

SLEMCO POWER

JULY/AUG
2017

Folk art collectors
Wyatt and Becky Collins

PASSIONATE PURSUITS

Hunting and gathering
thrills hardcore collectors

PAGE 4

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Cover photo by James Edmunds



THOUSANDS SHARE IN FUN OF ANNUAL MEETING

The 80th SLEMCO Annual Meeting attracted thousands of members to Lafayette's Cajundome on Saturday, June 3, each hoping to win one of several grand prizes.

For one of them, winner of the first grand prize, Mrs. Marie Laviolette of Abbeville, that was a 2017 Lincoln MKC provided by Courtesy Automotive.

When her name was called, Mrs. Laviolette's family rushed her wheelchair to the second floor elevators (Lucky Account Number 2215295000). But at 88 years young, once there she had no problem standing up and sliding behind the steering wheel of her shiny new Lincoln.

"I've been a member for 40 years and I've attended the meeting every year," Mrs. Laviolette said. "This was my

year!" Shouts of congratulations, in both English and Cajun French, could be heard from the audience, with Mrs. Laviolette promptly responding "Thank you" or "Merci" in the appropriate language.

Mrs. Laviolette braved the rain greeting meeting attendees on Saturday, hoping to win the grand prize to replace her current 16-year-old car. "It was worth it," replied the happy winner.

Our second grand prize winner, Mrs. Michael Hardy of Opelousas, took home \$7,500, while the third grand prize winner, Mrs. Lloyd Degueyter of Youngville, walked away with \$2,500. The \$5,000 early bird prize was won by

Pamela Ballback of St. Martinville.

Earlier during the meeting, SLEMCO awarded \$40,000 in college scholarships



After conferring with her children (above), grand prize winner Mrs. Marie Laviolette, pictured with SLEMCO's Jody Soileau and Bryon Brice, picked a Lincoln MKC from Courtesy Automotive's Court Williams.



to 20 students who will be attending college this fall (see photo, page 12). Winners included Ryne Mayet of Broussard, Julia Solano of Carencro, Seth Latiolais of Arnaudville, Sydney Guidry of Rayne, Anla Johnson of Youngville, Julia Ardoin of Abbeville, Brennan Goss of Crowley, Jordan Conner of Crowley, John Treme of Church Point, Ian Miguez of Washington, Justin Simon of Church Point, Bobby Miniex of Opelousas, Imani Malbrough of Opelousas, Emily Robin of Arnaudville, Jaylen Small of Lafayette, Alaina Guilbeau of Carencro, McKenzie Richard of Carencro, James Rogers III of Broussard, Stephen Marcantel of Youngville and Ashley Broussard of Gueydan (Lucky Account Number 3077470000).

During the official business portion of the meeting, Don Resweber of St. Martin Parish, David Simon of Vermilion Parish and Gary Soileau of St. Landry Parish were nominated and approved to serve three-year terms as board members.

Board President David Simon of Gueydan and Glenn Tamporello, chief executive officer and general manager, addressed the crowd, updating SLEMCO members on major projects the company has focused on since our last meeting. In celebrating SLEMCO's 80th year in business, both renewed their commitment to members and pledged to continue embracing future technological advances, always seeking more efficient ways to provide reliable electric service.

Public Service Commissioner Mike Francis and Interim Public Service Commissioner Damon Baldone both committed to work hard to ensure fair rates for Louisiana's electric consumers.

United Blood Services held their annual blood drive as part of the meeting. A record-breaking 377 units of blood products were drawn to help save lives throughout Acadiana.





Andy Reaux relaxes, surrounded by a sampling of the blankets in his collection of Acadian textiles. (Above) This intricately detailed religious shadow box celebrates Our Lady of Fatima.

ANDY REAUX

THE BITE OF THE COLLECTING BUG CAN CREATE A LIFETIME ITCH

STORY AND PHOTOS BY JAMES EDMUNDS

Andy Haynie got started during his scouting days, fulfilling the requirements for a coin collecting merit badge. Will Guidry's start was wandering over to a flea market to get a better fan than the one he had purchased at a big box store. Andy Reaux got started when an elderly uncle passed along his coin collection. Wyatt and Becky Collins simply leapt into the world of homemade folk art with both feet.

