

SLEMCO

POWER

JAN/FEB
2015



CULTURE HUB

The bright lights of the Acadiana Center for the Arts beckon culture lovers PAGE 4



The Official Publication of the Southwest Louisiana Electric Membership Corporation
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SLEMCO POWER (USPS 498-720, ISSN 0274-7685) is published bimonthly by Southwest Louisiana Electric Membership Corporation, 3420 NE Evangeline Thruway, Lafayette, LA 70509-0866. Periodicals postage paid at Lafayette, LA 70507.

POSTMASTER: send address changes to SLEMCO, P.O. Box 90866, Lafayette, LA 70509-0866.

Cover photos:
 David Dorfman Dance, ACA building and Roseanne Cash © Philip Gould/courtesy ACA; ERTH's Dinosaur Zoo and ACA gallery by Nicole Lacour/ACA



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 6.

Applications for the 2015 SLEMCO scholarship will be mailed with every SLEMCO bill in February and March. The entry deadline is Thursday, May 7, at 4:30 p.m. in the Lafayette SLEMCO office; mailed entries must be post-marked by May 7.

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 2015. 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 2015 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 (Lucky Account Number 4502180800).

If you need more than one application, photocopy both sides of the one you receive in your bill, 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.

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 2015.

- 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 7, 2015.

- The applicant is not required to attend the annual meeting on June 6, 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 7 deadline will be ineligible.





Glenn Tamporello



J.U. Gajan



ENERGY SAVING IDEAS

HEAT PUMPS CAN SAVE ENERGY

Heat pumps are the most efficient form of electric heating in moderate climates, according to the U.S. Department of Energy (DOE), providing up to three times more heat than the energy they use. A heat pump can reduce electricity use for heating by as much as 40 percent compared to other forms of electric home heating.

A heat pump also serves as your central air conditioner, collecting the heat inside your house and pumping it outside. There are three varieties of heat pumps: air-to-air, water source and geothermal. All collect heat from outside your home—from either the air, water or ground—and concentrate it for use inside (Lucky Account Number 1206547000).

The DOE offers three tips to make best use of your heat pump.

Never manually lower the heat pump's thermostat if it causes the electric-resistance heating to come on. This type of heating, which is often used as a backup to the heat pump, is more expensive.

Install a programmable thermostat, one with multistage functions suitable for a heat pump.

To maintain your system's efficiency, clean or change filters once a month (or as necessary) and maintain the system according to the manufacturer's recommendations.

For more energy saving tips from *Energy Savers: Tips on Saving Money and Energy at Home*, download the PDF at http://energy.gov/sites/prod/files/2013/06/12/energy_savers.pdf

GLENN TAMPORELLO SELECTED AS NEW SLEMCO CEO

SLEMCO welcomes new CEO & General Manager Glenn A. Tamporello, P.E., of Breaux Bridge, who assumes his new position as retiring CEO & General Manager J.U. "Mickey" Gajan steps down after 48 years with the organization. Although this position is new to Tamporello, he is no newcomer to SLEMCO.

He has been with the company for 33 years and has most recently served as Director of Operations, supervising all of SLEMCO's field personnel. He holds an electrical engineering degree from USL, now the University of Louisiana at Lafayette, and is a member of several professional engineering organizations.

Tamporello has risen through the ranks, serving as project engineer and then Operations engineer prior to his

promotion in 1997 to director.

Outgoing CEO J.U. Gajan is retiring at the end of January after leaving behind a distinguished legacy with our organization. He and his father before him guided SLEMCO for most of its history, from its first miles of line to its maturity. Gajan successfully led the organization through difficult challenges through the years, only to bring the company to an ever stronger, more productive level (Lucky Account Number 1037802201).

"SLEMCO is a tremendously well-respected member of the Acadiana community," explains Tamporello. "I look forward to serving our membership and the communities we serve, and am grateful for the opportunity and confidence that Mr. Gajan and our board have placed in me."

IMPORTANT SLEMCO PHONE NUMBERS

To report a power outage anywhere in our service area, call our automated toll-free system by dialing **1-888-2SLEMCO** (1-888-275-3626).

