

SLEMCO

POWER

MAY/JUNE 2019

SLEMCO'S 82ND ANNUAL MEETING



**MORE
PRIZES!**

**MORE
CHOICES!**

**MORE
CHANCES TO WIN!**

WHAT DO YOU WANT TO WIN?



The Official Publication of the Southwest Louisiana Electric Membership Corporation

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TakeNote

ANNUAL MEETING NOTICE

The 82nd annual meeting of the members of the Southwest Louisiana Electric Membership Corporation (SLEMCO) will be held in Lafayette's Cajundome on Saturday, June 1, 2019. The business meeting begins at 10 a.m.

ORDER OF BUSINESS

1. Report of quorum of members present.
2. Reading of Notice of Annual Meeting mailed on May 20, 2019.
3. Presentation of Minutes of the previous Annual Meeting and action thereon.
4. Reports of Officers, CEO and Attorney and action thereon as needed.
5. Election of Directors. (Nominated by Committee.)
6. Unfinished business, if any.
7. Adjournment.

This notice was mailed to each SLEMCO member, postage prepaid, on May 20, 2019 in accordance with SLEMCO's bylaws.

Bryan Leonards Sr., *Secretary-Treasurer*



SLEMCO members attending our 82nd annual meeting on Saturday, June 1 will have more grand prizes, more prize choices, more chances to win big — all in all, even more reasons to attend!

First, there will be not one but three grand prizes, with the first grand-prize winner choosing between \$20,000 cash or a new car, truck, camper, bass boat or tractor.

The second grand-prize winner will go home with \$7,500 cash, and \$2,500 will go to the lucky member whose name is drawn for the third grand prize. (See page 3 for complete information on all our prizes.)

Doors to the Cajundome in Lafayette will open at 6 a.m. and, starting at 6:30, you can enjoy music from **Geno Delafosse & French Rockin' Boogie**. *Lucky Number: 4514263400*

Plan on getting to the Cajundome before 8 a.m., because you'll want your prize stub in the barrel when we draw for an early bird prize:

\$5,000 in cash! We will also be giving away 13 other valuable prizes throughout the morning.

Advancial Federal Credit Union will be on hand to answer questions about becoming a member of SLEMCO's partnering credit union. **Vitalant**, formerly United Blood Services, will be present for our annual blood

drive. And we haven't forgotten the kids: a balloon artist and face painter will entertain the youngsters. We'll also have members of the **Acadiana Cane Cutters Baseball** team on hand to visit with fans of all ages. *Lucky Number: 4518165200*

At 10 a.m., things get down to business with presentation of the minutes of the 2018 annual meeting, introduction of directors and guests, plus reports on SLEMCO's operations.

You will be asked to elect four members to the SLEMCO board. The slate of officers nominated in April by the 2019 nominating committee is: Acadia Parish – Buck Leonards,





PAYMENT KIOSK 24-HOUR CONVENIENCE

Visit our 24-hour kiosk in our Lafayette office drive-thru to pay your bill with cash or electronic checks.

This convenient kiosk also allows you to access your bills and payment history, save payment information for future payments or sign up for auto draft.

To access your account at the kiosk, enter your account number, the barcode on the bottom left corner of your bill or a Member Information Card (MIC), which you can obtain at our Lafayette office. ☎
Lucky Number: 4515768800



304 W. 17th, Crowley, LA 70526; Lafayette Parish – Carl Comeaux, 1100 Rue Des Etoiles, Carencro, LA 70520; St. Landry Parish – Gary Smith, 1866 Highway 356, Sunset, LA 70584, and St. Martin Parish – Jeremy Melancon 1061 Camille Drive, St. Martinville, LA 70582.

After the conclusion of our business meeting, we'll draw for 20 \$2,000 college scholarships and the grand prizes.

This could be a Saturday you won't forget. You can't win unless you attend — and you don't want to miss your chance to win one of these great prizes. So join us at the Cajundome on Saturday, June 1, and good luck when you drop your prize stub in the barrel! ☎

THIS YEAR'S PRIZES 17 CHANCES TO WIN!

