



SLEMCO

POWER

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HIGH VOLTAGE, FEEDERS, AND SCADA-OH, MY!

SLEMCO SUBSTATIONS 101...

PAGE 4

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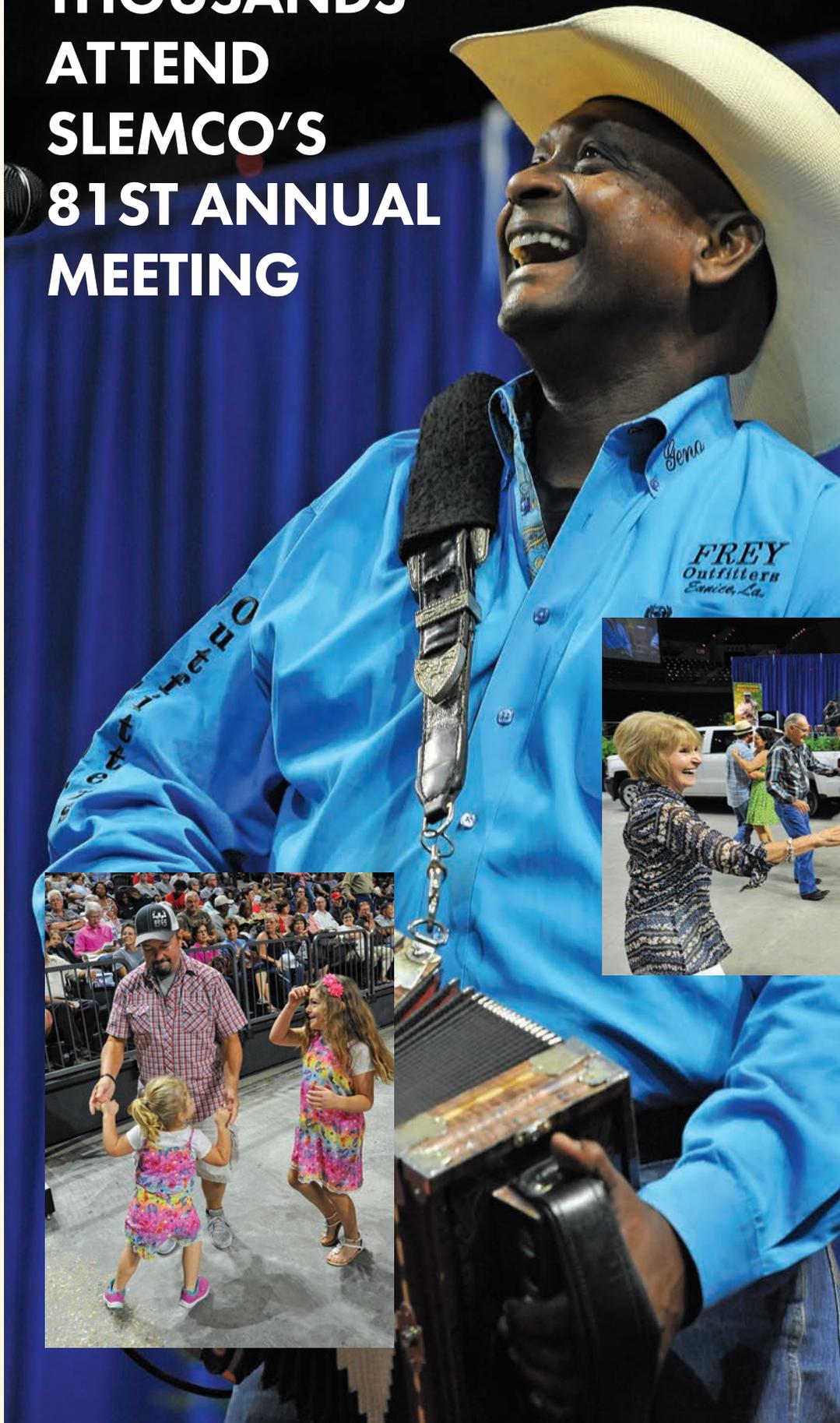
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TakeNote

THOUSANDS ATTEND SLEMCO'S 81ST ANNUAL MEETING



“And the 2018 Grand Prize Winner is Neal Sweeney!”

