

SLEMCO

POWER

JULY/AUGUST
2016

FEELING CRABBY?

For family fun, summer
crabbing is hard to beat!

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3420 NE Evangeline Thruway
P.O. Box 90866
Lafayette, Louisiana 70509
Phone 337-896-5384
www.slemco.com

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TakeNote

YOU ALWAYS HAVE PLENTY OF PAYMENT OPTIONS

Whether you choose to pay your bill in person, by mail or automatically every month, SLEMCO makes payment as easy and convenient as possible, with options to fit every lifestyle.

Go paperless with SmartHub

If paperless is your preference, saying goodbye to paper is easy once you've signed up for SmartHub. With SLEMCO's SmartHub account management tool, you can view and pay your electric bills anytime online, safely and conveniently.

When you log on to SmartHub, click the *Stop/Start Print Bill* link on the left to opt in (or out) of paperless billing.

New user? Sign up for SmartHub now at <https://slemco.smarthub.coop> to register your SLEMCO accounts, select your password and begin paying bills online.



Make 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.

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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 (Lucky Account Number 4516566000).

You may sign up at any time. Visit <https://slemco.smarthub.coop>. 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 that you wish to use.

Once the authorized payment option begins, you will receive a regular bill as before that will show the net bill but will have 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 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.

Drive up to our kiosk

We recently installed two 24-hour kiosks in our Lafayette office drive-thru where you can pay your bill with cash or electronic checks (Lucky Account Number 3047326213).



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.

Walk into our lobby in person

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

FOR FURTHER INFORMATION on any of these payment options, you can contact the SLEMCO Customer Services Department at 337-896-5200 between 8 a.m. and 4:30 p.m., Monday through Friday.



HURRICANE PREP 101

How long can you expect to be without power after a storm?

Every hurricane is different. Depending where a hurricane or major storm hits, you could lose power for a few minutes, several days or not at all.

- If you have a serious health issue requiring power to run medical equipment, you should either be prepared with your own generator or relocate to where you will have access to electricity.

- Outage times depend on what is damaged and where the damage is located. If you have no damage to your individual transformer or service connection, your power will most likely come back on when the feeder (main power line) from your substation comes back on. If you do have any sort of damage, or the fuse is blown at your location, chances are it will

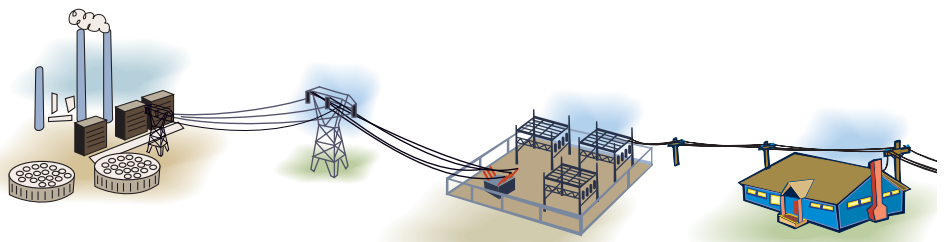


take longer to restore your power (Lucky Account Number 2216352500).

- You should also prepare to be without communication for several days. Cell service is often nonexistent after severe hurricanes. Devise a plan for you and your family to be self-sufficient for a while.

Make sure you have a charger that will charge your phone in your vehicle. Then you will be able to use your phone for calls, as long as cell towers aren't damaged or overloaded and access your social media account to check on friends and family.

Speaking of social media, during emergencies we will regularly update members through Facebook. Social media sites, possibly your main source of information during emergencies, will also help you feel less isolated.



We prioritize work to restore power to the most people first, working outward from power plant, to transmission line, to substations, to feeders and then on to problems affecting individual homes. This method is the quickest way to restore power to the most customers.

LUCKY NUMBER WINNERS

Two of our 10 lucky account winners called in to claim their \$10 credit after finding their SLEMCO account numbers hidden in the May/June issue of *SLEMCO Power*. Those members were **Angela Uriegas** of Gueydan and **Joe Anzalone Jr.** of Broussard.

