DURING ENERGY EMERGENCIES

In 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 pre-qualified 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.

- 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 government 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.