



SLEMC **POWER**

MARCH/APRIL
2013

PAST LIVES

*Civil War reenactors
relive history
and revive
an 18th century
photo process*

PAGE 4

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Cover photo by Bruce Schultz



Photos by P.C. Piazza

SLEMCO's 76th Annual Membership Meeting will be held on Saturday, June 1, at Lafayette's Cajundome. Attendees have a chance to win one of 27 prizes, including a new 2013 car or truck. Drawings will also determine who will receive \$40,000 in college scholarships (Lucky Account Number 2325935000).

The morning has a full schedule so our day begins early. Doors open at 6 a.m., with plenty of hot Community coffee as you visit with your friends and neighbors. Coffee is free and the Cajundome will have other refreshments available for purchase.

Music by Geno Delafosse & French Rockin' Boogie will start at 6:30 a.m., so wear your dancing shoes. United Blood Services will hold its 11th annual blood drive at our meeting. Your continued generosity is appreciated because of increased demand for blood and reduced donations during summer.

Prize drawings begin at 8 a.m., and winning names will be drawn until our business meeting begins at 10 a.m. Brief reports from the company's officers and legal counsel will bring members up to date on SLEMCO operations.

When the business portion concludes, our scholarship drawing will award college funds of \$2,000 each to 20 lucky students. Then, to end our meeting on a high note, our grand prize drawing will allow one lucky winner a choice from among five new vehicles.



COMMERCIAL CUSTOMERS CAN ENTER PRIZE AND SCHOLARSHIP DRAWINGS

SLEMCO commercial customers wishing to participate in the prize drawings should drop off a letter naming their company's authorized representative to SLEMCO's main office by May 31.

After presenting ID on the day of the meeting, that representative will receive a card for the prize drawing (Lucky Account Number 1306180000).

Owners of commercial establishments who are SLEMCO customers may also sponsor their children, themselves or a spouse for the scholarship drawing, but only if they own more than 50 percent of the company, corporation or partnership.

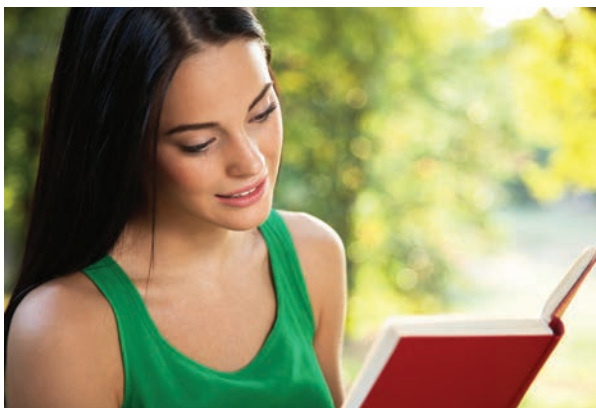
Proof of ownership is required whenever a commercial business sponsors a scholarship applicant.

APPLY NOW FOR A CHANCE TO WIN A SCHOLARSHIP

A total of \$40,000 in college scholarships will be given away at our 76th annual meeting on Saturday, June 1. Twenty students will each win \$2,000 to help pay for college. The process is easy, but you must apply before the meeting.

Members connected to SLEMCO for one contiguous year prior to the May 2 entry deadline can sponsor themselves, a spouse, dependent children or legal wards. Grandchildren are eligible only if they are the legal dependents or wards of members.

Applications for the 2013 SLEMCO



iStock © Milenko Dilas

scholarship program will be included with all February and March SLEMCO bills.

You can also download the application from our website, www.slemco.com. This electronic version of the application is in PDF format. After filling it out, follow the directions on our website to e-mail it to SLEMCO or print a copy and submit it by mail (Lucky Account Number 1427143500).

Read the application carefully and follow all instructions.

Applications for the scholarships will be accepted until Thursday, May 2. Delivered entries and electronically submitted entries must be received by 4:30 p.m., May 2, and mailed entries must be postmarked by that day. Entries can be mailed to the SLEMCO Scholarship Program, P.O. Box 90866, Lafayette, LA 70509.

These funds can be used to attend any Louisiana public university to pursue an undergraduate degree beginning this fall. Winners must have at least a 2.0 cumulative grade point average and plan to attend on a full-time basis (at least 12 hours) this fall. Technical colleges or private universities do not qualify and students must be at least high school seniors to enter.

IRS guidelines allow a parent to claim their college student child until the year he or she turns 24. We follow the same guidelines for awarding these scholarships. In order to sponsor a child, parents must still claim the applicant on

their income tax return and the applicant must be under 24 years of age. Proof will be required.

Only one family member can win per year, but any eligible family member can enter every year. Winners aren't eligible to receive the scholarship again.

Even though the entry deadline is not until May, get your application in early so you don't forget. We've already received several hundred entries. If you have any questions, call SLEMCO at 896-5384. ●



ENERGY SAVING IDEAS

ENERGY EFFICIENCY TAX CREDITS RETURN

Federal tax credits for home energy-efficiency improvements have returned, thanks to The American Taxpayer Relief Act.

Tax credits of up to \$500 are available for homeowners who invest in energy-saving upgrades such as insulation, windows and furnaces. If you made qualifying improvements in either 2012 or 2013 you may be able to reduce your tax bill, in addition to your monthly energy bills.

Previously, tax credits were available only through 2011: the law extends the deadline through 2013 (Lucky Account Number 3071530501).

However, from the beginning of the program in 2006, you are only entitled to claim a maximum total of \$500 in credits.

For example, credits are available for 10 percent of insulation materials and qualifying exterior doors. Metal and asphalt roofs designed to keep buildings cooler are also included. Credits ranging from \$50 to \$300 per item are available for furnace fans, furnaces, heat pumps, air conditioners or heaters, among others.

