



The Official Publication of the Southwest Louisiana Electric Membership Corporation

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Cover Photo by Paul Kieu



## SCHOLARSHIP APPLICATIONS

## TO BE MAILED IN UPCOMING BILLS

**Application deadline** 

May 2, 2019

lan now to apply for SLEMCO's scholarship drawing if you would like to win one of 20 \$2,000 scholarships at our annual meeting on June 1.

Applications for the 2019 SLEMCO scholarship will be mailed with every SLEMCO bill in February. The entry deadline is Thursday, May 2, at SCHOLARSHIP! 4:30 p.m. in the Lafayette SLEMCO office; mailed entries must be postmarked by May 2.

When you receive the form, fill out the application if you, your spouse, your dependent child or legal ward plan to attend a public college in Louisiana this fall.

Due to Internal Revenue Service rules, applicants who are dependent children must not turn 24

during 2019. The IRS prohibits parents from claiming children as dependents during the year they turn 24, even if they are full-time students. Any applicants turning 24 during 2019 must have their own SLEMCO account. They can't be sponsored by a parent or guardian, but they may be sponsored by a spouse because all SLEMCO accounts are community property under state law.

If you need more than one application, photocopy both sides of the one you receive in your February bill or download one from www.slemco.com. All area high school guidance counselors have a supply of applications, as do the scholarship offices at UL Lafayette, LSU-Eunice and SLCC.

Only one application per student will be accepted so everyone has the same chance to win. Duplicate entries will be voided. Make sure to fill out the application completely and sign the

form where indicated.

Eligibility requirements are listed on each form, so please read them carefully. Here's a quick overview:

■ Only SLEMCO customers, their spouses, children or legal wards are eligible to win a scholarship.

> A member cannot sponsor grandchildren, nephews, nieces or friends except as their legal guardian. Children cannot be considered

a dependent if they will turn 24 years of age anytime during 2019.

> Any student applying must be planning to pursue an undergraduate degree at a public university in Louisiana this fall.

■ High school seniors and anyone going back to college or to college for the first time must have

graduated from high school with at least a "C" average. Continuing college students must have at least a 2.0 cumulative grade point average (on a 4.0 scale).

■ The sponsoring SLEMCO member must have been a member for the past 12 consecutive months, as of May 2, 2019.

■ The applicant is not required to attend the annual meeting on June 1, but the sponsoring member or member's spouse must attend to claim a scholarship. (Lucky Account Number 2054115501) If a member or spouse is applying, either spouse may attend the meeting to claim the scholarship.

**Ouestions about SLEMCO** scholarships should be directed to Slemco at 896-5384. Completed applications should be mailed to the SLEMCO Scholarship Program, P.O. Box 90866, Lafayette, LA 70509-0866.

Any entry received after the May 2 deadline will be ineligible.

## YOU ALWAYS HAVE PLENTY OF

## PAYMENT OPTIONS

hether 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. (Lucky Account Number 4516996901) 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. (Lucky Account Number 2036091803)

Payments post within 15 minutes to your account, but any payment made after 4:30 p.m. will post the next business day.

The fee for phone payments by credit or debit card is \$4.

## Pay by bank draft or credit/debit card

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.

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 installed two 24-hour kiosks in our Lafayette office drive-thru where you can pay your bill with a credit card, cash or electronic checks (Lucky Account Number 1008050000).

## LUCKY NUMBER WINNERS

o one called in to claim their \$50 prize after reading the November/December issue of SLEMCO Power. We hid ten SLEMCO account numbers in the issue. The ten members who missed out on their prizes include Carolyn Savoy of Church Point, Leward Montet of Abbeville, Harold Delahoussaye of Breaux Bridge, Judy Johnson of Duson, Olivia Harrison of Youngsville; Andrew White of Opelousas, Tony Ashy of Carencro, Jordan Allen of Lafayette, William Lapierre of Broussard and Troy Sylvester of Opelousas.

Ten more SLEMCO account numbers are hidden in this issue. If you find your account number while reading through the magazine, contact Mrs. Michelle Courvelle at SLEMCO at 896-2504. Once she verifies that you are a winner, she'll credit the \$50 to your SLEMCO account.



"Life is like riding a bicycle. To keep your balance, you must keep moving" – as said by brainy Albert Einstein who conceived his theory of relativity while riding his bicycle.

The bicycle or "the iron horse," as it was called when introduced in the early 1800s, has been touted for its "fountain of youth" affect as well as health benefits.

In Louisiana, which enjoys so many mild days a year, the pastime of cycling has flourished, whether for commuting, running errands,

or simply for enjoying the physical and mental activity of pedalling while being outdoors.

