

SLEMCO

POWER

JAN/FEB
2017

NEARLY 130 YEARS OF **SWEET**

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TakeNote

SCHOLARSHIP APPLICATIONS TO BE MAILED IN UPCOMING BILLS

Plan now to apply for SLEMCO's scholarship drawing if you would like to win one of 20 \$2,000 scholarships at our annual meeting on June 3.

Applications for the 2017 SLEMCO scholarship will be mailed with every SLEMCO bill in February. The entry deadline is Thursday, May 4, at 4:30 p.m. in the Lafayette SLEMCO office; mailed entries must be postmarked by May 4.

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 2017. 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 2017 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 in your February bill or download one from www.slemco.com. All area high school guidance counselors have a supply of applications, as do the scholarship offices at UL Lafayette and LSU-Eunice.

Only one application per student will be accepted so everyone has the same chance to win. 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 2017.

■ Any student applying must be planning to pursue an undergraduate degree at a public university in Louisiana this fall (Lucky Account Number 2062255005).

■ 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 4, 2017.

■ The applicant is not required to attend the annual meeting on June 3, 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 4 deadline will be ineligible.



SLEMCO PAYMENT OPTIONS

MONEYGRAM® IS YOUR LATEST WAY TO PAY

SLEMCO customers can now pay with cash using MoneyGram®. Payment will post to your SLEMCO account the same day as long as payments are made before 6 p.m. MoneyGram® services are conveniently offered within local retailers such as Albertsons, Wal-Mart and CVS.

To pay via MoneyGram® you will need cash in the amount of your payment plus the MoneyGram® fee of \$1.50, your SLEMCO 10-digit account number and Receive Code 15802. Use the blue MoneyGram® Express Payment form.

But MoneyGram® is just one of many ways to pay your SLEMCO bill.

AUTOMATED CREDIT CARD PAYMENTS ANYTIME

SLEMCO residential customers can now pay their bill with a credit or debit card through an automated system by calling 1-844-859-5978. Payments post within 15 minutes to your account, but any payment made after 4:30 p.m. will post the next business day. The fee for phone payments by credit or debit card is \$4.

PAYMENT BY BANK DRAFT OR CREDIT/DEBIT CARD

Paying your bill by bank draft (available for all customers) or credit/debit card (for residential customers only) is fast, easy and convenient. SLEMCO's A.P.O. (Automatic Payment Options) Program saves you time by paying your monthly SLEMCO bill automatically.

You may sign up at any time at www.slemco.com. Once you sign in to your SmartHub account, click on *Financial Info* and fill out the required information for the bank or credit/debit card account you wish to use.

Once the authorized payment option begins, you will receive a regular bill that will show the net bill but with a zero balance. It will show "BANK DRAFT" for the automatic bank draft option and the date the bill will be drafted, or "CREDIT/DEBIT CARD CHG" for the automatic



MoneyGram®
bringing you closer

credit/debit card charge option and the date the bill will be charged. Your account won't be drafted or your credit/debit card charged until your due date, giving you ample time to call us with any questions regarding your bill.

For further information about paying your bill by bank draft or credit/debit card charge, contact the SLEMCO Customer Services Department at 337-896-5200 between 8 a.m. and 4:30 p.m., Monday through Friday (Lucky Account Number 1041585002).

KIOSK

We have installed two 24-hour kiosks in our Lafayette office drive-thru where you can pay your bill with cash, credit card (residential only) or electronic checks (Lucky Account Number 4500732400).

These convenient kiosks also allow you to access your bills and payment history, save payment information for future payments or sign up for auto draft.

To access your account you will need either your account number, the barcode on the bottom left corner of your bill or a Member Information Card (MIC), which you can request at our Lafayette office.