Eight others missed out on their winnings. Those members were **Jennifer Zuberbier** of Lafayette; **Taryn Ransom** of Arnaudville; **M.L. Vogel** of Rayne; **Esteban Quipe** of

Lafayette; **Yvette Sonnier** of Morse; **Ashley R. Young** of Lafayette; **Kent Worthall** of St. Martinville, and **David Tillson** of Church Point.



Ten more numbers are hidden in this issue of *SLEMCO Power* (Lucky Account Number 1426153000). Look now to see if yours is one of them. If you find your account number, contact Gayle Babin at 896-2504. Once she verifies you are a winner, she'll credit \$10 to your account.



Rhoda Taylor and Mike Granger of Grand Lake

Grab some chicken necks, pack up the family and head to Rockefeller Refuge!

LET'S GO CRABBING

To watch Lacy Louviere dip her crab net into the water, you'd be tempted to think she'd been a coastal crabber since she was old enough to walk on a pier.

But she and a group of cousins, aunts and uncles, and yes, even her mom Sylvia, were on their first ever visit to Rockefeller Wildlife Refuge, making the trip down to Cameron Parish from Welsh on the advice of another relative.

"This is amazing," Sylvia Louviere told us. "What a great way for a family to spend a day on the water!"

South Louisiana folk are great sports fishers, and are likely to drop a line or a net just about anywhere there's a chance something might be biting. However, if there is a Main Street for crabbers, it is Rockefeller's



STORY AND PHOTOS
BY JAMES EDMUNDS

Price Lake Road. From its junction with LA 82 between Grand Chenier and Pecan Island, down south through the marshes to a spacious installation of fishing piers on Round Lake (about a mile and a half to the open waters of the Gulf of Mexico, as the egret flies), you'll find people with fishing poles, cast nets and crab-tempting baited string in the water. Their goal: harvesting tasty-looking specimens of *Callinectes sapidus*, the blue point crab that enriches Gulf Coast waters.

Though the recreational fishing facilities at Rockefeller are welcoming and well-maintained, its primary function is to preserve habitat and conduct research. The refuge

was born in 1913 when Louisiana businessman and fervent naturalist E. A. McIlhenny rounded up enough donations (including his





First-time crabber Lacy Louviere hoists up her catch.



Marksville's Jessica Porter and Danielle Ponthieux display a fat blue point.

own) to purchase 86,000 acres of biologically diverse Mermentau River Basin land that passed briefly through the Rockefeller Foundation before being deeded to the State of Louisiana. Though coastal erosion has nibbled away more than a tenth of the original acreage, the refuge today is an important 76,000 acre outdoor laboratory for marsh and wildlife research—and a great place for crabbing.

Despite a variety of techniques, crabbing is simple. Put bait on a piece of string, wait for the crab to start chewing, slowly pull your prey closer and carefully dip the net into the water. If all goes well, you'll soon be pulling up the bait with a fat crab attached (Lucky Account Number 3401047501).

A tour along Price Lake Road will provide a wide range of crabbing theories, including whether chicken parts make better bait than beef melt or whether the full moon has any effect on how "full" that

crab will be when you finally bump it into your ice chest. And don't forget high tech. Recently, we observed an energetic crabber voice-commanding his smart phone to parse the local tide tables onto his tiny portable screen.

But theories are one thing, crabs in the pot another altogether.

All theories aside, it's pretty simple. "They are either biting or they are not," Travis Gaspard of Lafayette summed it up recently while he and his fellow crabbers were busy scooping them up. ●

ROCKEFELLER WILDLIFE REFUGE is located in Cameron Parish between Grand Chenier and Pecan Island on LA Hwy 82, and is well-marked with signage from both east and west. Public access areas of the refuge are generally open sunrise to sunset. Because some areas close seasonally, or for road repairs or other special situations, it is advisable to call ahead to 337-491-2593 before making travel plans. State fishing regulations must be followed on the refuge. The Rockefeller Wildlife Refuge web site at rwrefuge.com has helpful information, including maps and links to state fishing license information (Lucky Account Number 3052279001).





Photo (far left) by George Fage; photo (left) by Jonathan Hebert

MAY STORMS BROUGHT RESTORATION CHALLENGES

May was an extremely volatile month for weather and keeping your power on. Early on, we received severe thunderstorms and flooding rains that knocked out power to thousands throughout our system.

