

SLEMCO POWER

JULY/AUGUST
2013



ACADIANA'S BREWERS

**Their recipe for great beer:
mix art and passion with hops and grain**
PAGE 4

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

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

Cover photo (beer): istockphoto © Yvan Dubé
Inset (grain and hops): © Curtis Darrah 2013



At SLEMCO's June 1 annual meeting, Edna Roger was seated five rows up from the floor near the stage with her son Scott Roger, her daughter Connie Hanks and Connie's husband Tony.

She remembered Scott repeating, "We're not going to win. We're not going to win," to which she kept replying, "You've got to have faith!"

As the winning card was about to be pulled she stood up. But she quickly sat back down on hearing the name *Edna*. As she heard *Roger* and her street address, she jumped up from her chair and began waving to the crowd.

Edna Roger is 71 years old, and was married at age 16 to Steven Roger. The couple faithfully attended almost every SLEMCO annual meeting since the days it was held at Blackham Coliseum, always making it a family event by bringing their



Photos by P.C. Piazza



Grand prize winner Edna Roger quickly selected the new GMC Sierra Crew Cab.



Smiles were easy to find, as always, Saturday morning at SLEMCO's annual meeting.



four children. After her husband passed away 27 years ago, Mrs. Roger continued attending the annual meeting. She estimates attending from 50 to 55 SLEMCO meetings in all—and never winning a single prize before this year!

After providing her copy of the winning ticket stub and identification, Mrs. Roger wasted no time in choosing the vehicle she wanted—a red GMC Sierra Crew Cab pickup truck from Courtesy Automotive

Gipson said that Mrs. Roger has a heart of gold and deserved winning the grand prize. She and another neighbor, Doug Johnson, explained how Mrs. Roger takes care of her neighbors and cooks for them.

As realization of her good fortune began sinking in, Mrs. Roger joked that she needed to go home, take her heart medication and calm down before she could go to the Courtesy dealership to complete the paperwork.

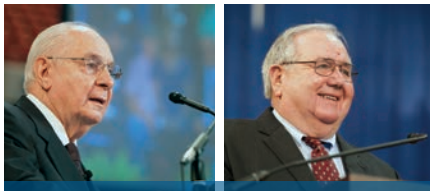
Earlier during the meeting, SLEMCO also awarded \$40,000 in college scholarships to 20 students who will be attending college this fall (*photo and list of winners, page 12*).

In other business, Bryan Leonards of Acadia Parish, Carl Comeaux of Lafayette Parish, Leopold Frilot of St. Landry Parish and Adelle Kennison of St. Martin Parish were re-elected without opposition to three-year terms on the SLEMCO board of directors.

Board President Jerry Meaux of Lafayette spoke to the crowd, explaining the company's continuing emphasis on upgrading and strengthening SLEMCO's infrastructure.

J. U. Gajan, SLEMCO's chief executive officer and general manager, detailed company financials and reviewed key accomplishments during 2012's 75th anniversary year. Looking forward, he discussed plans to accommodate electric load growth in several areas of SLEMCO's service territory.

United Blood Services held its annual blood drive at the meeting, collecting a record number of units of blood products to boost the Acadiana area blood supply for this summer.

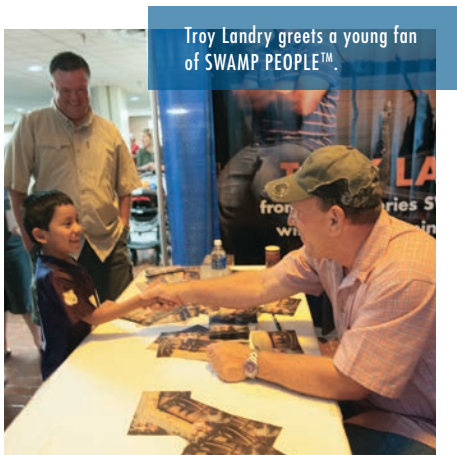


J.U. Gajan, CEO and general manager (left), and Jerry Meaux, board president, address the crowd.

(Lucky Account Number 2130191000).

As she and her family members were escorted from the stage, numerous friends and acquaintances greeted her with hugs and congratulations in both English and Cajun French. Mrs. Roger wondered aloud if her husband might be looking down on her from heaven, telling her *take the truck!*

Mrs. Roger's friend and neighbor, Bonnie Gipson, was also on hand. Ms.



Troy Landry greets a young fan of SWAMP PEOPLE™.



ENERGY SAVING IDEAS

RECYCLE ELECTRONICS TO SAVE SOME CASH

If you're the type of person always upgrading to the latest smart phone or other electronic gadget, you can turn that electronic orphan into cash or a gift certificate to help buy its replacement.