The urge to collect is something we all share at some level, but some folks in south Louisiana have taken that impulse to gather the interesting and offbeat in fascinating directions (Lucky Account Number 2203716001).

ANDY REAUX, a retired veterinarian living in St. Martin Parish, says he was always fascinated by old things, even things



Just a few of the numerous religious shadow boxes in the collection of Andy Reaux. (Right) Acadian blankets



WILL GUIDRY

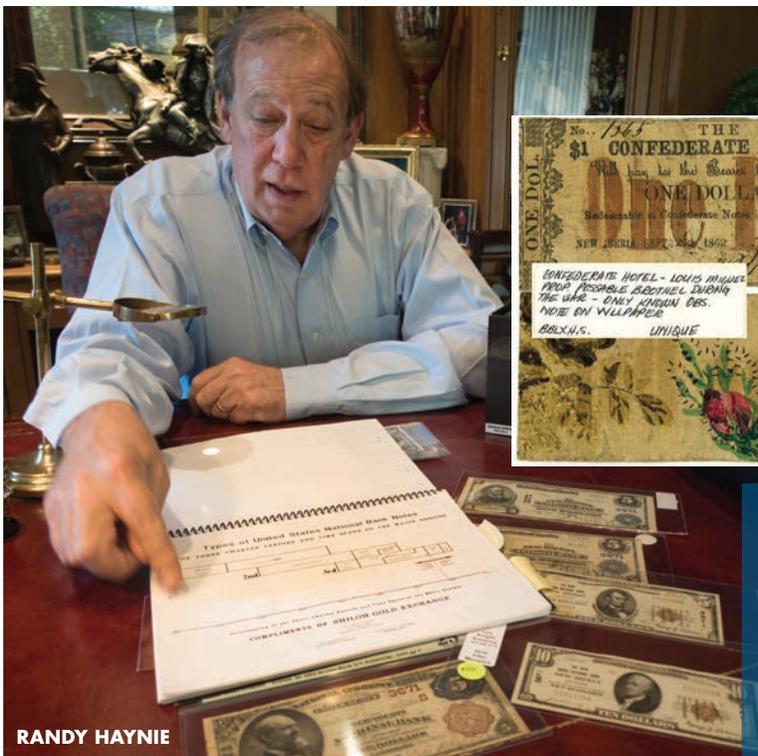
Antique fan collector Will Guidry enjoys restoring old fans in his home workshop (Lucky Account Number 1049264000). His collection began with the need to cool his apartment.

lying around the houses of family members. His first encounter with a religious shadow box was in the attic of his grandmother's home. "It was beneath the insulation, pretty much buried there," he says. "Once I saw what it was, I was amazed." He has since located dozens of examples of these shadow boxes, which are richly varied and feature exquisite detail.

Not content merely with shadow boxes, Reaux collects a number of artifacts, mostly related to Louisiana. His collection of Louisiana textiles similarly reflects a clear appreciation of the object itself and its place in the lives of earlier owners. "The first time I really paid attention to one of these old blankets, I just said to myself, 'Look at this: it's amazing. It tells a story!'"



WILL GUIDRY still has the first collectible fan he purchased, which he obtained primarily to cool his apartment. But now he has hundreds of old fans in his home in New Iberia. For Guidry, tinkering adds to the pleasure. He enjoys taking an old fan—maybe found in rough shape in the back corner of a junk shop—and restoring it to its former glory. Part of the enjoyment for Guidry, and nearly every other collector, is the camaraderie of traveling and meeting with fellow aficionados. In addition to sharing a passion, they share the lure of the hunt and the thrill of a rare find.



RANDY HAYNIE



His coin collecting merit badge had barely been sewn onto his scouting uniform before **RANDY HAYNIE** began collecting paper currency of all kinds. "I attended a few coin shows while working on that initial coin collection," he recalls. "I noticed that in addition to the coins, there were many kinds of paper
continued on page 6

A currency collector like Randy Haynie bolsters his efforts with research material that tracks the wide range of notes and financial instruments that have been issued over the years. (Detail) This rare note from his collection appears to have been printed on leftover wallpaper by a New Iberia hotel during the Civil War.