Discovering your community through a 'bird's eye view" while travelling on two wheels can be fun. A visit to a bike shop for advice can guide you on what type of bike to try. (Lucky Account Number 4514466201) Consider the type of riding you may be interested in; whether a mountain bike with knobby tires for off-road riding,

an easy-going cruiser, snazzy road bike for long-distance riding, tandem bike (bicycle built for two), or hybrid bike which combines features of many styles. (Lucky Account Number 3045822616) Essential accessories include a bike helmet, tire pump, water bottle to stay hydrated, and a sturdy bike lock. Also important to be visible to motorists as you travel are bike lights, a bike bell, and visible clothing (bright and vibrant are good!)

Following the rules of the road are crucial. As a cyclist you should stay alert by monitoring motorists and being aware of



noto by Amy P. Bouto



upcoming road hazards. Learn about using hand signals when turning, obey traffic signals, and follow bike lanes.

Check out resources such as the Louisiana Department of Transporting Development (www.dotd.la.gov) which points you to bicycle touring maps to download which display suggested routes (includes whether paved or high traffic area), explanation of bicycling state laws, and other tools.

The Louisiana Office of Tourism website (www. louisianatravel.com/bike) promotes special cycling events. (Lucky Account Number 3127230000) From the hills of St. Francisville, through north Louisiana, and the French Quarter of New Orleans, there are suggested cycling loops including mileage and recommendations for the type of bike to employ.

A favorite trek for the cycling enthusiast is the 31-mile Tammany Trace in St. Tammany Parish, Louisiana which links the five quaint towns of Abita Springs, Covington, Lacombe, Mandeville, and Slidell by way of smooth and wide bike paths (you can begin or end at any of the town's trailhead). Each spot has a unique charm sporting a variety of restaurants and shops to explore. A farmer's market in Mandeville has crafts, local produce, and refreshments. As the scenery changes from mossdraped canopies crossing over creeks and meandering through

wooded areas, the Trace's goodwill ambassadors guide you for restroom stops, old graveyards, museums, parks, and mugs of beer at the breweries for refreshment.

The first section of the Trace, an 8.5 mile stretch between Abita Springs and Mandeville, was launched in 1994, under the national "Rails to Trails" program which converts abandoned rails to corridors to build healthier places for healthier people. The Rails to Trails Conservancy is a non-profit effort, based in Washington, D.C., begun in 1986.

## ACADIANA ENJOYS SEVERAL EVENTS TO BRING CYCLISTS TOGETHER:

**CYCLE ZYDECO** - cycling the backroads, music, dancing, and Cajun dishes. (April 24 – 28, 2019)

## **CULTURAL RIDE THROUGH THE HISTORIC AZALEA TRAIL**

a slow-paced bike ride or classic car cruise in Lafayette. (March 9, 2019) (Lucky Account Number 1204300006)

**SHAKE YOUR TRAIL FEATHER** - celebrate the 130-mile long Bayou Teche National Paddle Trail with bike and paddle trips, food, music and artisans (Autumn 2019)

**BIKES, BREWS, & OMELETTES** - combines the joy of riding in Arnaudville on Saturday and Abbeville on Sunday coinciding with the Giant Omelette Festival on Sunday. (Autumn 2019)

## FOR FURTHER INFO

http://www.wellaheadla.com | http://www. stateofobesity.org



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## HOME IS WHERE THE ART IS

## YOUR SPACE WILL FEEL HOMEY WHEN IT REFLECTS YOUR PERSONAL STYLE







## **WALLPAPER RETURNS**

Wallpaper is trending in a big way!
Once a taboo alternative
to paint, this ultra-chic print
designates the foyer, which flows
into the living/dining room.
Natural bamboo shades, linen
upholstery and pale walls exude
calm while a rosy pink wingback

chair and patterned throw pillows add some fun. (Lucky Account Number 1309805003)
Antique side tables and credenza mix seamlessly with classic contemporary seating and coffee table. In open concept spaces, rugs help define different living spaces.

## 2

## **COLLECT WITH LOVE**

A cozy guest room easily doubles as a reading nook for you when you've lovingly collected its decorative accents. Walls overflowing with artwork remain cohesive with consistent framing. Benjamin Moore's Gentleman's Gray paint is reminiscent of a beautifully tailored suit.

## 3

## **GO BOLD WITH PATTERN**

Just off the kitchen, bold wallpaper creates a focal point in this keeping room to enjoy coffee with friends or the morning paper. Don't be afraid to mix pattern with pattern and color. Bamboo shade and charcoal gray chairs create balance.