Many stores offer cash or credit for used smartphones, MP3 players, laptops and tablets. People who don't want to sell devices on Ebay or Craigslist have easier and more convenient options. Online buyers such as Gazelle, BuyBackWorld, NextWorth and BuyMyTronics offer quick online estimates—some even provide boxes with prepaid postage.

Apple, Best Buy and Target also make upgrading easy by offering merchandise credit. Consumers can walk in with their old iPhone and walk out with a gift card.

Such recycling puts some "green" in your pocket and one less electronic item in our landfills (Lucky Account Number 1438120000).

HOME BREWED

**PASSION FOR HANDCRAFTED BEERS
FUELS GROWTH FOR TWO ACADIANA BREWERIES**

STORY & PHOTOS BY CURTIS DARRAH

CORY KNOTT FILLS KEGS AT BAYOU TECHE BREWING

BORN ON THE BAYOU

On St. Patrick's Day in 2009, Arnaudville's Knott brothers—Karlos, Byron and Dorsey—converted a discarded railroad car on their old family farm into a farmhouse brewery.

The brothers added on a garçonière, both as a cultural homage and to make the tiny building housing their new Bayou Teche Brewing a little more presentable to their neighbors.

"We outgrew that facility within a few months: we couldn't keep up," Karlos Knott recalled. They were working nine one-barrel fermenters in double shifts in temperatures as high as 120 degrees, producing a single barrel of beer a day.

Now their new brewery next door offers 15 times the space, plus more comfortable conditions for nine employees producing the company's four flagship LA 31 beers, plus numerous specialty and seasonal brews (Lucky Account Number 1439568001).

In 2012, production reached 3,500 barrels a year, and Knott estimates a 10 percent increase on tap for this year. It's a far cry from their start, struggling to produce 12 barrels a month with bottling farmed out to a brewer in Mississippi. This June, Bayou Teche pulled shrinkwrap from a brand-new packaging line for 12-ounce bottles, which will bring the last of their bottling in-house.

"We're a tiny brewery: most breweries spill more beer than we



make," he laughed. At first, the brothers thought they'd just produce kegs for Acadiana's Cajun restaurants. "But within our first year we had signed distributors all the way to Florida, and now we're in Atlanta and New York City," he said.

The brewery's mission is creating craft beers that complement the culture and cuisine of South Louisiana. Louisiana's agrarian culture, Knott explains, is home to a very elegant cuisine—bisque, étouffée, gumbo and other flavorful dishes. After sampling the pairings of distinctive local beers and cuisines while stationed with the military in Europe, Knott and his wife Stephanie, now the brewery's chief financial officer, realized that beer was the perfect foil for Louisiana food. After returning home, Karlos and his brothers experimented further with homebrews.

Bayou Teche's products include LA-31 Bière Pâle, a Belgian-style pale ale; LA 31 Passionné, a fruit wheat beer; LA 31 Boucanée smoked wheat ale; LA 31 Bière Noire, a Schwarzbier German-style ale; Cocodrie, a Triple IPA (India Pale Ale); Acadie Bière de Garde ("beer for keeping"), a farmhouse style French ale; Saison D'Écrevisses (Crawfish Season Ale) during crawfish season, and Bière Joi, featuring cacao nibs, vanilla beans, Mello Joy coffee and Primo's peppers and aged in whiskey barrels. Other seasonal offerings are always in the works.

"Our packaging (designed by Knott's brother Byron and his son Cory) is designed to help preserve and promote Cajun language, heritage, culture and environmental programs. All our packaging is named in Cajun French: we put as much French on the labels and the boxes as the government will allow," Knott said.

"We call ourselves a cultural brewery, kind of tying the whole Cajun experience together," he explained. "All of our beers tend

towards European—Belgian, French, German—styles but with an American twist. It's so hot here you don't want to drink something that's really heavy or overly complex.

"The craft beer industry here in Louisiana is consumer driven," he said. "You have to have your flagships, because they pay the bills. But you also have to come up with new stuff for these people who are always wanting to try new beers."

"It's an exciting time in Louisiana to be a brewer," he concluded.

ART, SCIENCE AND AWESOME BEER

The home of Parish Brewing Co. doesn't look significantly different from other new warehouse buildings filling the block near the corner of Bayou Tortue Road in Broussard. You might notice the fresh wood-faced addition—the brewery's new taproom/tasting room which was still under construction in early June. To the left of the new taproom is the office of owner Andrew Godley.

That day the newest of his seven employees, Corey Davidge, who manages the office and taproom, worked quietly in the corner of Godley's office, sitting in one of the room's three chairs, her laptop propped up on a stool. Parish Brewing is not about fancy offices. Its heart and soul is in the warehouse proper, where huge kettles line the walls and a distinctly non-industrial aroma of yeast and grain fill the air.