All improvements must be for the taxpayer's principal residence and must be placed in service by the end of 2013. The tax credit must be claimed on Form 5695 as part of your tax return for the year in which the improvement was made.

For more information on Federal Tax Credits for Consumer Energy Efficiency, visit http://www.energystar.gov/index.cfm?c=tax_credits.tx_index. ●

APPLY FOR COLLEGE ASSISTANCE EARLY

SLEMCO scholarships are just one opportunity to help pay for your college education. High school seniors can often begin applying for many forms of college assistance as early as January of their senior year (Lucky Account Number 1441090000). Check with your high school guidance counselor to see what grants, loans or scholarships are available. ●





RELIVING THE PAST

CIVIL WAR REENACTORS RECREATE PORT HUDSON SIEGE

STORY AND PHOTOS BY BRUCE SCHULTZ

History comes alive on March 23 and 24 when battle lines will be drawn between several hundred Civil War reenactors at the Port Hudson State Commemorative Area (Lucky Account Number 2120035500).

The participants will recreate this conflict, one of the longest sieges in U.S. military history, which took place 150 years ago 20 miles north of Baton Rouge on the Mississippi River.

So just why on earth would anyone spend a weekend wearing a heavy, scratchy wool uniform, sleeping on the ground and carrying a heavy rifle while pretending to be a soldier

Some pursue Civil War reenacting to relive history, and to get a sense of what it was like to be involved in a conflict that claimed the lives of more than 600,000 men and boys. Others find camaraderie, camping with like-minded folks. Others will tell you they are keeping their history alive, stepping on the same hallowed ground as their forefathers.

"It's a way of perpetuating history, to keep it alive for the public," said Mike Fraering, a reenactor who also is the historian at the Port Hudson State Commemorative Area.

Fraering said he started reenacting 30 years ago. He said there have been a few times in mock battle where he felt like he had gone back in time: "You zone out anything modern and current."

Port Hudson was the last Confederate stronghold on the river; it fell on July 9, 1863, after a 48-day siege by 30,000 Federal troops. The 7,500 rebels gave up just five days after Vicksburg, Miss., fell to another Union siege. More than 12,000 men were killed or wounded.

A reenactment is held every March at Port Hudson, but this year's event is special. It not only marks the sesquicentennial, it will feature a newly-constructed earthen fortification modeled after the infamous Port Hudson Slaughter Field, where the Confederate forces will stand their ground against the Yankees.

Fraering used a map of the original earthworks as a guide in building the replica. But there's no way to replicate the misery and suffering it originally contained.

The Confederates lost most of their supply lines, and were forced to eat whatever they could find, including dogs and rodents. Fraering said the men first ate longhorn cattle, made especially tough by the long trip across Texas. "It was some of the toughest meat they had ever eaten. They said the horse meat was better than

the beef, and the mule meat was better than the horse."

The Confederates had to stay on the line in trenches for days on end, and steady rainfall made their fortifications a mud hole. "They were pretty filthy all the time, and more died from disease than fighting."

Fraering said Port Hudson is significant because it was the first time that black Federal forces staged an attack on Confederates.

Among the reenactors you will see at Port Hudson will be Everett Dionne of Jeanerette, who has worked for SLEMCO for 19 years and is now a shop foreman.

With his beard and slim profile, he looks the part of a Civil War soldier. When he's not on the battlefield, you can find him at a campfire, playing his fiddle.

Dionne is in a unit of about a dozen fellows who portray participants on both sides of the conflict: the 18th Louisiana Infantry and the 114th New York Infantry.

He started reenacting in 1999 after going to a Civil War event held at The Shadows-on-the-Teche in New Iberia. Dionne said he

was always interested in Civil War history, and as a boy his father would take the family to Civil War landmarks throughout the south. "I knew when we'd go on vacation, we would stop at any historical markers or battlefields."

He said he learned from his grandmother that many of his ancestors fought for the South. "I had several that were Confederate soldiers. They were in the Yellow Jackets from Iberia and St. Martin parishes and they fought at the battle of Irish Bend."

Dionne limits his reenacting to just two or three events a year, but he always tries to make the battles at Port Hudson and the Shadows. When younger, his son Jeb joined him occasionally as a drummer or flag bearer.

Dionne and several others in his unit have been hired to work as movie extras. They can be seen marching in the background in the 2009 movie adaptation of author James Lee

Burke's novel "In the Electric Mist," with Tommy Lee Jones. Dionne has also appeared in a Food Channel commercial and a rock video.

Dionne has combed the areas of conflict in St. Mary and Iberia parishes and found several bullets and Yankee buttons. Maybe some of those buttons were from uniforms worn by some of the Yankees his relatives targeted.





Reenactor, Chickamauga, Ga.



Soldier with daughter, Battle of Baton Rouge



Freeman of color, Camp Moore, La.



SLEMCO's Everett Dionne

A TINTYPE TIME MACHINE

When the Civil War broke out in 1861, soldiers on both sides were eager to have their images made to send back home to loved ones. For about \$1, roughly a day's pay, a soldier could get a picture made on a sheet of metal—a ferrotype, or tintype as it was called after the war.

These vivid portraits are collector's items now, but back in the day, they might be all a family had to remind them what their young, naïve soldier looked like before dying of disease or on some godforsaken battlefield.

The ferrotype had only been invented in 1857, largely replacing the more expensive daguerreotype (made on a sheet of silver-coated copper) and the ambrotype (made on a sheet of glass). The ferrotype, or tintype, medium was a sheet of iron that was coated with two layers of asphalt and mineral spirits baked into its shiny black surface.

To prepare the plate, the photographer poured a coating of a sticky substance called collodion, containing chemical bromides and iodides, onto the asphalted metal. In the dark, the coated plate was then soaked in silver nitrate for about three minutes so the iodides and bromides would become sensitized to light.