IN PERSON

Payments are accepted in the lobby of SLEMCO's Lafayette office during our normal business hours; our Crowley, Kaplan and Washington service centers do not accept bill payments of any kind. ●

LUCKY NUMBER WINNERS

Four lucky SLEMCO members called in to claim their prize after finding their account numbers in the last issue of *SLEMCO Power*. They were **Kirk A. Zabolio** of Lafayette, **Mrs. Dale Dauphine** of St. Martinville, **Jeanne E. Fernandez** of Broussard and **Gary T. York** of Port Barre.

Six others missed out on a \$25 credit. Those customers included **Patsy C. Eftemes** of Crowley, **Tess N. Voisard** of Lafayette, **Elma**

Coston of Church Point, **William A. Appel** of Abbeville, **David Wortman** of Rayne and **Michael Boyd** of Breaux Bridge.

Ten more numbers are hidden in this issue of *SLEMCO Power*. Check to see if yours is among them (Lucky Account Number 3439074003). If so, call Mrs. Gayle Babin at SLEMCO at 896-2504. She will verify if you're a winner and, if so, credit \$25 to your account. ●



Winners receive \$25 CREDITS!

SWEET HISTORY

**GENERATIONS OF THE LEVERT FAMILY HAVE RAISED SUGAR
AT ST. JOHN'S IN ST. MARTINVILLE SINCE 1888**



BY MARY LAURENT | PHOTOS BY P. C. PIAZZA

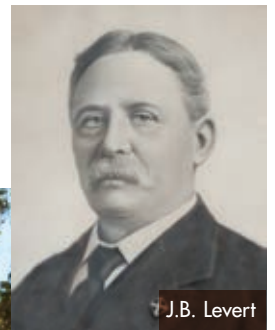
Sugar. That sweet stuff we all crave. Millions and millions of people around the world consume sugar at virtually every meal. And much of it comes from right here in Acadiana.

We ride past cane fields for months on end, seeing healthy sugarcane stalks reaching up towards the sun. In the fall, smoke billows up as those same fields are burned in preparation for harvest. When we share already congested roads and highways with tractors and 18-wheelers as the cane is brought to mills, the sugar industry and its economic benefit to Louisiana's economy are sometimes easy to overlook. But they shouldn't be.

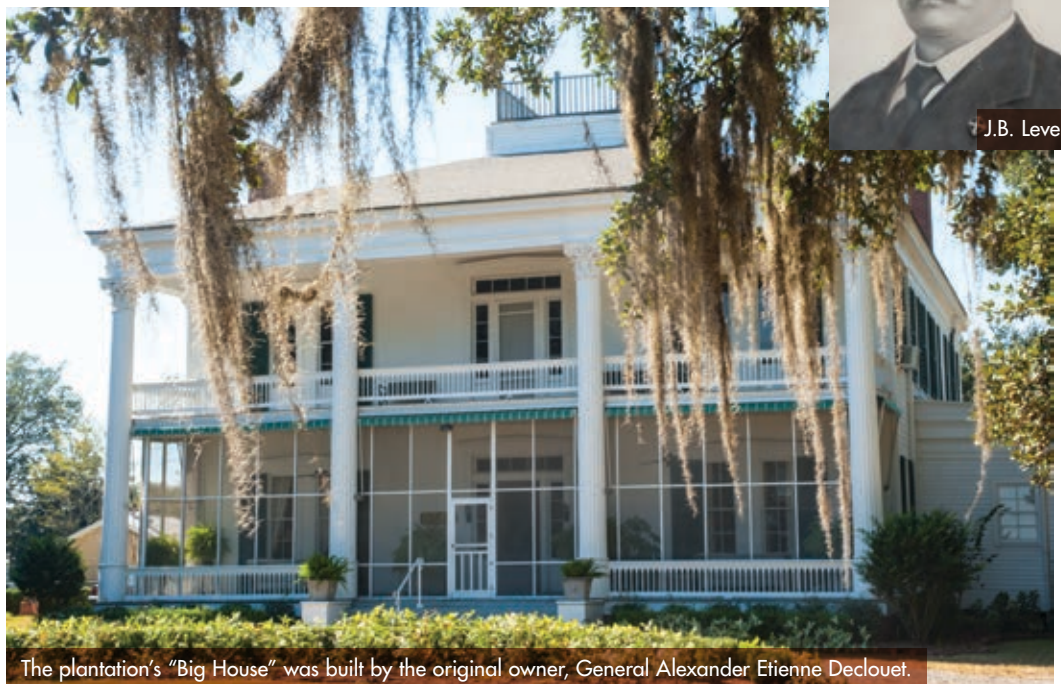
According to the American Sugar Cane League, Louisiana is the oldest and most historic of all the nation's sugar producing areas. Sugar is now in its third century of production here, after arriving with Jesuit priests in 1751. As of 2015, 520,000 acres of land are cultivated in 22 parishes. Interestingly, more than 80 percent of the land used for sugar production is leased. Some 16,400 workers