FIRST GRAND PRIZE CHOICE OF ONE OF THE FOLLOWING



2019 GMC CANYON OR LINCOLN MKC
provided by Courtesy Automotive



\$20,000 CASH



2019 TRACKER® BASS BOAT & TRAILER
provided by Henderson Implement & Marine



2019 PASSPORT 2950BH TRAVEL TRAILER
provided by Primeaux RV Superstore



KUBOTA 39 HP TRACTOR
with implements provided by Henderson Implement & Marine

SECOND GRAND PRIZE
\$7,500 CASH

THIRD GRAND PRIZE
\$2,500 CASH

8AM EARLY BIRD PRIZE
\$5,000 CASH

PLUS ADDITIONAL PRIZES 2 CHANCES TO WIN EACH!



APPLE IPHONE 10 (XS) CELL PHONE
64 GB Memory



APPLE IPAD PRO WITH WIFI
256 GB Memory



APPLE MACBOOK PRO 13" LAPTOP COMPUTERS



ARLO PRO 2 WIRELESS HD SECURITY CAMERA SYSTEM AND RING DOORBELL PRO CAMERA



\$500 CASH

HITTING IT OUT OF THE PARK

Story and Photos by James Edmunds

The beloved UL “Horse Farm” will soon reopen to the public as an urban park most communities can only dream about

The big surprise for many who have become involved in, or just curious about, the development of Moncus Park in Lafayette, according to Executive Director Elizabeth Brooks, is just how big the park property is. For decades, anyone driving down busy, commercial Johnston Street might have noticed a brief slice of rural Acadiana sandwiched in among the businesses, condos and the like; and if slowed down by traffic, might have gotten a tantalizing, oasis-like glimpse of a meandering coulee, an old barn and some graceful oaks. But this may be a case of not being able to see the forest for the trees: The deepest boundary of the new park is four-fifths of a mile from Johnston Street, and there are 100 acres in all, a substantial portion of which is wild forest. *Lucky Number:* 3439380002

If ever anyone could be said to have her dream job, it is Elizabeth Brooks. In 2005, when it became known that this beautiful swath of land, which had belonged to the University of Louisiana Lafayette and had been known as the “Horse Farm” for the equestrian center once housed there, might become commercially developed, she and her friend Danica Adams, then UL students, rallied the public to preserve the property for public use.



A new bridge over the coulee that runs through the property will provide access to much of the park from newly constructed parking facilities.

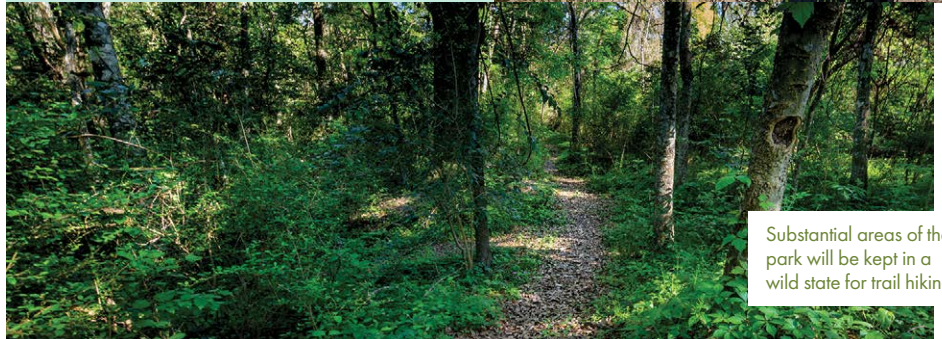


Elizabeth Brooks with master plan in front of her, behind her and in real life execution outside the window.

“Quality of life is an important issue for any community, and certainly a key component in its growth and economic health.”



Hundreds upon hundreds of plants are being used to create new gardens on newly sculptured land.



Substantial areas of the park will be kept in a wild state for trail hiking.