Godley is articulate, serious but relaxed, youthful but maturely businesslike in his outlook—not surprising considering his background in chemical engineering (Lucky Account Number 2314416503). In addition to being Parish's owner, he is the president of the new Louisiana Craft Brewers Guild.

Godley started with a tiny brewery operation in late 2009, but didn't actually sell his first commercial batch of beer until 2010.

That was Canebreak, brewed with locally-made Steen's cane syrup. His other flagship product is Envie, a hop-rich American pale ale. A barleywine ale, Grand Reserve, is brewed in limited quantities once a year. Farmhouse IPA, a Belgian-style ale—heady with American hops, heirloom grains and French ale yeast—is worked into production periodically for limited release.

During his stint in corporate industrial manufacturing of commodity chemicals, Godley was looking for opportunities, day-dreaming, like many, about working for himself. "But one day I was sitting in a restaurant and my only options were Abita Amber and Heineken, or something like that." Anywhere else in the country,



he knew he would find a wide array of interesting local beers from small breweries, and suddenly realized an opportunity to craft just such a local beer for the local market.

"We're going to produce about 5,000 barrels of beer this year: that's pretty small, when you realize Anheuser Busch produces tens of millions of barrels.

"I was working in the manufacture of petroleum refining catalysts," he continued. "It's as boring as it sounds—the exact opposite of sitting down at a bar and sharing your beer with people who are passionate about it, enjoying that fruit of your labor. As an engineer, I like to think we have scientific control over what we do here, but at some point it becomes art, it becomes a handcrafted thing.

"I decided to start a brewery before I had ever brewed my first batch of beer," Godley said. "I got on the Internet and bought books, approaching [the process] from how-to-do-it on a commercial scale. I had built my garage into a brewery before I'd ever brewed my first batch of beer. That first batch was the culmination of a year and half of research and learning, and it took off from there.

"Nobody here [at Parish Brewing] comes from generations of German brewmasters," he explained. "But we love beer and we want to learn how to make awesome beer. We're really passionate. We take risks. And we make really, really good beer now. I tell the guys in the brewery our number one goal is to be one of the highest quality breweries in the South."

At present, Parish Brewing is busy keeping up with consumer demands in its home market, which Godley describes as south of

the I-10/12 corridor, but excluding Lake Charles and Houma.

Parish will be first brewery in state to sell beer directly to consumers from their new taproom, Godley told a visitor, as classic Motown hits provide a funky-cool soundtrack for a crew of young employees hustling in the heat to keep up with a bottling line packaging freshly-brewed Envie.

"As brewers, we care for yeast and allow the yeast to make beer for us. If we have happy yeast, with good food and good nutrition, and a good environment in which to live, they make really awesome, delicious beer." Then he smiles, adding, "And one of the secrets in making happy yeast is playing good music on the brewery stereo."

FOR MORE INFORMATION:

View a new state tourism video on Louisiana's craft breweries: www.youtube.com/watch?v=iaRgNDMBW0

Parish Brewing Co., 229 Jared Dr., Broussard, LA 70518, (337) 330-8601, www.parishbeer.com

Bayou Teche Brewing Co., 1106 Bushville Hwy., Arnaudville, LA 70512, www.bayoutechebrewing.com

HOW BEER IS MADE

Specialty grains—barley and wheat—which add flavor and color, are cracked and dropped into a mash tun—like a big kettle with a colander on the bottom—where the grains steep in hot water, creating a liquid that looks like iced tea. The liquid is transferred to a kettle for boiling; various hops are added at this step. The earlier hops are added the more bitter the beer, the later the more hop flavor, and each beer has its own recipe. After being flavored by the hops, the beer is cooled to room temperature and transferred to fermenting tanks for the addition of yeast, which consumes grain sugar in the mixture and produces alcohol and carbonation as byproducts.



SWAMP POPS

Squirt, Pop Rouge and other local favorites rekindle memories of summers past

By Jim Bradshaw

The bottles may no longer rattle through the Squirt bottling plant on the main drag in Sunset, but Sun-Lou beverages once turned out everything from cream soda to pineapple pop. And it's said the best red pop ever sold was bottled in Abbeville.

Those were the days when every town of middlin' size had a soda pop bottler, and lots of them offered local brands. Acadiana had its fair share of those fondly-remembered favorites.