## SOMETHING OOD IS ALWAYS OOKING

These recipes come from Southern Biscuits, by Nathalie Dupree and Cynthia Graubart, available online starting at \$15.95 plus shipping and handling.

## Pimento Cheese Biscuits

2 1/4 cups self-rising flour, divided
1 cup shredded sharp cheddar cheese
1/4 cup chilled butter, roughly cut into
1/4-inch pieces AND 1/4 cup chilled
butter, roughly cut into 1/2-inch pieces
1 (4 oz.) jar pimento or roasted red bell
peppers, chopped
1/4 cup finely chopped onion (optional)
1 cup buttermilk, divided
2 tbsp. melted butter
Butter, softened or melted, for finishing

Preheat oven to 450°. Pulse 2 cups of flour with the cheese two or three times in a food processor fitted with the knife or dough blade. Set aside 1/4 cup of flour. Scatter the 1/4-inch shortening pieces over the flour mixture and pulse 2 or 3 times. Scatter the 1/2-inch shortening pieces over the flour mixture and pulse 2 or 3 times until mixture resembles wellcrumbled feta cheese, with no pieces larger than a pea. Add the pimentos, onion and 3/4 cup of buttermilk. Set aside the 1/4 cup buttermilk. Pulse mixture briefly to incorporate into a shaggy wettish dough. When the blade stops, remove the lid and feel the dough. Add reserved buttermilk or flour as needed to make a slightly wettish dough. Pulse once or twice more until the dough looks shaggy but holds together.

Lightly sprinkle a board or other clean surface with some of the reserved flour. Turn the dough out onto the board and sprinkle the top lightly with flour. With floured hands, fold the dough in half, and pat dough out into a 1/3- to 1/2-inch thick round, using a little additional flour only if needed. Flour again if necessary, and fold the dough in half a second time. If the dough is still clumpy, pat and fold a third time. Pat dough out into a 1/2-inch-thick round for a normal biscuit, 3/4-inch-thick for a tall biscuit, and 1-inch thick for a giant bicuit. Brush off any visible flour from the top. For each biscuit, dip a 2-inch biscuit cutter into the reserved flour and cut out the biscuits, starting at the outside

edge and cutting very close together, being careful not to twist the cutter. The scraps can be combined to make additional biscuits, although these scraps make tougher biscuits.

Using a metal spatula if necessary, move the biscuits to a lightly greased baking sheet so they are touching each other. Bake the biscuits on the top rack of the oven for a total of 13 to 15 minutes until light golden brown. After 6 minutes, rotate the pan in the oven so that the front of the pan is now turned to the back, and check to see if the bottoms are browning too quickly. If so, slide another baking pan underneath to add insulation and retard browning. Continue baking another 7 to 9 minutes until the biscuits are light golden brown. When the biscuits are done, remove from the oven and lightly brush the tops with butter. Turn the biscuits out upside down on a plate to cool slightly. Serve hot, right side up. Yield: 18 (1-inch) biscuits

Note: Cheddar, Gruyere or Swiss, and blue cheese are also used to make these biscuits.

## Carolina Biscuits Senator Hollings' Flaky Appetizer Cream Cheese Biscuits

8 oz. cream cheese, softened 2/3 cup butter, softened 1 1/3 cup self-rising flour, divided Butter, softened or melted, for finishing

Pulse together the cream cheese, 2/3 cup of butter, and 1 cup of the flour two or three times in a food processor fitted with the knife or dough blade, until it comes together in a ball. Turn the dough out onto waxed paper and divide into two rounds. Flatten. Wrap in waxed paper, plastic wrap or a resealable plastic bag, and refrigerate for at least 30 minutes.

When ready to bake, preheat oven to 425°.

Lightly sprinkle a board or other clean surface using some of the 1/3 cup reserved flour. Sprinkle the top lightly with flour. With floured hands and a floured rolling pin, roll out one portion of the dough at a time to approximately 1/4-inch thick. Fold the dough over to make it 1/2-inch thick.

For each biscuit, dip a 1- to 1 1/4-inch biscuit cutter into the reserved flour and cut out the biscuits. Starting at the outside edge cut very close together, being careful not to twist the cutter. The scraps may be combined to make additional biscuits, although these scraps will make tougher biscuits. Roll out the second portion when ready to bake.

