

# SLEMCO POWER

MARCH/APRIL  
2015

## RISING TO THE CHALLENGES

Sometimes keeping your lights on requires  
going the extra mile—or even more PAGE 4



The Official Publication of the Southwest Louisiana Electric Membership Corporation  
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Cover: Building and maintaining power lines through Louisiana marshes are just one of the many challenges SLEMCO faces in providing electricity to our customers. Photo by Brent Leblanc



## MAKE PLANS TO ATTEND OUR 78TH ANNUAL MEETING

Photos by P.C. Prozza

**S**LEMCO's 78th Annual Membership Meeting will be held on Saturday, June 6, at Lafayette's Cajundome. Attendees have a chance to win great prizes. Drawings will also determine who will receive \$40,000 in college scholarships.

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 (Lucky Account Number 2130200000).

Music by Roddie Romero & the Hub City All Stars will start at 6:30 a.m., so wear your dancing shoes. United Blood Services will hold its 13th annual blood drive at our meeting. Your continued generosity is appreciated because of increased demand for blood and reduced dona-

tions 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, we'll draw the name of one lucky SLEMCO member in the crowd as our grand prize winner.



## COMMERCIAL CUSTOMERS CAN ENTER PRIZE AND SCHOLARSHIP DRAWINGS

**S**LEMCO 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 June 5.

After presenting ID on the day of the meeting, that representative will receive a card for the prize drawing.

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 (Lucky Account Number 2043391602).

# APPLY NOW FOR A CHANCE TO WIN A SCHOLARSHIP

A total of \$40,000 in college scholarships will be given away at our 78th annual meeting on Saturday, June 6. 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 7 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 2015 SLEMCO scholarship program will be included with all February and March SLEMCO bills.

You can also download the application from our website, [www.slemco.com](http://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.

Read the application carefully and follow all instructions.

Applications for the scholarships will be accepted until Thursday, May 7. Delivered entries and electronically submitted entries must be received by 4:30 p.m., May 7, 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 (Lucky Account Number 4039146100). 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.



WIN A SCHOLARSHIP!



## AUTOMATED CREDIT CARD PAYMENTS ANYTIME!

SLEMCO residential customers can now pay their bill with a credit or debit card through an automated system by calling **1-844-859-5978**. Payments post within 15 minutes to your account, but any payment made after 4:30 p.m. will post the next business day. The fee for phone payments by credit or debit card is \$4.



## ENERGY SAVING IDEAS

### SAVE ENERGY WHEN DRYING CLOTHES

You can easily increase the energy efficiency of your clothes dryer with these three tips.

- Never overload: this only increases overall drying time.
- Always separate heavy articles from lighter items: lighter items will take less time to dry than heavy jeans and towels (Lucky Account Number 1302033001).
- Dry multiple loads back to back whenever possible: initially heating the dryer requires significant energy.

## APPLY EARLY FOR COLLEGE ASSISTANCE

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 3041845208). Check with your high school guidance counselor to see what grants, loans or scholarships are available.



# PROBLEM SOLVING

**KEEPING YOUR ELECTRICITY FLOWING POSES CHALLENGES. HERE'S HOW WE OVERCAME THREE OF THEM.**

**BY MARY LAURENT**

**A**t SLEMCO, we are always prepared to go the extra mile to make sure our members have ready access to reliable power. That's our duty to our membership—but it can prove challenging at times.

Through the years, we've engineered more than a few innovative ways to rise to such challenges. Three projects we've highlighted here—a river crossing, lifting three substations above storm surge and building a substation levee against Mississippi flood waters—are perfect examples.

## **CROSSING THE VERMILION RIVER**

In the late 1980s, the Army Corp of Engineers informed us we'd have to bury our transmission line crossing the Vermilion River south of Henry so river traffic could pass safely, without risking power line contact. SLEMCO had never attempted this type of project and solving this major challenge took months (Lucky Account Number 2322097000).

SLEMCO linemen and superintendents spent long hours standing in water or working high atop 110-foot poles. Bulkhead after bulkhead was built, only to be repeatedly washed away. The first type of casing used—which was fiberglass—cracked due to the tide.

Eventually, SLEMCO turned to a 12-inch metal casing to solve the problem of successfully carrying our electric line under the river. This underwater crossing is still in use today, bringing reliable power to lower Vermilion Parish without endangering water traffic.



