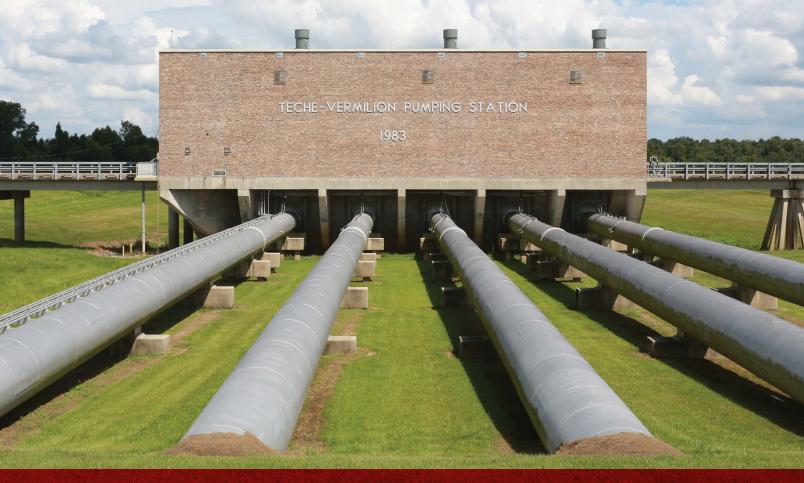
SLEMCO

POWER

MARCH/APRIL 2019

A POWER TRIP DOWNSTREAM

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SLEMCO

POWER

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Cover photo of Teche-Vermilion Fresh Water District Pumping Station by P.C. Piazza





LEMCO's 82nd Annual Membership Meeting will be held on Saturday, June 1, 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. No outside food or drink is allowed, per Cajundome rules.

Music will start at 6:30 a.m., so wear your

dancing shoes. United Blood Services will hold its annual blood drive at our meeting. Your continued generosity in this annual drive is always appreciated because of the continuing demand for blood in

our communities.

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 inform members on 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 our grand prizes.



COMMERCIAL CUSTOMERS CAN ENTER PRIZE AND SCHOLARSHIP DRAWINGS

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 May 31 (Lucky Account Number 3047328007).

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 business sponsors an applicant.

APPLY NOW FOR A CHANCE TO WIN A SCHOLARSHIP

total of \$40,000 in college scholarships will be given away at our 82nd 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 2019 SLEMCO scholarship program were included with all February SLEMCO bills.

You can also apply online at our website www.slemco.com. Submit your application here and receive a confirmation notice by email. It's quick and easy.

Read the application carefully and follow all instructions (Lucky Account Number 3247101300).

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—or community college that feeds into the Louisiana public university system—to pursue an undergraduate degree beginning this fall.

South Louisiana Community College in Lafayette and LSUE in Eunice are two examples that are accepted.

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 (Lucky Account Number 3238030003).

IRS guidelines allow a parent to claim their college student child until the year he or she turns 24. We follow

the same guidelines in 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

VISIT SLEMCO ON THE WEB

You can also visit 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 4517873300).



can win per year, but any eligible family member can enter each year.

Winners aren't eligible to receive the scholarship again.

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

SLEMCO 2019 NOMINATING COMMITTEE

Acadia Parish—Fern Hebert, 2739 N. Cherokee Drive, Crowley, LA 70526

Lafayette Parish—Conrad Miller, 311 La Rue Christ Roi, Carencro, LA 70520

St. Martin Parish—Mandi Mason, 1035 Helen Street, St. Martinville, LA 70582

St. Landry Parish—Al Boudreaux, 365 Gentry Drive, Washington, LA 70589

Vermilion Parish—Chad Bertrand, 11038 LA Highway 91 South, Gueydan, LA 70542 The committee will meet April 2, 2019, at 9:30 a.m. at the SLEMCO office, 3420 NE Evangeline Thruway, Lafayette, LA.

