

SLEMCO

POWER

JAN/FEB
2016

THINKING BIG

For Lafayette's Robert Dafford,
public walls are the best canvases

PAGE 4

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Cover photo: Philip Gould ©2014



SLEMCO's 79th Annual Membership Meeting will be held on Saturday, April 16, at Lafayette's Cajundome. Attendees have a chance to win great prizes. Drawings will also determine who will receive \$40,000 in college scholarships.

Our day begins early. Doors open at 6 a.m., with plenty of hot Community coffee as you visit with your friends and neighbors. Coffee is free and the Cajundome will have other refreshments available for purchase (Lucky Account Number 2328326000).

Music by The Band Courtbouillon with Wayne Toups, Steve Riley and Wilson Savoy will start at 6:30 a.m., so wear your dancing shoes. United Blood Services will hold its 14th annual blood drive at our meeting. Your continued generosity in this annual drive is always appreciated because of the continuing demand for

blood in our communities.

Prize drawings begin at 8 a.m., and winning names will be drawn until our business meeting begins at 10 a.m. Brief reports from the company's officers and legal counsel will bring members up to date on SLEMCO operations.

When the business portion concludes, our scholarship drawing will award college funds of \$2,000 each to 20 lucky students. Then, to end our meeting on a high note, we'll draw the name of one lucky SLEMCO member in the crowd as our grand prize winner.



Photos by P.C. Piazza



COMMERCIAL CUSTOMERS CAN ENTER PRIZE AND SCHOLARSHIP DRAWINGS

SLEMCO commercial customers wishing to participate in the prize drawings should drop off a letter naming their company's authorized representative to SLEMCO's main office by April 15.

After presenting ID on the day of the meeting, that representative will receive a card for the prize drawing.

Owners of commercial establishments

who are SLEMCO customers may also sponsor their children, themselves or a spouse for the scholarship drawing, but only if they own more than 50 percent of the company, corporation or partnership.

Proof of ownership is required whenever a commercial business sponsors a scholarship applicant (Lucky Account Number 3303210001).

APPLY NOW FOR A CHANCE TO WIN A SCHOLARSHIP

A total of \$40,000 in college scholarships will be given away at our 79th annual meeting on Saturday, April 16. Twenty students will each win \$2,000 to help pay for college. The process is easy, but you must apply before the meeting.

Members connected to SLEMCO for one contiguous year prior to the March 17 entry deadline can sponsor themselves, a spouse, dependent children or legal wards. Grandchildren are eligible only if they are the legal dependents or wards of members.

Applications for the 2016 SLEMCO scholarship program will be included with all January SLEMCO bills.

You can also download the application from our website, www.slemco.com. This electronic version of the application is in PDF format. After filling it out, follow the directions on our website to e-mail it to SLEMCO or print a copy and submit it by mail.

Read the application carefully and follow all instructions.

Applications for the scholarships will be accepted until Thursday, March 17. Delivered entries and electronically submitted entries must be received by 4:30 p.m., March 17, and mailed entries must be postmarked by that day. Entries can be mailed to the SLEMCO Scholarship Program, P.O. Box 90866, Lafayette, LA 70509.

These funds can be used to attend any Louisiana public university to pursue an undergraduate degree beginning this fall. Winners must have at least a 2.0 cumulative grade point average and plan to attend on a full-time basis (at least 12 hours) this



fall. Technical colleges or private universities do not qualify and students must be at least high school seniors to enter.

IRS guidelines allow a parent to claim their college student child until the year he or she turns 24. We follow the same guidelines for awarding these scholarships. In order to sponsor a child, parents must still claim the applicant on their income tax return and the applicant must be under 24 years of age. Proof will be required.

Only one family member can win per year, but any eligible family member can enter every year (Lucky Account Number 2318324302). Winners aren't eligible to receive the scholarship again.

Even though the entry deadline is not until March, get your application in early so you don't forget. We've already received several hundred entries. If you have any questions, call SLEMCO at 896-5384.

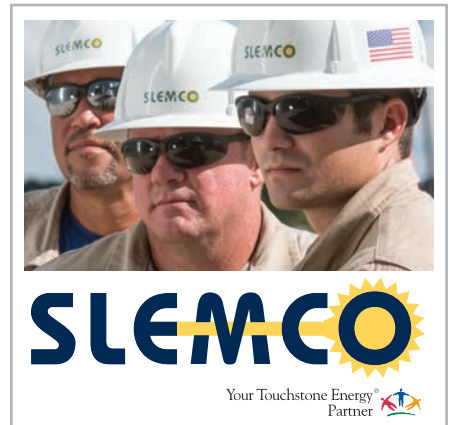
FRIEND US ON FACEBOOK

SLEMCO unveiled its official Facebook page on January 1. The company page features information specific to SLEMCO and, going forward, will include topics such as outage information, energy conservation, electric safety and official company announcements (Lucky Account Number 4501786100).