To turn your electricity off or on, you can call the SLEMCO Service Department day or night, seven days a week, at any of these numbers:

Lafayette area	896-5551
Broussard	237-5122
Crowley	783-7714
Kaplan	643-6565
Washington	826-7911
Youngsville	237-5122

If you live in an area not listed above, call the number nearest you.

Home to a broad range of performances, the Moncus Theater offers movable seating, outstanding acoustics and state of the art sound and lighting.



© Philip Couvid/courtesy ACA

ACADIANA CENTER FOR THE ARTS

ENRICHING OUR CULTURAL LANDSCAPE

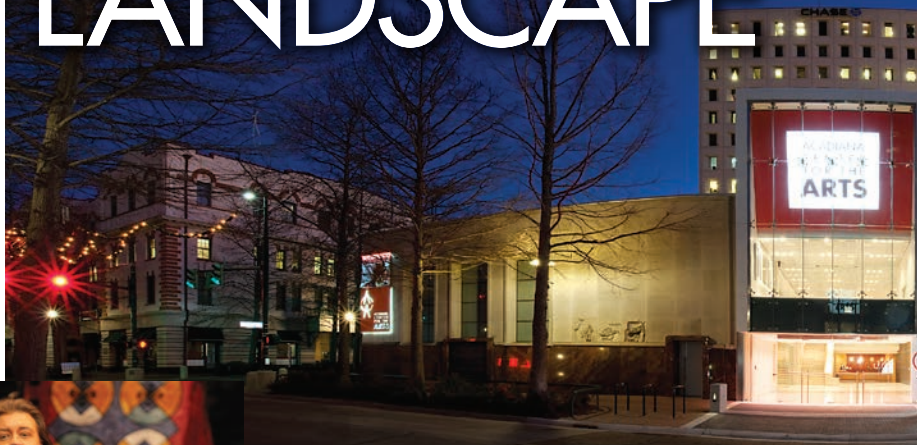
At night the dramatic glass-fronted entryway of the Acadiana Center for the Arts in downtown Lafayette becomes a beckoning beacon for culture lovers.

In a building justifiably touted as one of the most beautiful public buildings in the South, a 300-seat theater offers a rich schedule of music, theater, dance and film, including our state's only live HD broadcast of New York's Metropolitan Opera. In addition to the performance space, the center features four art galleries, meeting rooms, retail space and even an inviting café.

But this 46,000-square-foot facility is much more than merely an architectural delight: it is a cultural resource enriching all Acadiana.

The building is the public face of a multi-faceted organization, one nurturing cultural activities that enhance the quality of life in eight parishes through grants, cultural programs and educational outreach. The ACA's efforts are funded by contributions from government, patrons, sponsors and members throughout the area, as well as ticket income and fund-raising activities (Lucky Account Number 2415177501).

The ACA opened the doors to its James Devin Moncus Theater soon after the completion of an \$11 million addition in 2010. Equipped with movable seating, incredible acoustics and state



© Beatriz Schiller 2007/Metropolitan Opera



The Met HD Live is a must for opera lovers

of the art sound and lighting, this world class theater is now home to a lively mix of performances.

The ACA's 2013 merger with PASA, the Performing Arts Society of Acadiana—which has brought dance, theater and music to the Heymann Performing Arts Center for over two decades—has enhanced the cultural entertainment now under the

ACA's umbrella. This schedule even includes a Family Performance Series, with affordable ticket prices and family-friendly atmosphere.

And in keeping with the ACA's mission, many of the visiting performance artists teach master classes during their stay or visit area schools, community centers and senior citizen homes.

The Moncus Theater is not the ACA's only draw for art and culture connoisseurs. Its four galleries host over 30 exhibitions each year, drawing some 25,000 visitors. Admission to the galleries is

always free.

The Main Gallery is an expansive 7,200-square-foot museum space that hosts four major shows each year. One of three smaller gallery spaces, the Reaux Family Vault, features artists from the Louisiana Crafts Guild every month. This gallery, a former bank vault complete with its original vault door, is a remnant of the previous LBA bank at the core of the first phase of the ACA's construction.