Highlights from WYATT AND BECKY COLLINS' collection of folk art, including these figures by Mississippi artist Sultan Rogers, are on display at the Paul and Lulu Hilliard Art Museum in Lafayette through August 12.

continued from page 5
 money available, some at prices that a kid with a job could afford. I was able to find things all through my school and college years.”

Haynie, a political consultant who lives in Lafayette and works in Baton Rouge, concentrates on items issued in Louisiana. These include not only the kinds of currencies that emanated from typical bank activities, but also Civil War-era issues of paper money, including a wide variety from commercial activity in New Orleans and throughout the state. Backed by merchants and suppliers, these notes were used as commonly then as we use U.S. currency today (Lucky Account Number 2034525900).

A tour through Haynie's collection paints a vivid picture of life in Louisiana a century and a half ago, and he is preparing a book to explore that history through collected currency.

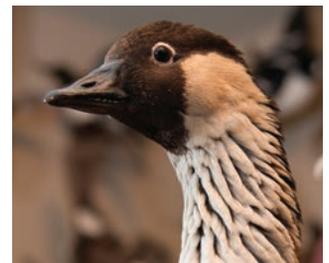
A serious collector's years of study and work can lead to the assembly of a collection that is museum quality—sometimes, quite literally.

BECKY AND WYATT COLLINS of New Iberia have gathered over 2,000 objects of homemade folk art, highlights of which are on view through August 12 at the Paul and Lulu Hilliard University Art Museum in Lafayette in the exhibit *Spiritual Journeys: Homemade Art From the Becky & Wyatt Collins Collection*. They live in a home surrounded to overflowing by examples of their extensive collection. “We're still collecting,” Wyatt said, with his typical wry grin.

And taxidermist **DAVID LUKE** in Breaux Bridge, who has done work for a range of natural history museums, has garnered a stunning collection of birds and

other animals over the decades of his work. Luke leads turnkey hunting expeditions to exotic locations around the world, creating exquisite mounted trophies for his clientele, while continuing his own collection.

Although most collectors wax nostalgic about the easier pickings of the pre-and early eBay days, it seems they're still after that last item to finish a set, that elusive companion item in another color, that even-better sample of some past artist or artisan's finest work. It seems that, once bitten by the collecting bug, the very nature of collecting means a collection is never complete, making the continuing pursuit all the more intriguing. ●



DAVID LUKE with a few of his hundreds of stuffed birds from all around the world. (Detail) A nene, or Hawaiian goose.



Entrance of the torch bearer opens the games.



Shared enjoyment and enthusiasm for the accomplishments of these special athletes are the focus of Special Olympics.



ACADIANA SPECIAL OLYMPICS GOES FOR GOLD

Scenes from April's Acadiana Special Olympics track meet show the excitement and accomplishments of these young athletes, who eagerly look forward to participating in the annual games.

These games are also highly anticipated by SLEMCO's employees. For 29 years, SLEMCO has been sending volunteers to assist the Acadiana Special Olympics track meet, our signature volunteer effort and a long-time favorite of SLEMCO employees (Lucky Account Number 2111358000).



This year's SLEMCO volunteers were (standing, from left) Michelle Duhon, Jamie Broussard, Pam Meaux, Petrina Drousseau and Burt Arceneaux; (kneeling, from left) Jamie Ryder, Shane Dugas, Hunter Dugas, Bobbie Dugas, Falyn Dugas, Byron Smith and Keith Blanchard.



Katelyn, a shotput athlete, had an enthusiastic cheering section, complete with personalized t-shirts.



SLEMCO's 2017 Special Olympics volunteers

Photos by P.C. Piazza



1

ZEN GARDEN

A fusion of Asian and European influences inspired this spectacular garden, with dramatic LED lights spotlighting the trees, shrubs and buildings. Shades of plum dress the eaves and doors on the white house and studio, echoing the flower colors.