The world today communicates through a wide variety of electronic and social media. We feel our Facebook page is a great way to add another communication channel with our members.



Posting guidelines can be found on our page. We look forward to having you "like" us so you can keep up with the latest SLEMCO news. But be sure to look for our official page, which includes our profile picture (below).



2016 SLEMCO HOLIDAYS

All SLEMCO offices will be closed for holidays on the following dates:

FEB. 9 - Mardi Gras

MARCH 25 - Good Friday

MAY 30 - Memorial Day

JULY 4 - Independence Day

SEPT. 5 - Labor Day

NOV. 24 & 25 - Thanksgiving

DEC. 23 - Observed for Christmas Eve

DEC. 26 - Observed for Christmas Day

JAN. 2, 2017 - Observed for New Year's Day

APPLY EARLY FOR COLLEGE ASSISTANCE

SLEMCO scholarships are just one opportunity to help pay for your college education. High school seniors can often begin applying for many forms of college assistance as early as January of their senior year (Lucky Account Number 4503061600). Check with your high school guidance counselor to see what grants, loans or scholarships are available.

Detail from *Premier, Denier, et Toujours* (First, Last, and Always), downtown Lafayette



LARGER THAN LIFE

Robert Dafford's career in outsized art has earned the muralist national and international renown



STORY AND PHOTOS BY CURTIS DARRAH

For Lafayette muralist Robert Dafford, blank walls in public spaces are an invitation to epic art, as in Vanceburg, Ky., where he transformed 2,000 feet of floodwall into the nation's largest artwork. And whether the subject matter is playful (bullfrogs in Rayne) or historical (a devastating flood in an Ohio River town), Dafford's art inevitably leaves a sizable impact on the communities it graces.

Throughout his career, the painter has also served as a consummate visual historian, filling his work with telling details resulting from considerable research (Lucky Account Number 3431084202).

Although best known for over 400 large scale public works,

some of his paintings were created at an easel rather than on outside walls. His series chronicling the expulsion of the Acadians was recently gathered for a show at the Hilliard University Art Museum in Lafayette prior to Festivals Acadiens et Créoles, for which Dafford produced this year's official poster painting.

Dafford was born in 1951 during a train trip from Arkansas to Charleston, where his Navy father was reporting for duty. Six years later his family moved to Lafayette where, even as a youngster, he was fascinated by art, making pocket money drawing Gothic lettering for classmates. Later, at the University of Southwestern Louisiana, now UL Lafayette, he abandoned an engineering major to study



Working with assistant Chris Pavlik in Abbeville

art. After college, enlistment allowed the young Navy draftsman the opportunity to examine, firsthand, the masterpieces of Europe’s museums and public art.

Early on, accepting commissions for huge works in public spaces would be nerve-racking for the painter and, perhaps, his clients as well. “I would try and try to figure out how to illustrate the subject they wanted,” Dafford recalls. “I would have so many ideas: they had \$2,000 and I’m trying to do a \$20,000 painting,” he laughed. As he spread out more and more reference material trying to convey his vision, the overwhelmed clients would finally abandon hope for a complete rendering of the concept with a meek “Let’s just go ahead with it.”

Sitting on his scaffold on a cloudy November day recently, he looked at a mural in progress for the Sam Guarino Blacksmith Shop Museum in Abbeville. “Here we know we have this old grocery store, we have these photographs, we know we want these characters—but once I start painting it’s going to take on a life of it’s own.”

In 1992, Dafford began a 10-year project that, by its conclusion, would encompass 60 murals covering a total 2,200 feet of floodwall in cities along the Ohio River. Many are exquisitely photographed in context by Philip Gould in *The Public Art of Robert Dafford*, published in 2014 by the University of Louisiana at Lafayette Press.

But you don’t have to buy a book or travel beyond Acadiana to admire examples of Dafford’s work. *Ex-Garage* (on our cover), a 125-foot-tall mural depicting 1950s-era automobiles with scenes



Historical painting of arrival of New York City orphans, in the Louisiana Orphan Train Museum in Opelousas

of early Cajun music reflected in the chrome bumpers, looks out over downtown Lafayette from the Jefferson Towers office building, formerly a parking garage. Another, *Till All That’s Left is a Postcard*, offers Dafford’s sometimes playful—but always technically-astute—renditions of three-dimensional detail, which can be examined at arms length from a parking lot across from Dwyer’s Café, just down the street.

As Lafayette author/photographer Philip Gould notes in his *The Public Art of Robert Dafford*, “Dafford’s murals...are vital parts of their respective communities.”

Talk with Dafford and you might come away with the conclusion that he is actually a preservationist who just happens to be an artist (Lucky Account Number 1052101506).