SLEMCO's Kevin Guidry, now a superintendent, was one of the linemen who worked on the Vermilion crossing.

SLEMCO linemen and superintendents spent many hours in water or high above the ground on 110-foot poles to build this underwater crossing that is still in use today south of Henry.



Photos by P.C. Piazza



### RAISING ENTIRE SUBSTATIONS

In Vermilion Parish, Hurricanes Rita and Ike flooded the areas of Esther, Erath, Sledge and Cow Island, preventing power restoration for several days after the storms were gone. Never in SLEMCO's history had storm surge inundated our substations. Suddenly it happened twice in three years, due to the continuing erosion of Louisiana's coastline.

Once again, SLEMCO engineers rose to the challenge. They devised a plan to overcome a problem they had never faced before. Their innovative solution? Rebuild or raise substations susceptible to storm surge safely above the flood levels of Hurricane Rita.

Within three years, all SLEMCO substations that flooded during those storms were rebuilt or relocated. All are now atop



After Hurricanes Rita and Ike, SLEMCO engineers devised an innovative plan to overcome the risk of substation flooding posed by storm surge and Louisiana's eroding coastline.

Photos by Brandon Meche

structures constructed five feet above Rita flood levels, high and dry despite the increasing threat from future storms.

### RAPID RESPONSE TO OVERFLOW

In 2011, when the Army Corps of Engineers realized the Mississippi River could potentially flood Baton Rouge and New Orleans, they began opening flood gates to divert water from the river into the Atchafalaya Basin. It was a trade off, flooding the basin to save more highly populated areas downriver.

But for some SLEMCO customers in St. Martin and St. Landry Parishes this posed a major problem, placing their homes and electric power at risk to floodwaters. SLEMCO couldn't stop the potential flooding of their homes, but we could safeguard the flow of electricity to homes and businesses in the Krotz Springs area.

Within 34 hours, SLEMCO personnel built a six-foot levee around our Krotz Springs substation to protect service to two towns, thousands of consumers and a refinery. It wasn't easy: 4,128 man hours and 800,000 pounds of limestone were required to complete the work. Fortunately, flooding wasn't as severe as expected, but SLEMCO had quickly prepared for the worst (Lucky Account Number 4500884005).

Meeting such challenges and obstacles is all in a day's work here at SLEMCO. If it's never been done before, we'll find a way. It's our duty to you, and one we take seriously.



Within 34 hours, SLEMCO personnel ensured the protection of service to two towns, thousands of consumers and a refinery by building a six-foot levee around our Krotz Springs substation.

Photos by Mary Laurent



# BRING THE FAMILY TO THE BAYOU TECHE WOODEN BOAT SHOW

Story and photos by Curtis Darrah

Photos courtesy Cajun Coast Visitors & Convention Bureau

One of Acadiana's hidden gems is the Bayou Teche Wooden Boat Show, which will be held April 17-19 along the banks of the bayou in historic downtown Franklin.

Just a block off Main Street along Teche Drive, Parc sur la Teche fills with boat lovers who, when not shining the brightwork and teak of their runabouts, will chat with strolling visitors about their unique wooden craft.

Acadiana wooden boat builders will be displaying traditional craft. Everything from Cajun bateaus to classic Chris-Craft runabouts will be on hand.

Over 30 craft were on hand in 2014. But attend on Saturday because, by Sunday, out of town exhibitors begin to motor home, by road or waterway!

The show is held in conjunction with the family-friendly Black Bear Festival, which offers plenty of music, food, amusements and educational exhibits. ●



The **Bayou Teche Wooden Boat Show** and **Black Bear Festival** take place April 17-19 in Franklin on Teche Drive, north of the Willow Street bridge and Franklin Courthouse. Park downtown or at the courthouse.



NO WORRYING ABOUT TERMITES, RUST OR ROT WITH THESE TOUGH MATERIALS



**1**

**ELEGANTLY DURABLE**

When this bayouside home's wooden columns began to rot, its owners replaced them with cast-in-place concrete columns. The balcony's molded urethane balusters and millwork will never rot, warp, splinter or mildew—that's easy upkeep!

**2**

**RAIN OR SHINE**

Deteriorated wooden shutters were replaced with powder-coated aluminum shutters, which can be closed and locked from inside. Pennsylvania bluestone was laid over the existing concrete porch floor, adding long-lasting beauty (Lucky Account Number 1418213000).