(direct and indirect jobs) are employed in Louisiana's sugar industry, which has a economic value of over \$2 billion (Lucky Account Number 3022767509).

Each fall, an endless parade of tractors



J.B. Levert



The plantation's "Big House" was built by the original owner, General Alexander Etienne Declouet.



and trucks from 45 local sugar growers lumber toward the Lasuca Sugar Mill in St. Martinville, carrying cane harvested from area fields. What goes into the mill as a farm crop comes out as nearly white “high-pole” raw sugar crystals or molasses.

As important as Louisiana’s mills are, without the farmers who plant, care for and harvest sugar-cane, our collective sweet tooth could never be satisfied.

The Lvert family of St. John Plantation and St. John Farms in St. Martinville have been farming 12,000 acres of land here since 1888, when family patriarch and sugar broker, Jean Baptiste Lvert and his partner Col. Louis Bush, acquired the plantation from its original planter, General Alexander Etienne DeClouet, who lost the plantation after falling into debt trying to revitalize it after the Civil War.

In a short while, Lvert would buy out his partner and rename the plantation that has remained in his family ever since.

Originally established in 1840, the plantation was named Lizima Plantation after General DeClouet’s daughter (Lucky Account Number 4500973601). The general personally gathered oak, pine and magnolia trees to plant around Lizima’s white-columned plantation home.

That stately “Big House” was fronted by large columns and matching *garçonnières* on either side. Soaring full-length French windows look out onto upper and lower porches. Many of the native trees the general planted over 150 years ago still grace the lawn. The plantation also boasted a general store, sugar house, a home for the mill superintendent and a mill to process cane.



Lawrence “Boo” Lvert III



Charlie Lvert

When Lvert took over the plantation, he renamed it St. John, the name apparently chosen because of his strong Catholic background and his boyhood affiliation with his native church parish, St. John the Evangelist in Plaquemine. Lvert added a school house in 1908 for the field hands and their families that would later become the St. John Church.

Great-grandson Lawrence “Boo” Lvert III, already working for the family at the the J.B. Lvert Land Company in the Thibodaux area, relocated to St. John in 1972 to lead the St. Martinville operations. His son, Charlie Lvert, took over the reigns of Lvert-St. John Farms in 2008 and continues to run farm operations as its vice-president and serves on the mill’s board of directors.

Possessing an intimate knowledge of all things sugar, Charlie Lvert detailed the entire process as we toured the mill, while stopping for friendly chats with several of the workers, many of whom he knows on a first name basis.

The Lvert family owned the mill on the plantation until the mid-1970s, when the family sold it to area farmers to form a sugar cooperative, the St. Martin Sugar Co-op.

As time went by, processing sugar at several area mills had grown less and less efficient, causing several mills in Louisiana to join forces and become more cost-effective.