Dafford’s early murals in Lafayette reflected the community’s desire to revitalize that city’s downtown. He takes an obvious pride in the similar role his art has played in other communities.

The older buildings are alive with history and part of the fabric of the community, he notes. “Why tear ‘em down” he says, “when you could restore these great buildings and [once again] fill them with commerce in a historic district.

“It’s about reusing what we have,” he continues, “It’s about being a part of historic preservation and redevelopment, which is a big part of what I’ve done all these years.”

With that comment he left his seat and went back to work, bringing early 20th century Abbeville history back to life—for present and future—as a living part of the community and a continuing source of local pride.



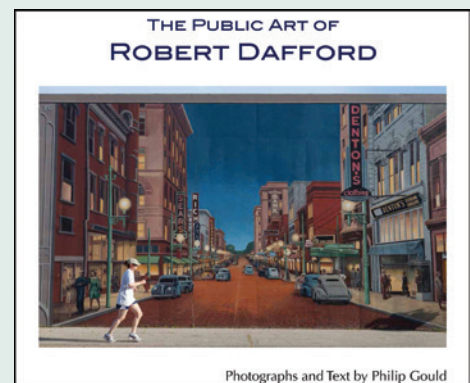
Detail from *Till All That’s Left is a Postcard*, downtown Lafayette



Today his iPad provides ready references



Discussing the mural’s progress with Abbeville’s Wayne Touchet and Brady Broussard Jr.



Photographs and Text by Philip Gould

The Public Art of Robert Dafford is available from bookstores or directly from UL Press at www.ulpress.org/catalog.php?item=161 or by calling 337-482-1163.

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 1120283501).

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.

LUCKY NUMBER WINNERS

There were three SLEMCO members who found their account numbers hidden in the September/October issue of *SLEMCO Power*. They each called in and claimed their \$10 credit to their SLEMCO accounts. They included **Stuart Cornwell** of Lafayette, **Priscilla J. Edmonds** of Eunice and **Alex Dartez** of Kaplan.

Seven others missed out on their prizes. They included **Sue Kemp** of Krotz Springs, **Chris Bourda**

of St. Martinville, **Chad Hicks** of Washington, **Tammy J. Faye** of Duson, **Joseph Ray Julien** of Cecilia, **Jerry Joseph Gaspard** of Rayne and **Fernand Isabelle** of Church Point.

Ten more SLEMCO account numbers are hidden in this issue of *SLEMCO Power*. If you find yours, contact Mrs. Gayle Babin at SLEMCO at 337-896-2504. She will verify if you are a winner and, if so, credit \$10 to your account.



MID-CENTURY MODERN REVIVAL

REMODEL, DON'T MUDDLE THE DESIGN STYLE OF THE LATEST HOT LOOK



1
SPECTACULAR SCREENING
Sure, this home's decorative screen wall adds interest to the exterior. But step inside for a visual bonus. The patterned bricks transform the view through the wall of windows in the kitchen. The room is filled with natural light, yet privacy is maintained (Lucky Account Number 1442660000).

2
DROP THE BRUSH!
Don't paint it. Mid-Century style relies on the beauty of natural wood. If worn, just refinish those flat-front cabinet doors and add new modern pulls (or keep the original retro hardware). Removing a hanging cabinet and adding a sleek island hood transforms this space into the hub of family and friends' gatherings.



3
STYLISH SHELVING
Certain features are always worth keeping. This floor-to-ceiling room divider beautifully houses dining essentials and serves as a buffet, while still allowing light flowing

in through the exterior glass wall. The area feels open and spacious and allows guests and cook to converse during dinner preparation.

4
REVIVED, NOT REVISED
Don't be too quick to replace original Mid-Century cabinet doors, especially if they're fine hardwood, like these. All these beautiful red gum cabinets needed was refinishing. Quartz counters—durable and perfect for

the home's style—replaced worn Formica. The original under-cabinet lighting highlights the new glass tile backsplash. Appliances in older kitchens were fitted into small spaces, so shop and measure carefully whenever replacing the originals.

Text: Anne Darrah | Photos: P.C. Piazza

PARTICIPATING IN SLEMCO'S

The 79th annual meeting of the SLEMCO membership will be held on Saturday, April 16, 2016, at 10 a.m. at the Lafayette Cajundome. The following, taken from the co-op's By-Laws, details the reason for annual meetings and shows how board members are selected for the organization.

ARTICLE III

Meeting of Members

Section 1. Annual and Special Meetings.