The huge crowd at SLEMCO’s 81st Annual Meeting had begun making its way toward the exit doors while looking to glimpse the lucky winner run to the stage to claim his prize. For almost a minute, no one cheered or cried out to claim the prize.

“No one leave, just yet. We still don’t have a winner.”

Then, we heard it: “Here he comes!”

From the Convention Center where he was working the United Blood Services Community Blood Drive raced an excited Neal Sweeney of Carencro, our 2018 Grand Prize Winner, waving his card high in the air.

Wearing his blue United Blood Services T-shirt, he jogged to the stage through the crowd of well-wishers in the Cajundome. Smiling from ear-to-ear, he chose as his prize the bright blue 2018 GMC Canyon SLE Crew Cab provided by Courtesy Automotive — after checking with his wife, Amy, of course.



“I had a good feeling about winning the truck when I got to work this morning,” he breathlessly announced. “Blue is my favorite color and the timing is definitely right! My old 1999 pickup truck has

over 195,000 miles on it.”

The second grand prize winner, Nancy Meche of Arnaudville, took home \$7,500, while the 3rd Grand Prize winner, Hazel Fuselier of Youngsville, skipped away with \$2,500. The early bird prize of \$5,000 was won by Robert Savoie of Carencro.

During the official business portion of the meeting, Johnny Meaux of Lafayette Parish, Charles Sonnier of Vermilion Parish and Merlin Young of Acadia Parish were elected 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 been focusing on since the last meeting. In celebrating SLEMCO’s 81st year in business, each renewed his commitment to making sure the organization remains responsive to both opportunities and challenges as well as dedicated to having an employee workforce second to none.

Public Service Commissioners Mike Francis, Eric Skrmetta and Dr. Craig Greene also spoke, assuring members they were hard at work for all Louisiana utility customers.

It was a great morning — and a productive one, too. Some 333 units of blood products were drawn by United Blood Services to help save the lives of people throughout Acadiana. Members of the Acadiana Cane Cutters baseball team visited with kids of all ages. (Lucky Account: 1323446001) And Advancial Federal Credit Union representatives were on hand to offer their services to SLEMCO’s members, who also visited with SLEMCO personnel who work for them 24/7/365.

Our 82nd Annual Meeting will be held on Saturday, June 1, 2019. ●

BUDGET BILLING PROGRAM

For those residential and small commercial members who would prefer to pay a more consistent amount for electricity each month, SLEMCO offers a Budget Billing Program. Instead of paying higher amounts for power in the Summer and Winter when extreme temperatures can increase, this plan allows you to pay a more “even” amount each month throughout the year.

It’s free and easy to sign up by calling our Customer Service Department at 337-896-5200.

Here’s how it works:

Once you have a 12-month historical billing record of electric usage at your current location, have a good credit history and no outstanding balances, you can elect to participate.

Your monthly amount due will be the average of the current month’s billing revenue charges and any applicable surcharges, plus the preceding 11 months billing revenue charges and any applicable

surcharges, divided by 12.

This amount will be the required amount to be paid for 11 months. The 12th month will be considered a catch-up month. The balance then will have to be brought back to zero for the account to be budgeted for the upcoming 12 months.

Budget amounts may vary slightly each month to compensate for different usage levels. All other charges (deposits, service charges, etc.) will be included in the “Budget Payment Due” amount.

Accounts participating in Budget Billing will be subject to the same delinquent policy as normal monthly billing accounts – failure to pay by the delinquent date could result in automatic removal of the account from Budget Billing.

Payment arrangements will not be available to Budget Billing accounts. (Lucky Account: 1129364000) ●



HIGH VOLTAGE, FEEDERS, AND SCADA – OH, MY!

By Mary Laurent Photos by Kimberly Ann Photography

You flip the switch, and the light comes on. That's all you probably care, or need, to know when it comes to electricity. But, behind that switch is a vast network of equipment, wire, brute strength and brains.



Electric power is generated at a power plant, then transmitted long distances along the power grid at high voltages to substations strategically located close to where homes and businesses need power. (Lucky Account: 2038644710) Higher voltages are used to transmit power to reduce energy loss due to resistance.