In 1993, the mill in nearby Breaux Bridge closed. It was a smaller mill located in the middle of town. The St. John mill was larger, located out in the country, and could continue to grow. The mill in town was landlocked and hauling cane through town to the



A mill employee inspects the boilers that reduce the cane juice to sugar.

continued on page 6



The mill's grinders extract juice from the cane.

mill had become challenging. The two mills joined forces and the cooperative became the Louisiana Sugar Cane Cooperative, commonly known as Lasuca. Under the direction of General Manager Michael Comb, the Lasuca mill will process 1.2 million tons of

cane this season and yield 270 million pounds of nearly white, high-pole sugar crystals and six million gallons of blackstrap molasses (Lucky Account Number 1320594202).

The Lasuca mill is an extremely clean operation: it has to be to keep bacteria from potentially affecting the sugar production. From the lab to the cane yard to the processing area, it's evident that tremendous effort is expended to keep things as clean as possible. And the mill is environmentally friendly.

"We've been green for 200 years," Comb said. "We use the waste product of processing cane, known as bagasse, to provide 80 percent of the fuel to run the factory, eliminating need for fossil fuels to do the same work.

The sugarcane fields are beautiful this year: I don't recall seeing the stalks so straight and tall. Now, having met some of the people here at home who supply the sugar in our favorite recipes, those desserts will taste sweeter than ever. ●



The bagasse remaining at the end of processing fuels the mill's boilers.



MARSHLAND ARTISTRY FROM LOUISIANA'S DECOY CARVERS



Pintail decoys by Bill Hanemann

Photos by Paul Bourgeois, courtesy UL Press © 2016

Part of Louisiana's reputation as a Sportsman's Paradise is its passion for wildfowl hunting. Inspired by a cultural tradition and hunting heritage that runs in an unbroken chain through family generations, the state also boasts an over 100-year legacy of often-unheralded decoy carving artists.

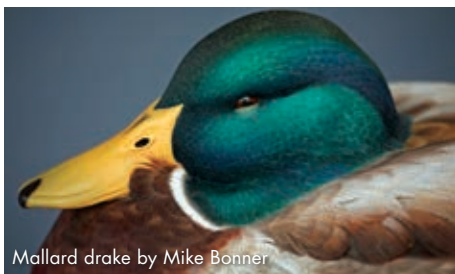
By 1970s and 1980s, when the significance of their contributions to carving began gaining wider renown, most of the state's old master carvers had died or stopped carving. Fortunately many had passed on their wildfowl artistry to a new generation (Lucky Account Number 4500575900).

A new University of Louisiana at Lafayette Press book by Harvey J. Lewis, *A Legacy Preserved: Contemporary Louisiana Decoy Carvers*, showcases the artistry of 18 of Louisiana's finest contemporary decoy carvers. Chapters of this hardcover's 205 pages are also devoted to the craft's history and protection, complete with scores of beautifully rendered photographs of the carvers and their extraordinary award-winning work that will prove fascinating to every Louisiana sportsman who relishes sunrise in a duck blind.

For more information, contact UL Press at 337-482-6027 or www.ULPRESS.org.



Cinnamon teal decoy by Mike Bonner



Mallard decoy by Mike Bonner



Carl Danos (in his Larose workshop) continues carving despite near blindness caused by eye disease.



1

FIT FOR A QUEEN
A large shower plus a whirlpool bath offer double luxury. The tub surround's raised panels are removable to service the jacuzzi. Everything coordinates—granite countertops and tub deck, diagonal porcelain floor tile and mosaic splash and shower wall.

2

SMALL IS BEAUTIFUL
A small bathroom doesn't have to lack flair. This shower with rimless door features clean, white subway tiles, while an eye-level ribbon of circular copper, bronze and stainless metal tiles adds a modern touch and complements the dark slate floor. A teak shower stool and bathmat complete the earthtones.

3

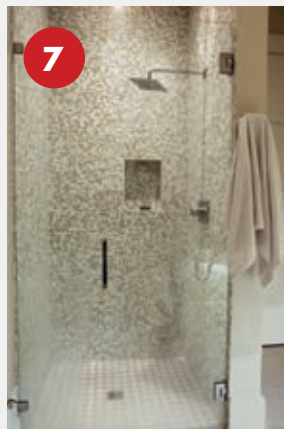
LOADS OF STORAGE
This wall of storage opposite the shower (photo 2) features tall cabinets flanking the quartz vanity, are perfect for towels and other bath necessities. Small spaces benefit from a simple color palette, as the white painted cabinets and pale wall color aptly demonstrate.