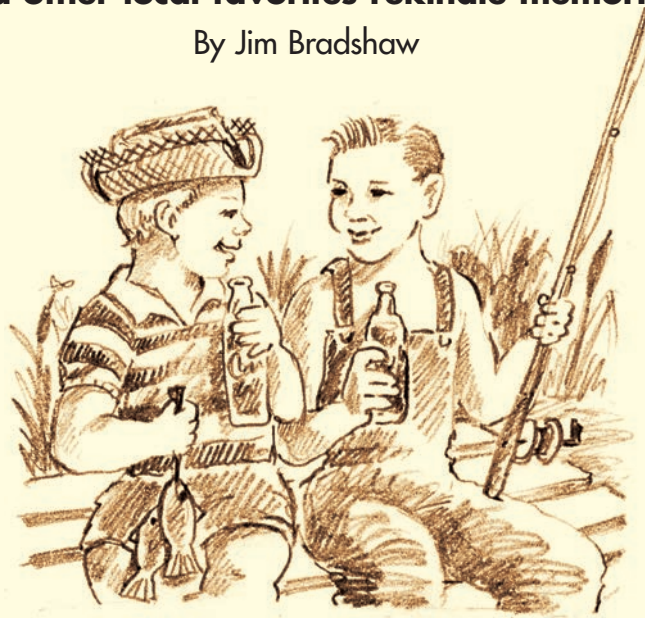
The Squirt plant was built in Sunset in 1947 by sweet potato buyer Oliver deValcourt, and began bottling its grapefruit-based pop in late spring of that year. DeValcourt's brother-in-law and partner, Albert H. Burleigh, and bottler Leo Sibille helped run the operation.

The delicious Pop Rouge that many old-timers remember was made at a bottling plant on State Street in Abbeville, where Robie's Food Store now stands. The drink was created by Joe D. Russo and sold in iconic 7-oz., hexagon-shaped bottles.

Other bottlers offered a list of all-but-forgotten Acadiana soft drinks. Kayo chocolate soda had its following. Grapette was bottled in southwest Louisiana, Grapico in New Orleans. Nehi (first made in Georgia) and Barq's (born in the New Orleans French Quarter) fought for allegiance to their orange and root beer brands. RC Cola had a small but loyal following and Delaware Punch was always a summer favorite (Lucky Account Number 1042599002).

Armand Brinkhaus, whose law office and childhood home are just across the street from the old Squirt plant in Sunset, remembers it well, especially the clamorous clanking of pop bottles on its conveyor belts. The factory fired up early in the morning, waking Brinkhaus and his family well before young Armand was ready to greet the day.

Old advertisements proclaimed Squirt a "popular grapefruit drink with never an



after thirst." That drink was first concocted by Herb Bishop of Phoenix, Ariz., who claimed it "seemed to squirt onto your tongue, just like squeezing a grapefruit." The drink took off during World War II, when bottlers took advantage of using less sugar than their competitors (sugar was rationed during the war), and it continued to grow during the postwar years.

But a decade after the Sunset bottlers bought a franchise, they seemed to be in a bit of trouble. A newspaper ad in the middle 1950s was apparently designed to convince folks that Squirt was on the comeback in south Louisiana.

That's when Albert D. Steele and Basil G. "Bud" Jenkins, described in the ad as "two young men...connected with the beverage industry in Miami," bought part of the franchise. They upgraded the machinery, repainted the delivery trucks, and hired Joseph Callais Jr., "formerly with the Vermilion Wholesale Drug Company," to watch over the mixing process. Callais also introduced a new line of "popular and delicious flavors," including strawberry, orange, cherry, peach, chocolate, grape, cream soda and pineapple.

That spurred Squirt sales for a year or so, before things fizzled out. Squirt and Sunset apparently weren't destined for each other, and the company was forced

to close. Squirt continued to be bottled in the Houston area for some time, but Joan Gremillion, Oliver deValcourt's daughter, said that "it was just not the same." The original was only made with the juice of Arizona grapefruit, and that gave it a special flavor in her estimation.

Several other local bottling companies were either forced out or sold around the same time. The Kist Bottling Works was one of them. It was run by the Johnson family in Rayne and produced strawberry, orange, root beer, cream soda, grape and Dr. Nut (which had its beginnings in New Orleans).

Of all the locally produced brands, however, the strawberry-flavored Joe D. Pop Rouge bottled by the Abbeville Bottling Works may be the most famous. The Russo family produced it until the 1950s.

The family originally acquired the bottling plant from the Erath family. Auguste Erath, founder of the town by that name, was a beer distributor in New Iberia and expanded into Abbeville once the two towns were linked by rail. Abbeville Bottling Works also had a beer connection, as Vermilion Parish's Falstaff distributor.

The Russos bottled root beer, Delaware Punch and an orange drink, as well as distributing the Chocolate Soldier drink bottled by Hanley's Bottling Works in Church Point. But it is Pop Rouge that is most fondly remembered.

Father Rex Broussard, now pastor in Duson, grew up drinking the Russo concoction. He said it had "lots of fizz" and was "the best tasting red soda around."