SLEMCO's power travels along transmission lines at very high voltages — **138,000 VOLTS**. But, homes and businesses can't use power at such high voltages; the voltage must be reduced for the next part of the trip to your light switch or outlet.

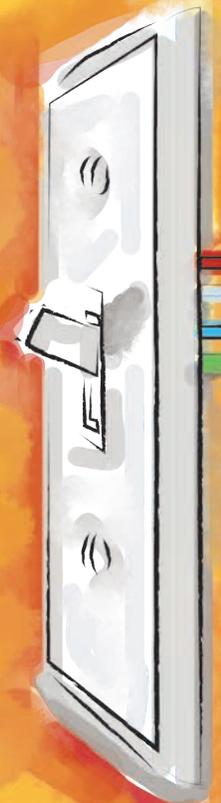
That's where our substations take over. In each substation, the incoming power goes through huge

transformers and other highly technical equipment that reduce, or "**STEP DOWN,**" the voltage before sending it closer toward you and your light switch via SLEMCO's distribution grid at **24,900 VOLTS** — still too high of a voltage for your home or any business to use.

Once the power heads out of the substation, it travels along main lines called "**FEEDERS.**"

There may be up to four or five feeders coming out of every substation. These feeders carry power out of the substation in different directions to homes and businesses nearby.

Off of these feeders are smaller lines that bring power ever closer to your light switch. Once the power gets to your home, it must be stepped down again, to the **120/240 VOLTS** the wiring in your home can handle. Smaller transformers located either on poles or inside padmount cabinets (those green boxes you've seen at locations with underground service) handle that duty.





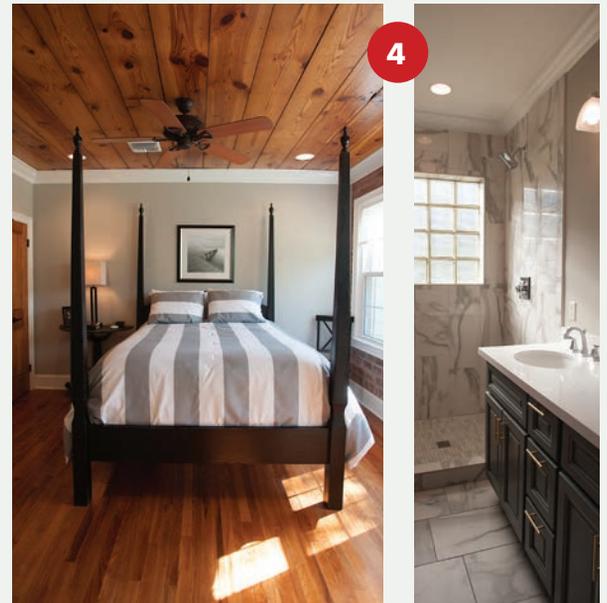
From beginning to end, computers that make up our SCADA (Supervisory Control and Data Acquisition) system relay information to and from our substations, voltage regulators, downline breakers and a whole host of other vital equipment to our headquarters. (Lucky Account: 4503129803) Because of our SCADA controls, we know in an instant if there is a problem anywhere on our distribution system.

All this highly technical equipment falls under the responsibility of our substation department. Our substation team must maintain, upgrade, monitor and repair equipment and controls that are critical to maintaining proper voltage for you and your family.

Because they do most of their work behind a substation fence high up in buckets or in a control building, you may not see them as often as you do some other members of our field crews. (Lucky Account: 4501362501) But, rest assured, without them and the work they do, power wouldn't be able to get anywhere near your light switch. Plain and simple. ●



SAVE THE GOOD BONES OF A HOME WHEN UPDATING FOR TODAY'S LIVING



1
UNCOVER, DISCOVER!
When renovating this 1940s house, the homeowner celebrated its original building materials. Brick walls hidden under concrete board were exposed in some rooms and the entryway coat closet was removed to highlight this octagonal window.

2
THREE BECOME ONE
Opening the living room to the dining area and kitchen added flow for today's modern living. Fiberboard ceilings were removed, revealing beautiful pine planks, which were then refinished. The home's warm gray color palette complements the brick and wood.