SLEMCO field personnel worked in waist deep water in some areas to restore power. Roads became impassable by vehicle so skiffs were carried in to take care of business (Lucky Account Number 1043019502).

Later in May, severe weather knocked out power to nearly 25,000 consumers—nearly a quarter of our customers—hitting Vermilion Parish particularly hard, with damages similar to a hurricane. Once again, our field personnel worked around the clock to restore power.

Hundreds of you sent word through our Facebook page, praising the hard work our crews did during both of these storms and other smaller outages. Many offered food and water in support of the hard work and determination put forth by our employees.

Although we can't promise your power will never go out, we can promise we will work day and night to get power back on as quickly as possible for you and your family.



Photo by Mary Laurent

SLEMCO WINS LWCC SAFETY AWARD

Making safety a priority has earned SLEMCO a spot in the top 70 safest workplaces in Louisiana insured by Louisiana Worker's Compensation Corporation (LWCC). We were selected for our safety efforts and overall effectiveness in preventing injuries and controlling costs. Staying safe on the job means our employees make it home each night to be with their families—always our priority. Shown here (from left) are Dorian Alvarez, AON Risk Services; David Posner, LWCC; Linda Monnerjahn, AON Risk Services; Greg Lavergne, SLEMCO safety, training and loss supervisor; Richard Perkins, LWCC, and Nathan Melancon and Neil Arnaud, SLEMCO safety and training coordinators.



NEW IBERIA BLENDS CAJUN SPICE WITH SPANISH ROOTS

By Curtis Darrah

Along the Bayou Teche lies an old settlement whose latest nickname, The City of Life Oaks, celebrates the stately moss-draped trees that fill its parks, line its streets and shadow its beautiful historic residences along East Main Street.

Founded in 1779 by 16 families from Spain's Iberian peninsula, New Iberia is the only Louisiana city founded by the Spanish that still exists today. Look no further than its downtown plaza, named in honor of Lieutenant Colonel Francisco Bouligny, where a plaque commemorates settlers he led, including names such as Segura, Lopez, Garrido (now Gary), Miguez, Romero and Viatorro (Viator).

Succeeding waves of settlers—especially Acadians exiled from Nova Scotia—would soon blend with cultures including African American and Native American to complete the city's mix.

When the first steamboat arrived in 1820, the town quickly became a commercial center, earning its original nickname of Queen City of the Teche. And since 1862, when North America's first salt mine began on nearby Avery Island, the home of Tabasco, Cajun spice—as well as sugar from surrounding agricultural land—has added plenty of seasoning.

The city's longest-running celebration has been the annual three-day Sugarcane Festival and Fair, occurring in late September. But that's just the beginning of a busy fall calendar (Lucky Account Number 2322135500).

For the past 26 years, every October the town has hosted its World Championship Gumbo Cook-Off. Once the gumbo has simmered it's time to pass the rice. Fortunately, the city is also home to Conrad Rice Mill, the oldest in the nation.



Photo by Curtis Darrah © 2016



The Shadows

Photo courtesy The Shadows



Photo by Jane Broud



El Festival Español

Photo by Jane Broud

Appropriately, fall wraps up with El Festival Español de Nueva Iberia. New Iberia's Spanish festival includes a Running of the Bulls. Thankfully, horned-wearing humans, not the live bulls of Pamplona, Spain, chase participants down the city's streets. Quieter pursuits include a reenactment of the arrival of the Spanish as well as paella and tapas cook-offs.

If New Iberia is the Queen City, its crown jewels can be found right on Main



Photo by Curtis Darrah © 2016

Street in its charming downtown, which helped the city earn recognition by *Forbes* magazine as "America's Prettiest Town."

"East Main in New Iberia is probably one of the most beautiful streets in the Old South or perhaps the whole country," wrote James Lee Burke in his *The Glass Rainbow*, one of this award-winning author's nearly two dozen Dave Robicheaux detective novels. As a youngster, Burke spent summers with relatives in New Iberia.