4

SHOWSTOPPER SHOWER
The clean, contemporary stainless steel sliding door track system for this shower saves space compared to a standard swing door. The shower's back accent tile wall, with inset shelf, is a beautiful, bold design statement.

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

FROM CLASSIC TO MODERN, PALE NEUTRALS WHISPER RELAXATION



5
ELEGANT ACCENT
The glittery glow from this translucent underlit quartzite vanity is an elegant nightlight! The frosted glass vessel sink and high-end accessories enhance an already beautiful space for guests.

6
VANITY FAIR
Consider this sit-down counter for makeup and hairstyling in the master bath area, offering an element of quiet privacy within the bustle of family life (Lucky Account Number 2416122001).

7
SHIMMERING TILE
A small shower can still be luxurious, thanks to its beautiful glass tile and frameless glass door. An overhead rain showerhead transforms every shower into the ultimate relaxation.

8
NEAT AND TIDY
This tall locker-style cabinet is sized perfectly for the towel hamper below, and offers out-of-sight storage above for hair dryer and other styling needs. It's perfect for a bathroom shared with kids.



These recipes are from *Acadiana Table, Cajun and Creole Home Cooking from the Heart of Acadiana*, a new 320-page cookbook by George Graham. It is available for \$30, plus shipping, from www.quartous.com.

Lemon-Pecan Pancakes with Southern Comfort Molasses

SOUTHERN COMFORT MOLASSES:

- 1 1/2 cups granulated sugar
- 1/2 cup water
- 1/4 cup Southern Comfort liqueur or bourbon
- 6 tbsp. sugarcane molasses
- 2 tbsp. unsalted butter
- 1/2 teaspoon salt

LEMON-PECAN PANCAKES:

- 3 cups unbleached all-purpose flour
- 1 tbsp. baking powder
- 1 tsp. salt
- 1 tsp. ground cinnamon
- 2 large eggs, beaten
- 2 tbsp. lemon zest
- 1/4 cup freshly squeezed lemon juice
- 1 1/2 cups buttermilk, more if needed
- 1 cup finely chopped pecans
- 1 cup toasted pecan halves
- Confectioners' sugar
- Thin lemon slices

Put the sugar and 1/4 cup of the water in a heavy saucepan over medium-high heat. Bring to a boil and then lower the heat to medium. While shaking the pan from side to side, continue slowly boiling until the sugar dissolves and a dark caramel forms.

Immediately add the remaining 1/4 cup of water to stop the cooking. Add the Southern Comfort and return to a low boil. Add the molasses, butter and salt. Cook down until thickened, about 5 minutes. Remove from heat and keep warm for serving.

To make the pancakes, put the flour, baking powder, salt and cinnamon in a large mixing bowl. Whisk to combine.

In another large bowl, put the eggs, lemon zest, lemon juice and buttermilk. Whisk to combine. Add the dry ingredients to the wet ingredients and whisk to combine. The mixture should be a pourable pancake batter consistency; if not, add more buttermilk. Add the chopped pecans and stir to combine.

Heat a large nonstick pan coated with nonstick spray over medium heat. Ladle a portion of batter and cook until done on both sides, about 3 to 5 minutes total. Move the pancakes to a platter and keep warm until ready to serve.

For serving, stack the pancakes on individual plates and add toasted pecan halves between the layers and along



the edges. Drizzle with the Southern Comfort Molasses. Dust with confectioners' sugar and garnish with lemon slices. Yield: 4 servings

Note: If this sauce hardens, simply reheat before serving.