**3**

**FAMILY FRIENDLY**

Just steps off the kitchen, a family room was clad with no-upkeep hardie board siding that looks like wood but is constructed of cement fibers. Metal plantation shutters filter light and add hurricane protection. The elevated room cleverly offers the bonus of carport and patio space below.

**4**

**PORCH LIVING**

Overlooking the bayou, the family room's back porch features a diagonal brick floor and rot-resistant antique cypress beams, railings and ceiling. The loveseat and rocking chair look like wicker but are molded of durable resin and upholstered in fade-resistant outdoor fabric.

# PARTICIPATING IN SLEMCO'S

The 78th annual meeting of the SLEMCO membership will be held on Saturday, June 6, 2015, 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

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These recipes come from **Griese Spoon Cookbook** by Bob and Shay Griese, with recipes from their family and celebrity friends. Proceeds

benefit the Moffitt Cancer Center in Florida. It is available for \$29.99, plus shipping and handling, by calling Wimmer Cookbooks at 800-548-2537 or visiting [www.wimmerco.com](http://www.wimmerco.com).

## Bob Griese's Cuban Sandwich

1 sweet onion, finely chopped  
Green relish  
1 loaf Cuban bread  
Yellow mustard  
Mayonnaise  
Spiced pork, sliced  
Ham, sliced  
Swiss cheese, thinly sliced  
Butter

In a bowl, mix onion with equal amount of green relish; set aside. Slice bread lengthwise and remove the soft part, leaving a trough. Slather one side with mustard and the other with mayonnaise. Layer spiced pork and any good ham until the sandwich is fairly thick, about 1/2 inch. Sprinkle the onion and relish mixture the length of the bread and cover with Swiss cheese (all amounts are to taste). Cut the sandwich in half, butter or spray lightly with vegetable oil and brown in a panini press or a shallow frying pan until cheese is melted and bread is toasted. Cut the sandwich in 2-inch diagonal pieces and serve.

*Note: This Cuban sandwich travels well when wrapped individually in foil and is excellent as a leftover. If you don't have a press, place a cookie sheet with a brick on top to press the sandwich flat. Flip sandwich to toast the other side.*

## Shrimp in Beer with Red Onions Appetizer

3 bottles regular beer  
Seafood seasoning (such as Old Bay®)  
Fresh or frozen shrimp, cooked and

peeled  
Mayonnaise  
Juice of 1/2 lemon  
Red onion, finely chopped  
Green onions, finely chopped

In medium stock pot, add beer and lots of seafood seasoning or Old Bay®; bring to a boil. Add cooked and peeled shrimp and bring back to boil for about 5 to 10 minutes. Drain and let cool; remove shrimp. Pour into a mixing bowl and add to the mixture seafood seasoning (or a Chef Prudhomme seasoning), mayonnaise to lightly cover and lemon juice. Add red onion and mix. Refrigerate. Cut the end off the other half of lemon and place in the center of a platter. Place large lettuce leaves around the lemon. Stick toothpicks into the lemon. Arrange chilled shrimp on lettuce leaves, then sprinkle with green onions.

## Tailgater's Pork Chops with Grilled Honey-Glazed Cinnamon Apples

FOR THE PORK CHOPS:

4 cups orange juice  
1 cup soy sauce  
2 tbsp. chopped garlic  
1/2 cup Dijon mustard  
1/2 cup honey  
1 tsp. cayenne pepper  
8 (1-inch thick) pork rib chops

FOR THE APPLES:

1 cup butter  
1 1/2 tbsp. cinnamon  
3 tbsp. honey  
4 Granny Smith apples, cored and sliced 1/4-inch thick  
Dash salt and ground black pepper

In a mixing bowl, whisk together orange juice, soy sauce, garlic, mustard, honey and cayenne pepper. Pour over pork chops and marinate in the refrigerator for 12 to 24 hours. Remove pork from marinade; discard marinade. Season pork with salt and pepper and grill for 8 to 10

minutes, turning once.

In a small saucepan, heat butter, cinnamon and honey over low heat until melted, stirring constantly. Season apples with salt and pepper; place slices on hot grill. Grill apple slices about 2 minutes on each side while brushing with butter mixture. Serve with pork chops.