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

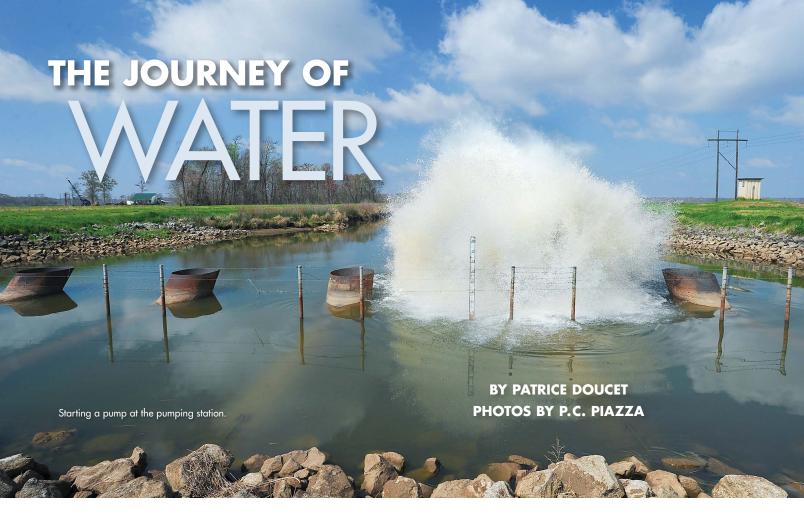
nly one SLEMCO member found her account number hidden in the January/February issue of SLEMCO Power. Beverly Landry of Broussard called in to claim her \$50 prize.

Nine others missed out on a \$50 credit to their SLEMCO account. Those members were Melissa Davis of Duson, Julie Knight of Youngsville, Barbara Lavergne of St. Martinville, Footprints of John of Lafayette, Larry Johnson of Church Point, Gary Guy Wyatt of Breaux Bridge, Darlene Johnson of Kaplan, Maxine Sylvester of St. Martinville, and Gladys Batiste of Lafayette (Lucky Account Number

4515008701). We've hidden 10 more SLEMCO account numbers in this issue. If you find your account number, call Michelle Courvelle at 896-2504. Once she confirms you are a winner, she'll credit the \$50 to

your SLEMCO account.

WINNERS NOW RECEIVE \$50 CREDITS!



e routinely cross bridges over the Bayous Teche or Vermilion yet seldom give a thought to the importance of the waters that flow through our cities. Imagine if in the days and weeks following the flood of 2016, the water flows had not been diverted into channels by control structures. Think of the state of our agriculture and drinking water if salt water were to intrude into our vital aquifer. Picture the fish kills that would occur with regularity in the Vermilion as

a result of water stagnation and low oxygen. For decades, these critical waterways have been cleaner and more eco-friendly than ever before due, in part, to the efforts of one particular group—efforts aided by SLEMCO power, engineering and expertise.

Since 1969, the Teche-Vermilion Fresh Water District (TVFWD) has overseen a \$40 million project, authorized by Congress, to reestablish and maintain the flow of water between the Atchafalaya River and the Teche-

Vermilion Basin — an equilibrium that was interrupted after flood-protection levees were built in the late 1920s. The project has long been one of SLEMCO's largest users of electric power.

Headed by Executive Director Donald Sagrera, the TVFWD manages a continuous flow of fresh water into Lafayette, St. Martin, Iberia and Vermilion parishes. This allows water from the treatment

plants to be discharged into our waterways, reducing water stagnation and pollution, protecting our ground water, and benefitting agriculture (Lucky Account Number 3056570000).

The journey of our water starts from the Atchafalaya River through a 1,200-foot-long inlet channel to a location two miles north of Krotz Springs where a pumping station roars louder than five idling NASCAR engines. Fresh water comes into two places from Bayou Courtableau, feeding Bayou Teche at Port

Barre and then Bayou Fuselier in Arnaudville and Ruth Canal south of Breaux Bridge.

The pumping station, which began operating in 1982, is the centerpiece of the Teche-Vermilion Project, moving water from the Atchafalaya into Bayou Courtableau, which recreates the natural flow of water. The multimillion-dollar facility houses five pumps driven by 1,500-HP electric motors. Each pump is capable of delivering 260 cubic feet of fresh water per second when

four pumps are running full blast. (The fifth pump is a reserve.) According to Sagrera, that's enough water to fill New Orleans' Superdome to the ceiling in just over 24 hours!

