

SLEMC

# POWER

NOV/DEC  
2011



## FULL CIRCLE

**Fiddler Hadley J. Castille  
is a mirror to the past  
for today's audiences**

PAGE 4



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Cover photo by Curtis Darrah © 2011

# TakeNote

## SLEMCO HONORS EMPLOYEE MILESTONES

**T**hirty-nine SLEMCO employees will soon celebrate major milestones with the company. Their individual careers represent 1,069 years of service to SLEMCO and its members throughout Acadiana.

Retiring in 2011 are board members Dennis Broussard of Kaplan with 29 years of service and Remie McGee Jr. of Church Point with 18 years of service. Ken Bordelon, economic development coordinator from Breaux Bridge, is retiring with 29 years of service; James Ray Hebert, underground superintendent of Youngsville, is retiring after 43 years; Paul Melancon, field engineer from Abbeville, is retiring after 26 years; John D. Menard Jr., a serviceman from Arnaudville, is retiring after 30 years, and Charles Savoy of St. Martinville is retiring after 44 years as a construction inspector.

Marking 45 years is SLEMCO CEO and General Manager J.U. Gajan of Lafayette.

Three employees are marking 35 years each with the company. They are Burt Arceneaux of Carencro, distribution engineering aide I; Allan Guilbeaux of Carencro, warehouse foreman, and Field Superintendent Kerry Viator of Parks.

Celebrating 30 years each with the company are board president Jerry Meaux of Duson; board member Bill Huval of Parks; Dallas Donovan of Abbeville, district operations supervisor; Dwayne Doxey of Scott, senior meter shop technician; Linda Guillory of Lafayette,

CAD/CAM specialist; Elliot Hollier of Opelousas, district operations supervisor; Barbara Lalonde of Cecilia, benefits specialist; Kevin Mouton of Broussard, line foreman; Wayne Phillips of Lafayette, governmental affairs representative; William "Keith" Rabalais of Crowley, dispatcher; Levy Richard of Opelousas, meter shop technician, and Gaynal Savoy of Crowley, district operations supervisor.

Serving SLEMCO's membership for 25 years each are Curtis Catalon of Maurice, serviceman; Dennis Desormeaux of

Lafayette, line foreman; Dina Guardia of

Carencro, assistant meter reader supervisor; Gerald Larriviere

of Lafayette, service specialist; Mary Laurent of

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Mitchell of Lafayette, residential energy services manager; Russell

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foreman; Patrick Spell of

Sunset, senior substation technician; Glenn

Tamporello of Breaux Bridge, director

of operations, and Kenneth Venable of

Church Point, underground crew foreman.

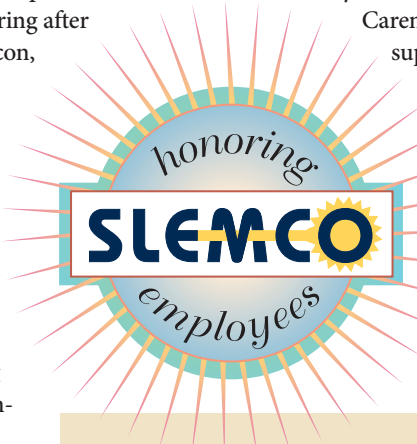
Completing 20 years of service each are Brian

Latiolais of Church Point, warehouse clerk; Chad

Miller of Church Point,

serviceman, and Chris Smith of Lafayette, information technologies supervisor.

Marking their 10 year anniversaries with SLEMCO are Joshua Boudreaux of Morse, class A lineman; Michelle Courvelle of Opelousas, customer records clerk, and Wade Lacombe of Iota, meter reader (Lucky Account Number 2050362000).



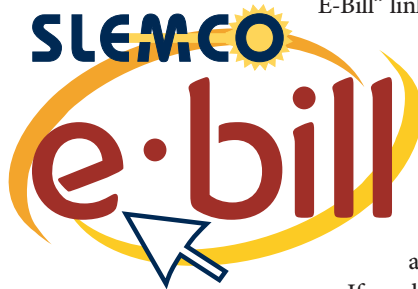
Their careers represent  
1,069 years of  
dedicated service to  
SLEMCO and its members  
throughout Acadiana.