In addition to star performances and art shows, some important programs take place behind the scenes.

As a grants clearinghouse, every year the ACA administers approximately \$300,000 in funding from the Louisiana Division of the Arts. It also provides project support, technical help and operational assistance for a host of non-profit organizations, government agencies, schools and individuals involved in arts and cultural activities.

Education is also in the spotlight. The center offers professional

Photo by Nicole Lacour/ACA



The Main Gallery hosts four major shows each year.



Performance of *Love Labors Lost* by local Summer Youth Shakespeare Ensemble

© Philip Gould/courtesy ACA

area students and teachers. Professional development workshops for local teachers and artists are offered in collaboration with national education programs at the Kennedy Center in Washington, D.C.

As the ACA notes in its 2010 annual report, its now-completed center is ready to fulfill its role in Acadiana's cultural life (Lucky Account Number 3446082000).

"As you walk by the building you may sneak a peek through the acoustical glass wall into the interior of the theater during a rehearsal. You may come to the ACA café for an espresso and find yourself spending a little while in one of four galleries. You may attend an afternoon art class and stay later for a recital or dance performance. From theater to film,

from dance to any type of music, the ACA provides Acadiana, at long last, with a much-needed venue to support all genres of performing arts."

Acadiana Center for the Arts, 101 W. Vermilion St., Lafayette, LA 70501, Hours: Mon.-Sat., 10 a.m.-5 p.m., 337-233-7060, www.acadianacenterforthearts.org



Nighttime panorama of the ACA building on Vermilion in downtown Lafayette

© Philip Gould/courtesy ACA

development in teaching art, as well as arts grants, to local teachers. Some grants fund arts education for area youth, offering them the opportunity to win up to \$1,500 for their school's arts programs. Every year the ACA hosts Student Arts Expo, a public show of student work throughout downtown Lafayette that includes visual arts, poetry, film, dance, theater and music.

Another education program, Primary Academic Creative Experiences (PACE), places over a dozen artist-teachers in kindergarten through 3rd grade classrooms in an effort to foster creative learning and development for over 4,000 students.

Each year a Touring Arts Program brings an average of 75 performances in dance, theater, music and more to over 17,000

© Philip Gould/courtesy ACA



Louisiana Crossroads is celebrating its 15th season of featuring Louisiana's musicians.



The Coatamundi Puppet Theater is an example of performances geared towards children and their families.

© Philip Gould/courtesy ACA

IMMERSE YOURSELF IN NATIVE TREES AND PLANTS AT THE LOUISIANA ARBORETUM

Story and photos by James Edmunds



Fifty years ago, the Louisiana State Parks and Recreation Commission created the nation's first state-supported arboretum, selecting 300-plus acres of Chicot State Park to be made into a showcase for the state's indigenous trees and plants.

The arboretum has since expanded to some 600 acres, and a new visitor center with richly interactive exhibits was added in 2010. Early 2015 marks the completion of a project to populate the arboretum's six-mile trail system with beautiful and informative interpretive signage to enhance visitors' educational and nature appreciation experience (Lucky Account Number 1311215000).

"As well as being a beautiful site, the Arboretum is geographically located at the interface of the delta's bottomland hardwood forest, the Cajun Prairie and the rolling pine savannah habitats," notes James Foret, a Louisiana arborist who serves as president of Friends of the Louisiana Arboretum, a support group which raised funds for the signage

project. "The blending of these three distinct plant regions makes our state arboretum site, with 100 species of trees and innumerable wildflowers, a richly textured environment worthy of study and recreational exploration."

"The Louisiana State Arboretum provides educational and interpretive services within the largest state park in the system," says Chicot State Park Manager Jessica Earles. "Families can have an affordable stay while enjoying all of the



unique learning experiences the park and arboretum have to offer."