2

CONSTANT COLOR

Over 1,500 perennials and annuals fill this stunning border. Coleus, petunias, salvia, nicotiana and geraniums tuck beneath taller lavender, Louisiana irises, calla and canna. As some annuals die back, others begin blooming, offering a continually evolving display.

3

DECK DESIGN

A stone path leads to a raised TimberTech deck, fitted around the trunk of an ancient live oak that is over 200 years old. The tree's canopy and root system that extend over the entire property so it receives plenty of water despite the decking. Manufactured decking material never rots and is easy to clean.

4

STAGE LIGHTING

The LEDs automatically light at dusk, creating nighttime drama. Each tree—such as this Bloodgood Japanese maple and the crepe myrtle behind it—is beautifully uplit. The giant rounded leaves of ligularia, a robust old world perennial, adds texture.

CREATE A BEAUTIFUL LANDSCAPE YOU CAN ENJOY 24/7

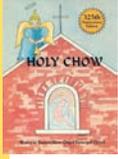


5
NATURAL FENCING
Living on a busy street doesn't necessitate lack of privacy. Chinese Goddess bamboo forms a lush backdrop for flowers, shrubs and benches while successfully shielding the yard from traffic and passersby.

6
AL FRESCO DINING
A small brick and limestone patio between house and garage is a relaxed breakfast spot. As base plants along buildings, shade-loving aspidistra adds lushness and softens edges (Lucky Account Number 1442093000).

7
CROWNING GLORY
The garden surrounds a limestone oval encircling a Crimson Queen Japanese maple and a buried syrup kettle koi pond. Deep beds are lushly planted in a limited palette of lavenders, blues, greens and white for a peaceful feel.

8
TEXTURE TAKEAWAYS
Color and shape may take center stage in a garden, but plant textures play an important supporting role. For maximum effect, look at overall plant form as well as leaves and blossoms, varying from very fine and airy to coarse.



These recipes are from **Holy Chow**, by the Women of Eastern Shore Chapel Episcopal Church of Virginia Beach, Va. The hardcover book is available for \$27.95 online at www.holychowcookbooks.blogspot.com.

www.holychowcookbooks.blogspot.com.

Deep Dish Apple Pie

CRUST:

2 2/3 cups all-purpose flour
1/2 tsp. salt
1/2 cup plus 1 tbsp. shortening
4 to 5 tbsp. ice water

Combine flour and salt in a bowl. Cut in shortening until it is the size of tiny peas. Sprinkle in water, 1 tablespoon at a time. Mix lightly until dough clings together. With your hands, press firmly into a ball. Divide into two equal balls. With a rolling pin, roll out one ball of dough and fit into a deep 10-inch pan. Roll out second half for top crust.

FILLING:

1 cup sugar
1/3 cup all-purpose flour
1 tsp. ground nutmeg
1 tsp. ground cinnamon
1/2 tsp. salt
8 to 9 cups sliced apples (about 8 apples)
3 tbsp. butter
3 tsp. lemon juice

Stir together sugar, flour, nutmeg, cinnamon and salt. Sift over sliced apples. Turn apples into pan. Dot with butter and lemon juice. Place top crust over apples. Cut slits on top. Bake at 425° for 40 to 50 minutes. Yield: 8 to 10 servings

Option: After rolling, cut top crust into strips and lay out in basket weave pattern over filling before baking.

Broiled Prosciutto-Wrapped Asparagus

3 bunches asparagus, trimmed
2 (4 oz.) pkgs. prosciutto
Olive oil



Deep Dish Apple Pie

Kosher salt
Freshly ground pepper
Aged balsamic vinegar

Preheat broiler to high; line two baking trays with heavy duty aluminum foil. (One large baking tray may also work.) Cut prosciutto slices in halves or thirds; wrap each asparagus spear with prosciutto. Drizzle olive oil over asparagus and season with salt and pepper. Broil 6 to 8 minutes until prosciutto crisps. Drizzle aged balsamic vinegar over trays and serve as appetizers. Yield: 10 servings

Avocado, Orange and Grapefruit Salad

1 ripe avocado, peeled
1 orange, peeled
1 grapefruit, peeled
Lettuce

Pare avocado and slice lengthwise. Cut orange and grapefruit in wheel-shaped sections. Arrange avocado slices, grapefruit and orange sections on a bed of lettuce. Serve with Nut Dressing.

