

SLEMCO POWER

JULY/AUGUST
2012



RELAXED LIVING

Rediscovering the charms
of screened porches
PAGE 4

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Cover photo by P.C. Piazza



Photos by P.C. Piazza

The 75th SLEMCO Annual Meeting was particularly memorable for grand prize winner Jeannette Layman of Duson, who with her husband Steven selected a Buick Enclave from Courtesy Automotive Group as their grand prize.

But her family's amazing run of good luck actually began at last year's annual meeting. "My sister Angie Simon and her husband Joseph won the grand prize last

year," exclaimed Jeannette. "My brother Bobby Breaux was also in attendance. I hope he wins next year!"

Earlier during the meeting, SLEMCO awarded \$40,000 in college scholarships to 20 lucky students who will be attending college this fall (*photo and list of winners, page 12*).

The dance floor was hopping from 6:30 a.m. until Geno Delafosse finally exited the stage. Just before the business portion of the meeting started the personable Delafosse was still visiting and signing autographs for his fans.

The annual United Blood Services summer blood drive brought in 319 units of blood products, thanks to generous SLEMCO members.

Merlin Young of Acadia Parish, Jerry Meaux of Lafayette Parish and Charles Sonnier of Vermilion Parish were re-elected without opposition to three-year



Troy Landry signed autographs for enthusiastic SLEMCO members who are SWAMP PEOPLE™ fans.



Members watch a SLEMCO electric safety demonstration. Other displays included an electric car and the Reliant Energy Smart Home, both sponsored by Louisiana Generating, SLEMCO's power supplier (Lucky Account Number 3423080501).

terms on the SLEMCO board of directors.

Board President Jerry Meaux told the crowd how rural Acadiana has changed in the 75 years that SLEMCO has been lighting homes and businesses. In 1937, most merely hooked up a light bulb or two: now homes full of electric conveniences are taken for granted (Lucky Account Number 1437595000).

J. U. Gajan, chief executive officer and general manager, remarked how, on the company's diamond anniversary, SLEMCO is just getting started. He spoke of earlier days when members had to be convinced that electricity was vital—and safe—for their homes and businesses.

"We've grown from a mere 256 members in 1937 to nearly 100,000 today," Gajan said. "We've built 9,924 miles of line and invest millions of dollars each year to make sure our members have the most



Geno Delafosse & French Rockin' Boogie kept the atmosphere in the Cajundome lively throughout the morning.

reliable electricity in Louisiana."

Reality television star Troy Landry of the History Channel's top-rated SWAMP PEOPLE™ was in attendance, signing autographs and taking photos with excited SLEMCO members from throughout Acadiana.

"Y'all are lucky to have such a wonderful co-op to provide your electricity," Landry told the huge crowd. "I bet your electricity is cheaper than mine!"

Later, after Landry drew the winning grand prize stub from the prize barrel, he joked, "The winner is Troy Landry!" But familiar with the *canaille* Landry, members laughed and waited on the edge of their seats until the real winner was announced.



After Troy Landry drew the winning grand prize stub (above), he joked with the crowd, "The winner is Troy Landry!" The real winner was a lucky Jeannette Layman of Duson (below and right); she was seated high in the Cajundome and barely reached the stage in the time allotted to claim her prize.



ENERGY SAVING IDEAS

SLOW DOWN AND SAVE

One of the best ways to stretch your fuel dollar without limiting your miles is to take your time behind the wheel. Cars use more fuel under hard acceleration: avoid quick starts, flooring the accelerator to jump into holes in traffic or rushing up to stop signs only to hit the brakes—hard—for the stop.

Aerodynamic drag is another gas waster: 10 to 15 miles an hour over the speed limit risks a ticket and can increase your gas consumption by as much as 15 percent.

Avoid rush hour stop and go when you have a choice. And drive with a smooth, relaxed pace and a light touch on the accelerator. You'll stretch your mpg and, perhaps, even lower your blood pressure a little as you take time to smell the roses.

SCREENED PORCHES

MODERN VERSIONS ADD STYLE AND LIVING SPACE



Caroline Hebert relaxes in the beautifully-furnished screened porch of her Lafayette home.