Of course the abundance of flora creates habitat for a wide range of birds and other animals, so there is even more to see than the trees and plants. "The Louisiana State Arboretum is a great place to visit if you are interested in learning about the native plants and animals of Louisiana," says Interpretive Ranger Kim Hollier, "or if you just enjoy getting out in nature." ●



The Louisiana State Arboretum is located within, and entered through, Chicot State Park. About six miles north of Ville Platte, it is easily found by following signage on I-49. The Arboretum is open every day of the year (excluding Thanksgiving, Christmas and New Years day) from 9 a.m. - 5 p.m.

FATHER LAFLEUR

DIED SAVING FELLOW WWII PRISONERS

By Jim Bradshaw

Acadiana's Father Joseph Verbis Lafleur was perhaps an unlikely hero, but there is no question that he was one, and some people consider his heroism grounds for sainthood. An Army Air Corps chaplain, he died saving the lives of fellow GIs who were Japanese prisoners of war.

He was born in 1912 in Ville Platte, the fourth child of Valentine and Agatha Dupré Lafleur. His family moved to Opelousas in 1926 when he was 14 years old, and it was there that he apparently began to seriously consider becoming a priest (Lucky Account Number 2047471008).

He entered the seminary in 1927 at St. Benedict in St. Tammany Parish, was ordained in the spring of 1938 and began work as an assistant in St. Mary Magdalen Parish in Abbeville. He joined the air corps in 1941 and was assigned to the 19th Bombardment Group, which was sent to the Philippines that July. It was a fateful assignment. He was at Clark Field near Manila on December 8, the day after Pearl Harbor, when Japanese planes carpeted the air base with bombs and raked it with gunfire.

Until that day, officers of the bombardment group worried about Lafleur. He wasn't a very big man. He had something of a baby face: photos of him wearing rimless eyeglasses are reminiscent of Radar O'Reilly of the M*A*S*H TV series. He still had traces of his Cajun accent. All things considered, the officers worried he might have trouble earning the respect of the other men in his unit.

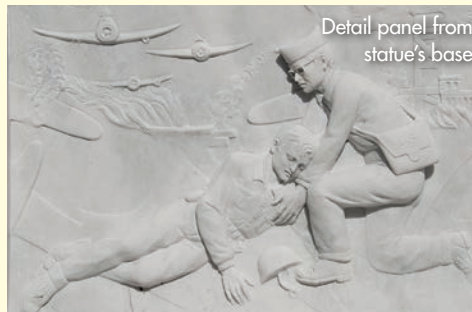
They didn't need to worry. As waves of planes pounded the field, he calmly went about his business, doing what he could to comfort the hundreds of men who were wounded.

Lafleur was given the Distinguished Service Cross in May 1942 "for courageous ministrations to the wounded and dying." According to the citation, he "refused to seek shelter despite the intensive attacks of dive bombers and the strafing of the field."



Memorial statue at St. Landry Church in Opelousas

Photos © Curtis Darrah



Detail panel from statue's base

The colonel who nominated him wrote: "With absolute disregard to his personal safety, Father Lafleur went among the wounded soldiers, giving spiritual comfort to those who desired, assisting the doctors in giving care to the wounded. ... Never once did he take cover. Never once did he think of his own safety."

When his unit was evacuated to a safer island, his ship was attacked by Japanese planes. Once again he ignored a storm of bullets to rescue a wounded officer who was stranded on deck.

He turned down a chance to be evacu-

ated to Australia, staying with his unit even though it was about to be overrun by the enemy. He was taken prisoner the next day, and spent the following two and a half years in Japanese hands. One third of his fellow prisoners died from disease, malnutrition and mistreatment. Lafleur bartered everything he had, including his glasses, for bits of food and medicine to give to those who remained and scrounged materials to build a small chapel at the prison camp.

When the Japanese announced that 750 prisoners would be used to clear a malarial section of jungle for an airfield, Lafleur traded places with one of them. He wrote a note to his family on the back of a label from a can of milk, saying he had to go, otherwise "I would feel that I had not done my duty."