# REVIEW YOUR ACCOUNT ONLINE

**W**ant to know whether you've used more power this summer? Do you need to know what your electric usage might be next month, based on last year? Then sign up for SLEMCO's E-Bill. It's a quick, easy and convenient way to find answers to all these questions and more, 24 hours a day (Lucky Account Number 3232435000).

Once you sign up for E-Bill, not only can you pay your bill, you can review your electric history to see if you are using the same amount as last year or whether your energy conservation efforts are paying off.

Go to the SLEMCO's home page at [www.slemco.com](http://www.slemco.com) and click on the E-Bill link at the top right. At the E-Bill page, new users should click the "Sign up for E-Bill" link.



Paying your SLEMCO bill through E-Bill is safe and convenient. All your account information is displayed through a secure server, so you won't have to worry about identity theft.

If you haven't used E-Bill yet, try it this month. Even if you choose not to pay through E-Bill, register so that you can view your billing information and electricity usage history anytime you wish. ●



## 2012 SLEMCO HOLIDAYS

All SLEMCO offices will be closed for holidays on the following dates:

**JANUARY 2, 2012** – Observed for  
New Years Day

**FEBRUARY 21** – Mardi Gras

**APRIL 6** – Good Friday

**MAY 28** – Memorial Day

**JULY 4** – Independence Day

**SEPTEMBER 3** – Labor Day

**NOVEMBER 22 & 23** – Thanksgiving

**DECEMBER 24 & 25** – In observance of  
Christmas Eve and Christmas Day

**JANUARY 1, 2013** – New Years Day



## ENERGY SAVING IDEAS

### BEWARE OF HOME ENERGY BANDITS

Our homes are full of silent energy thieves that may be increasing your electric costs by as much as 15 percent, even when you're not using them. These are called **plug loads**—devices that use power even when turned off (Lucky Account Number 1009119500).

According to the National Rural Electric Co-operative Association (NRECA), the set-top boxes that come with your cable or satellite TV are among the worst offenders.

Two small set-top boxes, such as a HD DVR plus the regular HD cable or satellite box, will use around 450 kilowatt-hours per year—more than a refrigerator! Such devices continuously draw an average of 30 to 40 watts. And the on/off button? It doesn't save power: for most models, it merely turns off the LED indicator.

Plug loads may be the nation's fastest growing area of electricity use, the NRECA reports, with as many as four million plug load devices nationwide, costing homeowners more than \$100 each year.

To save some of that wasted energy, you can unplug chargers for electronic devices such as cell phones when you're not using them. A convenient way to corral these energy bandits is to plug any "always on" devices such as chargers, coffeemakers, computers, and stereo systems into a switched power strip so you can turn them off completely when not in use.

For more energy saving information, visit the NRECA's website at the Electric Co-op Today home page, [ect.coop](http://ect.coop), and click on the Efficiency & Conservation link. ●



# SHARECROPPER'S SON

**As a boy, the fiddle stole Hadley Castille's heart. Now he uses it to steal the hearts of a worldwide audience.** By Curtis Darrah



Photo by Curtis Darrah © 2011

**R**enowned Cajun fiddler Hadley J. Castille just may be the last of his kind. Growing up during the Great Depression in a sharecropping family in rural St. Landry Parish, over his 78 years he has bridged two eras.

One foot in the 19th century and the other in today, through his music he has shared a lifetime of experiences born of rural Cajun culture with audiences from Opelousas to France. And you might say it was the sounds of Harry Choate's fiddling on "Jolie Blon," drifting from the jukebox of a bayou bar in 1946, that finally set the wheels of Castille's musical life on track.

Hadley's uncle Cyprien Castille, a fiddler, taught his nephew the basics of fingering and the rhythmic bowing style so irresistible to Cajun dancers. His father, François, was an accordion player, a good one, according to Castille. But his dad had quit playing dances by the time the boy became interested in music.

"I was born right after the big depression," Castille said. "We moved around most every year from one farm to another. Not all the sharecroppers did that, but my poppa was always looking for better land." After the family moved to Notleyville in 1949, things finally began looking up.

"By that time my brothers were gone: it was just me and poppa and momma. The first year poppa bought a horse and a little mule and a few plows. So we went on thirds.

"We were always on halves before that: you had to give half of what you made to the landowner, but he furnished everything," Castille explains. "On thirds, he furnished the land, the house and the barn and you furnished everything else—the equipment, all the tools. So, man, we're doing good!