NUT DRESSING:

2 tbsp. pecan nut meats
2 tbsp. blanched almonds
1/4 cup lemon juice
1/4 cup olive oil

3/4 tsp. salt
3/4 tsp. paprika

Pound nuts to make a paste. Beat in remaining ingredients to blend. Yield: 4 servings

French Cinnamon Puffs

1/2 cup sugar
1/3 cup margarine
1 egg
1 1/2 cups all-purpose flour
1 1/2 tsp. baking powder
1/2 tsp. salt
1/4 tsp. ground nutmeg
1/2 cup milk
6 tbsp. melted butter
1 cup sugar
2 tsp. ground cinnamon

Cream 1/2 cup sugar with margarine; add egg, mixing well. Sift all dry ingredients together and add to creamed mixture; stir in milk. Fill miniature greased muffin tins 2/3 full. Bake at 350° for 15 to 20 minutes. Meanwhile, combine 1 cup sugar and cinnamon. When muffins are done, pop out of tins while hot and roll in melted butter, then in sugar and cinnamon mixture. Yield: 24 miniature or 15 medium (2 3/4-inch) muffins.

Note: These are wonderful for Christmas breakfast. You can make them ahead

and store in an airtight container. They reheat beautifully.

Company Veal

1/2 lb. fresh mushrooms, sliced
2 tbsp. butter or margarine
1/2 cup flour
1 1/2 tsp. salt
1 tbsp. sweet paprika (Hungarian, if possible)
2 1/2 to 3 lbs. boneless veal, cut in 1/2 x 1/2 x 1-inch strips
1/4 cup butter or margarine
1 clove garlic, minced
1 green pepper, cut in strips
1 onion, thinly sliced
1 1/2 cups chicken broth
6 cups cooked rice
1/3 cup sliced pimiento-stuffed olives

Sauté mushrooms in 2 tbsp. butter. Remove from skillet and set aside. Combine flour, salt and paprika in a bag. Place veal in bag and shake to coat. Brown veal with garlic in 1/4 cup butter. Add pepper strips, onions and 1 cup broth; cover and simmer 30 minutes. Blend remaining broth with 3 tbsp. of flour from bag. Add to veal mixture and cook, stirring, until thickened. Add mushrooms. Combine rice and olives. Serve veal mixture over rice. Yield: 8 servings.

Note: This can be prepared early in the day and reheated, at which time additional chicken broth may be added if the mixture is too thick. As an alternative method of preparation, place rice mixed with olives in a greased 2-quart casserole. Top with veal mixture. Cover and bake at 350° for 30 minutes.

Asparagus Loves Garlic

1 lb. asparagus (medium, not thin stalks)
4 to 5 large garlic cloves
Light olive oil (flavorless, unless garlic infused)
Salt for sprinkling
Freshly ground pepper

Gently wash asparagus then snap off ends. Arrange stalks on paper towels, separated. Carefully pat dry with paper towels and leave them out to dry further. Asparagus needs to be **completely** dry. Can be done a few hours ahead, if necessary. Dice garlic very small, but do not mash. Line a jelly roll pan with foil and

lightly coat with olive oil. Preheat oven to 375°. Place asparagus stalks in a row on the pan. Stalks may touch, but not overlap each other. With your hands, roll the asparagus sideways to coat with olive oil, or lightly spray with the oil.