By then the United States was beginning to reclaim territory that had been overrun by Japanese troops. After less than a month at the camp the work detail was crammed into a small freighter, the *Shinyo Maru*, to be taken to Japan. The ship was supposed to fly a white flag indicating that it was carrying the 750 POWs. But it didn't and, as a result, it was torpedoed by the submarine USS *Paddlefish* about 10 miles north of Mindanao Island in the Philippines on September 7, 1944.

A crew member of the American sub said in an interview much later, "We... were unaware that the *Shinyo Maru* was carrying POWs until after the war."

As the ship caught fire and began to sink, Lafleur steadied a rope ladder while other men scrambled to safety. That was how he was last seen, helping others out of the burning hold as the ship was going under.

Since his story has become more widely known, a number of people have begun working for Lafleur's canonization. A 16-foot white marble statue by Italian sculptor Franco Allestrandini stands in Lafleur's memory in front of St. Landry Church in Opelousas. It shows him at the foot of a ladder, pushing other soldiers to safety.

MID-CENTURY MARVELOUS!



1

DESIGNING WITH LIGHT AND SPACE

Mid-century modern home design came of age in the 1950s and '60s. We can still apply its practice of coupling wide open spaces with abundant floor-to-ceiling glass which visually connects rooms to the outdoors. Open floor plans are still popular today, but note how the rooms in this house flow from one into the next, remaining separate spaces thanks to airy dividers. Walls of glass, plus skylights, drench the rooms with light. All in all, it's a beautifully simple formula for a home perfect for entertaining.



2

SPLIT LEVEL LIVING PLUS A SURPRISING INDOOR GARDEN

A hallmark of mid-century homes is split level living and outside views. This comfortable family room sports a distinctive modern fireplace and a sunken garden which literally brings the outdoors indoors, with towering plants thriving under a large skylight (Lucky Account Number 4501430200).

AN ICONIC STYLE REMAINS TIMELESS OVER A HALF CENTURY LATER



3

OPENING SPACE

Originally this home had a screened back porch. But the outside wall was removed and screens were replaced with glass, creating additional indoor living area. When designing beautiful open spaces, take a tip from mid-century design: use low, curvy furniture, which is beautiful when viewed from any angle.



4



5



2

4

DIVIDE AND EXTEND

Partial walls and open glass shelves can be used to divide rooms and create seating areas. Case in point: this dark brown wall purposefully anchors the space, an effect reinforced by the position of the rug. Terra cotta roof trusses and Mexican floor tile extend the earthy color scheme.

5

READ BETWEEN THE LINES

Floating credenzas with grasscloth sliding doors are used here in the library, as well as the living room (photo 1). Rows of floating shelves can beautifully organize an extensive collection of books or other objects.

These recipes come from **The Essential Louisiana Cookbook** by Stanley Dry. Produced by the publisher of Louisiana Life, this beautifully photographed softcover cookbook is available for \$16.95, including shipping and handling, by visiting www.louisianacookbook.com.

Eggs Acadiana

1 lb. boudin
4 egg yolks
1/4 tsp. coarse salt
1 tbsp. water
1 tsp. cane vinegar
4 tsp. tomato paste
1/2 lb. unsalted butter, softened
Cayenne
4 eggs

Slit boudin casing, remove boudin and discard casing. Form boudin into 4 patties. Place patties on a lightly greased broiler pan and set aside. Preheat broiler.

In a stainless steel mixing bowl, combine egg yolks, salt, water and vinegar. Whisk to combine. Place bowl over a pot of simmering water and cook, while whisking, until mixture thickens. Add tomato paste and whisk to combine. Add butter, one tablespoon at a time, whisking well after each addition, and moving bowl away from heat and then back, as needed. If sauce becomes too thick, whisk in a little hot water. Turn off heat under the pot of water, season sauce with cayenne to taste, and place bowl on pot to keep warm, whisking occasionally.

Broil boudin patties until browned, then turn and brown the other side. Meanwhile, poach eggs. Place a boudin patty on a warm plate, top with a poached egg and cover with tomato hollandaise sauce. Yield: 4 servings

Note: Because this recipe is very rich, one egg per person is usually enough. Serve with hot biscuits or French bread.