BY MARY LAURENT | PHOTOS BY P.C. PIAZZA

Sitting on a swing, sipping a cool drink and relaxing on a screen porch after a long day is not something relegated to a bygone era. More and more screened porches are cropping up in new home construction. Retrofitters are even adding screened porches to existing homes to keep these add-on outdoor rooms comfortable and free from unwelcome flying pests that love to spoil our family gatherings (Lucky Account Number 3424467505).

“When I first started designing homes, screen porches were not common,” recalls Lafayette architect Allen Bacqué. “But I have fond memories of growing up on one and watching thunderstorms roll through. For 20 years, I’ve tried to include them in my designs.”

When Bacqué was adding a porch to his own home several years ago, West Nile virus was in the news. So naturally he designed a screened porch for himself and his wife Winnie to enjoy.

“It’s like sitting in the garden,” Bacqué said. “You can hear the birds chirping and all the crickets, frogs and wind chimes.”

Bacqué’s clients Carolyn and Paul Hebert of Lafayette now have a screened porch of their own to enjoy.

“We use our extra room whenever the weather permits,” explains Carolyn. “Whether its drinking coffee, relaxing with a glass of wine in the evening or watching the grandchildren ride their bikes, it’s something we really enjoy.”

Bacqué suggests having a professional design your porch, particularly if the roofline differs from that of the house, to make sure it can be





Architect Allen Bacqué's screened porch reflects his suggestion that view is an essential consideration in where to place your porch and how to link it to your home.



Renée Roberts spends a lot of time on her porch (this photo, cover and inset, opposite page). It's a peninsula in the yard, but even better because it's protected from the weather for year-round use.



constructed properly. He advises do-it-yourselfers to make sure they are skilled at framing before attempting to construct one. If they are, basically it's just like building a room, but with screens for walls. Getting the roofline correct is key, however.

For adequate shelter for screened porches, the architect also suggests deeper overhangs, particularly if you will be placing finer furniture on your porch (Lucky Account Number 3403325000).

Also decide whether you prefer the screen to run from floor to ceiling or to use a knee wall, which will keep more rain out. Don't forget to place wall outlets on your porch and consider using muted shades of green to keep the inevitable mold from showing.

Bacqué suggests four essential considerations when designing and situating your porch. First, where it will be located and linked to the house: what will be your view. Second, how the roof will tie in. Third, its size. And, finally, how you will use your porch. Your answers to those questions will help you design and build a screened addition to your home that will not only increase your useable living space, but enhance the way you live. ●



Dennis Anderson (inset, right) is co-owner of Harbourage House Bed and Breakfast in Washington, La. This private screened porch for the B&B was added in 1995 to the 142-year-old Acadian-style house.

ZANY ANTICS SPICED UP THE HOT PEPPER LEAGUE

By Jim Bradshaw

The Evangeline Baseball League that stirred south Louisiana rivalries until the mid-1950s earned a reputation as the “Hot Pepper League” from its beginnings (Lucky Account Number 4502300001).

On any night, fans were as likely to see a bench-clearing brawl as a home run and were always guaranteed entertainment by players remembered as much for their antics as for fielding or hitting.

Heated rivalries were already in place when the league began in 1934. League members Lake Charles, Opelousas and Alexandria had fielded teams in the Cotton States League off and on since 1902, and a well-followed semipro league included teams in Lafayette, Opelousas and Rayne.

Herbert Schilling, an old ballplayer from Shreveport, organized the Lafayette semipro team that included a fiery pitcher named T. Paul LeBlanc who in 1933 pitched the Lafayette team to a 1-0 win over the New Orleans Pelicans, that year’s professional Class AA Southern Association champions. That put the idea of a pro league in Schilling’s head.

Representatives from Lake Charles, Lafayette, Opelousas, Franklin, Rayne and New Iberia met on February 25, 1934, at the Rayne town hall, and with the exception of Franklin, each of the towns joined the league. They planned to play five days a week. Ticket prices were set at 60 cents

for a grandstand seat and 40 cents for the bleachers. Each team was to have a 13-man roster with a salary limit of \$780 a month for each player. Because it was a Class D league, the lowest rung in professional baseball, nine of the 13 members had to be rookies.

On opening day, April 13, 1934, Rayne Mayor Joseph Gossen announced a town holiday to make the game “one of the biggest events of the year.” Five hundred people showed up to see the Rayne Red Sox (they became the Rice Birds in 1935) take on the Lake Charles Skippers. There were parades and other events in other cities.