For another perspective on the pumps' power, consider that a single gallon of water weighs a little more than eight pounds. At full capacity this pumping station is called upon to lift 5.6 billion



(yes, billion with a B) pounds of water per day, which equates to delivering 672,169,558 gallons of fresh water. Sagrera says this is the amount of water that it takes to maintain the flow in the Teche and Vermilion in order to prevent stagnation and pollution.

ince the start of the Teche-Vermilion Fresh Water District, SLEMCO has supplied power to the pumping station and,

according to Sagrera, has helped the District ensure the most efficient use of taxpayer dollars. "Because of our unique electricity requirements, SLEMCO provided us with our own transmission lines that tie into an onsite substation where the electricity comes in and then is delivered to the pumping station," he says. "On those occasions when power needs to be shut off to perform repairs and then restored quickly, SLEMCO has always accommodated us. What's more, their engineers have helped us when planning upgrades that best fit into the design of the power supply system."

It may surprise many to know that the pumps do not constantly run. Over a 10-year period, one or more pumps have run an average of 200 days per year; the rest of the year, flow is provided by rainfall runoff. During times of excessive rainfall, when pumps are halted, the District operates structures to minimize water entering the Vermilion and drawing water from the Teche. Working

as efficiently as possible, the District's personnel carefully monitor weather forecasts and stop the pumps when rainfall is predicted, restarting them if storms don't fulfill rainfall expectations or once the system has drained after a downpour.

ump operations are also based on an ideal water level of Bayou Courtableau established by the Corps of Engineers. Water elevation is monitored daily by pumping station personnel, and water distribution within the four parishes is based on local needs, including irrigation for rice and crawfish farmers and navigation

for large boat builders along the river. Sagrera says the water level in the Vermilion can be raised within three to four days (Lucky Account Number 4516182203).

To assure the quality of our water, TVFWD has collected monthly samples from 19 sites for the past four years. This daunting task is undertaken through a collective effort of the Bayou Vermilion Preservation Association, which involves the four District parishes plus St. Landry Parish, along with the Louisiana Department of Environmental Quality, Lafayette Consolidated Government, the Bayou Vermilion District and the 7th Ward Drainage District of Vermilion Parish. As a result of their work on water testing and

signage, TVFWD was a recipient of the Visionary Award from the Bayou Vermilion Preservation Association (Lucky Account Number 3108295000).

Bess Foret, Environmental Quality Manager with Lafayette Consolidated Government, can attest to the improvement in the waterway. She supervises the team complying with state and federal environmental regulations, including the management of storm





water discharge into the channels of the Vermilion. Foret says the water being pumped in from the north is fresh, good water — so much so that her team can now better focus on what is draining in from Lafayette's storm water runoff.

ouisiana is more fortunate than many other states

to have 30 percent of the Mississippi's water shed diverted into the Atchafalaya River. Sagrera says the work of the TVFWD in protecting our rivers — and our way of life — is an important responsibility to be carried on for future generations.

"We've made use of that natural resource for 36 years through infrastructure, engineering and, thanks to SLEMCO, adequate power."

PRONE TEAM FLIES HIGH

LEMCO has three FAA-licensed drone pilots on staff who fly our camera-equipped drones for a variety of projects. As part of our engineering department, they fly them when needed, to ensure the accuracy of our mapping system, and they also inspect equipment and lines for problems. These men can follow our lines off-road in a small truck or ATV, which protects property and allows them to go where our big trucks can't. Inspections are also much quicker. Looking ahead, if we have major storms or hurricanes, using drone cameras will be more efficient and much less costly than having to fly our personnel in planes or helicopters, which is what we've had to do in the past for poststorm damage inspections (Lucky Account Number 1053669103).









SOMETHINGS OOD IS ALWAYS OOKING



These recipes are featured in The Best of The Gift Horse Restaurant II cookbook by Jackie O. McLeod. This cookbook offers inspiration outside of the kitchen as well, with motivational

quotes, humorous stories and pearls of wisdom throughout. To purchase your copy, call 1-800- FOLEYAL or mail a check to The Gift Horse Restaurant at 209 W. Laurel Ave., Foley, Al, 36535. Cost is \$21.95 plus shipping and tax.

Sherry Cheese Paté This is a favorite appetizer of customers

This is a favorite appetizer of customers at the Gift Horse Restaurant.

2 (3 oz.) packages cream cheese, softened 1 cup shredded cheddar cheese 1/4 cup cooking sherry 1/4 tsp. salt 1/2 tsp. curry powder 1/2 tsp. garlic powder Green onions, chopped Chutney of your choice

Combine cream cheese, cheddar cheese, sherry, salt, curry powder and garlic powder. Blend until smooth and pack into a small bowl. Refrigerate. Serve topped with chutney and green onions.