The photographer placed the still-wet plate in a holder for attachment to a camera that was basically a box with a simple lens. The photographer pulled a cap off the lens to make the exposure, which could range from one to 15 seconds.

To keep the subject absolutely still, an iron head brace with adjustable tongs would be positioned at the back of the subject's



Schultz shown photographing a group at Port Hudson for the tintype below.



neck (Lucky Account Number 1402240000).

After the exposure, the photographer then retreated into a portable darkroom and immediately developed the plate. If it dried, the developer wouldn't penetrate its surface and it was ruined. After about 15 seconds of developing and two minutes of washing with water, the image could be viewed. After drying, a coating of varnish would protect the image.

It is a laborious, fickle process, affected by temperature extremes, subject to dust, chemical variables and subtle mechanical procedures.

But with all its inefficiencies, the process lives on. Tintype photographers such as myself are often found at reenactments and other historic revivals. We use the same chemicals, identical materials and similar cameras—and we still use head braces.

The untrained eye would not know the difference between period tintypes and many of the ones we make nowadays. In fact, even antique dealers and collectors have been fooled by modern tintypes.
—Bruce Schultz

See more examples of modern tintypes on Schultz's website, www.tintypesforever.com



LONE CRANE AND THE RETURN OF THE WHOOPERS

By JIM BRADSHAW

The peculiar cry of the whooping crane can be heard again in southwest Louisiana. It's a cry that had disappeared a half-century ago, when the last resident whooper, dubbed Lone Crane by naturalist John Lynch, was snatched from the Vermilion Parish marsh and hauled off to Texas.

Thirteen whooping cranes were counted in the White Lake area below Gueydan in 1939, but their numbers were dwindling. A huge storm in 1940 left only six of that little flock alive. By 1947, Lone Crane was the only one left in the marsh, living alone until March 1950, when Lynch and others swooped in. No whooper set foot in the Louisiana wetlands again until February 2011, when 10 birds from Maryland were released near Lone Crane's old home.

There was one other survivor of the 1940 storm, but she was no longer in the marsh. Evangeline Parish farmer A.O. LaHaye found her in his field 50 miles north of White Lake with a wing broken by a gunshot. He named her Josephine, nursed her back to health, and sent her to the Audubon Zoo in New Orleans. She lived there until 1948, when she was taken to Aransas Pass, Tex., to live with a migratory flock that wintered there.

Lynch thought 10-year-old Lone Crane could be reintroduced to Josephine to form a family, and that's how the birdnapping scheme evolved. Lynch knew Lone Crane would never find love, or even friendship, in the Vermilion Parish marshes. There had been both resident and migratory flocks of whoopers in Louisiana, but Lone Crane was not one of the migratory birds.

So, on Saturday, March 11, 1950, Petroleum Helicopters pilot L. L. "Mac" McCombie, flying one of those little bubble-headed choppers that were PHI's first airships, led a chase across the marsh to wear down Lone Crane. Robert Allen of the Audubon Society and Nick Schexnayder, superintendent of the Rainey Wildlife Refuge in Vermilion Parish, jumped out of the helicopter, grabbed the weary bird, slipped a burlap sack over its wings and wrestled it into the little helicopter. Lynch was in a second helicopter, recording the scene.

They created a stir when they landed at the little airport in nearby Abbeville. Before zooming off for Texas, they loaded the six-foot-tall bird and a sack of frogs to feed it into the back seat of a car.

"When our Louisiana crane arrived in Texas and saw some of his own kind for the first time in two years, he whooped with joy,"

Lynch told a reporter. But the saga of Lone Crane did not have a joyful ending. First, it turned out the Lone Crane its captors had renamed Mac was actually a Maxine who liked her solitary life. It took her a while to get acclimated. She fought with other birds. Then, in September, she was found dead—most likely killed by a predator.

But Lynch, who was known worldwide for his work to preserve *la grue blanche*, as Cajun trappers called the whooping crane, did not give up. As early as 1956, he began to suggest that young birds could be brought to Louisiana from elsewhere. He pushed the idea until his death in 1983, when the cause was taken up by his daughter, Mary Lynch Courville.



Tracking transmitters are visible on the legs of these whooping cranes, photographed mid-June 2012 in the Pine Island area of Jefferson Davis Parish.

© William Evans

Persistence pays. The Louisiana Department of Wildlife and Fisheries finally announced in February 2011 that federal wildlife authorities had approved a plan to return whooping cranes to southwest Louisiana. Ten birds from a federal preserve in Maryland were released here on February 22, 2011.

The program didn't go well at first. Predators, including humans, were a problem. In October 2011 two young boys shot two cranes in Jefferson Davis Parish. Robert Barham, then secretary of the Wildlife and Fisheries, called the shooting "a huge setback."

Only three of those first 10 birds were still known to be alive in December 2011. In addition to the two that were shot, two were killed by predators, one was euthanized because of illness and

two simply disappeared (Lucky Account Number 1119013006).

Nevertheless, 16 more young cranes were released on December 27, 2011, and these fared a bit better. By June 2012, they were regularly seen outside the area where they were protected; wildlife officials began a campaign to teach hunters how to identify the endangered cranes.

Challenges remain, but there's room for optimism. Fourteen more young cranes were added to the Louisiana flock last December. They joined 14 birds still being tracked from the first two introductions—making a total of 28 Louisiana whooping cranes.

"That's more whoopers than existed in the state during the last 80 years," according to LDWF administrator Robert Love.

It's actually more than the entire population of whooping cranes in 1941, when there were only 26 known birds worldwide. Now there are about 570 whooping cranes—400 living in the wild. ●

RAISING CRANES

PATIENCE, PETULANCE & ZOE

In January 1947, wildlife biologist John Lynch interviewed O'Neil Nunez, who was born in 1882 and began trapping at age eight.