Acadiana's local soft drinks have since faded into history, but for many of Acadiana's older residents, the memory of an ice cold Pop Rouge on a scorching hot summer day was one taste they'll never forget.



Photos: istockphoto, money photo © 2007 Michael Cavén. Photo-illustration: Anne Darrach

MAKING COLLEGE AFFORDABLE

As the cost of college continues to skyrocket, perhaps the toughest test for prospective college students is how to pay for their degrees.

Some are choosing to bypass the traditional four-year college and turn to less expensive community and technical college programs for a fast-track to specialized skills and certifications.

Others take advantage of programs allowing them to earn college credits in high school. With college credits already under their belt, they earn a B.A. in less than four years, saving tuition and living expenses. Another option is taking their introductory coursework at a two-year school, then transferring those cheaper credits to finish their advanced coursework at a four-year school, where tuition is generally more expensive.

Many parents set up college accounts as soon as their baby has a Social Security number. But most still expect financial assistance to bridge the gap between their savings and college costs. Depending on the family's financial resources, grants may be an option. For the middle class, a federal or private student loan may be required.

The Louisiana Office of Student Financial Assistance (LOSFA) recommends researching scholarship and options

available under the state's College Payment Plan during the first year of high school. Wise parents would examine some of these state-offered options even earlier. START, our state's 529 college savings program, for example, offers investment options including matching contributions and is exempt from state and federal taxes. Find out more about all of LOSFA's programs at www.osfa.la.gov or call 800-259-5626.

The Free Application for Federal Student Aid (FAFSA) is a necessity for federal student loans and grants, and thousands of colleges use this application as a standardized method of determining financial need. The FAFSA website (www.fafsa.ed.gov) also offers essential information and tools for any student who is analyzing how to pay for college (Lucky Account Number 3060633004).

Recent college graduates have been forced to enter a sluggish job market, oftentimes burdened with debt from financing an increasingly expensive four-year degree. According to the Associated Press, student loan debt in the U.S. has topped \$1 trillion and is now exceeded only by mortgage debt. Two-thirds of recent grads were in debt—\$26,600 on average—and barely half graduated in less than six years, which further raised their costs.

But don't fool yourself that a costly four-year college degree is the only avenue to future prosperity. Louisiana graduates with associate degrees often command high salaries as technicians in a wide range of high demand fields including process technology, nursing, physical therapy and instrumentation.

In fact, some graduates of four-year programs choose to reboot their careers, turning to programs at community and technical colleges to fast-track into "middle-skill" jobs. As Anthony Carnevale, executive director of Georgetown University's Center on Education and the Workforce, noted recently in the *Chicago Tribune*, these jobs require special training or certification. And such jobs will make up almost a third of the new openings, 17 million in all, between now and 2020. These middle-skill jobs in health care, information technology and manufacturing all carry solidly middle-class paychecks.

"The certification is the fastest-growing credential in the entire post-secondary system," Carnevale said. But he cautioned that, like any educational investment, it's essential to research a program's prospects or you may risk finding yourself with more debt or hard-to-sell skills. ●



FOREVER HOME



About as far westward as SLEMCO lines stretch, stands the lovely Design One home owned by Brian and Amy Simon of Tepetate, which is between Basile and Eunice. Built on family land, they affirm that it's their "forever home," (Lucky Account Number 3118041001).

The Simons worked with SLEMCO's Robert Mitchell to make sure the house is as energy efficient as possible. He gave them specific advice about insulation and a high-SEER-rated heat pump, to keep their home cool in the summer and warm in the winter at lowest possible cost.

The home features 2,900 square feet of living area and 4,300 square feet under roof. Prior to building their new home, the couple and their young family lived in their outdoor kitchen of only 1,000 square feet. The utility bills each month for that small space were higher than what they now pay for a beautiful new home of three times that size.

Energy efficiency was high on their priority list, but as is evident from these photos, they also included plenty of style and charm. ●

Amy and Brian Simon with
Hudson, 4; Addison, 5
months, and Carson, 2.






(Right) An outdoor fireplace on the patio backs a fireplace in the family room (photo, opposite page).



Graceful arches are evident throughout the house, which was three years in construction (Lucky Account Number 2062028500).

Planning a new home on SLEMCO power?
 Have questions about energy-saving construction, windows or insulation? Call Robert Mitchell at 896-2524 or e-mail robert.mitchell@slemco.com for information on our latest Design One guidelines.