—Mike Ditka

## John Madden's Lamb Stew

7 lbs. stewing lamb, cubed  
1 cup water  
1 lb. carrots, peeled, cut into 1-inch sections  
2 yellow onions, diced



Lamb Stew

1 quart tomato sauce  
1 quart beer  
2 cups white wine  
1 garlic clove  
1/2 cup fresh parsley  
Garlic powder, to taste  
Seasoning salt, to taste  
Salt, to taste  
Black pepper or Tabasco® sauce, to taste

Place lamb in a large covered pot (preferably a Dutch oven). Brown meat slightly to render fat. Add water and bring to a boil. Stir. Keep heat high until meat is browned. Drain excess fat, leaving small amount for flavor. Add remaining ingredients, except seasonings; stir well. Add seasonings in small amounts. Cover; bring to boil. Stir, then boil 15 minutes more. Reduce heat to low, stir completely. Season to taste.

Simmer 1 1/2 hours, stirring every 15 minutes. Check carrot tenderness.

Continue seasoning to taste. Stew is done when carrots are tender. Remove from heat. Let stand 10 minutes. Skim fat. Yield: 12 to 15 servings

## White Bean Chili

2 tbsp. oil, or olive oil  
1 large onion, chopped  
1 (4 oz.) can chopped green chiles  
2 tsp. garlic powder  
2 tsp. salt  
2 tsp. ground cumin  
2 tsp. ground oregano  
2 tsp. ground coriander  
1/4 tsp. cayenne pepper  
3 (15 oz.) cans great Northern white beans, undrained  
2 (5.2 oz.) cans chicken, drained  
2 (15 oz.) cans chicken broth

In a large pot, heat oil over medium heat; add onion and sauté until brown. Add next 7 ingredients; stir until blended. Stir in remaining ingredients and return to a boil. Reduce heat and simmer 20 minutes or until heated through.

—Drew Brees

## Bolognese Sauce

2 tbsp. olive oil  
1 1/2 lbs. each ground beef and pork  
Kosher salt and pepper, to taste  
4 oz. pancetta, cut into 1/2-inch dice  
1 yellow onion, finely diced  
2 carrots, peeled and finely diced  
1 celery stalk, finely diced  
5 garlic cloves, minced  
1/2 cup tomato paste  
1 cup dry red wine  
1 cup milk  
2 (28 oz.) cans diced tomatoes, passed through a food mill  
3 bay leaves  
1 Parmigiano-Reggiano cheese rind  
1 lb. tagliatelle, cooked

In stovetop-safe insert of slow cooker, over medium-high heat, warm 1 tbsp. of the olive oil. Cook beef, pork, salt and pepper for 12 minutes. Drain on paper towels. Cook pancetta 7 minutes. Drain on paper towels. Reduce heat to medium; warm remaining oil. Cook onion, carrots and celery 8 minutes. Add garlic; cook 1 minute. Add tomato paste; cook 2 minutes. Add wine; simmer 5 minutes. Add meats, pancetta, milk, tomatoes, bay leaves, cheese, salt and pepper. Bring to simmer. Remove from stovetop and place

inside slow cooker base. Cover and cook on high 3 1/2 hours. Discard bay leaves and rind. Toss pasta with 3 cups sauce; reserve remaining sauce. Yield: about 9 cups

—Dan Marino

## Sue's Salsa

11 ripe tomatoes, peeled and chopped  
1/2 cup kosher salt  
1 cup coarsely chopped celery  
1 cup coarsely chopped onion  
3 sweet green peppers, seeded and coarsely chopped  
6 jalapeño peppers, chopped  
2/3 cup granulated sugar  
1/4 cup brown sugar  
1/2 cup cider vinegar  
1/4 cup lime juice  
8 oz. tomato paste  
8 oz. chopped green chiles, drained

In a glass bowl (do not use metal) mix tomatoes with salt. Cover and let stand overnight. Drain well but do not rinse. In enamel kettle, add tomatoes, celery, onion, peppers and jalapeños (using seeds if hot salsa is preferred), sugars, vinegar, lime juice, tomato paste and drained chopped green chiles. Bring to a slow boil and cook 15 minutes, stirring frequently. Ladle into hot sterilized jars; seal and process in hot water bath for 20 minutes. Yield: 6 pints