- (a) The Annual Meetings of the members shall be held on the first Saturday of June of each year for the purpose of electing directors, passing upon reports covering the previous fiscal year and transacting such other business as may come before the meeting. If such Annual Meeting is omitted on the date herein provided therefore, a special meeting may be held in place thereof, and any business transacted or elections held at such special meeting shall have the same effect as if transacted or held at the Annual Meeting. Failure to hold the Annual Meeting at the designated time shall not work a forfeiture or dissolution of the Corporation.
- (b) Special meeting of the members may be called by the President, by Resolution of the Board of Directors, upon written request signed by any three Directors; or by a Petition signed by not less than twenty-five percent (25%) of the Members of the Corporation acquired within thirty (30) days of the first signature on the Petition. It shall thereupon be the duty of the Secretary to cause a notice of such meeting to be given as hereinafter provided.

Section 2. Place and Purposes of Member's Meetings.

- (a) Meetings of the members shall be held at the principal office of the Corporation in the City of Lafayette, Louisiana, or at such other place in the State of Louisiana as may be designated in the call of the meeting.
- (b) The purposes for which meetings of the members are to be held, in addition to those purposes prescribed by law, include Amendments to the Articles of Incorporation, or By-Laws, and in the case of a Special Meeting, the purpose or purposes for which the meeting is called shall be specified in writing. Special Meetings shall be called by the President, Board of Directors, a written request signed by any three (3) Directors, or by a Petition signed by not less than twenty-five percent (25%) of the members of the Corporation acquired within thirty (30) days of the first signature on the Petition.

Section 3. Notice of Meetings.

- (a) Written or printed notice of the time and place and purposes as set out in Section 2 of all meetings shall be either mailed or delivered personally to each member not less than ten (10) days nor more than twenty-five (25) days before the date for such meeting, directed to his address as it appears on the Corporation's books, postage prepaid. If mailed, with postage thereon prepaid, such notice shall be deemed to be delivered when deposited in the United States mail, addressed to the member at his address as it appears on the records of the Corporation. The failure of any member to receive notice of an annual or special meeting of the members shall not invalidate any action which may be taken by the members of any such meeting.

Section 4. Quorum. Three percent (3%) of all members, present in person, shall constitute a quorum. At any meeting of members at which a quorum is determined not to be present, a majority of those present in person may adjourn the meeting from time to time without further notice.

Section 5. Voting.

- (a) At every meeting of the members, each member present shall be entitled to only one vote. Where the membership stands in

the name of the husband, the vote may be cast by the wife in the event the husband is not in attendance, and where the membership stands in the name of the wife, the vote may be cast by the husband if the wife is not in attendance. A duly authorized officer of any firm, corporation, partnership, association, business trust, federal agency, state or political subdivision or agency thereof or any body politic, may, upon proper proof of his authority, cast the vote of such organization. Except as otherwise provided herein, at all such meetings of the members at which a quorum is present, all questions shall be decided by a vote of a majority of the members voting on the particular question.

- (b) There shall be no voting by proxy.

Section 6. Order of Business. The order of business at the Annual Meetings of the members, and so far as possible at all other meetings of the members shall be as follows:

1. Report as to which members are present in person in order to determine the existence of a quorum.
2. Reading of the notice of the meeting together with proof of the due mailing thereof or of the waiver or waivers of notice of such meeting.
3. Presentation and reading of unapproved minutes of previous meetings of the members and the taking of necessary action thereon.
4. Presentation and consideration of, and acting upon, report of officers, directors and committees.
5. Election of directors.
6. Unfinished Business.
7. New business.
8. Adjournment.

ARTICLE IV

Board of Directors

Section 1. General Powers. The business and affairs of the Corporation shall be managed by a Board of Directors which shall exercise all of the powers of the Corporation except such as are by law or by the Articles of Incorporation or by these By-Laws conferred upon or reserved to the members.

Section 2. Number and Qualifications and Election.

- (a) The number of Directors of the Corporation shall be ten (10). Each Director must be a natural person who is a member of the Corporation and shall be elected by the members at the Annual Meeting of Members or at the special meeting held in lieu thereof, for the term and as provided by these By-Laws. There shall be two (2) Directors from each of the following Parishes: Acadia, St. Landry, Lafayette, St. Martin, and Vermilion. Each Director shall have resided in one of the aforesaid parishes for the preceding two (2) years, and shall have been actively domiciled for the preceding year in the parish he represents.
- (b-1) No person may hold the office of Director who is in any way employed by the corporation.
- (b-2) No person may hold the office of a Director if he and/or an immediate family member is financially interested in a competing enterprise or a business selling electric energy or supplies to the Corporation, or a business primarily engaged in selling electrical or plumbing appliances, fixtures, or supplies to the members of the Corporation. An immediate family member, for the purpose of this sub-section, (b-2) is defined as the Director's spouse, parent, child, grandchild, brother, sister, and/or spouses thereof, including any inlaws of the aforesaid persons. A financial interest for the purpose of this sub-section (b-2) is defined as an ownership interest in excess of 10% in an enterprise or business above referenced,

ANNUAL MEETING IS EASY

and which ownership interest produces an income in excess of \$500 per annum.