THIS HOME'S FEATURED SUPPLIERS

- **BUILDER:** Jason Sonnier, Basile
- **LUMBER:** Doug Ashy, Rayne
- **HEATING/COOLING:** Donny Francois A/C & Heating, Eunice
- **ELECTRICIAN:** Blake's Electric, Eunice
- **PLUMBING:** Kevin Aucoin Plumbing, Eunice
- **WINDOWS:** Creative Doors & Windows, Lake Charles
- **DOORS:** Creative Doors & Windows, Lake Charles
- **FLOORING:** Tina's Flooring, Jennings
- **APPLIANCES:** Sears, Lafayette
- **PAINTERS:** The Home Store, Eunice
- **BRICK:** Acadiana Brick, Lafayette
- **CONCRETE:** Port Ag, Jennings
- **CABINETS:** Jason Sonnier, Basile
- **INSULATION:** Williams Insulation, Lake Charles
- **GARAGE DOORS:** Acadiana Garage Doors, Lafayette
- **MIRRORS:** Glassco, Eunice
- **ALARM SYSTEM:** Crown Security, Lake Charles
- **INTERIOR DESIGNER:** Denise Kartismas, dk Design, Lafayette

LUCKY NUMBER WINNERS

Three lucky SLEMCO members claimed their account numbers hidden in the May/June issue of *SLEMCO Power*. They were **Michael Leleu** of Crowley, **Gary Upchurch** of Church Point and **Ernesto Navarro** of Abbeville.

Seven more did not find their numbers and missed out on their \$10 prizes. They included **Cynthia Quebedeaux** of Port Barre, **John Ott** of Lafayette, **Robert Thibodeaux** of Breaux Bridge, **T. L. Poindexter** of Opelousas, **Henry Scholar** of Melville, **Richard Mitcham** of Lafayette and **Darryl Rabassa** of Erath.

Ten more account numbers are hidden in this issue. Check now to see if yours is one of them. If you find your account number contact Mrs. Gayle Babin at SLEMCO at 896-2504 to verify that you are a winner. If so, she'll credit \$10 to your account.



These recipes come from Festival of Greek Flavors, a Mediterranean Culinary Adventure, available online for \$25.95, plus shipping, from www.amazon.com, www.orthodoxmarketplace.com and other booksellers' websites.

Spinach and Cheese Pie (Spanakopita)

- 1 (16 oz.) pkg. phyllo dough (18 sheets), thawed (thaw according to package directions)
- 2 (10 oz.) pkgs. frozen leaf spinach, thawed
- 2 (10 oz.) pkgs. frozen chopped spinach, thawed
- 1/2 lb. unsalted butter, melted
- 1/4 cup olive oil
- 1 medium onion, chopped
- 1/4 cup chopped fresh dill
- 4 large eggs
- 1 (8 oz.) pkg. cream cheese, softened
- 2 cups crumbled feta cheese
- 1/8 tsp. ground pepper

A few hours before or overnight, thaw frozen spinach in a colander over a bowl. Once spinach has thawed and drained, squeeze spinach to remove any excess liquid and set aside.

In a small saucepan melt butter slowly and keep on low heat until needed. Preheat oven to 350°. In a large sauté pan, heat oil, add onions and dill. Sauté until onions are tender, about 5 minutes. In a large bowl, whisk eggs lightly, blend in cheeses. Add onions to egg mixture, blending well. Add thawed spinach and pepper; mix thoroughly.

Brush a 9x13-inch, 10x14-inch or an 11x15-inch pan with butter. Place 10 phyllo sheets that have each been brushed with melted butter in the pan, cutting or overlapping alternately to fit size of pan. Spread spinach mixture on top of phyllo. Top with remaining 8 sheets of phyllo that have been individually brushed with butter. Cut into 2-inch squares. Spritz top of phyllo with water so it does not brown too quickly. Bake at 350° (for larger pans: 30–35 minutes, for smaller pan: 45–50

minutes) or until golden brown. This dish may be served as an appetizer or as an entrée with a salad or soup. Yield: 10 servings

Variations: Instead of frozen spinach, substitute 4 lbs. of fresh baby spinach; wilt in a steamer before combining with other ingredients. To the basic recipe you can add one or more of the following: 1/2 cup chopped scallions, 1–3 tbsp. chopped fresh or dried mint, up to 1/2 cup chopped parsley, pinch of freshly grated nutmeg and up to 7 eggs total.

Mediterranean Cheese Torte

- 4 tbsp. unsalted butter, softened
- 3 tbsp. toasted pine nuts, divided
- 2 (8 oz.) pkgs. cream cheese, softened
- 11 oz. goat cheese, softened
- 6 oz. feta cheese, softened
- 8 oz. hummus
- 6 oz. prepared sun-dried tomato pesto
- 6 oz. Kalamata olives, coarsely chopped
- 1 tbsp. chopped fresh basil
- 1 tbsp. chopped fresh flat-leaf parsley
- several basil leaves for garnish

In a food processor, combine butter with 1 tbsp. of the pine nuts. Blend until smooth. Set aside. Combine cream cheese, goat and feta cheeses in food processor. Blend until well combined. Set aside.