## Zucchini Ripieni

1 1/2 cups tomato sauce, homemade or canned  
4 medium-sized zucchini, scrubbed but not peeled  
1/4 cup olive oil  
1/2 cup finely chopped onions  
1/2 tsp. finely chopped garlic  
1/2 lb. ground beef chuck  
1 egg, lightly beaten  
2 oz. finely chopped prosciutto (about 1/4 cup), optional  
1/2 cup fresh white bread crumbs (from French or Italian bread)  
6 tbsp. freshly grated imported Parmesan cheese  
1/2 tsp. dried oregano, crumbled  
1 tsp. salt  
1/4 tsp. freshly ground black pepper

Prepare the tomato sauce if using homemade. Preheat oven to 375°. Cut zucchini in half lengthwise and spoon out most of the pulp, leaving hollow boat-like

shells about 1/4-inch thick. Set shells aside and chop pulp coarsely. Heat 3 tbsp. of olive oil into a heavy 8- to 10-inch skillet; add onions and cook over moderate heat for 8 to 10 minutes, or until soft and lightly browned. Add zucchini pulp and garlic; cook about 5 minutes longer, stirring frequently. With a rubber spatula scrape the contents of the skillet into a large sieve set over a mixing bowl and let drain.

Meanwhile heat a tablespoon of the oil in the skillet; add ground beef and brown it over moderate heat, stirring almost constantly with a large fork to break up any lumps. Scrape the beef into another sieve set over a bowl and let drain.

In a large mixing bowl, combine the drained vegetables and meat. Add lightly beaten egg, prosciutto, bread crumbs, 2 tsp. of the grated cheese, oregano, salt and pepper to taste. Spoon this stuffing into the hollowed zucchini shells, mounding the top slightly. Pour 1 1/2 cups tomato sauce into a 12x16-inch shallow baking dish. Carefully arrange the stuffed zucchini on the sauce. Sprinkle their tops with 1/4 cup cheese; drizzle with a few drops of olive oil and cover tightly with aluminum foil. Bring the sauce to a simmer on stove, then transfer the dish to the middle of the oven and bake zucchini 30 minutes, removing foil after 20 minutes so tops of zucchini can brown lightly. Serve from baking dish. Yield: 4 to 6 servings

## Blueberry Gâteau

1/2 cup butter  
1 cup plus 1 tbsp. sugar  
2 eggs  
1 cup plus 1 tsp. flour  
1 tsp. baking powder  
1/8 tsp. salt  
2 cups fresh blueberries  
1/2 tsp. lemon juice  
1 tbsp. icing sugar

Cream butter and sugar until fluffy. Add eggs one at a time, mixing well. Add flour, baking powder and salt. Spray flan pan with nonstick cooking spray; spread dough evenly. Mix blueberries, 1 tsp. flour and 1 tbsp. sugar together then add lemon juice; pour over batter. Place in 350° oven for 1 hour. When cooled, sift icing sugar over the flan.

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

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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 2015 NOMINATING COMMITTEE

**Acadia Parish**—Mr. Donald Higginbotham, P.O. Box 643, Church Point, LA 70525

**Lafayette Parish**—Mr. Dale Denais, 1209 Bourque 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. John T. Landry, 211 S. Hollingsworth Drive, Abbeville, LA 70510

The committee will meet April 7, 2015, at 8:00 a.m. at the SLEMCO office, 3420 NE Evangeline Thruway, Lafayette, LA.

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

## SLEMCO ON THE WEB

You can visit [www.slemco.com](http://www.slemco.com) 24 hours a day for online bill payment, information on all SLEMCO services, past issues of *SLEMCO Power*, energy tips, engineering service requirements and much more (Lucky Account Number 2410039400). ●



## LUCKY NUMBER WINNERS

Two SLEMCO members claimed their \$10 prize after finding their SLEMCO account number hidden in the January/February issue of *SLEMCO Power*. They are **Charles Nezat** of Opelousas and **Beverly Overstreet** of Lafayette.

Eight others did not call in to claim their prizes. They are **Bradley J. Leonard** of Abbeville, **Michelle Underwood** of Youngsville, **James L. Ramar** of Melville, **Linsay**



**V. Solarie** of St. Martinville, **Dixie B. Thorla** of Broussard, **Gloria Maitre** of Kaplan, **Henri Quereau** of Youngsville and **Betty Ponville** of Abbeville.

Ten more SLEMCO account numbers are hidden in this issue (Lucky Account Number 3108399000). If you locate your account number, call Mrs. Gayle Babin at SLEMCO at 896-2504. If she verifies that you are a winner, she'll credit the \$10 to your account. ●