- (c) No person may be eligible to serve as a director who is the incumbent of or a candidate for an elective public office in connection with which a salary in excess of \$500.00 per annum is paid.
- (c-1) No person shall be allowed to hold the office of a Director of the Corporation who is physically and/or mentally incapable of performing all of the duties required of a Director. Such a determination, pursuant to a charge of incapacity, shall first be made by a physician selected by a majority of the Board of Directors and who after performing his evaluation renders a report certifying the incapacity, either physically or mentally, of the Director. Upon such certification, a majority of the Board of Directors shall be allowed to declare said party mentally and/or physically incapable of performing all of his duties as a Board Member. A refusal to submit to the examination subjects the Director charged to immediate removal by majority vote of the Board of Directors.
- (c-2) No person may hold the office of a Director of the Corporation who has been convicted of any felony or a misdemeanor involving moral turpitude.
- (c-3) No person may be eligible to serve as a Director who has an immediate family member (immediate means within the third degree) serving on the Board of Directors of the corporation.
- (c-4) No person holding the position of a Director of this corporation shall be allowed to solicit or otherwise request that the corporation and/or its employees conduct business with said Director.
- (c-5) No person shall be eligible to serve as a Director until two (2) years has elapsed since he was an employee of the Corporation.
- (d) When a Director reaches the age of eighty (80), said Director shall no longer be eligible to continue to serve as a Director of the Corporation. If a Director of this Corporation is 80 years of age or older on June 4, 2011, he shall only be eligible to continue to serve as a Director of the Corporation for an additional six (6) month period of time.

Any person and/or Director who violates any of the requirements of Art. IV, Sec. 2, paragraphs a, b, c, c subparts and/or d, after due notice, at least five (5) days prior to the meeting at which the charges are to be considered, shall have the right to be heard in person or by counsel and to present evidence in respect to the charges and the Board of Directors shall have the same opportunity.

At the next regularly or specifically scheduled meeting, the Board of Directors of the Corporation, by a majority vote of said Board, may remove and the same are hereby authorized to remove the Director who has violated and/or who is found not to have fulfilled the qualifications of serving on the Board of Directors of the Corporation. Said vacancy shall be filled as provided for in Art. IV, Sec. 4 of these By-Laws.

- (e) Nomination. It shall be the duty of the Board of Directors to appoint, not less than forty-five (45) days nor more than one hundred (100) days before the date of the meeting of members at which Directors are to be elected, a committee on nominations consisting of not less than five (5) nor more than eleven (11) members, who shall be selected from different sections of the project area so as to ensure equitable representations. No member of the Board of Directors may serve on such committee. The date, time and place of the meeting of the nominating committee for the Board of Directors shall be published in the bi-monthly issue of the membership publication in the month immediately preceding that meeting, but at least ten (10) days before said meeting. The committee shall prepare and post at the principal

office of this Corporation, at least forty-five (45) days before the membership meeting, a list of nominations of Directors, selecting the same number of persons as nominees as the number whose terms expire at the next Annual Meeting; selecting at least one (1) nominee from each Parish which is the address and domicile of the member whose term will expire at the Annual Meeting, so as to ensure two (2) Board Members at all times from each of the five (5) Parishes named in Section 2 (a), Article IV of the By-Laws.

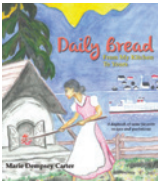
- (e-1) Any fifteen (15) or more members acting together may make other nominations by Petition and file the Petition with the Secretary at the headquarters office of the Corporation, not less than twenty-five (25) days prior to the meeting of the members. The Secretary shall thereupon immediately post such nominations at the headquarters office of the Corporation, at which place the list of nominations made by the Nominating Committee has been posted. When nominations are made by Petition in addition to those made by the Nominating Committee as aforesaid, the Secretary shall immediately mail with the notice of the meeting, or separately, but at least ten (10) days prior to the date of the meeting of members, to each member a statement of the number of Directors to be elected and the names and addresses of all of the candidates, specifying separately the nominations made by the Committee of Nominations and also the nominations made by Petition. All nominations of members as candidate for the Board of Directors shall specify the Parish which the said candidate is to represent. All members present at the Annual Meeting at which Directors are to be elected, shall be entitled to vote on the Directors to be elected, regardless of the Parish which such Directors are to represent. Notwithstanding anything contained in this Section, failure to comply with any of the provisions of this Section shall not in any manner whatsoever affect the validity of any election for Directors.