3
HIDDEN TREASURES
When removing the old kitchen linoleum, the homeowner found another surprise: red oak floors in perfect shape! Modern grey cabinets and diagonally set white subway tile look great with the home's traditional elements.

4
MASTERFUL UPDATE
The small master bedroom opens to an elegant bathroom featuring Italia Bianco porcelain tile and open shower with glass block window. The original linen closet was removed to make room for a double vanity. (Lucky Account: 2329786000)

Text: Anne Darrah | Photos: P.C. Piazza | Renovation Design: Kathy Shealy

These recipes come from **Pots, Pans & Prayers**, by Georgie Blanchard, a story book featuring recipes, cooking and gardening tips and prayers. Available for \$42 online from the author at gzb@cox.net, at Impressions in Breaux Bridge and at selected local stores. A portion of the proceeds support a local charity.

Fried Chicken

- 2 tsp. salt
- 1/4 cup Accent
- 2 to 3 cups buttermilk or evaporated milk
- 1 whole chicken, cut into several pieces
- 3 cups all-purpose flour
- 2 tbsp. baking powder
- Oil for frying

In a large container, combine salt and Accent, then stir in buttermilk. Place chicken in the mixture, making sure all pieces are coated; refrigerate overnight or for 4 to 5 hours.

Place flour, salt, seasoning and baking powder in a brown paper bag.

Add oil to a frying pan (at least 4-inches deep), and heat to 375°.

Remove chicken from buttermilk mixture, shake to remove excess. Add chicken to flour mixture, three or four pieces at a time, and shake to coat. Remove chicken pieces, shaking off excess flour mixture.

Fry the chicken, skin-side down, until golden brown and cooked through. Turn over and fry until golden brown on opposite side, approximately 8 minutes on each side. Remove from oil and drain on paper towels. To keep warm, place cooked chicken pieces in a covered pot in a warm oven until ready to serve.

Note: Soaking the chicken in milk mixture is good, but is not necessary.

—Mae Zeringue

Cranberry Spinach Salad

- 4 cups packed, torn fresh spinach
- 1/2 cup dried cranberries
- 1/2 cup medium red onion, sliced and separated into rings
- 1/2 cup pecan or walnut pieces, toasted
- 1/4 cup crumbled blue cheese
- 1/4 cup olive oil
- 2 to 3 tbsp. red wine vinegar

1 garlic clove, minced Seasoning, to taste

In a large bowl, combine spinach, cranberries, onion, pecans and blue cheese. Whisk oil, vinegar, garlic and seasoning until blended. Drizzle over salad, mix well to blend.

Praline Cake

- 2 cups pecans
- 1 cup light brown sugar
- 5 tbsp. light corn syrup
- 1 1/4 stick margarine, melted
- 1 box butter pecan cake mix
- 1/3 cup vegetable oil
- 1 1/4 cup water
- 3 eggs

Preheat oven to 325°. Mix pecans, brown sugar, corn syrup and margarine in a bowl. Generously spray pan with cooking spray. Spread mixture evenly in bottom of 10" x 13" pan.

Prepare cake mix as directed on package. Pour batter slowly over nut mixture in pan. Bake until cake springs back when touched lightly in center. Bake about 45 to 60 minutes. When done, immediately invert pan onto a heatproof tray or covered board. Leave pan over cake for 5 minutes, then remove pan.

Crawfish Spaghetti Supreme

- 1 cup chopped onion
- 4 tbsp. butter
- 4 tbsp. all-purpose flour
- 3 cups water
- 5 oz. can evaporated milk
- 1 1/2 cup Jalapeño Cheese Whiz
- 1 can cream of shrimp soup
- 2 tbsp. grated Parmesan cheese
- 2 tsp. Cajun seasoning
- 1 lb. crawfish

Sauté onions and butter over medium heat until onions are clear. Add flour, stirring constantly over medium heat until flour turns light brown (the color of peanut butter). Reduce heat to low and add water and evaporated milk. Continue

cooking 5 to 7 minutes. Add cubed cheese, cream of shrimp soup and Parmesan cheese; stir until cheese is melted and reduce heat to low. Simmer sauce for 30 minutes. Add seasoning and crawfish; cook for 15 minutes.