Satsuma Rum Fizz

- 4 satsumas, peeled and seeded
- 4 jiggers (1 1/2 oz.) light rum
- 1 bottle (10 oz.) club soda or sparkling water
- Ice cubes
- 4 jiggers (1 1/2 oz.) citrus liqueur, such as triple sec
- 4 satsuma segments
- 4 fresh mint sprigs

Place the whole peeled satsumas into a blender. Blend on high speed until pulverized and the pulp is completely smooth.

In a cocktail shaker with ice, pour 1 jigger of rum, 2 ounces of satsuma

pulp (or juice) and 2 ounces of club soda. Shake vigorously and pour into a cocktail glass filled with ice. Finish by floating 1 jigger of citrus liqueur on top. Repeat for each cocktail.

Serve with a skewered satsuma segment and a mint sprig, along with a straw to stir. Yield: 4 servings

Note: If you prefer a juice-only version, use a juicer and strain off the pulp.

Collard, Black-Eye, Andouille and Sweet Potato Soup

- 3 strips (1 oz.) thick-cut smoked bacon, chopped
- 1 cup diced yellow onion
- 1 cup diced celery
- 1 cup diced red bell pepper
- 1 cup diced carrot
- 2 cups (16 oz.) sliced andouille sausage (preferably) or smoked pork sausage
- 2 tbsp. minced garlic
- 10 cups chicken stock
- 1 smoked ham hock (6 oz.)
- 2 bay leaves
- 1 lb. dried black-eyed peas, rinsed and picked over
- 1 large bunch collard greens, woody stems removed and chopped
- Kosher salt
- 2 cups chopped sweet potato (bite-size cubes)
- Hot sauce

In a large stockpot over medium-high heat, sauté the bacon. Once the bacon begins to brown and the fat is rendered, add the onions, celery, bell pepper and carrots. Continue to stir until the onions turn translucent, about 5 minutes. Add the andouille and garlic as you continue to stir the ingredients.

Add the stock, smoked ham hock and bay leaves. Bring to a boil then quickly lower the heat. Cover and simmer for 1 hour.

Add the black-eyed peas and collard greens. Stir the pot to submerge all of the greens into the liquid, and cover. Cook on a low simmer for 1 hour. Add salt to taste.



Add the sweet potatoes, cover and simmer until the sweet potatoes are tender but not falling apart, about 1 hour.

After the sweet potatoes have finished cooking, taste for seasoning. The smoked meats should have added enough flavor and spice, but add any hot sauce to your taste, or pass it at the table. Remove the bay leaves and bones of the hock. Serve in large bowls along with hot corn bread. Yield: 4 to 6 servings

Note: The resulting potlikker is the prize. All the nutrients are contained in this magic elixir. What potlikker remains should be saved and used as a flavorful stock for making soup.

Blackened Brussels Salad

BRUSSELS SPROUTS:

- 4 cups Brussels sprouts, trimmed and halved lengthwise
- 2 tbsp. olive oil
- 4 cups chopped fresh kale, woody stems removed
- 1 cup yellow cherry tomatoes, halved
- 1/2 cup assorted colors (red, yellow, orange) bell peppers, sliced
- 1/2 cup chopped flat-leaf parsley
- 1/2 cup thinly sliced red onion
- 1 tbsp. chopped fresh rosemary
- 1/2 cup diced pepper Jack cheese
- 1/2 cup slivered almonds, toasted
- 2 tbsp. golden raisins

DRESSING:

- 2 tbsp. freshly squeezed lemon juice
- 2 tbsp. white wine vinegar
- 1 tbsp. Creole mustard or other coarse-grained mustard
- 1/2 cup extra-virgin olive oil, plus more if needed
- Kosher salt and freshly ground black pepper



Fill a pot halfway with water and bring to a boil. Add the Brussels sprouts. Cook for 5 minutes and then remove and drain on a paper towel-lined platter. Dry thoroughly.