Section 3. Tenure. The Board of Directors shall be divided into three (3) classes at the Annual Meeting of members to be held on June 2, 1979, the first class to be composed of four (4) members with the term of office to expire at the next succeeding Annual Meeting in 1980; the second class to be composed of three (3) members with the term of the Directors of the second class to expire at the second succeeding Annual Meeting in 1981, and the third class to be composed of three (3) members, and the term of office to expire of the third succeeding Annual Meeting in 1982. As nearly as possible, no two members shall be elected from the same parish in the same year. The implementation of this provision of the By-Laws shall not be such as to reduce the term of office of any Director serving at the time of its implementation. At each Annual Meeting following the classification herein provided, a number of Directors equal to the number of the class whose term expired at the time for such meeting shall be elected to hold office for a term of three (3) years, or until the third succeeding Annual Meeting after such election.

Section 4. Vacancies. Vacancies occurring in the Board of Directors shall be filled by a majority vote of the remaining Directors. Directors thus elected by the Board of Directors to fill vacancies shall serve until the expiration of the term of the Director whose office the said member has been elected to fill or until his successor has been duly elected and qualified, provided, however, that any member elected by the Board of Directors to fill a vacancy on the said Board must be a resident of the same Parish as the director causing the said vacancy.

Section 5. Compensation. Directors shall not receive any salary for their services, but by Resolution of the Board of Directors, a fixed fee and expenses of attendance may be allowed for attendance at each meeting

Continued on page 12



These recipes come from *Daily Bread—From My Kitchen to Yours: a daybook of some favorite recipes and quotations*, by Marie Dempsey

Carter. A portion of the proceeds fund cancer research at NCI-designated cancer centers. It is available for \$30, plus shipping and handling, from www.cestbonfoods.org.

Cocktail Mushrooms

1 lb. white button mushrooms
1 (8 oz.) pkg. cream cheese, softened
1 cup finely grated Parmesan cheese
1 tsp. Worcestershire sauce
1 tsp. dill weed
1/2 tsp. ground black pepper

Preheat the oven to 350°. Remove the stems and clean the mushroom caps with a paper towel soaked in salted water. In a medium bowl, combine the cream cheese, Parmesan cheese, Worcestershire sauce, dill weed and pepper. Mix together until well blended. Stuff each mushroom cap with approximately 1 tsp. of the mixture. Place the mushrooms on a rimmed baking sheet and bake for 20 minutes. Serve hot. Yield: about 40 hors d'oeuvres

Miniature Blue Cheese Salad Bowls

18 miniature puff pastry shells
8 oz. baby spinach leaves, stems trimmed and finely chopped
3 tbsp. crumbled blue cheese
3 tbsp. finely diced red onion
2 tbsp. bacon bits
2 tsp. balsamic vinegar
1/2 tsp. Dijon mustard
2 tbsp. extra virgin olive oil

Cook the pastry shells according to package directions. Combine the spinach, blue cheese, onion and bacon bits in a medium bowl. Toss gently. Whisk together the vinegar, mustard and olive oil. Pour over the spinach mixture and toss to coat. Fill each pastry shell with 1 tablespoon of the salad. Yield: 18 hors d'oeuvres

Fingerling Potatoes with Arugula

1 lb. fingerling potatoes, quartered lengthwise
4 sprigs fresh thyme
1 bay leaf
1/2 cup extra virgin olive oil
3/4 tsp. coarse salt, divided
1/2 tsp. ground black pepper, divided
4 garlic cloves, chopped
1/2 cup chopped red onion
2 tbsp. Champagne vinegar
1/2 lb. arugula, coarsely chopped
1 cup grated Parmigiano-Reggiano cheese, plus some shavings made with a vegetable peeler for garnish

Preheat the oven to 300°. In a large bowl, combine the thyme, bay leaf, oil, 1/2 teaspoon salt and 1/4 teaspoon pepper. Add the potatoes and toss to coat. Pour the mixture into a medium baking dish. Spread the potatoes in 1 layer and pour any extra seasoned oil over top. Roast for 30 minutes. Stir in the garlic and spread the potatoes in a layer again. Roast until tender, about 20 minutes more. Drain the potatoes and garlic in a colander set over a bowl and reserve the oil. Discard the thyme sprigs and bay leaf.