The antics began immediately. For example, Lafayette’s catcher, Walter Stephenson, was good enough to be called up to the Chicago Cubs, but he was a bit zany. He got the nickname “Tarzan” by climbing up the backstop before each game, giving a “Tarzan yell” and getting the crowd stirred up before the first pitch was thrown.

Stephenson only lasted two years in the big leagues, but some other players on that first-season roster fared a little better.

Alexandria infielder Mark Christman played nine years in the majors, including 1944 when he and the American League St. Louis Browns lost in the World Series to their hometown rival Cardinals. Alexandria’s catcher Buddy Hacken played only one season in the majors but spent 70 years in the game as a player, manager, coach, scout and executive—a good portion with the Houston Astros.

Lake Charles outfielder Ben Paschal was past his glory days when he got to the Evangeline League but is remembered for hitting .360 for the Yankees while standing in for Babe Ruth, who missed the first 40 games of the 1925 season with a stomach ailment.

Frank Martelli, the Lake Charles first baseman, never made the majors, maybe because of uniform problems. He was a big ole country boy who had trouble wear-



ing baseball shoes. During a game against New Iberia, he asked the umpire if there was any rule that said he had to wear shoes. He took them off, hit safely his next four times at bat and played barefoot for the rest of the season.

Umpires regularly needed a police escort to get off the field and safely out of town after making a call against the home team, and there were a few instances when irate police let the umpires fend for themselves. Billy Williams, who went on to work for 25 years in the National League, told the tale of how he and another young umpire were followed by angry fans as they raced out of an Evangeline League town. Things took a serious turn when one of the fans pointed a pistol, but the rowdies backed off when the ump pulled a bigger pistol from the glove compartment of his car.

The umpire’s job was made tougher because there usually was only one of them on the field in those days. Sometimes, when close plays in the outfield distracted the ump, base runners took short cuts across the field, running from first base to third or from second base to home plate.

Of course, that little trick only worked for the home team. Otherwise there would be another peppery challenge from the fans because the ump failed to have eyes in the back of his head.





Rollover menus expand to allow access to information for the entire site right from the home page.

A rotating display of **marquee items**—each with a numbered tab—and **spotlights** make each visit a fresh experience by exposing new subjects to explore.

SLEMCO LAUNCHES NEW WEBSITE AND MOBILE APP

As we celebrate our 75th anniversary, SLEMCO has unveiled a completely new website and mobile app. The website is easy to read and features a wide array of information for both residential and commercial users.

The home page guides users to information in several ways. Our E-Bill payment option is always just a click away, as is our outage map. SLEMCO's main address is prominently displayed on every page, as is the phone number for outage reporting.

Rolling over the Residential tab will provide access to information on getting connected, member benefits and building a new home. Rolling over the Building a New Home button will lead you right to our entire residential engineering service specifications. Commercial service specifications are available under the Business menu tab.

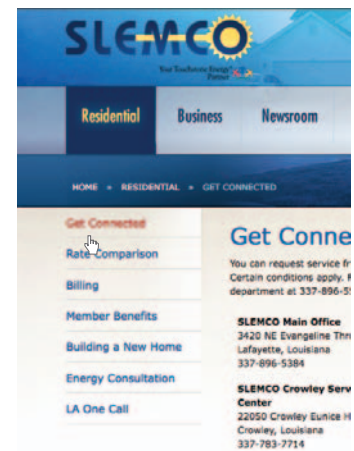


Kids can now access a variety of energy education material in our Kid's Zone section. CFL Charlie teaches youngsters about energy conservation, electricity and renewable energy. Games and activities are also included in this portion of our site.

Need to check our site from your smartphone? No problem. When you access www.slemco.com from your smartphone, your phone will ask whether you'd like to install our mobile app, which provides

access to E-Bill, as well as phone numbers to get connected or report an outage right from your phone (Lucky Account Number 2105580000).

Visit our new website to see how it can enhance your access to SLEMCO information 24 hours a day, whether you're on your computer or your smartphone.





STRENGTH+EFFICIENCY

Along Louisiana’s Gulf Coast, building for function is as important as building for style. Damien LeJeune’s new home in Gueydan succeeds in achieving both strength and efficiency.