University and city officials devised a sale of the property to the city. Then, a group called Lafayette Central Park, Inc. was created as an independent non-profit to build and operate the park, pledging to surpass in improvements the price the city had paid for the land to transform the property into a world-class urban park. When Lafayette philanthropist James Devin Moncus stepped up with a substantial donation, the park had its name. Now, a decade and a half later, Brooks directs the organization developing the park into a jewel-like community asset. *Lucky Number: 1207230002*

“Park conservancies and public-private

partnerships have become increasingly popular as means to develop and maintain parks in the face of pinched government budgets,” Brooks notes, adding that the high level of public involvement that gave birth to the park has also been important to the design of the improvements currently underway. “Thousands of people participated one way or another in the creation of the Master Plan for the park.”

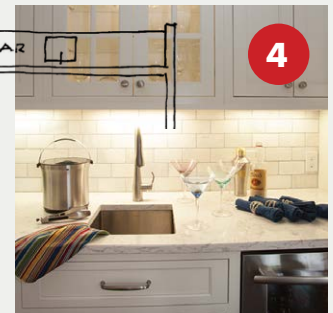
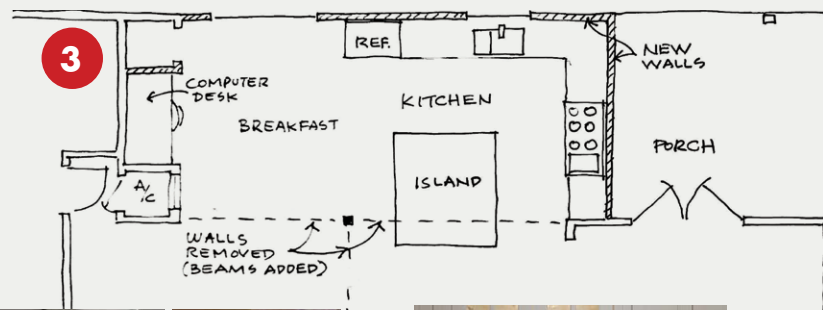
The resulting plan for the park includes a wide range of amenities and features, but also keeps a substantial portion of the property in its wild condition for trail hikers and the like. One key component

will be a market pavilion, which can host the Lafayette Farmers & Artisans Market, a Saturday-morning market that for the past few years has been the most visible public activity on the Moncus Park campus and continues even during this current busy construction phase. Work on the first major phase of the park will continue into the summer, and it will open for public use later in 2019. *Lucky Number: 4517482400*

“Quality of life is an important issue for any community, and certainly a key component in its growth and economic health,” Brooks says. “Moncus Park is an unparalleled opportunity to set a jewel in the urban heart of a busy, thriving city.”

A KITCHEN WITH **ROOM FOR THE FAMILY**

WHEN A TIGHT SPACE JUST WON'T CUT IT, ENGINEER A SMART SOLUTION



1 THE WOW FACTOR

Functional and elegant, this sleek kitchen was once a crowded corridor workspace. The family now enjoys its large island, loads of storage, professional stove and subway tile.

2 BREAKFAST OR BILLS

A generous window fills the breakfast area with sunlight which also makes paying bills at the computer nook more pleasant. Removing a storage closet made room for this desk area right in the heart of things.

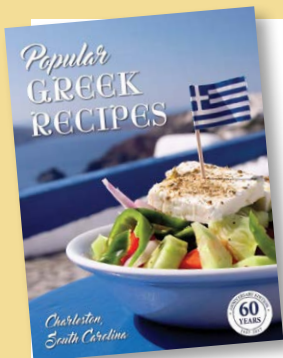
3 MAJOR MAKEOVER

A narrow Pullman kitchen was insufficient for this family's busy life. To enlarge it, a load-bearing wall was removed after adding an attic beam and column to support the second floor. For major renovation, an architect and engineer are essential.

4 COFFEE AND COCKTAILS

Locating the coffeemaker away from morning hubbub was smart. A bar sink is handy for coffee and for evening cocktails with friends. This storage wall includes pantry, fine china and glassware, linens and a wine cooler.