Double Pecan Waffles

1/2 cup all-purpose flour
1/2 cup pecan meal
1 tsp. baking powder

1 tsp. baking soda
1/8 tsp. salt
1/4 cup light brown sugar
1/2 cup buttermilk
2 eggs, lightly beaten
1/2 tsp. pure vanilla extract
3 tbsp. melted butter
1/4 cup pecan pieces

Preheat waffle iron. In a medium bowl, add first six ingredients and whisk to combine. Add buttermilk, eggs, vanilla and butter; mix well. Stir in pecan pieces. Cook on hot waffle iron until browned. Serve with melted butter and choice of syrups or top with fresh berries and a dusting of confectioners sugar. Yield: 2 to 4 waffles, depending on size of waffle iron

Note: In this recipe half the flour is replaced with pecan meal, with added pecan pieces for crunch. The result is a crisp waffle with real pecan flavor

Spicy Crawfish Cakes with Green Mayonnaise

12 oz. peeled crawfish tails
1 1/2 tsp. Creole seasoning
2 tbsp. lemon juice
1 tbsp. chopped parsley
1 tbsp. chopped green onion
1/2 cup crushed saltines with unsalted tops
1 egg, lightly beaten
Green Mayonnaise (recipe below)

FOR FRYING:

1/4 cup olive oil
1/4 cup flour
1 egg, lightly beaten
1/2 cup crushed saltines with unsalted tops

GREEN MAYONNAISE:

1 egg yolk
1 tbsp. lemon juice
Large pinch of coarse salt
1/4 cup vegetable oil
1/4 cup extra virgin olive oil
1 tbsp. chopped parsley
1 tbsp. chopped chives
1 tbsp. chopped chervil

In the bowl of a food processor fitted with a metal blade, pulse crawfish tails a few times until they are coarsely chopped. Transfer to a mixing bowl and add Creole seasoning, lemon juice, parsley, green onion tops, egg and crushed crackers. Mix with a fork to combine. Form mixture into 4 cakes.

In a large skillet, heat olive oil on a medium setting. When oil is hot, dredge crawfish cakes in flour, then egg, then crushed crackers. Fry until nicely browned, about 4 minutes; turn and cook on the other side until browned, about 2 minutes. Drain on absorbent paper.

To make the mayonnaise, in a medium mixing bowl, whisk together egg, lemon juice and salt. Combine oils in a measuring cup. Whisking constantly, slowly add oil, drop by drop, to the egg until incorporated. Continue whisking and adding oil, increasing the flow as you go. Add chopped herbs and adjust seasoning. Makes about 1/2 cup.

Serve cakes topped with a ribbon of green mayonnaise. Yield: 4 servings



Chicken Creole

1 3- to 4-lb. chicken, cut up
1 tsp. coarse salt
1/2 tsp. freshly ground black pepper
1/2 tsp. cayenne
1/2 cup dry roux
1/4 cup olive oil
1 large onion, chopped
1 large bell pepper, chopped
4 cloves garlic, minced
2 (14.5 oz.) cans diced tomatoes in juice

1 cup chicken stock or broth
 2 bay leaves
 1/2 tsp. dried thyme leaves
 Hot sauce
 1/4 cup chopped green onion tops
 1/4 cup chopped parsley

Season chicken with salt, black pepper and cayenne. Dredge chicken in dry roux, coating thoroughly. Heat oil in large, heavy casserole and fry chicken, in batches, until dark brown on all sides. Remove chicken to a platter. Pour off all but a couple tablespoons of oil. Add onions, bell pepper and garlic and cook until softened. Add tomatoes with juice and chicken stock or broth.