Because the home is close to the Gulf, LeJeune knew he wanted metal construction for strength. But he also wanted energy efficiency so his electric bills could be kept to a minimum.

At the onset, he called SLEMCO’s Robert Mitchell for advice on how to build a three-bedroom, 2,108-square-foot home that would reflect both goals.

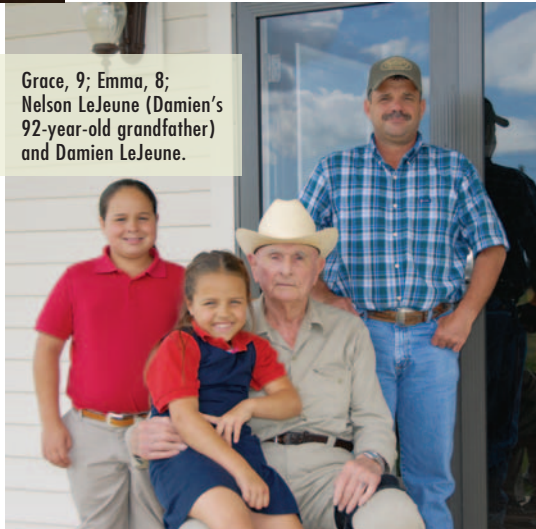
Metal construction offered the strength required. As a bonus, it was easy to change plans during the building process if LeJeune decided he wanted a wall in a different place. Another bonus is that little to no maintenance is required on a home with this type of construction.

Mitchell advised using sprayed open-cell foam insulation for maximum energy efficiency. Open-celled foam is ideal for our climate; closed-cell foam is used in colder climates, where a vapor barrier is necessary.

“A minimum of five inches between the rafters and an overspray of one inch on each rafter is key—so that there is no wood, or in this case metal, exposed,” Mitchell explained (Lucky Account Number 1457075000). “It is very important that the attic is sealed completely so that no outside, humid air can get in.”

Open-celled foam is ideal for our climate. Use a minimum of five inches between the rafters and an overspray of one inch on each rafter; no rafter surface should be left exposed.

Grace, 9; Emma, 8; Nelson LeJeune (Damien’s 92-year-old grandfather) and Damien LeJeune.



This type of construction will keep the radiant heat from the sun from getting into the attic. It absorbs the radiant heat off the roof decking so efficiently that there is virtually no heat left to enter the attic. This keeps the attic temperature around 85 degrees in August, lowering cooling demands on the air conditioner and ductwork.

The home features a 16-SEER variable-speed heat pump. A variable speed air handler is perfect for this type of construction: the house is so well sealed that it can operate at different speeds based upon the family’s needs at various times of the day. This eliminates the less-efficient necessity of relying upon oversized single-speed equipment.

The energy saving strategy worked.



LeJeune's previous home was on piers, with utility bills averaging around \$275 each month. Bills in the new home average only \$85 per month.

In addition, the home has a wonderful screened-in porch to keep the mosquitoes at bay when the family gathers outside. You'll notice in the photo of the house that the eaves are deep enough to shade all but the latest afternoon sun from streaming into the windows.

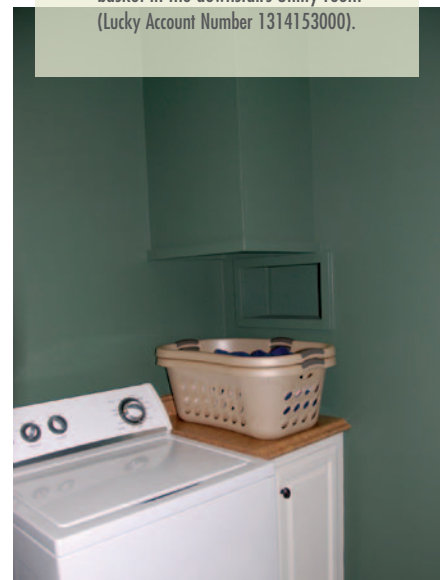
For more information on how you can build your new home to SLEMCO's Design One standards, contact Robert Mitchell at 896-2524.

The LeJeune kitchen has plenty of seating room for family and friends to gather while remaining compact for efficient meal preparation.

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



The laundry chute is conveniently located near the upstairs bedrooms. Dirty clothes drop right into a laundry basket in the downstairs utility room (Lucky Account Number 1314153000).