Text: Anne Darrah | Photos: P.C. Piazza | Design: Allen Bacqué-Architect



The following recipes are from a cookbook by the St. Irene Ladies Philoptochos Society of Charleston, South Carolina, titled **Popular Greek Recipes**. Browsing through the recipes,

these authentic Greek dishes appear to be as simple to prepare as the title of the book. A copy can be purchased on Amazon for \$24.95, plus tax and shipping, or by emailing CharlestonGreekCookbook.com.

Shrimp Cucumber Dip

This is an easy and fantastic summer dip. Note, that if you're using dried dill, use less than the amount of the fresh herb.

- 1 cup cooked, peeled and chopped shrimp
- 2 (3-ounce) packages cream cheese and chives, softened
- 1/2 cup peeled and finely diced cucumbers
- 1 1/2 tsp. chopped fresh dill or 1/2 tsp. dried
- 1/8 tsp. salt
- 1/8 tsp. garlic salt
- 1 tbsp. lemon juice
- Milk or mayonnaise

Squeeze moisture from shrimp. Combine shrimp with cream cheese, cucumbers, dill, salt, garlic, and juice. Add enough milk or mayonnaise to reach a dip consistency.

Tiny Stuffed Eggplants

Melitzanes Papoutsakia

If you don't like eggplant, yellow squash is a great substitute in this recipe. Just follow the same instructions.

- 8 small eggplants
- 2 onions, finely chopped
- 1 lb. ground beef or lamb
- 3 tbsp. butter
- 1/4 cup long-grain rice
- 1/2 cup tomato sauce

- Chopped fresh parsley
- 1 tsp. salt
- Dash of pepper
- 1 cup water
- 1/2 cup tomato sauce
- 2 eggs
- 1/4 cup milk
- 1/2 cup grated cheese
- Salt and pepper to taste

Slice off stem end of eggplant or squash. Scoop out pulp and reserve. Sprinkle vegetable shells with salt and let stand. Sauté onions and beef in butter. Add half of eggplant pulp, rice, tomato sauce, parsley, salt, and pepper. Cook until meat is brown. Rinse vegetable shells with water. Spoon filling into shells. Place in a 13 x 9 x 2-inch baking pan. Add water and tomato sauce to pan. Bake at 375 degrees for 1 hour. Beat eggs until light and fluffy. Stir in milk and cheese. Add salt and pepper. Pour mixture over eggplant. Broil until brown.

Chicken Breast Wrapped in Filo

Filo refers to phyllo dough, the light airy dough that you bite into before tasting the succulent chicken.

- 8 boneless, skinless check breast halves
- Salt and pepper to taste
- 2 tbsp. olive oil
- 1 medium onion, chopped
- 4 cups chopped fresh spinach
- 4 oz. cream cheese, softened
- 1/2 cup crumbled feta cheese
- 1 cup shredded mozzarella cheese
- 1/2 cup shredded white Cheddar cheese
- 2 eggs, slightly beaten
- 1/2 tsp. ground nutmeg
- 1 lb. package filo (phyllo) pastry sheets
- 4 sticks butter, melted

Pound chicken between two sheets of heavy duty plastic wrap to 1/8 inch thickness. Sprinkle with salt and pepper. Set aside. Heat oil in a large skillet. Sauté onions until tender. Add spinach and cook for 3 minutes. Remove from heat. Stir in cream cheese until blended. Add feta cheese, mozzarella cheese, cheddar cheese, eggs, and nutmeg. Blend well.

Spread 1/4 cup spinach filling over each chicken breast. Roll up and set aside. Brush butter on one filo sheet. Top with a second filo sheet. Brush with butter again. Place chicken roll on the narrow end of filo sheet. Fold in two sides and roll up. Place roll in a baking dish and brush with butter. Repeat with remaining ingredients. Bake at 350 degrees for 40 minutes or until golden brown.

Chocolate Torte

Tourta Sokolatas

The absence of flour in this decadent torte is not missed after the ladyfingers soak up the rich chocolate filling. This is one of those desserts that looks and tastes like it would take a long time to make – but, it doesn't.