Kissey Cookies

- 1 3/4 cup flour
- 1/2 cup sugar
- 1/2 cup packed brown sugar
- 1 tsp. soda
- 1/2 cup shortening
- 1/2 cup peanut butter
- 1 egg
- 2 tbsp. milk
- 1 tsp. vanilla
- 48 Hershey Kisses

Mix all ingredients except Kisses. Blend with mixer at low speed. Shape into balls and roll in sugar. Place on ungreased baking sheet. Bake at 375° for 10 to 12 minutes. Top each cookie immediately with one Hershey Kiss.

Crawfish Jambalaya

- 1 lb. crawfish tails
- 1 1/2 cups rice (use rice cooker cup)
- 1 medium onion, chopped
- 1/2 cup chopped bell pepper
- 1 can Swanson's beef broth
- 1 4-oz. can sliced mushrooms, drained
- 1 stick margarine, cut into pieces
- 2 tsp. salt
- 1/4 tsp. cayenne pepper
- 2 tsp. dried parsley flakes (optional)

Combine all ingredients in an 8- to 10-cup rice cooker. Cook until the bell rings, then wait at least 30 minutes before serving so it can finish cooking.

Note: Do not double this recipe in this size rice pot. Or use a 23-cup cooker if you wish to double the recipe.

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

2018 SLEMCO SCHOLARSHIP WINNERS



2018 SLEMCO Scholarship Winners – Winning \$2,000 each for college are, (front row from left) **Lauren** Hebert of Opelousas, **McKenzie** Wyble of Breaux Bridge, **Kirsten** Riggs of Opelousas, **Kailen** Thibodeaux of Carencro, **Emmi** Hebert of Youngsville and **Kylie** Henson of Lafayette. (Lucky Account: 3431667000) Also winning (back row from left) are, **Grace** Duhon of Broussard, **Landon** Sonnier of Youngsville, **Alex** Curione of Scott, SLEMCO Communications Manager **Mary** Laurent, **Austin** Guidry of Church Point, **Madison** Scrantz of Breaux Bridge, **Kilee** Muna of Gueydan, **Mariah** Crichfield of Lafayette and **Savannah** Thibodeaux of Lawtell. (Lucky Account: 4517728701) Also winning but not shown are **Claire** Bass of Kaplan, **Sarah** Lavergne of Eunice, **Michael** Hulin of St. Martinville, **Kaitlyn** Bienvenu of St. Martinville and **Nicholas** Mouret of Opelousas. Applications for the 2019 SLEMCO Scholarship Program will be available February 1, 2019. ●



SAFETY AWARD SLEMCO recently received the Louisiana Workers Compensation Corporation (LWCC) Safest 70 Award for 2017, our fifth since the recognition program began 11 years ago. The top 70 companies were selected based on their safety efforts and program effectiveness in preventing injuries and controlling costs. The safety of our employees is our highest priority so we are very proud of this accomplishment. (Lucky Account: 2416134001) Shown here (from left) are Neil Arnaud, SLEMCO safety and training coordinator; Greg Lavergne, SLEMCO safety, training and loss supervisor; Nicole Edgar, SLEMCO assistant accounting supervisor; Damian Simoneaux, CSP - LWCC lead safety services consultant; and Nathan Melancon, SLEMCO safety and training coordinator. ●

LUCKY NUMBER WINNERS

For the first time in a long time, no one called in to claim their Lucky Account Prize in our last issue of SLEMCO Power. All ten members lost out on their \$50 bill credit.

Those members included Rebekah Young of Lafayette, Kevin Kenson of Youngsville, Michael Landry of Broussard, April Briscoe of Lafayette, Brock Richard of Breaux Bridge, Casie Caron of Youngsville, Damon

Thibodeaux of Youngsville, Melinda Johnson of Lafayette, Teri Cober of Opelousas and Jessica Rodriguez of Duson.

We've hidden ten more SLEMCO account numbers in this issue. (Lucky Account: 3043471000) Check now to see if yours is one of them. If you find your account number call Michelle Courvelle at 337-896-2504. Once she verifies that you are a winner, she'll credit the \$50 to your SLEMCO account. ●