Nunez remembered his father speaking of large flocks of whooping cranes in Louisiana marshes just after the Civil War, and he himself saw as many as 10 or 12 nests each spring until about 1900.

During his boyhood the Louisiana birds nested in marshy depressions on the prairie, Nunez said, but by the 1920s they nested only in the marsh due to increased rice farming. He said his father once successfully hatched two whooper eggs under a hen turkey (Lucky Account Number 3020081000).

Lynch remembered that story in April 1964, when newspapers reported two eggs were being incubated "at the U.S. Wildlife and Fisheries' Lafayette station." That so-called federal facility actually was Lynch's backyard.

The bird named Josephine was returned to the Audubon Zoo from a visit to the Texas flock in 1951 and set up housekeeping with an injured male who could not migrate. They made history as the first whoopers to produce eggs in captivity. But they shattered every egg.

Finally, Lynch decided to grab two eggs before they could be broken. Rushing them to Lafayette, he set them under bantam hens named Petulance and Patience. They were not much bigger than the eggs beneath them, but the hens had a reputation for staying on nests no matter what.

A premature chick hatched by Patience died at birth. Petulance produced what was called the first whooper hatched in captivity by a "foster mother" (the Nunez turkey hen apparently forgotten or undocumented).

Petulance's fledgling, named Zoe for Mrs. Lynch, was strong and healthy but was injured during shipment to a Colorado preserve and died there.

—Jim Bradshaw

LOUISIANA GENERATING CONTINUES REDUCING EMISSIONS AT BIG CAJUN II

Building on emission reductions already in place, SLEMCO's power supplier, Louisiana Generating, will make additional emissions reductions at the Big Cajun II electrical generating station while continuing to provide affordable power to SLEMCO customers.

After buying Big Cajun II, Louisiana Generating upgraded the burners and fuel that reduced nitrogen oxide and sulfur dioxide emissions by a third.

Over the next two years, they will convert one unit from coal to natural gas and add emission control equipment on all units to further that progress.

Work will be done during regularly scheduled outages and completed by April 2015.

"We are very proud of the work we have done to reduce emissions at Big Cajun II over the decade we have owned the plant," said Jennifer Vosburg, president of Louisiana Generating. "We are equally proud of the work we will do over the next three years to make Big Cajun II even cleaner."

To meet EPA's Mercury Air Toxics

Standards (MATS) requirements, Louisiana Generating will convert one of the three units at the plant from coal to natural gas, eliminating virtually all mercury and particulate matter from the unit's emissions. Louisiana Generating will also install activated carbon injection on another unit and upgrade the electrostatic precipitators. MATS goes into effect in April of 2015.

"This conversion will allow us to meet new EPA regulations as we see greater diversity and flexibility in our ability to meet the power needs of SLEMCO customers on the hottest and coldest days," said Vosburg. "All

plants across the nation will have to meet these new EPA requirements and through this natural gas conversion, we have selected the route that ensures SLEMCO customers will benefit from cleaner and more diverse power as they continue to enjoy electricity costs that are among the lowest in Louisiana."

Louisiana Generating is a wholly-owned subsidiary of NRG Energy, Inc. ●



SLEMCO EMPLOYEE AWARDED CBA MEMBER OF THE YEAR

SLEMCO Economic Development Specialist Jody Soileau of Lafayette was honored recently by the Carencro Business Association (CBA) as the organization's Member of the Year.

He was recognized by CBA president Charlie Brunt for helping build the Acadiana economy and for his active participation in the Carencro Business Association, where he is a "hard-working team player known for his meticulous attention to detail." Soileau is currently serving the CBA as an elected board member at large (Lucky Account

Number 3040240403).

Soileau is a certified Louisiana Economic Developer and a member of Louisiana Industrial Development Executive's Association, where he serves on its Business Retention and Expansion Committee.

A Certified Key Account Executive through the National Rural Electric Cooperative Association, he also serves on the Youngsville Business Advocacy Committee. Soileau has been employed by SLEMCO for 30 years. ●



Charlie Brunt and Jody Soileau

PARTICIPATING IN SLEMCO'S

The 76th annual meeting of the SLEMCO membership will be held on Saturday, June 1, 2013, at 10 a.m. at the Lafayette Cajundome. The following, taken from the co-op's By-Laws, details the reason for annual meetings and shows how board members are selected for the organization.

ARTICLE III

Meeting of Members

Section 1. Annual and Special Meetings.

- (a) The Annual Meetings of the members shall be held on the first Saturday of June of each year for the purpose of electing directors, passing upon reports covering the previous fiscal year and transacting such other business as may come before the meeting. If such Annual Meeting is omitted on the date herein provided therefore, a special meeting may be held in place thereof, and any business transacted or elections held at such special meeting shall have the same effect as if transacted or held at the Annual Meeting. Failure to hold the Annual Meeting at the designated time shall not work a forfeiture or dissolution of the Corporation.
- (b) Special meeting of the members may be called by the President; by Resolution of the Board of Directors; upon written request signed by any three Directors; or by a Petition signed by not less than ten percent (10%) of the Members of the Corporation. It shall thereupon be the duty of the Secretary to cause a notice of such meeting to be given as hereinafter provided.

Section 2. Place and Purposes of Member's Meetings.

- (a) Meetings of the members shall be held at the principal office of the Corporation in the City of Lafayette, Louisiana, or at such other place in the State of Louisiana as may be designated in the call of the meeting.
- (b) The purposes for which meetings of the members are to be held, in addition to those purposes prescribed by law, include Amendments to the Articles of Incorporation, or By-Laws, and in the case of a Special Meeting, the purpose or purposes for which the meeting is called shall be specified in writing. Special Meetings shall be called by the President, Board of Directors, a written request signed by any three (3) Directors, or by a Petition signed by not less than ten percent (10%) of the members of the Corporation.

Section 3. Notice of Meetings.