Using a metal spatula if necessary, move the biscuits to an ungreased baking sheet, placing the biscuits 1 inch apart. Refrigerate the biscuits for 10 to 20 minutes until cold. Bake the biscuits on the top rack of the oven for a total of 10 to 12 minutes until light golden brown. After 6 minutes, rotate the pan in the oven so that the front of the pan is now turned to the back, and check to see if the bottoms are browning too quickly. If so, slide another baking pan underneath to add insulation and retard browning. Continue baking another 4 to 6 minutes until the biscuits are light golden brown. When the biscuits are done, lightly brush the tops with butter. Turn the biscuits out upside down on a plate to cool slightly. Serve hot, right side up. Yield: 50-60 (1-inch) biscuits

These biscuits may be frozen, unbaked or baked, and reheated.

Note: U.S. Senator "Fritz" Hollings, one of the truly great raconteurs of the twentieth century, posted this recipe on his website. Without a doubt the flakiest and richest of all the biscuits we've made, these tiny bites melt in the mouth, need no embellishment, and can be served unadorned, warm out of the oven or at room temperature.

Variation: You can also press a small spoon into the center of each dough round and insert a 1/4 tsp. of hot pepper jelly before or after baking.

Self-rising flour is packaged with baking powder and salt already added. To make your own self-rising flour, whisk together 1 cup all-purpose flour, 1 tsp. salt and 1 1/2 tsp. baking powder.

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

## PRE-QUALIFIED SLEMCO CUSTOMERS CAN APPLY FOR

# DEFERRED BILLING DURING ENERGY EMERGENCIES

n the spring of 2001 the Louisiana Legislature passed the Louisiana Emergency Relief Act of 2001, requiring the Louisiana Public Service Commission (LPSC) to adopt rules to ensure that gas and electric utilities under its jurisdiction implement a deferred billing program for pre-qualified customers in the event of an LPSC-declared "energy emergency."

Under such an emergency, a prequalified customer would be able to defer partial payment of their utility bill over a three-month period.

An "energy emergency" is characterized by inordinately high utility bills which are the product of one of the following factors: high gas or other fuel costs, unusually inclement weather necessitating extensive use of utilities, or any other circumstances as determined by the LPSC. The LPSC has the authority to determine what constitutes "inordinately high bills," "high fuel costs" and "unusually inclement weather."

Only specific groups of customers can pre-qualify for the deferral and pre-qualification is mandatory.

Once an "energy emergency" has been declared by the Public Service Commission, any new applications received will not be eligible for bill deferral until the next energy emergency.

The following groups are eligible:

- Customers who are at least 65 years old and whose incomes do not exceed 150 percent of the poverty level established by the federal government.
- Customers of any age who receive food stamps or Temporary Assistance for Needy Families (TANF).
- Customers whose sole income consists of Social Security benefits.
- Governmental entities as identified by the LPSC who provide vital services, the absence of which could result in

"imminent peril" to the public health, safety and/or welfare. (Lucky Account Number 1042504010)

■ Those customers who need life sustaining, electrically-operated equipment or life sustaining medical treatment that requires electricity.

Enrollment in the program is simple. After determining that you qualify, call SLEMCO's Customer Services department at 896-5200 weekdays (except holidays) from 8 a.m. to 4:30 p.m., and



an application will be mailed to you. The application must be filed in the name of the person who is listed on the SLEMCO account. In addition to the application, the following information will be required to pre-qualify for the bill deferral program:

■ Customers who are at least 65 years old and whose incomes do not exceed 150 percent of the poverty level as established by the federal government must provide a copy of their current driver's license (or valid, pictured identification card) and a copy of their tax returns from the previous year.

- Customers who receive food stamps or TANF must provide a copy of their current driver's license (or valid, pictured identification card) and a copy of government documents including, but not limited to, a Letter of Certification issued by the Parish Office of Family Support or some other proof that they are receiving Food Stamps or TANF.
- Customers whose sole income consists of Social Security payments must provide a copy of their current driver's

license (or valid, pictured identification card), a copy of their previous year's tax returns and governmental documents including, but not limited to, a letter from the Social Security Administration office stating the benefits that are being received.

- Governmental entities that provide vital services, the absence of which could result in "imminent peril" to the public health, safety and/ or welfare, must provide documents that confirm that the customer is a governmental entity and identifying the services it provides.
- Customers who need life sustaining, electrically-operated equipment, or life sustaining medical treatment that requires electricity for them or another member of their household, must provide a copy of their current driver's license (or valid, pictured identification card) and a letter signed by a licensed physician which states the diagnosis and prognosis of the patient and also states that "electricity is necessary in sustaining the life of his/her patient."

For customers wishing to avoid the "energy emergency" issue altogether, SLEMCO's Budget Billing is a convenient alternative to even out monthly electric bills for a customer's primary residence. For more information, you can visit www.slemco.com.