"Get up in the morning at 4 o'clock, get out there in that field until about 6:30. Come back to the house, clean up and catch the bus at 7:30. Go to school, play basketball until about 3:30 or 4, and then back into the field," he said.

Like hard work, music was an integral part of rural life at that time. "Everybody played in the neighborhood. We didn't have a radio, but others did. They

would hear songs on the radio and learn them during the week," he recalled. "On weekends we'd get together and they would teach 'em to us. That was the last year of the war, '45. And '46—that's when I *really* got into it," he said. That year a trip to the grocery store provided his key inspiration: the fiddling of South Louisiana's Harry Choates (Lucky Account Number 3420120009).

// was playing the style my friends were playing, and what my uncle had showed me. And one time I went down to the bayou to get groceries. It was right after the war, must have been in '46, and the guys were coming back from the war, all our neighbors and friends.

"They would go to the Silver Slipper there, and play the music and drink and party all afternoon. When I approached the bayou I could hear this song on the juke-





box, and it just hit me right here,” he said, tapping his chest. “And I said wow, that is great. What is that? The guy’s singing in French, but that fiddle had that feeling I had never heard before.

“I didn’t go into the store right away,” he laughed, remembering. “I approached the bar and I listened. They were all in there carrying on, drinking and dancing, to the same song, ‘Jolie Blon,’ one time after another,” Castille said. Those returning servicemen were eager to make up for lost time, for years they lost to the war. And that song, released in March 1946, seemed to capture the essence, the emotion of Cajun music for that entire generation. The song was playing when he tore himself away to go the store. It was playing when he came out. It was still playing, fainter and fainter, as he walked down the road to home.

“We didn’t have a radio, and I wanted to hear it again, you know. So I tried to remember what I heard—I wanted to go to the grocery store again just so I can hear that ‘Jolie Blon,’” he said, with his characteristic hearty laugh. Choates’ fiddling style had completely captivated Castille’s imagination. “At that time, I didn’t want to hear accordion: I just wanted to hear that fiddle!

“When we moved to Notleyville, I met some other musicians, a pretty good little group of musicians. We’d jam all the time and learn new stuff. By then we had a radio and I was hearing fiddlers like Doc Guidry, a great Cajun fiddler from the Lafayette area, and a guy named Happy Fats (Lucky Account Number 2036823201).

“After we had done so well with those crops, poppa talked me into farming one more year,” after his high school graduation, he

said. Castille and his family, including a brother who had just returned from the military, were picking cotton one September mid-afternoon when they noticed three visitors approaching. By the time the pickers reached the headrow, Castille recognized three boys he knew from Leonville. They had moved to New Orleans, formed a band and were in need of a fiddler. “They were playing across the river—you couldn’t play Cajun music or country in New Orleans—but they were playing in Westwego,” Castille said.

His brother’s offer to help with the crop overcame his father’s initial objections. “I took my sack off right there, ’bout two o’clock in the afternoon, took my sack off and said, ‘OK guys, let’s go.’ Told my momma, poppa and brother bye and we took off, went to the house and loaded up a few clothes that I had and took the fiddle.”

“So we played, two, three nights a week across the river. It was fun, we enjoyed it—they weren’t great musicians but we pulled it off and we had packed houses. They’d play a little country, and play a few Cajun songs.” Castille also picked up a daytime job as a mechanic’s helper in an asbestos plant. “I was an ol’ country boy. Take a boy out of the cotton field and bring him to New Orleans on Magazine Street—it was a total shock for me. Then one day I said, I’ve had enough of this: I’m going back home,” he recalled.

“I didn’t stay six months. And the Korean War was on then.” Soon after he returned home, Castille was drafted and served for two years at Fort Hood in Texas, playing music the whole time

Continued on page 6



iStock © David Sucky



Castille plays with granddaughter Sarah Jayde Williams onstage at the Liberty Theater in Eunice in 2007. “I’m playing tunes that go back from before the turn of the 19th century, from my grandfather and my uncle, and here she is, over a century later, playing these same styles and tunes that inspired me.”

Photo by David Simpson © 2007. Used with permission.

Continued from page 5

with a country band. “I really wasn’t a great country fiddler, but I learned, I adapted.”