- (a) Written or printed notice of the time and place and purposes as set out in Section 2 of all meetings shall be either mailed or delivered personally to each member not less than ten (10) days nor more than twenty-five (25) days before the date for such meeting, directed to his address as it appears on the Corporation's books, postage prepaid. If mailed, with postage thereon prepaid, such notice shall be deemed to be delivered when deposited in the United States mail, addressed to the member at his address as it appears on the records of the Cooperative. The failure of any member to receive notice of an annual or special meeting of the members shall not invalidate any action which may be taken by the members of any such meeting.

Section 4. Quorum. Five percent of all members, present in person, shall constitute a quorum. At any meeting of members at which a quorum is determined not to be present, a majority of those present in person may adjourn the meeting from time to time without further notice.

Section 5. Voting.

- (a) At every meeting of the members, each member present shall be entitled to only one vote. Where the membership stands in the name of the husband, the vote may be cast by the wife in the event the husband is not in attendance, and where the member-

ship stands in the name of the wife, the vote may be cast by the husband if the wife is not in attendance. A duly authorized officer of any firm, corporation, partnership, association, business trust, federal agency, state or political subdivision or agency thereof or any body politic, may, upon proper proof of his authority, cast the vote of such organization. Except as otherwise provided herein, at all such meetings of the members at which a quorum is present, all questions shall be decided by a vote of a majority of the members voting on the particular question.

- (b) There shall be no voting by proxy.

Section 6. Order of Business. The order of business at the Annual Meetings of the members, and so far as possible at all other meetings of the members shall be as follows:

1. Report as to which members are present in person in order to determine the existence of a quorum.
2. Reading of the notice of the meeting together with proof of the due mailing thereof or of the waiver or waivers of notice of such meeting.
3. Presentation and reading of unapproved minutes of previous meetings of the members and the taking of necessary action thereon.
4. Presentation and consideration of, and acting upon, report of officers, directors and committees.
5. Election of directors.
6. Unfinished Business.
7. New business.
8. Adjournment.

ARTICLE IV

Board of Directors

Section 1. General Powers. The business and affairs of the Corporation shall be managed by a Board of Directors which shall exercise all of the powers of the Corporation except such as are by law or by the Articles of Incorporation or by these By-Laws conferred upon or reserved to the members.

Section 2. Number and Qualifications and Election.

- (a) The number of Directors of the Corporation shall be ten (10). Each Director must be a member of the Corporation and shall be elected by the members at the Annual Meeting of Members or at the special meeting held in lieu thereof, for the term and as provided by these By-Laws. There shall be two (2) Directors from each of the following Parishes: Acadia, St. Landry, Lafayette, St. Martin, and Vermilion. Each Director shall have resided in one of the aforesaid parishes for the preceding two (2) years, and shall have been actively domiciled for the preceding year in the parish he represents.
- (b) No person may hold the office of Director who is in any way employed by, or financially interested in a competing enterprise or a business selling electric energy or supplies to the Cooperative, or a business primarily engaged in selling electrical or plumbing appliances, fixtures or supplies to the members of the Cooperative.
 - (b-1) No person may hold the office of Director who is in any way employed by the corporation.
 - (b-2) No person may hold the office of a Director if he and/or an immediate family member is financially interested in a competing enterprise or a business selling electric energy or supplies to the Corporation, or a business primarily engaged in selling electrical or plumbing appliances, fixtures, or supplies to the members of the Corporation. An immediate family member, for the purposes of this subsection (b-2) is defined as the Director's spouse, parent, child, grandchild, brother, sister,

ANNUAL MEETING IS EASY

and/or spouses thereof, including any in-laws of the aforesaid persons. A financial interest for the purposes of this subsection (b-2) is defined as an ownership interest in excess of 10% in an enterprise or business above referenced, and which ownership interest produces an income in excess of \$500.00 per annum.

- (c) No person may be eligible to serve as a director who is the incumbent of or a candidate for an elective public office in connection with which a salary in excess of \$500.00 per annum is paid.
- (c-1) No person shall be allowed to hold the office of a Director of the Corporation who is physically and/or mentally incapable of performing all of the duties required of a Director. Such a determination, pursuant to a charge of incapacity, shall first be made by a physician selected by a majority of the Board of Directors and who after performing his evaluation renders a report certifying the incapacity, either physically or mentally, of the Director. Upon such certification, a majority of the Board of Directors shall be allowed to declare said party mentally and/or physically incapable of performing all of his duties as a Board Member. A refusal to submit to the examination subjects the Director charged to immediate removal by majority vote of the Board of Directors.
- (c-2) No person may hold the office of a Director of the Corporation who has been convicted of any felony or a misdemeanor involving moral turpitude.
- (c-3) No person may be eligible to serve as a Director who has an immediate family member (immediate means within the third degree) serving on the Board of Directors of the corporation.
- (c-4) No person holding the position of a Director of this corporation shall be allowed to solicit or otherwise request that the corporation and/or its employees conduct business with said Director.
- (c-5) No person shall be eligible to serve as a Director until two (2) years has elapsed since he was an employee of the Corporation.
- (d) When a Director reaches the age of eighty (80), said Director shall no longer be eligible to continue to serve as a Director of the Corporation. If a Director of this Corporation is 80 years of age or older on June 4, 2011, he shall only be eligible to continue to serve as a Director of the Corporation for an additional six (6) month period of time.

Any person and/or Director who violates any of the requirements of Art. IV, Sec. 2, paragraphs a, b, c, c subparts and/or d, after due notice, at least five (5) days prior to the meeting at which the charges are to be considered, shall have the right to be heard in person or by counsel and to present evidence in respect to the charges and the Board of Directors shall have the same opportunity.