Heat the olive oil in a large cast-iron skillet over medium-high heat. Add the Brussels sprouts with their cut-side down. Cook until they begin to brown around the edges, about 10 minutes. Turn the sprouts one at a time and continue cooking until they have roasted to a dark brown with blackened edges, about 5 minutes. Transfer to a large bowl.

Add the kale, tomatoes, bell peppers, parsley, red onions, rosemary, pepper jack cheese, almonds and raisins to the bowl and toss to combine. Keep at room temperature.

In a small bowl, whisk the lemon juice, vinegar and Creole mustard. While whisking, slowly drizzle enough of the olive oil until it forms an emulsion. Season to taste with salt and black pepper.

For serving, add 2 to 3 tablespoons of the dressing to the salad, along with a grind of black pepper, and toss well. Serve with the rest of the dressing on the side. Yield: 4 servings

Note: Any leftover salad should be refrigerated; it is just as good served cold the next day.

Chocolate Torte with Chambord Cream

- 12 oz. grated dark chocolate, such as Callebaut
- 1 vanilla bean or 1 tbsp. vanilla extract
- 1/2 cup unsweetened dark cocoa powder
- 1 tbsp. ground cinnamon
- 1 tsp. ground nutmeg
- 1 tsp. salt
- 1/2 cup sugarcane molasses
- 1 cup (2 sticks) unsalted butter, softened
- 6 large eggs
- 1 cup brewed dark-roast coffee
- 1/2 cup heavy cream
- 1/4 cup Chambord
- 3 cups fresh raspberries, divided
- 1/2 cup confectioners' sugar
- Fresh mint leaves

Preheat the oven to 400°. Spray six individual tart pans with nonstick spray and place the pans on a large baking sheet.

Place the grated chocolate in a large stainless-steel bowl. Scrape the vanilla

bean and add the seeds to the bowl. Add the cocoa powder, cinnamon, nutmeg, salt and molasses. Stir to combine. Add the butter and eggs and using a handheld mixer, beat until all is smooth. Add the coffee and continue mixing until combined. The mixture should be thick, with no lumps.

Pour the mixture evenly into the tart pans and place on the center rack of the oven. Bake until done, about 30 minutes, using a toothpick to test the center for doneness. Remove and keep warm.

Meanwhile, in a small pot over medium heat, stir the cream until it begins to simmer. Lower the heat and add the liqueur and 2 cups of the raspberries. Whisk while the sauce simmers and begins to thicken, about 5 minutes.



Remove from the heat and, using an immersion blender, purée the sauce until the fruit breaks down and the mixture becomes smooth. Return to a simmer then keep sauce warm for serving.

To serve, remove the cakes from the tart pans and plate them individually. Drizzle a small portion of sauce over the top and garnish with the remaining 1 cup fresh raspberries, a sprinkling of confectioners' sugar and fresh mint leaves. Serve the remaining sauce on the side. Yield: 6 servings

Note: Day-old coffee is better in this recipe, as it becomes even stronger. The Chambord can be substituted with either a French framboise or a good dark rum. A fine imported dark chocolate, such as the Callebaut or Valrhona, is imperative. If you do not have individual tart pans, use a standard 8- or 9-inch cake pan. The baking time will be about 45 minutes.

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 (Lucky Account Number 1420320000).

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:

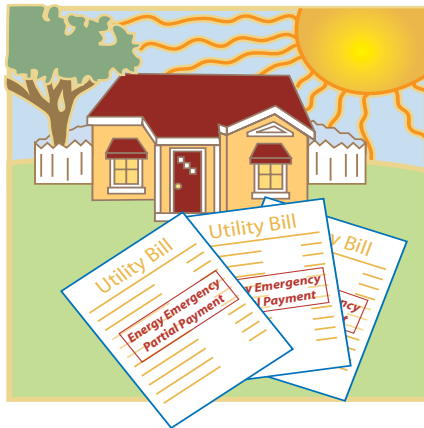
- Customers who are at least 65 years old and whose incomes do not exceed 150 percent of the poverty level established by the federal government.

- 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.