“After I came back, I went back to Cajun and I played a little while,” he continued. But Castille quit playing dances around 1958, not long after marrying Earline Shay. After the army, he had spent two years in school learning plumbing. Seeing business opportunities for the trade in the Opelousas area, he talked his brother into giving up lucrative work as a pipefitter in Mobile and joining him. “We started business with hardly nothing, but we built it up and at the end of 30 years we had the largest plumbing contractor in the area,” he said.

But the pull of music remained strong. After a few years, Castille began playing house parties. With his friend Harold Fontenot, a local banker and talented country singer, he soon found himself playing for the opening of the Superdome, parties for civic organizations statewide and even dates in Washington, D.C. Since Castille played Cajun and Fontenot was a country singer, performances featured a little of both.

If the strains of “Jolie Blon” were a watershed in his musical development, the floodgates opened wide after a trip to Canada in 1979. The reaction of audiences there opened his eyes. Invited to play in Canada, he suddenly became aware of how this Acadian cultural connection forged part of his own roots. “I came back and put

a band together, my son Blake and some other guys, and we got invited to play at one of the largest music festivals in Canada.” Soon Castille and his band were playing dates in Canada regularly.

Fired up by the reaction of his audiences, Castille worked on refining his fiddle technique. He also started composing his own songs, inspired by his parents and the people and events that surrounded him while growing up. Suroit, a globe-trotting Canadian band from the Magdalen Islands in the Gulf of St. Lawrence, recorded Castille’s song “The Vine.” Castille remembers the reception the song received one night when the band called him up on stage in New Brunswick to do that song: nearly the entire audience was singing along. The band told Castille that “The Vine,” a song written about a long-ago killing in Pecaniere, was their most requested song. Castille was amazed: his song from an old tale from Cajun life in South Louisiana had returned to connect with an audience in its lost Acadian homeland (Lucky Account Number 2122360000).

For Castille, music is especially joyful whenever his son Blake and granddaughter Sarah Jayde Williams join him on stage. “Blake’s still writing for us and Sarah Jayde sings and plays the fiddle. I’m playing tunes that go back from before the turn of the 19th century, from my father and my uncle, and here she is, over a century later,

playing these same styles and tunes that inspired me.”

For Castille, as for many musicians, the most memorable performances are not necessarily the biggest audiences or the richest payday. Sometimes they spring from connecting deeply with your audience, in a way that neither will ever forget.

Castille remembers one such performance.

“Years ago, me and Blake and Faren Serrette—a guitar and fiddle player who works for Vermilionville—were playing in a place called *Le Pays de la Sagouine* [in New Brunswick, Canada], a little cultural center like Vermilionville. I started telling the story about being punished for speaking French in school and for being Cajun,” Castille said, referring to his song “200 Lines: I Must Not Speak French,” which won a Cajun French Music Association Heritage Award.

“And I went on, *en français*, in French, and I noticed people were weeping, were crying. We played the song and I turn around and looked at Faren—he was playing guitar—and there were tears in his eyes. Blake was looking at the wall, just looking at the wall [to retain his com-

posure].” So when we got off the stage I asked the girl who was running the program, ‘What’s going on? They told us these were Quebec people.’” Castille was puzzled by the depth of the audience’s emotional reaction. “She said, ‘Mr. Castille, they’re not Quebec people. They live in Quebec—they’re Acadians. The same thing happened to them.’”

That night, as so many other nights, the music in Hadley J. Castille came full circle. That audience in Canada had never experienced the Depression-era cotton fields of St. Landry Parish or heard Harry Choates’ intoxicating fiddle drifting from a 1946 jukebox. But they understood and shared the feelings he had preserved.

For four generations in the Castille family, music has remained a mirror, reflecting the past to the present. And now, through this sharecropper’s son, across borders and across cultures, music has preserved the past—our history, our memories and our shared experiences—while enriching our present. All we have to do is listen.

*Recordings by Hadley J. Castille and the Sharecroppers Band include Refait (2005), Along the Bayou Teche (1997), La Musique de Les Castilles (1995), Cajun Swamp Fiddler (1993), and 200 Lines: I Must Not Speak French (1991). His granddaughter Sarah Jayde Williams has released her own CD, Cajun and Texas Swing.*

*For further information, and links to YouTube videos from his recent French tour, visit [www.hadleyjcastille.com](http://www.hadleyjcastille.com).*



Passing Cajun fiddling on to a new generation is important to Castille. Here he teaches Alecia Moody. She is the granddaughter of the late Dewey Balfa, one of traditional Cajun music’s most famous fiddlers.