Evenly distribute garlic bits all over tops and sides of asparagus. Generously sprinkle stalks with salt and lightly sprinkle with ground pepper. Place pan on middle rack of oven and set timer for 7 minutes. Poke asparagus with fork for al dente. Asparagus needs to be firm enough to serve as an appetizer, if desired. May cook longer if not tender enough. Be careful not to let garlic brown too much or char. Can be served at room temperature as an appetizer or with a meal. If serving with a meal, you may want stalks to be more tender. Yield: 4 servings

Fish Florentine

1 lb. fresh spinach
Margarine or butter
4 to 6 filets of white fish (flounder, trout, etc.)
Seasoned salt
1/2 lb. mushrooms, washed and sliced
Swiss cheese, very thinly sliced or grated

Parboil spinach 3 to 4 minutes; drain. Dot margarine in bottom of 9x13-inch baking dish. Arrange fish, skin side down, in bottom of dish. Dot with margarine and

sprinkle with seasoned salt. Sprinkle sliced mushrooms on top of fish; dot with margarine or butter. Place spinach on mushrooms. Broil 20 to 30 minutes, basting frequently with pan juices. Remove from broiler. Lay very thin slices of Swiss cheese on top of spinach. Run under broiler until cheese melts and is bubbly. Yield: 4 to 6 servings

Coeur à la Creme

2 (8 oz.) pkgs. cream cheese
1/2 cup sugar
1 cup heavy cream, whipped
Strawberries and raspberries

Line a heart-shaped mold, 6 inches in diameter and 2 inches deep, with dampened cheesecloth, completely covering bottom and sides of mold. In a medium-size bowl, let the cream cheese stand at room temperature for about 1 hour. Beat sugar into softened cheese until smooth. Fold in whipped cream, a little at a time, until mixture is smooth and light. Place into mold and smooth top. Refrigerate overnight. Turn mold onto a serving dish; remove cheesecloth. Surround with strawberries and raspberries. Yield: 8 servings

For extra copies of these recipes or to e-mail a copy to a friend, visit [SLEMCO Power](http://www.slemco.com) magazine online at www.slemco.com.

LUCKY NUMBER WINNERS

Two lucky SLEMCO members called in to claim their prize after finding their account numbers in the last issue of *SLEMCO Power*. They were **Lester Fontenot** of Morse and **Peter Cheek** of Kaplan.

Nine members missed out on a \$25 credit to their account. They were **Larry Sostand** of Washington, **Anna David** of Scott, **Irby Bordelon** of Bunkie, **Mazile Couvillon** of Kaplan, **Freddie Marks** of Arnaville,



Thomas Sommers of Crowley, **Augustine Utomi** of Lafayette, **Mary Daigle** of Duson and **Joseph Polozola** of Melville.

Ten more numbers are hidden in this issue of *SLEMCO Power*. Check to see if yours is among them (Lucky Account Number 1049278000). If you find yours, call Mrs. Gayle Babin at SLEMCO at 896-2504. She will verify whether you're a winner and, if so, credit \$25 to your account.

Winners receive \$25 CREDITS!

2017 SLEMCO SCHOLARSHIP WINNERS



Photo by P. C. Piazza

Congratulations to student winners of this year's \$2,000 SLEMCO scholarships. Pictured with SLEMCO Communications Manager Mary Laurent (fifth from left) are (from left) James Rogers III of Broussard, Brennan Goss of Crowley, Ian Miguez of Washington, Stephen Marcantel of Youngsville, Jordan Conner of Crowley, Ania Johnson of Youngsville, McKenzie Richard of Carencro, Imani Malbrough of Opelousas, Julia Solano of Carencro, Emily Robin of Arnaudville,

John Treme of Church Point and Ashley Broussard of Gueydan. Not present for the photo but also winning were Ryne Mayet of Broussard, Seth Latiolais of Arnaudville, Sydney Guidry of Rayne, Julia Ardoin of Abbeville, Justin Simon of Church Point, Bobby Minix of Opelousas, Jaylen Small of Lafayette and Alaina Guilbeau of Carencro (Lucky Account Number 2324118500).

ANOTHER WIN SLEMCO POWER RECEIVES FIRST PLACE NATIONAL AWARD

Your *SLEMCO Power* magazine added to its long list of top national honors with a repeat win in the Spotlight on Excellence Competition for electric cooperatives, where it recently received the award for Best External News Publication (Lucky Account Number 1204550000).

SLEMCO competes with other electric cooperatives throughout the nation that serve more than 80,000 members in this competition conducted by the Council of Rural Electric Communicators and the National Rural Electric Association (NRECA).