NOTE: If you're not a fan of chutney, try topping the paté with pepper jelly. Cooking sherry can be substituted with drinking sherry, a dry red or white wine, or dry vermouth.

Beef Tenderloin

Cooking large cuts of meat can be intimidating for the novice cook, but this tenderloin recipe is foolproof and delicious.

5-6 lbs. beef tenderloin
1/4 cup butter, softened
4 garlic cloves, crushed
2 tsp. Worcestershire sauce
2 tsp. lemon juice
Salt to taste
Freshly ground pepper (a good bit, to your taste)

Before cooking, let tenderloin come to room temperature. Preheat oven to 500 degrees. Cream butter with garlic, Worcestershire sauce, lemon juice, salt and pepper. Spread mixture on tenderloin. Bake, uncovered, on a baking sheet, with a lip, for 23 minutes. Remove from oven, wrap meat in aluminum foil and let rest for 20 minutes, then unwrap immediately to discontinue cooking. Serves 10.

Swiss Beans

Another famous recipe of The Gift Horse.

3 (16 oz.) cans French-style green beans

3 tbsp. margarine

2 tbsp. all-purpose flour

3 tsp. grated onions

2 (8 oz.) containers sour cream

1 (8 oz.) package shredded Swiss or mozzarella cheese Crushed cornflakes

Heat green beans and drain. In a separate sauce pan, melt margarine. Stir in flour and onions. Blend in sour cream. Stir in Swiss cheese until melted. Add green beans and pour into buttered casserole dish. Top with crushed cornflakes. Bake at 350 degrees for 20 minutes.

NOTE: You can use fresh green beans if you prefer; just boil them first. French-style beans are the skinnier ones, so keep an eye on them because they soften quicker.

Resurrection Rolls

This recipe is a fun and meaningful way to illustrate the Easter story to your children. These rolls are yummy at breakfast, lunch or dinner.

1 marshmallow (representing Jesus) 1/2 cup butter melted and cooled (symbolizing the oil)

1/2 cup sugar and 1 tbsp. cinnamon (the spices)

1 (8 oz.) can refrigerated crescent rolls (the linen wrapped around Jesus) Preheat the oven (the tomb) to 350 degrees

Dip a marshmallow in melted butter. Roll it in the sugar-cinnamon mixture.

Tightly wrap the marshmallow in a crescent triangle, sealing the edges. Place on a well-greased baking sheet seam side down. Bake at 375 degrees for 11 to 13 minutes. When you bite into the baked roll, the marshmallow will be gone, signifying that Jesus rose from the dead.

Baked Cheese Cake

A different spin on the traditional cheesecake; this is more of a cake baked with cream cheese. Rich, yet light, it's an unexpected dessert for the Easter table.

1 (18 oz.) package Deluxe II cake mix (plain not butter)

4 eggs, divided (at room temperature)

2 tbsp. vegetable oil

2 (8 oz.) packages cream cheese, softened

1/2 cup sugar

1 1/2 cups milk

3 tbsp. lemon juice

1 tbsp. vanilla extract

1 (20 oz.) can of your favorite pie filling

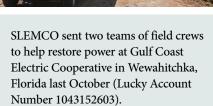
Preheat oven to 300 degrees. Set aside 1 cup dry cake mix. Mix remaining dry cake mix, 1 egg and oil until crumbly. Press mixture evenly into bottom and slightly up the sides of a greased 13 x 9 x 2-inch baking dish.

In the same bowl, blend cream cheese and sugar together. Add 3 eggs and reserved 1 cup cake mix. Beat for 1 minute at medium speed. At low speed, gradually add milk, lemon juice, and vanilla. Mix until smooth. Pour over crumb crust. Bake for 45 to 55 minutes or until a toothpick comes out clean when put in the center of the cake. Cool and top with blueberry pie filling or your favorite topping.

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







Acadiana's finest spent nearly four weeks total, helping out members of the Florida cooperative who sustained a direct hit by Hurricane Michael. The Category 4 storm devastated the area, wiping out homes, buildings, trees and more. Power was out for weeks.