THIS HOME'S FEATURED SUPPLIERS

- **LUMBER:** Stine Lumber, Abbeville
- **HEATING/COOLING:** Jared's A/C & Heating, Erath
- **ELECTRICIAN:** Ken Guidry Electric, Rayne
- **PLUMBING:** Colville Plumbing, Lafayette
- **WINDOWS:** Windows, Doors & More, Lafayette
- **DOORS:** Windows, Doors & More, Lafayette
- **FLOORING:** Puissegur Professional Flooring, Crowley
- **APPLIANCES:** Stine Lumber, Abbeville
- **STORM DOORS:** Dave's Screen & Windows, Lafayette
- **CABINETS:** Rodney Istre Sr., Gueydan
- **INSULATION:** Doug Ashy, Stine Lumber, Hardy Lumber and Bellard & Watts, Carencro
- **GARAGE DOORS:** Overhead Door, Lafayette

LUCKY NUMBER WINNERS

Three lucky SLEMCO members found their account numbers hidden in the last issue of *SLEMCO Power* and called in to claim their \$10 credit. They were **R.M. Delaney Jr.** of Duson, **William Fenning** of Carencro and **Troy Gallet** of Youngsville.

Seven other members did not call in and missed out on their prize. They were **Nora Bieri** of Breaux Bridge, **Paul Klerks** of Church Point,

Robert Eleazar of Kaplan, **Patticia Ingraham** of Lafayette, **Jordan Carlton** of Opelousas, **Michael Coates** of Maurice and **Troy Hanchett** of Krotz Springs.

Ten more account numbers are hidden in this issue. If you find your number, call Mrs. Gayle Babin at SLEMCO at 896-2504. If she verifies that you are a winner, she'll credit \$10 to your account (Lucky Account Number 3434705404).



These recipes come from *A Taste of Kansas City: Then and Now*, which is available by mailing \$26, shipping included, to The Children's Center for the Visually Impaired, 3101 Main Street, Kansas City, MO 64111. You can also phone 826-841-2284 or order online at www.ccv.org.

Shao Mei (Shrimp and Pork Dumplings in Thin Wrappers)

2 oz. black mushrooms
1 lb. pork shoulder or loin, cut into small pieces
1/3 lb. shrimp, raw, peeled, deveined and cut into pieces
1 pkg. wonton wrappers
3 tsp. salt
1 tsp. sugar
pinch of white pepper
2 tbsp. sesame seed oil

Soak mushrooms in water for 30 minutes; remove stems and cut into small pieces. Mix pork and shrimp in mixing bowl for about 5 minutes until meat becomes sticky. Add mushrooms, then seasoning. Finish by adding sesame seed oil. Prepare wrappers and fill with mixture; steam in steamer for 8 minutes.

Garden Tomato Soup with Cheesy Croutons

2/3 cup olive oil
1 cup carrots, minced
2 cups sweet onion, minced
3 tbsp. garlic, minced
1 tsp. ground cumin
2 tsp. curry, mild
14 lbs. ripe tomatoes, peeled and seeded
1 tsp. sugar
1 quart rich chicken stock, defatted
kosher salt
freshly ground black pepper
whole basil leaves, chiffonade (*see note*)

CHEESY CROUTONS

15 baguette slices, 9 x 1 1/2 inches, thinly sliced
unsalted butter, softened

3-cheese mix (Parmesan, Romano, Asiago)

Heat olive oil in a stockpot. When warm, add carrots, followed by onion and garlic. Sweat the vegetables until soft but not colored. Add the cumin and curry. Bloom the spices. Add the tomatoes. Bring to a slow simmer and cook uncovered for about 20 minutes or until the tomatoes are soupy. Cool slightly. While warm, purée in batches in a food processor. Pass the soup through a medium strainer, pressing on the solids. Discard what remains in the strainer. Return soup to the stockpot. Add stock and sugar. Bring to simmer; add salt and pepper to taste. Garnish with basil chiffonade.

To make croutons, spread each piece with butter. Liberally top each crouton with cheese. Bake in a slow oven at 300° until cheese has melted and croutons are crisp.

Note: To make chiffonade basil, stack fresh basil leaves then roll up leaves. With a sharp knife, slice the roll perpendicularly, creating fine, thin strips.