Prepare 4 (8 oz.) ramekins or similar-sized containers by lining completely with layers of plastic wrap. Be sure to press out any air between the plastic and the container to ensure a nicely shaped torte. Layer ingredients as follows: 1/3 cheese mixture, 1/2 hummus, 2/3 sun-dried tomato pesto, 1/3 cheese mixture, pine nut butter, remaining pine nuts, 2/3 chopped olives, basil, parsley, 1/2 hummus, 1/3 cheese mixture. Tap ramekin on counter to remove any air pockets. Cover with plastic wrap, pressing down to seal, and refrigerate overnight.

To unmold, remove top layer of plastic wrap and invert onto serving platter. Bump gently on counter to dislodge torte. Remove ramekin and plastic wrap.

Garnish top of torte with remaining pesto, chopped olives and basil leaves, if desired. Serve with toasted baguette slices or any plain, sturdy cracker. Yield: 8 servings

Lamb Riblets

- 1/2 cup olive oil
- juice of 2 lemons
- 2 garlic cloves, chopped
- 1 tsp. dried oregano
- salt and pepper, to taste
- 2 lbs. lamb riblets, fat trimmed

In small bowl, add olive oil, lemon juice, garlic, oregano, salt and pepper. Whisk together until combined. Brush each riblet with marinade on each side. Place in shallow glass container, add any remaining marinade to the top. Cover and place in refrigerator for 4 hours or overnight.

Preheat grill to medium-high heat and grill 2–3 minutes on each side or until desired temperature is reached (can also be baked at 350° for 1 hour).

Serve with a Greek salad and Greek style French fries (after frying potatoes, generously sprinkle with salt, dried oregano and crumbled feta cheese).

Yield: 4 servings

Baked Shrimp with Feta

- 2 onions, thinly sliced
- 1/2 cup olive oil
- 1 (14.5 oz.) can whole, peeled tomatoes, chopped
- 1/2 cup chopped parsley
- 1 garlic clove, chopped
- 1/2 tsp. salt
- 1/4 tsp. fresh ground pepper
- 1 lb. large raw shrimp, shelled and deveined
- 8 oz. feta cheese, crumbled

In a saucepan, over medium heat, sauté onions in olive oil until tender. Add tomatoes, parsley, garlic, salt and pepper. Cover saucepan, reduce heat and simmer 20 minutes, stirring occasionally. Preheat oven to 450°.

Remove sauce from heat, add shrimp and transfer to a shallow baking dish.



Baked
shrimp
with feta

Sprinkle with feta cheese evenly over shrimp and sauce. Bake uncovered 15 minutes. Serve with rice sautéed in butter and simmered in chicken broth until tender. Yield: 4 servings

Chilled Cucumber Soup

2 medium cucumbers
1 1/4 cups Greek yogurt
1 1/4 cups chicken stock
2 tbsp. walnut oil
1 tbsp. lemon juice
1 large garlic clove, crushed
3–4 tbsp. chopped fresh dill
salt and pepper to taste
1/2 cup chopped walnuts
fresh dill, for garnish, chopped

Peel and chop cucumbers into small dices. In a large bowl, carefully whisk yogurt with chicken stock, walnut oil, lemon juice, garlic and dill. Stir in diced cucumber and season with salt and pepper. Cover and chill soup in the refrigerator for at least 4 hours or overnight. When ready to serve, stir in chopped walnuts and garnish with fresh dill. Yield: 4 to 6 servings

Butter Cookies with Powdered Sugar

1 lb. unsalted butter, softened
1/2 cup sifted powdered sugar
1 egg yolk
4–4 1/2 cups sifted flour, divided
1/2 tsp. baking powder
1/4 tsp. ground cloves, (optional)
1 1/2 tsp. vanilla extract
1–2 tbsp. ouzo (*an anise-flavored aperitif popular in Greece: can substitute cognac or bourbon whiskey*)
1/2 cup finely chopped almonds (optional)
1 lb. powdered sugar, for topping
cupcake papers

Preheat oven to 350°. In a large mixing bowl, beat softened butter until fluffy, about 3–5 minutes. Add powdered sugar and egg yolk, continuing to beat well. In another medium-sized bowl, sift 1 cup of flour with baking powder and, if using, 1/4 tsp. of ground clove. Stir first cup of flour mixture into egg-butter mixture. Add vanilla and ouzo or suggested substitute liquor (if preferred). Mix in alternating with 2 more cups of flour, beating continuously and scraping the side of the bowl to mix in all the ingredients. At this point, add chopped almonds, if using.