- 4 egg yolks, well beaten
- 1/4 cup milk
- 1/4 cup sugar
- 1 tbsp. cornstarch
- 2 squares unsweetened chocolate, grated
- 2 tbsp. rum, optional
- 4 tbsp butter, softened
- 1 cup powdered sugar
- 4 egg whites, stiffly beaten
- 24 ladyfingers
- Whipped cream

Combine egg yolks, milk, sugar, cornstarch, and chocolate. Cook over low heat, stirring until mixture begins to boil. Remove from heat and cool. Stir in rum. Cream butter and powdered sugar until smooth and fluffy. Gradually stir in chocolate mixture. Mix well. Gently fold in egg whites, blending well.

Arrange ladyfingers in bottom and up the sides of buttered 9 x 5-inch loaf pan. Pour in chocolate filling and top with remaining ladyfingers. Refrigerate for 3 to 4 hours. Unmold on a decorative platter. Garnish with whipped cream.

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

HOW TO WIN PRIZES

Winning prizes at the annual meeting couldn't be easier. Arrive at the Lafayette Cajundome on Saturday, June 1, before 8 a.m., put your stub in the prize barrel and listen for your name when the prize drawings are announced.



Between 8 and 10 a.m., we'll give away every prize except the scholarships and grand prizes. Winners of any grand prize will not be eligible to win another grand prize at this meeting.

You should receive your invitation card in the mail during the week of May 20. Bring that card with you to the Cajundome on June 1. Half of the card will go in the prize barrel; you'll keep the remaining half to claim your prize if your name is drawn. *Lucky Number: 4516442502*

You or your spouse must be present to claim a prize. No one else can claim a prize for you — not a neighbor, relative or by power of attorney.



If you have a commercial account and wish to participate in the drawings, bring a letter to SLEMCO's office by June 1 stating that you will be your company's authorized representative. *Lucky Number: 1101018500*

If you misplace your invitation card, come to the meeting anyway. We'll be happy to make you a new one. ☎

LUCKY NUMBER WINNERS

Two SLEMCO members called in to claim their \$50 prize when they found their SLEMCO account number hidden in the March/April issue of the magazine. **Russell Bearb** of Sunset and **Johnny Doucet** of Egan each received \$50 credits to their SLEMCO accounts.

Eight other members missed out on the chance to claim their \$50. **Nolan Suire** of Maurice, **Anahi Vega-Ortiz** of Scott, **Russell Williams Jr.** of Lafayette, **Erica Sandifer** of Broussard,

Brandi LeBlanc of Lafayette, **Leon Fields Jr.** of Erath, **Davie Dought** of Youngsville and **Armoni Gotch** of Sunset each had their account

numbers hidden in the magazine but didn't call in to claim their \$50 SLEMCO credit. *Lucky Account: 2060697000*

We've hidden ten more SLEMCO account numbers in this issue of the magazine.

If you find your account number before the next issue is mailed out, call Michelle Courvelle at 896-2504 to verify that you are a winner. If you are, she'll credit the \$50 to your account. ☎



WINNERS NOW RECEIVE \$50 CREDITS!

HOW TO WIN A 2019 SLEMCO SCHOLARSHIP

YES. YOU CAN ALSO WIN A SCHOLARSHIP. . . .

Scholarships will be awarded immediately after the business portion of our meeting, which begins at 10 a.m. Once the barrel is brought to the stage, no more entry cards will be allowed, so please don't be late.

Lucky Number: 2318074000

The SLEMCO member who sponsored each applicant must attend the annual meeting and be prepared to claim the scholarship with his or her driver's license. We do not need the student's driver's license. The student isn't required to attend the meeting, but is encouraged to attend and join in the excitement.

In cases where SLEMCO members sponsor themselves or a spouse, either can attend to claim a scholarship, but one must be present to win.

Winners will need to provide SLEMCO with an official transcript from either their university or high school, whichever is applicable, within 30 days of the June 1st Annual Meeting.

If you have questions, call SLEMCO at 896-5384. ☎