Photos by Curtis Darrah © 2011





# SHARE YOUR STORIES ABOUT SLEMCO'S EARLY YEARS

SLEMCO will celebrate its 75th anniversary in 2012. If you have any stories to share about the early years of SLEMCO, we'd love to hear from you.

Whether you have stories from the late 1930s and 1940s or something from present day, please call SLEMCO's Marketing Department at 896-5384 or write us at [info@slemco.com](mailto:info@slemco.com). If you e-mail, please include your name and a phone number where you can be reached during the day.

We'd also love to see any old photos showing SLEMCO employees or equipment (Lucky Account Number 1306853001).

SLEMCO will be celebrating its 75 years of service to Acadiana in 2012 and your stories and photos could play an important role in chronicling that milestone in our history of service.



## LUCKY NUMBER WINNERS

Only one SLEMCO member called in to claim his \$10 credit after reading the September/October issue of *SLEMCO Power*. **Darrell O'Quain** of Crowley was the only member to win this time.

Nine others missed out on the opportunity for the credit. They included **Erin F. Laughlin** of Lafayette, **Celeste Stephenson** of Washington, **Mary Platt** of Gueydan, **Denise Uzee** of Breaux Bridge, **Mrs.**



**Charlie Milton Sr.** of Opelousas, **Anthony J. Quinn** of Krotz Springs, **Claville Trailer** of Rayne, **Barry Nagin** of Carencro and **Rose Marion** of Iota.

We've hidden 10 more SLEMCO account numbers in this issue. If you find your account number, call Mrs. Gayle Babin at SLEMCO at 896-2504. If she confirms you are a winner, she'll credit \$10 to your account (Lucky Account Number 1418084000).

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I certify that all information furnished on this form is true and complete. I understand that anyone who furnishes false or misleading information on this form or who omits material or information requested on the form may be subject to criminal sanctions (including fines and imprisonment) and/or civil sanctions (including multiple damages and civil penalties).		
PS Form 3526, September 2007		



Nicki and Gary Bowen with  
Jordan, 2; Sean, 5, and Cassi, 9

# UNIQUE & EFFICIENT

**G**ary and Nicki Bowen of Grand Prairie are enjoying settling into their new Design One home. The open, airy floor plan provides plenty of room for large gatherings or relaxing with family. It even features a school room where the couple's three children will learn their reading, writing and arithmetic as they grow up.

Personal touches abound in this home's design. Uniquely, the plumbing system in the home features a manifold and pex pipe, with individual runs to the various water outlets. Set up much like an electric breaker box, each faucet or toilet can be isolated and turned off if the need arises. They also ran the slab pipes without using any copper: pipes were run in conduit, eliminating the need to dig into the slab for repairs. This was the first time we'd seen this type of system in a Design One home.

The roof deck in the attic has been sprayed with open cell foam to eliminate heat intrusion; this is becoming more common in new construction. The attic has been equipped with hanging rods, to keep out-of-season clothes in this partially conditioned space.

Nicki designed beautiful French front doors made exclusively of iron: each door features a lovely fleur de lis. Iron was used instead of wood because iron won't shrink and allow drafts (Lucky Account

Number 4502988701).

The floor of the master bath is pebbled with smooth stone instead of tile. When asked about comfort, both Gary and Nicki assured us it feels just like a foot massage!

The garage is air conditioned and equipped with a damper to control AC ventilation. This makes the space ideal for summer gatherings. People can stay cool and safe from hungry mosquitos.

The home sits atop a raised base to prevent flooding. The dirt came from a pond the Bowens had dug, a pond completely stocked for fishing. The pond's well can be used to fill it during droughts.

The Bowen home is 4,500 square feet under roof with 2,500 square feet of living area. Their current electric bills are actually less than the bills for the mobile home where they previously lived!

"We built the home to 50 percent above the Louisiana Department of Natural Resources code," Nicki explains. That way more of the family's monthly budget can go towards their mortgage and not their utility bills.