At the next regularly or specifically scheduled meeting, the Board of Directors of the Corporation, by a majority vote of said Board, may remove and the same are hereby authorized to remove the Director who has violated and/or who is found not to have fulfilled the qualifications of serving on the Board of Directors of the Corporation. Said vacancy shall be filled as provided for in Art. IV, Sec. 4 of these By-Laws.

- (e) **Nomination.** It shall be the duty of the Board of Directors to appoint, not less than forty-five (45) days nor more than one hundred (100) days before the date of the meeting of members at which Directors are to be elected, a committee on nominations consisting of not less than five (5) nor more than eleven (11) members, who shall be selected from different sections of the project area so as to ensure equitable representations. No member of the Board of Directors may serve on such committee. The date, time and place of the meeting of the nominating committee for

the Board of Directors shall be published in the monthly issue of the membership publication in the month immediately preceding that meeting. The committee shall prepare and post at the principal office of this Cooperative, at least forty-five (45) days before the membership meeting, a list of nominations of Directors, selecting the same number of persons as nominees as the number whose terms expire at the next Annual Meeting; selecting at least one (1) nominee from each Parish which is the address and domicile of the member whose term will expire at the Annual Meeting, so as to ensure two (2) Board Members at all times from each of the five (5) Parishes named in Section 2 (1), Article IV of the By-Laws.

- (e-1) Any fifteen (15) or more members acting together may make other nominations by Petition and file the Petition with the Secretary at the headquarters office of the Cooperative, not less than twenty-five (25) days prior to the meeting of the members. The Secretary shall thereupon immediately post such nominations at the headquarters office of the Cooperative, at which place the list of nominations made by the Nominating Committee has been posted. When nominations are made by Petition in addition to those made by the Nominating Committee as aforesaid, the Secretary shall immediately mail with the notice of the meeting, or separately, but at least ten (10) days prior to the date of the meeting of members, to each member a statement of the number of Directors to be elected and the names and addresses of all of the candidates, specifying separately the nominations made by the Committee on Nominations and also the nominations made by Petition. All nominations of members as candidate for the Board of Directors shall specify the Parish which the said candidate is to represent. All members present at the Annual Meeting at which Directors are to be elected, shall be entitled to vote on the Directors to be elected, regardless of the Parish which such Directors are to represent. Notwithstanding anything contained in this Section, failure to comply with any of the provisions of this Section shall not in any manner whatsoever affect the validity of any election for Directors.

Section 3. Tenure. The Board of Directors shall be divided into three (3) classes at the Annual Meeting of members to be held on June 2, 1979, the first class to be composed of four (4) members with the term of office to expire at the next succeeding Annual Meeting in 1980; the second class to be composed of three (3) members with the term of the Directors of the second class to expire at the second succeeding Annual Meeting in 1981, and the third class to be composed of three (3) members, and the term of office to expire of the third succeeding Annual Meeting in 1982. As nearly as possible, no two members shall be elected from the same parish in the same year. The implementation of this provision of the By-Laws shall not be such as to reduce the term of office of any Director serving at the time of its implementation. At each Annual Meeting following the classification herein provided, a number of Directors equal to the number of the class whose term expired at the time for such meeting shall be elected to hold office for a term of three (3) years, or until the third succeeding Annual Meeting after such election.

Section 4. Vacancies. Vacancies occurring in the Board of Directors shall be filled by a majority vote of the remaining Directors. Directors thus elected by the Board of Directors to fill vacancies shall serve until the expiration of the term of the Director whose office the said member has been elected to fill or until his successor has been duly elected and qualified, provided, however, that any member elected by the Board of

Continued on page 12

These recipes come from *Mastering the Art of Southern Cooking* by Nathalie Dupree and Cynthia Graubart. Based on years of research, the authors embrace recipes of the past, enhancing them with the foods and conveniences of today. This exceptional 720-page cookbook is available at gibbs-smith.com, and at local and online booksellers. See their listings for pricing.

Fig and Pecan Tapenade with Goat Cheese

1 cup chopped dried figs
 1/3 cup water
 1/3 cup chopped pitted black olives
 2 tbsp. olive oil
 1 tbsp. red wine vinegar
 1/2 tbsp. chopped green olives, optional
 1 1/2 tsp. chopped fresh thyme
 1/2 cup chopped toasted pecans
 salt
 freshly ground black pepper
 2 (5 1/2-oz.) logs soft goat cheese, cut into 1/2-inch-thick rounds

Cover figs with water in a heavy saucepan, bring to a simmer and cook over medium-high heat until figs are soft and water has nearly evaporated, about 7 minutes. Move figs to a bowl using a slotted spoon and stir in olives, oil, vinegar, green olives, thyme and pecans. Season to taste with salt and pepper. Arrange goat cheese circles overlapping around a small platter. Spoon fig mixture over the cheese. Serve with crackers. Yield: 20 servings

Carrot and Fennel Salad

3 carrots, grated
 2 fennel bulbs, cored and sliced
 1/4 cup red wine vinegar
 1 tbsp. Dijon mustard
 1/4 cup olive oil
 1 tbsp. finely chopped fresh herbs, such as thyme or dill
 2 shallots, finely chopped
 1 tsp. granulated sugar
 salt

freshly ground black pepper
 6 slices bacon, cooked crisp and crumbled

Toss the carrots and fennel together in a large bowl. Whisk together the vinegar, mustard, olive oil, herbs, shallots and sugar in a small bowl until emulsified. Season to taste with salt and pepper. Pour over the vegetables and let marinate at room temperature for at least 1 hour. Top with crumbled bacon just before serving. Yield: 4 to 6 servings

Bourbon Sweet Potato and Greens Soup

3 tbsp. butter
 4–5 medium sweet potatoes, peeled and roughly sliced
 6 cups chicken stock or broth, divided
 1/4–1/3 cup bourbon
 salt
 freshly ground black pepper
 1 cup fresh greens, such as turnips, collards or sweet potato leaves, washed

Heat the butter in a large Dutch oven. Add a layer of potatoes. Brown on one side, turn and brown on the other. Remove and repeat until all are browned. Return all potatoes to the pot. Add 5 cups of chicken stock to the potatoes. Cook, covered, until the potatoes are tender enough for fork to pierce them easily. When they are tender, purée the solids in the pot using an immersion blender, or remove the solids to a food processor or sturdy blender and purée, adding liquid as necessary to create a smooth texture. Return the purée to the pot if removed.