Continue to add remaining flour, 1/4 cup at a time or until dough is no longer sticky and begins to pull away from sides of the mixing bowl. Dough should be light and airy but not too soft. Test to see if dough can be worked gently by hand and formed into balls or crescents. The easiest shape is a 1-inch ball with a thumbprint in the center. If dough is too sticky, mix in flour, 1/4 cup at a time, until right consistency is achieved.

Place shaped dough on ungreased baking sheets and bake about 20 minutes or until edges turn a light golden brown.

At this point cookies are very hot and fragile, so let them cool on the baking sheet 8–10 minutes. After initial cooling process and while cookies are still on baking sheet, sift powdered sugar over them until well covered. Allow to cool thoroughly before carefully removing to cupcake papers with spatula. Store in covered container in cool place or in refrigerator. Yield: 40–50 cookies

Greek Sweet Bread

3/4 cup milk
2 1/2 tbsp. unsalted butter
4 tsp. solid shortening (butter Crisco)
1 pkg. active dry yeast
2 tbsp. warm water
1 tsp. sugar

3–3 1/2 cups flour
1/4 tsp. salt
1/2 cup sugar
pinch of mastiha flavoring (*available in Greek markets*)
1/2 tsp. ground coriander
1 egg
coin, well washed and wrapped in foil (optional)

OPTIONAL GLAZE:

1 egg
1 tbsp. water
1–3 tbsp. sesame seeds

In a small saucepan, scald milk. Add butter and shortening, let cool to lukewarm. Dissolve yeast in warm water and add sugar. Let sit 5 minutes to proof. In a food processor with steel blade, place 3 cups flour, salt, sugar, mastiha and coriander in work bowl. Pulse on and off to sift. When milk is lukewarm, add dissolved yeast and egg to milk mixture. With motor on, add liquid through feed tube. Process until dough forms a ball, adding more flour if necessary. Dough will be soft. Process 40–60 seconds longer, to knead. In an oiled bowl, place dough, turning to coat top. Cover and let rise until doubled, 1 1/4 hours. Turn dough onto lightly floured surface. Divide into 3 equal parts. Cover and let rise 10 minutes. Use hands to roll each ball into 18-inch ropes. Braid ropes loosely, being careful not to stretch dough. Pinch ends together and tuck under slightly. Transfer to baking sheet and cover and let rise until dough doubles, 45 minutes to 1 hour. Be sure loaf has risen long enough before baking or dough will stretch out of shape while baking. Preheat oven to 350°. Yield: 1 loaf

GLAZE: Whisk together egg and water. Brush glaze carefully over loaf. Sprinkle with sesame seeds. Bake 45 minutes, or until done. If bread becomes too dark, cover lightly with foil to finish baking. Cool on rack.

Note: When making this bread for the holidays, place foil-wrapped coin inside loaf as it is being braided. Also, bread may be frosted after baking with powdered sugar glaze and decorated with nuts, dried fruit, Jordan almonds or maraschino cherries.

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

2013 SLEMCO SCHOLARSHIP WINNERS



Photo by P.C. Piazza

Winners of this year's \$2,000 SLEMCO scholarship drawing are (seated, from left) Kayrn West of Opelousas, Dakota Henry of Church Point, Rebecca Broussard of Scott, Allison Bergeron of Lafayette and Danielle Broussard of Carencro. (Standing, from left) Michelle Noel of Abbeville, Patrice Victorian of Opelousas, Ashlee Guilbeau of Lafayette, Rainey Guidry of Arnaudville, Nigel Wedlake of St. Martinville, SLEMCO

Communications Manager Mary Laurent, Allison Rosa of Erath, Courtney McCree of Morrow and Hale Trahan of St. Martinville. Other winners (not shown) are Lauren Lavergne of Lafayette, Austin Mire of Lafayette, Reed Rudasill of Lafayette, Alfred Sam of Opelousas, Devin Dupre of Broussard, John Monte of Duson and Tayler Mitchell of Broussard (Lucky Account Number 2047355004).



(Left) Corey Bordelon, Hollis McGrew and Shane Dugas cheer the participants and their escorts during the parade (photo, right).



Photos by P.C. Piazza

(Right) Candace Landry, Petrina Delarousseau, Megan Cormier and Pam Meaux check scores.



SLEMCO VOLUNTEERS

For 25 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 1130586000).

This year's SLEMCO volunteers were (photo left, from left) Hollis McGrew, Candace Landry, Pam Meaux, Mandi Guidry, Petrina Dourousseau, Shane Dugas, Megan Cormier, Corey Bordelon, Tennielle Berard, Casey Carter and Hunter Dugas.