If you will be building soon, contact SLEMCO's Robert Mitchell at 896-2524. He can guide you with information on making your new home as energy efficient as the Bowen home. ●





(Above) The French front doors designed by Nicki are made of iron to avoid shrinkage and drafts (Lucky Account Number 3406202500).

(Right) Over 4,500 square feet under roof, their new home has utility bills lower than their previous mobile home.



## THIS HOME'S FEATURED SUPPLIERS

- **CARPENTER:** Josh Godeaux, Acadian Construction, Opelousas
- **LUMBER:** Steve Buller, Doug Ashy, Ville Platte
- **HEATING/COOLING:** Larry's A/C, Grand Prairie
- **ELECTRICIAN:** Gary and Nicki Bowen, Grand Prairie
- **PLUMBING:** Gary Vidrine of Grand Prairie plumbed the slab. Gary Bowen did the rest of the plumbing.
- **WINDOWS:** Jeld-wyn Windows, Doug Ashy, Ville Platte
- **DOORS:** Vinyl doors, Doug Ashy, Ville Platte
- **IRON DOOR:** Custom Doors to Floors, [customdoorstofloors.com](http://customdoorstofloors.com), designed by Nicki Bowen
- **FLOORING:** Doug Ashy, Lafayette. Tony Ardoon laid the floors and installed the granite backsplash.
- **APPLIANCES:** Sears, Lafayette
- **PAINTERS:** Gary and Nicki Bowen applied the first coat. Shane Fontenot of Grand Prairie painted the finish coats.
- **BRICK:** Acme Brick, Lafayette
- **BRICKLAYER:** Joseph Ledet, Opelousas
- **CONCRETE:** Angelle's Concrete, Nuba
- **CABINETS:** Greg Hebert, Ville Platte
- **INSULATION:** Winston Lafleur of Grand Prairie sprayed the attic with foam insulation and the Bowens installed the R-19 batts in the 2x6 walls.
- **GARAGE DOORS:** Guaranty Glass, Opelousas
- **MIRRORS:** Guaranty Glass, Opelousas
- **PLANS:** Nicki Bowen designed the plans and her friend Brandi Schexnayder drafted them
- **DIRTWORK:** Jonathon Stanford, Church Point
- **LIGHT FIXTURES:** Hailey Boudreaux, Teche Electric, Opelousas
- **GRANITE:** Chris Smith, Lafayette Marble & Tile, Lafayette



(Above) The shower floor is pebbled with smooth stones, which offers the comfort of a foot massage.

(Right) Similar to an electric breaker box, the plumbing system features a manifold and pex pipe with individual runs to water outlets throughout the home.



Planning a new home on SLEMCO power? Call Robert Mitchell at 896-2524 or e-mail [robert.mitchell@slemco.com](mailto:robert.mitchell@slemco.com) for information on our latest Design One guidelines.



These kitchen-tested Cajun country recipes come from the Junior League of Lafayette's fourth cookbook, *Something to Talk About—Occasions We Celebrate in South Louisiana*. Regularly \$28.95, it is available for only \$20 if ordered by December 31. Order online at [www.juniorleagueoflafayette.com](http://www.juniorleagueoflafayette.com) or call the Junior League of Lafayette at (337) 988-2739.

## Mushroom-Stuffed Brie

2 tbsp. unsalted butter  
1 small red onion, finely chopped  
8 oz. Portobello mushrooms, finely chopped  
1 tbsp. dry sherry  
1/2 tsp. grated nutmeg  
1 (17-oz.) pkg. puff pastry sheets, thawed  
1 (14-oz.) Brie round, chilled  
1 egg, beaten

Preheat the oven to 425°. Melt the butter in a large skillet over medium heat. Stir in the onion, mushrooms, sherry and nutmeg. Sauté until the vegetables are tender and the liquid is absorbed. Let cool. Roll one sheet of puff pastry into a 13-inch square on a lightly floured surface. Place the Brie on the pastry and cut a circle, leaving a 1-inch lip. Roll another sheet of puff pastry and cut a circle of the same size. Slice the Brie in half horizontally. Spread the mushroom mixture over the bottom half of the Brie and top with the upper half. Place one of the pastry circles on a baking sheet. Top with the Brie and fold the edges of the pastry up around the Brie. Top with the second circle of pastry and press the edges around the Brie to form a tight seal. Brush the pastry with the egg. Bake for 20 minutes. Let cool on a rack for 15 minutes before serving. Serve with crackers or bread. Yield: 10 to 12 servings