Crispy Asparagus

1 lb. fresh asparagus
olive oil
coarse salt

Rinse and trim asparagus. Place on broiler pan or rack in a baking pan. Drizzle with olive oil and coarse salt. Bake at 350° for 10 minutes.

Note: You can add fresh herbs, Parmesan cheese, balsamic vinegar, marinated tomatoes or onions.

Cucumber Dipping Sauce

2 cups plain yogurt
1/2 cucumber, peeled and seeded
2 tbsp. grated white onion
1 tsp. lemon juice
1/2 tsp salt
1/4 tsp. black pepper

Line small colander or strainer with

cheesecloth or a coffee filter; add yogurt. Place in refrigerator to drain for at least 6 hours. Grate the cucumber. Wring out all moisture from cucumber and onion in a clean flour sack towel or paper towels. Add drained yogurt with remaining ingredients. Can be prepared 1 or 2 days ahead as flavor improves with time.

Cumin-Crusted Pork Tenderloin with Orange-Jalapeño Glaze

ORANGE-JALAPEÑO GLAZE:

1 tsp. olive oil
1 jalapeño pepper, seeded and minced
3 cloves garlic, minced
1 cup orange juice
1/2 cup cider vinegar
1/2 cup molasses
salt and pepper to taste

PORK:

1/4 cup cumin seeds or 1 tbsp. ground cumin
2 tbsp. crushed black pepper
1 tsp. kosher salt
2 (12-oz) pork tenderloins

GLAZE: Heat oil over medium heat. Add jalapeños and garlic; cook, stirring until fragrant, about 1 minute. Add orange juice and vinegar and bring to a boil. Reduce heat to low and simmer uncovered until reduced to 1/2 cup, 30 to 40 minutes. Remove from heat and stir in molasses. Season with salt and pepper and set aside.

PORK: Prepare grill. In a small dry skillet, heat cumin seeds over low heat, stirring constantly until fragrant, about 2 minutes (can use ground cumin and skip this step). Place in a small bowl and stir in pepper and salt. Press cumin mixture into pork, coating all sides. Sear over hot side of grill until browned on all sides, about 12 minutes. Move to cooler side of grill, away from coals. Cover grill and cook for 8 to 10 more minutes, turning several times. During the last 3 minutes of cooking, brush with 1/2 cup reserved glaze. Remove from grill. Let stand, covered, for



Low-Fat Chocolate Raspberry Cake

10 minutes before slicing. Serve with glaze.
Yield: 6 servings

Autumn Chicken Gruyère

1/4 cup white wine
1 1/2 lbs. boneless chicken breasts
1/4 cup plus 2 tbsp. flour, divided
3 tbsp. olive oil, divided
2 tbsp. butter, divided
3/4 cup chopped leeks
1/4 cup chopped red onion
2 tbsp. chopped shallots
1 clove garlic, chopped
3 mushrooms, chopped
1 bay leaf
1/2 tsp. fresh rosemary leaves
1 tsp. fresh marjoram leaves
2 to 3 sprigs or 1/2 tsp. thyme leaves
1/4 cup chopped ham, Canadian bacon or fried crumbled bacon
1/4 cup chopped parsley
1/2 cup beef or veal stock
1/2 cup chicken broth
1/4 cup cognac
salt and pepper, to taste
2 to 4 oz. Gruyère (or cheese of your choice)

FAST COOK METHOD: Pound the chicken breasts thin and dip in flour. Sauté the vegetables and herbs in 2 tbsp. oil and 1 tbsp. butter. Stir in 2 tbsp. flour and set aside. Brown chicken breasts in 1 tbsp. oil and 1 tbsp. butter. Cook until done. Remove from the pan. Add beef stock, chicken broth, wine and cognac. Boil 1 to 2 minutes. Add vegetables to

sauce and stir. Put the chicken in the sauce and top with ham and cheese. Spoon the sauce over the chicken until the cheese melts. Remove bay leaf and serve.