Taste the mixture. Stir in as much of the remaining 1 cup chicken stock as is necessary for a medium-thick soup. Add the bourbon and bring to the boil. Season to taste with salt and pepper. Remove any stems and rough leaves from the greens; roll the greens into a cylinder shape and slice them into thin strips. Stir into the soup. The soup may be made several days in advance and reheated or frozen. Yield: 4 to 6 servings

Layered Zucchini and Tomatoes

2 small zucchini, trimmed and sliced lengthwise into 1/4-inch slices
 2 tomatoes, sliced horizontally into 1/4-inch slices and drained on paper towels
 1/2 tsp. salt
 1/2 tsp. freshly ground black pepper
 1/2 cup dry bread crumbs
 1/2 tbsp. chopped oregano
 1/2 cup grated Swiss cheese
 1/2 cup freshly grated Parmesan cheese
 1 1/2 tbsp. butter

Preheat oven to 400°. Butter a 9x9-inch baking dish. Sprinkle the sliced zucchini with salt and move to a colander placed over a bowl or sink. Let rest 15 minutes. Rinse and dry the zucchini.

Layer half the zucchini in the baking dish. Follow with half the tomatoes. Sprinkle with salt and pepper. Mix together the bread crumbs, oregano and cheeses. Sprinkle half over the zucchini and tomatoes. Repeat layering one more time, ending with cheese mixture. Dot with butter and bake until golden brown and bubbly, about 20 to 25 minutes. May be made several days ahead and reheated. Leftovers freeze fine for the family. Yield: 2 to 4 servings

Coca-Cola Ribs

4–6 lbs. spareribs
 1 (2-liter) bottle Coca-Cola
 2 cups apple cider vinegar
 6 cups light or dark brown sugar
 2 tsp. red pepper flakes

The membrane on the back of the ribs needs to be removed. Half-freeze or chill the meat so it becomes very firm. Make slits down the outside membrane on the back of the rack on the left, the right and one across the very top of the membrane, across all the bones. There are a couple of ways to pull the membrane off: dig fingernails under the top of the membrane and pull down (with luck it will all come off)

or use pliers and pull off membrane from one side of the rack to the other. (It is always easier to pull one way than the other, but of course it changes with the side of the animal the ribs are from. Just give it a try and see which way it yields easily. Dig fingernails under the slit side rib and pull from one side of the ribs to the other.)

Bring the Coca-Cola to the boil over high heat and boil until reduced in volume by half (about 20 minutes). Stir in remaining ingredients. Reduce heat to medium-low and simmer at least 10 minutes.

Reduce heat again, to low, and let sauce sit while ribs are cooking. This sauce can be prepared, covered and refrigerated for several weeks.

Preheat oven to 325°. Season both sides of the ribs to taste with salt and pepper. Move the ribs to a broiler pan or shallow baking pan or rimmed baking sheet.



Coca-Cola Ribs

Brush the ribs with the sauce and bake 30 minutes, brushing the ribs again after 15 minutes. Turn the ribs over and brush again, baking another 30 minutes, brushing the ribs again after 15 minutes. The ribs are done when the meat is tender and starting to pull away from the bone. Spoon the sauce liberally over the ribs and turn the oven to broil. Broil the ribs 5 to 7 minutes per side, spooning with the glaze after turning over the ribs. Bring any remaining sauce to the boil once again before serving the ribs. Yield: 4 to 6 servings

Stuffed Cornbread

1 (8.5 oz) jar sun-dried tomatoes, packed in oil
1 cup cornmeal
3/4 cup all-purpose flour

2 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
1 cup milk
1 large egg
1 tsp. finely chopped fresh rosemary
2 oz. goat cheese, crumbled

Drain the sun-dried tomatoes over a small mixing bowl, reserving the oil, and chop the tomatoes. Add 2 tbsp. of the reserved oil to a 10-inch cast-iron skillet. Move the skillet to the oven as it preheats to 425°. Reserve the remaining oil for another use.

Whisk the cornmeal, flour, baking powder, baking soda and salt in a medium mixing bowl. Lightly whisk the milk and egg in a small mixing bowl then stir into the cornmeal mixture. Remove the heated skillet from the oven and pour the hot oil into the batter. It will sizzle and bubble immediately. Stir to incorporate the oil with the batter. Pour half the batter into the hot skillet. Sprinkle tomatoes, rosemary and goat cheese stuffing evenly over the batter. Pour the remaining half of batter over the stuffing without spreading; it will not cover it completely. Bake for 18 to 20 minutes, or until golden brown. Cool briefly on

a rack. Yield: 6 servings

Note: If only dried tomatoes are available, soak 10 minutes in boiling water to cover, drain and chop the tomatoes. Add 2 tbsp. preferred oil to the pan.

Home-Style Buttermilk Pie

1 pie crust, prebaked
1/2 cup unsalted butter, melted
3 large eggs
3/4 cup buttermilk
1/2 tsp. vanilla extract
2 tbsp. all-purpose flour, preferably soft-wheat
1 3/4 cups granulated sugar
1/2 tsp. salt

Set the prebaked pie crust aside to

cool. When ready to bake the pie, preheat oven to 325°. Whisk the butter and eggs together until thoroughly mixed. Add the buttermilk and vanilla, and mix well. Sift the flour, sugar and salt onto a piece of parchment or waxed paper and then stir the flour mixture into the liquid.