## Orange Sherbert Salad

1 (6-oz.) pkg. orange gelatin  
1 cup boiling water  
1 pint orange sherbet  
1 (8-oz.) can crushed pineapple

1 cup miniature marshmallows  
1 (11-oz.) can mandarin oranges, drained  
1 cup heavy whipping cream, whipped  
chopped pecans (optional)  
12 maraschino cherries (optional)

Dissolve the gelatin in the boiling water in a bowl. Stir in the orange sherbet. Chill until partially set. Add the pineapple, marshmallows and orange. Fold in the whipped cream, pecans and cherries. Chill until firm. Yield: 12 servings

## Cajun Fried Turkey

### INJECTABLE MARINADE

1 cup water  
3/4 cup garlic juice  
3/4 cup onion juice  
1/3 cup hot red pepper sauce  
1/4 cup Cajun or Creole Seasoning  
1/4 cup jalapeño chile juice (for poultry marinade only)  
2 tbsp. Creole mustard  
1 tbsp. Worcestershire sauce

### DEEP-FRIED TURKEY

1 (14-lb.) turkey, thawed  
Creole mustard  
Cajun or Creole seasoning  
5 gallons peanut oil

For the marinade, combine the water, garlic juice, onion juice, hot red pepper sauce, Cajun seasoning, jalapeño chile juice, Creole mustard and Worcestershire sauce in a blender and process until smooth. Pour into a jar. Chill for at least 2 days before use.

For the turkey, pour 1 cup of the marinade into a tall glass, reserving the remaining marinade for future use. Fill a meat injector with the marinade. Inject the marinade deep into the turkey muscle, inserting the needle at 2-inch intervals. Rub the turkey with Creole mustard and sprinkle generously with Cajun seasoning. Heat the peanut oil in a heavy 30-quart aluminum or stainless steel frying pot over a butane burner to 350°. Add the turkey. Fry for 4 minutes per pound or until the juices run clear. Extract the turkey from the oil. Let stand for 10 minutes before

slicing. Yield: 15 servings

## Seafood Cornbread Dressing

1/2 cup chopped onion  
3 tbsp. vegetable oil or butter  
1 cup mixed chopped red and green bell pepper  
1/2 cup chopped celery  
1 garlic clove, chopped  
1 (10-oz.) can cream of shrimp soup  
1 1/4 cups water  
1 cup chopped peeled uncooked shrimp  
1 cup crabmeat  
1 cup oysters, drained (optional)  
Cajun or Creole seasoning to taste  
1 pkg. cornbread mix, prepared and baked using the pkg. direction  
1/2 cup chopped green onions  
1 cup (4-oz.) shredded jalapeño cheese

Preheat the oven to 350°. Sauté the onion in the oil in a large skillet until the onion is tender. Add the bell pepper, celery and garlic. Sauté for 5 minutes or until the vegetables are tender. Stir in the soup, water, shrimp, crabmeat, oysters and Cajun seasoning. Bring to a boil over medium heat, stirring constantly. Crumble the cornbread into the seafood mixture. Stir in the green onions and cheese. Spoon into a greased 9x13-inch baking dish. Bake for 30 to 40 minutes or until golden brown. Yield: 10 to 12 servings

## Sweet Potatoes au Gratin

3 lbs. sweet potatoes  
3 Granny Smith apples, peeled and cut into 1/2-inch-thick wedges  
1 1/4 cups lemon juice  
1 1/2 cups chopped pecans  
1/2 cup (1 stick) butter  
1/2 cup packed light brown sugar  
1/2 cup honey  
2 tbsp. dark rum  
1/2 tsp. ground cinnamon

Preheat the oven to 400°. Bake the sweet potatoes for 45 minutes or until tender. Cool completely. Peel the sweet



potatoes and slice. Toss the apples with the lemon juice in a bowl. Arrange the sweet potato slices and apple wedges alternately with the slices overlapping in a single layer in a buttered baking dish. Sprinkle with the pecans. Combine the butter, brown sugar, honey, rum and cinnamon in a saucepan. Cook over medium heat until the sugar dissolves, stirring constantly. Spoon over the sweet potatoes and apples. Bake for 30 minutes, basting occasionally. Yield: 4 to 6 servings