Return chicken to pot. Add bay leaves and thyme. Reduce heat to low and cover, leaving lid slightly ajar. Simmer, turning chicken occasionally, until chicken is cooked through and tender, about 60 minutes. Adjust seasonings, add hot sauce, onion tops and parsley. Serve with steamed rice. Yield: 4 servings

Crab & Okra Gumbo

1/4 cup vegetable oil
 2 medium onions, chopped
 2 stalks celery, chopped
 1 lb. okra, trimmed and sliced
 1 (28 oz.) can whole tomatoes
 6 cups chicken stock or broth
 2 bay leaves
 1 tsp. dried thyme leaves
 Coarse salt
 Freshly ground black pepper
 Hot sauce
 1 lb. claw crabmeat
 1 lb. lump crabmeat
 1/4 cup chopped parsley

In a large dutch oven or heavy casserole, cook onions, celery and okra in oil on medium heat, stirring frequently, until softened, about 10–15 minutes. Add tomatoes, stock and bay leaves; breaking up tomatoes with a spoon. Bring to a boil, reduce heat and simmer, stirring occasionally, until okra is tender, about 30 minutes. Season with thyme, salt, pepper and hot sauce. Add crabmeat and cook until crabmeat is just heated through. Add chopped parsley. Serve with steamed rice. Yield: about 6 to 8 servings

Note: Cooking okra in oil before adding liquid eliminates the “sliminess” that some people find unpleasant. Since this recipe does not include flour, it a good choice for

those on a gluten-free diet.

Turbo Shrimp

4 tbsp. butter, divided
 1 large onion, chopped
 4 cloves garlic, minced
 1 (12 oz.) bottle Abita Turbodog beer
 2 lbs. shrimp, peeled and deveined
 Coarse salt
 Freshly ground black pepper
 1/4 cup chopped green onion tops

In a large, nonreactive skillet, melt 2 tbsp. butter on medium heat. Add onion and garlic and cook, stirring occasionally, until onion is browned, about 5–10 minutes. Add Turbodog and shrimp. Bring to a boil, reduce heat and simmer, stirring occasionally, until shrimp are pink, about 3 minutes. Remove shrimp to a bowl and keep warm. Increase heat and boil contents of pan until thickened. Whisk in remaining butter until emulsified. Return shrimp to pan and stir to coat with sauce. Season to taste with salt and pepper. Add onion tops. Yield: 4 servings

Note: Turbodog is a dark brown ale brewed by Abita Brewing Company in Abita Springs. In this dish, its rich, sweet flavor combines with the natural sweetness of shrimp and onion to produce a toothsome result. Serve it with a cold glass of Turbodog.

Pecan Pie

5 tbsp. butter, softened
 1 cup lightly packed light brown sugar
 1/2 cup white sugar



Pecan Pie

2 tbsp. all-purpose flour
 2/3 tsp. salt
 4 eggs
 1 1/4 cups pecan halves
 2 tsp. pure vanilla extract
 1 unbaked pie crust
 Vanilla ice cream (optional)

Preheat oven to 450°. Beat the butter until light and add the sugars slowly. Beat in flour and salt. Beat the eggs separately, just enough to make them smooth. Stir into the butter mixture, add pecan halves and vanilla. Pour filling into prepared pie crust and place in the lower part of preheated oven. Reduce heat to 325° and bake until set in the middle, about 40 minutes. Serve with vanilla ice cream, if desired. Yield: 8 servings

For extra copies of these recipes or to e-mail a copy to a friend, visit [SLEMCO Power](http://www.slemco.com) magazine online at www.slemco.com.

LUCKY NUMBER WINNERS

Three SLEMCO members found their account numbers hidden in the last issue of *SLEMCO Power* and called in to claim a \$10 credit to their accounts. They were **Paul T. Kegley** of Scott, **Louann F. Ganey** of Plaquemine and **Carrie Marie B. Fall** of Church Point.

Seven others missed out on a \$10 credit. Those customers included **Deborah A. Berzas** of Lafayette, **Sonia M. Issa** of Abbeville,

Allen L. Edgar of Breaux Bridge, **Lawrence R. Hill** of Erath, **Jeremy Craton** of Iota, **Allen A. Judge** of Palmetto and **Daniel J. Doffin** of Church Point.

Ten more numbers are hidden in this issue. Check now to see if yours is among them. If so, call Mrs. Gayle Babin at SLEMCO at 896-2504. If she confirms you are a winner, she'll credit \$10 to your account (Lucky Account Number 1054553005).



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 (Lucky Account Number 2215412500).

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 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 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.