Move the pie pan with the prebaked crust to a rimmed baking sheet. Ladle the filling into the pie crust and bake until set and lightly browned, 40 to 45 minutes. Cover the edges of the prebaked crust with aluminum foil as needed to prevent over-browning. Remove from the oven and cool in the pan on a wire rack. Serve warm, at room temperature or chilled. Yield:

1 (9-inch) pie

Pavlova

3 egg whites
3/4 cup sugar
1 tbsp. cornstarch
1 1/2 tsp. white vinegar or 1/4 tsp cream of tartar
1 tsp. vanilla
1 cup heavy cream, whipped until it holds firm peaks
sugar
3 cups sliced fresh tropical fruit in season (strawberries, bananas, kiwis, peaches, papayas, mangos or pineapple)

Preheat oven to 250°. Grease and flour a 9-inch pie plate or line a rimmed baking sheet with parchment, and draw a 9-inch circle, using the plate as your guide. Whip egg whites until they hold stiff peaks. Beat in sugar, 1 tsp. at a time, until the mixture is stiff and shiny. Then beat in the cornstarch, vinegar and vanilla. Fill the plate with the meringue mixture, hollowing out the center slightly. Or mound mixture in center of circle. Spread meringue out to cover circle and then make a depression in the center. Bake for 1 1/4 to 1 1/2 hours, or until the meringue is very light brown. Cool slightly then unmold and cool completely. (It may collapse slightly). Just before serving, add sugar to taste to the whipped cream, add half the fruit and fill the center of the Pavlova with it. Pile the remaining fruit on top. Yield: 1 (9-inch) round

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

Continued from page 9

Directors to fill a vacancy on the said Board must be a resident of the same Parish as the director causing the said vacancy.

Section 5. Compensation. Directors shall not receive any salary for their services, but by Resolution of the Board of Directors a fixed fee and expenses of attendance may be allowed for attendance at each meeting of the Board of Directors, provided that the Directors and Officers of the Corporation, except in emergencies, shall not receive compensation from the Corporation for their services except after approval by the members at the regular or special meeting.

Section 6. Rules and Regulations. The Board of Directors shall have power to make and adopt such rules and regulations, not inconsistent with the Articles of Incorporation or the By-Laws of the Corporation or the laws of the State of Louisiana as it may deem advisable for the management, administration and regulation of the business and affairs of the Corporation.

Section 7. Accounting System and Reports. The Board of Directors shall cause to be established and maintained a complete accounting system, which shall conform to such system of accounts as may from time to time be designated by the Rural Electrification Administration of the United States of America. All accounts of the Corporation shall be examined by the Board of Directors at least four times a year at regular meetings of the Board. The Board of Directors may also after the close of each fiscal year cause to be made a full and complete audit of the accounts, books and financial condition of the Corporation as of the end of such fiscal year. Such audit reports shall be submitted to the members at the following Annual Meeting.

Section 8. Removal of Directors by Members. Any mem-

ber may bring charges against a Director by filing such charges in writing with the Secretary, together with a Petition signed by at least ten percent (10%) of the members and request the removal of such Director by reason thereof. The Director, against whom such charges have been brought, shall be informed in writing of the charges at least five (5) days prior to the meeting at which the charges are to be considered and shall have an opportunity at the meeting to be heard in person or by counsel and to present evidence in respect to the charges and the person or persons bringing the charges against him shall have the same opportunity. The question of the removal of such Director shall be considered and voted upon at the next regular or special meeting of the members, as provided for in Louisiana R.S. 12:418, and any vacancy created by such removal shall be filled by vote of the members in accordance with the general nomination and election procedure provided for herein. ●

SLEMCO 2013 NOMINATING COMMITTEE

Acadia Parish—Mr. Jim Hundley, 3604 Cole Gully Road, Branch, LA 70516

Lafayette Parish—Mr. Brooks Bernard, 800 Ridge Road, Duson, LA 70529

St. Martin Parish—Mrs. Barbara Hebert, 1064 Lynn Hardy Road, Arnaudville, LA 70512

St. Landry Parish—Mr. William Clay, 3864 Prairie Ronde Highway, Opelousas, LA 70570

Vermilion Parish—Mr. Steven Richard, 113 Daspit Road, Gueydan, LA 70542

The committee will meet April 2, 2013, at 8:00 a.m. at the SLEMCO office, 3420 NE Evangeline Thruway, Lafayette, LA.

(s) Bryan G. Leonards, Sr., *Board Secretary*

IMPORTANT SLEMCO PHONE NUMBERS

To report a power outage anywhere in our service area, call our automated toll-free system by dialing **1-888-2SLEMCO** (1-888-275-3626).

To turn your electricity off or on, you can call the SLEMCO Service Department day or night, seven days a week, at any of these numbers:

Lafayette area	896-5551
Broussard	237-5122
Crowley	783-7714
Kaplan	643-6565
Washington	826-7911
Youngsville	237-5122

If you live in an area not listed above, call the number nearest you. ●

LUCKY NUMBER WINNERS

Three SLEMCO members found their account numbers hidden in the last issue of *SLEMCO Power* and called in to claim a \$10 credit to their accounts. Those members were **Abner Trivasos** of Metairie, **Dale Zaunbrecher** of Eunice and **Olivia Anderson** of Washington.

Eight others missed out on their prizes: **Sue Quary** of Duson, **Hubert Villery** of Opelousas,

Edmond Rozmestor of Rayne, **Dennis Wollard** of Carencro, **Rita Story** of St. Martinville, **David Yarmush** of Youngsville and **Jason Umphries** of Lafayette.

Ten more numbers are hidden in this issue. If you find your account number, call Mrs. Gayle Babin at SLEMCO at 896-2504 to verify if you are a winner. If you are, she'll credit \$10 to your SLEMCO account. ●