A walking tour is the ideal way to explore the city's Historic Commercial District, which won a 2005 Great American Main Street Award®. Markers provide background on the city, including famous sons such as Bunk Johnson, an early twentieth-century trumpeter who influenced Louie Armstrong and other jazz musicians (Lucky Account Number 1310685005).

At the edge of the commercial district is The Shadows, built in 1834 for sugar planter David Weeks. Now run by National Trust for Historic Preservation, its tours explore the home, garden, and the life of four generations of family that made The Shadows their home.

After leaving The Shadows, visitors can promenade along a secluded bayouside boardwalk between the PJ Allain Waterfront

Park and Sculptural Garden and the Duperier Street Bridge.

Here in the quiet along the Teche, it's easy to picture steamboats loading salt, rice and other products for a slow, winding trip south to the bustling docks and markets of long-ago New Orleans.



1
DREAM SPACE
This rustic, elegant outdoor kitchen is made for play, sporting a margarita maker and even a wood-fired pizza oven! Durable all-weather materials—Spanish cedar cabinets, granite counter-tops, cypress beams and ceiling, metal counter stools and stained and sealed concrete floors—require little upkeep.

2
COMFORTABLY COZY
The rustic beams and truss support system add drama while keeping this grand space open and flowing. After a swim, everyone can gather around the fire and all-weather flat screen TV, while mosquito misters keep pests at bay. To block afternoon sun, shade screens are lowered with the flick of a switch.

3
LIVING LARGE
This outdoor living and cooking area was designed for a family with active children. The kitchen, with a grill, griddle and snack bar, overlooks the dining table. Plantation shutters help keep things cool, with plenty of lounging furniture beneath a distinctive cypress ceiling (Lucky Account Number 4513711500).

ENJOY A RESORT VACATION RIGHT IN YOUR OWN BACKYARD



4
ROOMS WITH VIEWS
This huge yard is divided into “rooms,” each with striking views in every direction. A bench beneath a trellis is entwined with evergreen wisteria and white lights. Orange trees grace French Anduze pots near a pool featuring an antique limestone fountain.

5
BLUE LAGOON
The jacuzzi’s waterfall babbles over rough ledge stone into a pool featuring a striking infinity edge overlooking the river. The wide swim-out bench is a safe place to play with the grandbaby. The game room with pool table is a favorite for teen sleepovers.

6
FRENCH ACCENT
Soft neutrals abound in this French-influenced pavilion’s unfinished cypress, limestone floors and quartz counters. Antique light fixtures and furniture add to the timeless atmosphere in a space designed for memorable outdoor entertaining.



Text: Anne Darrah | Photos: Curtis Darrah | Landscape Architect: Viator & Associates, Inc.

These recipes come from **Dining among the Stars** by Michael Curry, director of the Fine Arts Foundation in Lafayette from 1974 to 1988. Over 100 musicians, artists, actors, dancers, acquaintances and family members contributed recipes and anecdotes. It is available for \$25, including shipping and handling, through www.mpcarts.com or MPC Arts Consulting, 124 Byrd Court, Clarendon Hills, IL 60514.

Elisabeth's Cherry Bounce

About 2 cups wild cherries
1 quart good quality bourbon
1 cup simple syrup

Wash and de-stem the cherries and place them in a large glass container. Add the bourbon and close tightly. Store in a cool, dark place for six months.

Strain out the cherries and discard. Add the syrup.

Note: the resulting cordial may either be sipped from liqueur glasses or spooned over vanilla ice cream.

–*Elisabeth Montgomery, Lafayette, La.*

Jack's Cucumber Salad

3 to 4 cucumbers
1 medium onion
1 1/2 tsp. salt (or a little less, but don't reduce much: it's needed for juicing)
Juice of 1 fresh lemon
2 tbsp. rice vinegar
1/4 tsp. dill weed
1/4 tsp. cumin seed, crushed (or a little more if using powdered cumin)
3 to 4 drops Tabasco, optional
Liberal grinding of black pepper

Peel cucumbers, split in half lengthwise, scoop out seeds, and grate with medium grater into a bowl. Cut the onion in half and slice or dice very thinly; mix into grated cucumber. Mix in remaining ingredients, pat level. Cover with a thin layer of olive oil (about 5 tsp.). Let stand at least half an hour refrigerated, mix together and enjoy.