SLOW BAKE METHOD: Toss the leeks, onions, shallots, garlic and mushrooms in 2 tbsp. oil mixed with 1 tbsp. butter. Bake in a 375° oven for 15 minutes. Sauté the chicken (that has been dipped in flour) in oil and butter. Put in a baking dish. Combine the chicken broth, beef broth, herbs, cognac and wine in medium saucepan. Cook on high 2 to 3 minutes. Combine 2 tbsp. flour with 4 tbsp. cold water; stir into the sauce. Remove the bay leaf. Pour the sauce over the chicken. Sprinkle the ham on the chicken. Put the onion mixture over the ham. Bake in a 350° oven for 20 to 30 minutes until tender. Put cheese on top. Dip sauce over it. Bake just until cheese is melted, 2 to 3 minutes. Yield: 3 to 4 servings

Oriental Skewered Shrimp

2/3 cup sherry
1/3 to 2/3 cup soy sauce
2/3 cup peanut oil
1/2 tsp. powdered ginger
1/2 tsp. grated lemon zest
1 clove garlic, crushed
2 tbsp. lemon juice
1 lb. raw shrimp, shelled and deveined
3/4 lb. fresh mushrooms, stemmed
1 (6 1/2 oz.) can whole water chestnuts
1/4 lb. bacon, cut into 2-inch lengths, partially cooked

Combine sherry, soy sauce, oil, ginger, zest and garlic. Sprinkle the shrimp with lemon juice; place in marinade in the refrigerator for no longer than one hour. Place shrimp on narrow skewers, alternating with mushrooms, water chestnuts and bacon. Grill over medium coals, turning frequently and basting all with marinade until shrimp are pink, about 10 minutes. Yield: 4 servings

Low-Fat Chocolate Raspberry Cake

1 3/4 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 tsp. baking soda
1/2 cup margarine
1 1/2 cups sugar
1/2 tsp. vanilla
1 egg
1 egg white
1/2 cup vanilla low-fat yogurt
1 cup cold water
1 cup seedless red raspberry jam
whipped topping
fresh red raspberries

Grease 4 round 8-inch baking pans. Line the bottoms of pans with parchment or waxed paper; grease and flour paper. Stir together flour, cocoa and baking soda. With an electric mixer in a large bowl, beat margarine on medium for 30 seconds. Add sugar and vanilla; beat until well combined. Add egg and egg white, one at a time, beating 1 minute after each addition. Stir in yogurt. Add dry ingredients and cold water alternately to beaten mixture, beating on low speed after each addition just until combined. Pour batter into the 4 pans. Bake at 350° about 15 minutes or until toothpick inserted near center comes out clean. Cool 10 minutes on wire racks; remove from pans. Cool. To assemble, place one layer on a serving plate, spread with preserves; top with second layer, spread with preserves; add third, spread preserves. Top with fourth layer. Before serving, spread with whipped topping and garnish with fresh raspberries. Yield: 16 servings

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

2012 SLEMCO SCHOLARSHIP WINNERS



Photo by P.C. Piazza

(Seated, left to right) Brittney Carmon of Palmetto, Jean Marie Leger of Crowley, Janet Kebodeaux of Iota, Emily Soirez of Erath and Nicole Blanchard of Eunice. (Standing, left to right) Lindsey Bearb of Opelousas, Lori Lapoint of Church Point, Mariah Hukins of Carencro, Hannah Arsement of Duson, Zachary Comeaux of Carencro, Aimee Fortier of

Milton, Lance Lasseigne of St. Martinville, Mary Laurent, communications manager for SLEMCO, Dai'Quan Sam of Opelousas, Kayla Hebert of Abbeville, Alexandria Shelton of Lafayette, Robbin Lejeune of Iota and Sarah Simar of Iota. Also winning but not shown were Kaleb Cormier of Crowley, Katelyn Borel of Carencro and Halli Kennerson of Washington.



Cody Hulin starts a race



Photos by P.C. Piazza



Christi Arceneaux checks scores

SLEMCO VOLUNTEERS



Neighbors Helping Neighbors

For 24 years, SLEMCO has been sending volunteers to assist the Acadiana Special Olympics track meet, our signature volunteer effort and a favorite of SLEMCO employees (Lucky Account Number 2028192500).

This year's SLEMCO volunteers were (center foreground, left to right) Peter Menard and Pat Tilley; (left to right) Blaine Meche, Dina Budd, Cody Hulin, Hunter Dugas, Shane Dugas, Mandi Guidry, Linda Guillory, Petrina Dourousseau, Burt Arceneaux, Christi Arceneaux and Cliff Broussard.