Heat the reserved oil in a large skillet over moderately high heat until hot but not smoking. Add the onion and the remaining 1/4 teaspoon salt and 1/4 teaspoon pepper. Sauté while stirring until the onion is softened, 3 to 5 minutes. Add the potato and garlic mixture and cook until the garlic is just golden, about 2 minutes. Add the vinegar and cook while stirring for 1 more minute. Transfer the potato mixture to a large serving bowl. Add the arugula and grated cheese and toss with tongs until the arugula is wilted. Garnish with cheese shavings and serve warm. Yield: 6 servings

Rosemary Lamb Chops

18 lamb chops, cut about 1-inch thick
1 1/2 cups dry red wine
1/4 cup finely chopped fresh rosemary, divided

3 garlic cloves, chopped
2 tbsp. balsamic vinegar
1/2 tsp. ground black pepper
1 tsp. coarse salt
1 1/2 tbsp. butter

Ask your butcher to french and separate the chops to ensure even cuts. Place the chops in a large zip-lock plastic bag set in a shallow glass dish. Combine the wine, 3 tablespoons rosemary, garlic, vinegar, pepper and salt. Pour the mixture into the plastic bag. Seal the bag and marinate the chops in the refrigerator for 2 to 3 hours, turning occasionally. Drain the chops, reserving the marinade. Bring the chops to room temperature and pat dry with a paper towel. Grill the chops on an uncovered grill until desired doneness, turning once halfway through grilling. Allow 12 to 14 minutes for medium rare, 15 to 17 minutes for medium or 17 to 20 minutes for well done. Season to taste with additional salt and pepper.

While the chops are grilling, make a sauce with the reserved marinade. Pour the marinade into a small saucepan and bring to a simmer over medium heat. Cook uncovered until reduced to 1/3 cup, about 5 minutes. Strain and return to the saucepan. Whisk in the butter and remaining rosemary; cook 1 minute. Yield: 6 servings

Brussels Sprouts with Bacon

1 lb. Brussels sprouts
2 slices thick-cut bacon
Coarse salt and ground black pepper to taste
1/4 cup golden raisins
1 medium shallot, finely chopped
1 tbsp. butter
1/2 cup chicken broth
1 tsp. apple cider vinegar
1 tbsp. pure maple syrup

Heat oil until it reaches 400°. Pull off any withered leaves from the root end of the sprouts and, using a small knife, shave the root close to the base of the remain-

ing leaves, but not so close that the leaves will come loose. Make a small (1/4-inch deep) crosscut in the root ends. Rinse the sprouts under cold water. Cut the sprouts in half or in thirds so they are all a uniform size.

Place the bacon in a large, heavy skillet and transfer to the oven. Cook until crisp, turning once, about 10 minutes total. Drain on a paper towel and set aside. Reserve the drippings. Add the Brussels sprouts to the skillet and toss to coat with the bacon drippings. Season with salt and pepper. Cook over medium heat, stirring often, until the sprouts are well browned in spots and begin to soften, 5 to 7 minutes. Reduce the heat to low and add the raisins, shallot and butter. Cook, stirring often, until the shallot is softened, about 3 minutes. Stir in the chicken broth, increase heat to medium-high, and bring to a boil while stirring up brown bits from the bottom of the skillet. Reduce heat to medium and simmer until the broth has evaporated, 1 to 2 minutes.

Coarsely crumble the bacon. Stir the bacon, vinegar and maple syrup into the Brussels sprouts. Cook for 1 more minute over medium-low heat. Season to taste with additional salt and pepper. Yield: 4 servings

All-American Burger

2 lbs. freshly ground chuck (80/20)
1 tbsp. onion powder
1 tsp. salt
1 tsp. ground black pepper
12 slices deli-counter American cheese
6 large burger buns, toasted if desired

TOPPINGS:

Ketchup, mayonnaise, sliced red onion, sliced tomatoes, sliced pickles, fresh lettuce leaves, slices of crisp bacon

Run your hands under very cold water before working with the meat. In a large bowl, mix the ground chuck, onion powder, salt and pepper until just combined. To ensure tender, juicy burgers, do not over mix. Divide into 6 equal portions and gently form into patties that are about 1 1/4-inches thick and

3 inches in diameter, without pressing the meat too hard. Smooth out any cracks using your fingers.

Preheat a cast iron skillet or grill to medium-high. Add the burger patties (if using a grill, cover with the lid). Cook until a crust forms on the bottom and the burgers can be easily lifted from the skillet or grill, about 5 minutes. Do not flip the burgers until they get to this point. When the burgers can be easily lifted, flip, layer 2 slices of cheese on each burger, and cook until desired doneness, 2 to 3 minutes for medium-rare, 4 to 5 minutes for medium. Do not press down on the burgers while they are cooking. Using a sturdy metal spatula, transfer the burgers to a plate, let them rest for several minutes, then transfer to the buns. Set out the toppings and serve immediately. Yield: 6 servings

Kentucky Bourbon Pie

CRUST:

1 1/2 cups chocolate wafer cookie crumbs
6 tbsp. unsalted butter, melted

FILLING:

4 extra-large eggs
1 cup packed brown sugar
1/2 cup light corn syrup
1/2 cup dark corn syrup
1/2 cup butter, melted
1/2 tsp. salt
1 tbsp. vanilla extract
1/4 cup Kentucky bourbon