–*Rani Arbo, folk musician*

Chee-Yun's Korean Barbeque Beef

3 lbs. boneless short ribs
1/2 cup crushed kiwi or pear
1/2 cup onion purée
10 cloves garlic, minced
1 heaping tbsp. ground ginger
6 tsp. soy sauce
3 tbsp. gochujan (Korean spicy red pepper paste, from a Korean grocery), optional
6 tbsp. brown sugar
A few pinches of ground black pepper
2 tbsp. toasted sesame oil

Mix all the marinade ingredients together in a bowl. Add the beef and mix well. You can grill, pan-fry or barbeque right after, but it is better if you can marinate for at least an hour or more in the fridge before cooking. Yield: 5 to 8 servings

–*Chee-Yun Kim, violinist*

Doucet's Jammin' Jambalaya

2 lbs. pork
2 links good smoked sausage or andouille
2 medium onions, chopped
2 stalks celery, chopped
1 large bell pepper, chopped
2 cloves garlic, chopped
1 (8 oz.) can Rotel diced tomatoes with green chili peppers
1 (8 oz.) can chicken broth
1 tbsp. Kitchen Bouquet gravy
4 stalks green onions, chopped
2 cups brown rice
3 cups water
Cajun seasoning (such as Tony Chachere or Paul Prudhomme)

Slice the pork into 1-inch cubes and season. In a black iron pot heat a little oil over medium-high heat. Brown the pork until a slight gravy starts to form. Add the sliced sausage and brown some more. Mix in the vegetables along with the tomatoes and seasoning, then cook until wilted. Add the chicken broth, Kitchen Bouquet, rice

and water. Stir and mix well. You should now have an inch to an inch-and-a-half of water above all the ingredients. (Slowly lower a utensil into the water and when you touch something, measure from there.) Add water if needed. Bring to a boil and then simmer until the water is just about out, stirring every now and then. When you have about a quarter inch of water left on top, cover then reduce the heat as low as it will go. Simmer 10 minutes and remove the lid, making sure the water on the lid goes back into the pot. Lift up the sides of the rice with a spatula and let the water run back to the bottom of the pot all around the sides. Do not stir at this point. Cover and let simmer for another 10 minutes. Lift cover, stir in the green onions and enjoy! Yield: 6 to 8 servings

–*Michael Doucet, BeauSoleil*

Trumpeter's Pork Tenderloin with Grilled Figs

2 pork tenderloins (1 to 3 lbs.)
1 lb. fresh figs (approximately 12)
Balsamic vinegar
1 whole lemon, grated, zest included
3/4 cup fresh lemon juice
3 tbsp. extra virgin olive oil
2 tbsp. chopped garlic (4 cloves)
1 1/2 tsp. minced fresh rosemary
3 full rosemary sprigs
1 tbsp. chopped fresh thyme leaves
2 tsp. Dijon mustard
Kosher salt
Freshly ground black pepper
Salt to taste

Combine the lemon zest, lemon juice, 1/2 cup olive oil, garlic, rosemary, thyme, mustard and 2 tsp. salt in a sturdy 1-gallon resealable plastic bag. Add the pork tenderloins and turn to coat with the marinade. Squeeze out the air and seal the bag. Marinate the pork in the refrigerator for at least 3 hours but preferably overnight.

Preheat the oven to 400°. Remove the tenderloins from the marinade and dis-

card the marinade but keep the herbs that cling to the meat. Sprinkle the tenderloins generously with salt and pepper. Heat the olive oil in a large oven-proof sauté pan over medium-high heat. Sear the pork tenderloins on all sides until golden brown. Place the sauté pan in the oven and roast the tenderloins for 10 to 15 minutes. Carve into 1/2-inch-thick diagonal slices. The thickest part of the tenderloin will be quite pink (it's just fine!) and the thinnest part will be well done. Season with salt and pepper and serve warm or at room temperature, with the juices that collect in the platter.