1 (6 oz.) pkg. semi-sweet chocolate morsels
2 cups coarsely chopped pecans
Whipped cream

Preheat the oven to 350°. To make the crust, combine the cookie crumbs and melted butter in a medium bowl. Press the crumb mixture into a 9-inch pie plate and set aside. In a large mixing bowl, lightly beat the eggs. Add the brown sugar, light corn syrup, dark corn syrup, butter, salt, vanilla and bourbon. Whisk to thoroughly combine. Sprinkle the chocolate morsels in an even layer in the bottom of the pie shell and then sprinkle the pecans in an even layer on top of the chocolate. Pour the filling into the pie shell. Bake until the filling is set, 45 minutes to 1 hour. Serve topped with a dollop of whipped cream. Yield: 1 9-inch pie

Strawberries Romanoff

4 cups sliced or quartered fresh strawberries
2 tbsp. sugar
2 oz. cognac
2 oz. orange liqueur
1 cup whipping cream
2 scoops vanilla ice cream
2 scoops strawberry or raspberry sorbet (optional)
Slivered almonds for garnish

Place the strawberries in a glass mixing bowl. Add the sugar, cognac and orange liqueur. Mix gently to coat the strawberries. Cover with plastic wrap, refrigerate and let the strawberries marinate at least 3 to 4 hours before serving. Whip the cream until soft peaks form. Alternate layers of strawberries, ice cream, sorbet (if using) and whipped cream in parfait glasses, champagne flutes or glass dessert bowls. Sprinkle slivered almonds on top of each serving. Yield: 8 servings



All-American Burger

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

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of the Board and other meetings where Director's attendance is expected. Without approval of the members, except in an emergency situation, Directors and Officers shall not be employed by the Corporation in any capacity.

Section 6. Rules and Regulations. The Board of Directors shall have power to make and adopt such rules and regulations, not inconsistent with the Articles of Incorporation or the By-Laws of the Corporation or the laws of the State of Louisiana as it may deem advisable for the management, administration and regulation of the business and affairs of the Corporation.

Section 7. Accounting System and Reports. The Board of Directors shall cause to be established and maintained a complete accounting system, which shall conform to such system of accounts as may from time to time be designated by the Rural Utilities Service of the United States of America. The Board of Directors may also, after the close of each fiscal year cause to be made a full and complete audit of the accounts, books, and financial condition of the Corporation as of the end of such fiscal year. Such audit reports shall be available to the members at the following Annual Meeting, upon request by each member.

Section 8. Removal of Directors by Members. Charges against a Director requesting his removal may be brought by filing such charges in writing with the Secretary in a Petition signed by at least ten percent (10%) of the members of the Corporation who request the removal of such Director by reason thereof. The Director, against whom such charges

have been brought, shall be informed, in writing, of the charges at least forty-five (45) days prior to the meeting at which the charges are to be considered and said Director shall have an opportunity at the meeting to be heard in person or by counsel and shall be allowed to present evidence in respect to the charges and the person or persons bringing the charges against him shall have the same opportunity. The question of the removal of such Director shall be considered and voted upon at the next regular or Special Meeting of the members, as provided for in Louisiana R.S. 12:417, and any vacancy created by such removal shall be filled by vote of the members in accordance with the general nomination and election procedure provided for herein. ●

SLEMCO 2016 NOMINATING COMMITTEE

Acadia Parish—Fern Hebert, 2739 N. Cherokee Drive, Crowley, LA 70526

Lafayette Parish—Maurice Breaux, 139 Timberland Ridge Blvd.,
P.O. Box 60043, Lafayette, LA 70596-0043

St. Martin Parish—Barbara Hebert, 1064 Lynn Hardy Road,
Arnaudville, LA 70512

St. Landry Parish—Al Daugereaux, 1518 Beatrice,
Church Point, LA 70525

Vermilion Parish—Chad Bertrand, 11038 LA Highway 91 South,
Gueydan, LA 70542

The committee will meet February 2, 2016, at 8:00 a.m. at the SLEMCO office, 3420 NE Evangeline Thruway, Lafayette, LA.

(s) Bryan G. Leonards, Sr., *Board Secretary*

MANAGE YOUR ENERGY BUDGET THIS WINTER

You 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.

$$\$150 \div .077^* \text{ (all electric)} = 1,948 \text{ kWh} \quad 1,948 \text{ kWh} \div 30 \text{ days} = 65 \text{ kWh/day}$$

$$\$150 \div .080^* \text{ (regular residential)} = 1,875 \text{ kWh} \quad 1,875 \div 30 \text{ days} = 63 \text{ kWh/day}$$

*Check your most recent bill or the rates listed in the Meter Reading Chart page of our website for the current cost per kWh.

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.

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 (Lucky Account Number 3439432500). ●