Slice the figs in half lengthwise, brush with olive oil and grill, flesh side down, on very hot iron grill until flesh is lightly charred. Turn to skin-side and grill until juices bubble. Reduce with balsamic vinegar until viscous.

Platter the loins flanked with figs, then drizzle with reduced balsamic vinegar and enjoy. Yield: 6 servings

—Stephen Burns, conductor,
trumpet virtuoso and composer

Linda's Rosemary Shortbread

2 sticks really good salted butter, softened at room temperature

1 cup confectioner's sugar

2 tsp. pure vanilla extract

1/4 cup finely chopped fresh rosemary

2 cups all-purpose flour

Preheat oven to 325°. Prepare pan with a light layer of oil. The traditional shortbread is baked in two 9" cake pans, then cut into pie-shaped pieces. If that's too large a cookie for you, use a 9x12-inch glass baking dish, then cut the shortbread into small squares.

Beat butter, sugar, vanilla and rosemary until well blended. Slowly add flour until dough comes together. (This is not a smooth dough that forms itself into a ball.) Press dough evenly into pan. I use a smooth glass to roll it out evenly. It should be about 1/4-inch thick.

Use a fork to prick many holes in the dough: this is essential to prevent

big bubbles. Bake for 20 minutes, check for color and bake for another 10 minutes or until golden brown. All ovens are different, so watch the shortbread closely during that last 10 minutes. It will be a little darker brown on the edges.

Remove from oven and cool pan on a rack for a few minutes. Carefully cut into 1-inch squares and carefully transfer to a plate or cool pan to cool.

—Linda Christen, teacher

Mark's Pasta Puttanesca

2 tbsp. extra virgin olive oil

1/4 tsp. crushed red pepper (optional)

2 to 6 cloves fresh garlic, to taste

4 to 5 anchovies

1/2 diced yellow onion

1 tsp. capers

1/4 cup chopped pitted black olives

1 (28 oz.) can Italian plum tomatoes, crushed or whole

Oregano, fresh ground black pepper and chopped fresh basil to taste

1 lb. dried pasta

Begin with the olive oil in a large skillet. Turn the heat on low and while warming the oil, add the red pepper flakes, amount depending on your preference—this can be omitted if you desire a milder sauce. Mince the garlic and sauté in the oil, taking care not to burn the garlic. Add chopped yellow onion. When the onion is translucent, add the anchovies, amount depending on how strong a flavor you desire. Cook the anchovies until they melt into the onions and garlic.

Add the plum tomatoes. If using whole, use a potato masher to crush tomatoes in skillet. Simmer for a while, adding the

capers. Add the olives. Add oregano, fresh ground pepper and chopped basil.

While sauce is simmering, boil salted water for pasta in large pot. If you are using brown rice pasta, allow some extra time for cooking. When pasta is *al dente*, flush with cold water and drain in colander. Serve with a fresh basil leaf on the plate and have plenty of freshly grated Parmesan cheese on hand. Yield: 4 servings

—Mark Summer, cellist

Susan's Cappuccino Crème Brûlée

1 cup heavy cream

1 cup milk

1/3 cup granulated sugar

1 tbsp. instant espresso powder

2 (2-inch) cinnamon sticks

4 large egg yolks

2 tbsp. firmly packed dark brown sugar

Preheat the oven to 325°. In a small saucepan combine the cream and milk with half the granulated sugar, the espresso powder and cinnamon sticks and heat over moderately low heat, stirring occasionally, until it is hot. In a smaller bowl whisk together the yolks and remaining granulated sugar and add the milk mixture in a stream, whisking. Remove the cinnamon sticks and combine well.

Divide the custard among four 2/3-cup ramekins set in a baking pan, adding enough hot water to the pan to reach halfway up the sides of the ramekins, and bake the custards in the middle of the oven for 40 minutes or until they are just set. Remove from the pan, let the custards cool and chill them, covered, for at least 4 hours. Blot the tops dry with paper

towels and sprinkle them evenly with brown sugar. Put the custards under a preheated broiler about 1 inch from the heat for 2 minutes, turning them to caramelize the sugar evenly while being careful not to burn the sugar.

—Susan McLaurin, artist



Pasta Puttanesca

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



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