## Spinach la Louisiane

1 cup (2 sticks) butter  
1 cup chopped onion  
1 cup chopped celery  
1 cup chopped green bell pepper  
1/4 cup minced garlic  
2 cups finely chopped tasso (optional)  
1 cup all-purpose flour  
7 cups half-and-half  
1 cup diced fresh tomatoes, or 1 (14-oz.) can diced tomatoes, drained  
8 oz. Mexican Velveeta cheese, cubed  
salt and pepper to taste  
Tabasco sauce to taste  
4 (10-oz.) pkgs. frozen spinach, thawed and squeezed dry

Preheat the oven to 375°. Melt the butter in a large skillet or saucepan over medium-high heat. Add the onion, celery, bell pepper, garlic and tasso. Sauté for 10 minutes or until the vegetables are tender. Add the flour slowly. Cook for 5 minutes, stirring constantly. Add the half-and-half. Cook until the mixture has thickened, stirring constantly. Stir in the tomatoes and cheese. Cook over low heat for 10 minutes or until the cheese is melted, stirring constantly. Season with salt, pepper and Tabasco sauce. Add the spinach and mix well. Pour into a 9x13-inch baking dish coated with nonstick cooking spray. Bake for 30 minutes. Yield: 12 servings

## Injected Pork Roast with Tangy Satsuma Sauce

### PORK ROAST

1 (3- to 4-pound) boneless pork loin, center rib or end roast, tied with string  
1 tsp. Cajun or Creole seasoning

1 cup Injectable Marinade (*recipe page 10*)  
1 tsp. crushed marjoram leaves, or 1/2 tsp. ground marjoram  
2 tsp. finely shredded satsuma orange zest  
1 tsp. dry mustard  
1/2 cup satsuma orange juice  
1/4 cups packed brown sugar

### TANGY SATSUMA SAUCE

drippings from pork roast  
1 envelope brown gravy mix  
3/4 cup water  
4 satsuma oranges, peeled and sectioned



**FOR THE ROAST,** preheat the oven to 325°. Place the roast in a Dutch oven. Fill a meat injector with the marinade. Inject the marinade deep into the pork muscle, inserting the needle at 2-inch intervals until all the marinade has been used. Rub the roast with a mixture of the marjoram, dry mustard and Cajun seasoning. Bake, uncovered, for 1 1/2 hours. Combine the orange zest, orange juice and brown sugar in a small bowl and mix well. Spoon over the roast. Roast for 30 minutes or to 155° on a meat thermometer, basting with the pan juices every 10 minutes. Transfer the roast to a serving platter. Let stand for 10 minutes before slicing.

**FOR THE SATSUMA SAUCE,** place the Dutch oven with the drippings over medium heat. Dissolve the gravy mix in the water in a small bowl. Stir into the drippings, scraping up the browned bits on the bottom of the pan. Cook until thick and bubbly, stirring constantly. Adjust the seasonings. Stir in the satsuma sections. Cook until heated through. Serve the sauce ladled over the sliced pork. Yield: 8 to 10 servings

## Pumpkin Cheesecake with Gingersnap Crust

### GINGERSNAP CRUST

1 1/2 cups gingersnap cookies, crushed  
3 tbsp. packed brown sugar  
6 tbsp. butter, melted

### FILLING

24 oz. cream cheese, softened  
1 cup packed brown sugar  
1 1/2 cups canned pumpkin  
1/2 cup heavy cream  
1/3 cup maple syrup  
1 tbsp. vanilla extract  
1 tsp. ground cinnamon  
1/2 tsp. ground allspice  
4 eggs

**FOR THE GINGERSNAP CRUST,** combine the gingersnap crumbs, brown sugar and butter in a bowl and mix well. Press onto the bottom and 2 inches up the side of a greased and floured 9-inch springform pan.

**FOR THE FILLING,** beat the cream cheese and brown sugar in a mixing bowl until light and fluffy. Stir in the pumpkin. Add the cream, maple syrup, vanilla, cinnamon and allspice and mix well. Add the eggs 1 at a time, beating well after each addition.

To assemble and bake, preheat the oven to 325°. Pour the filling into the prepared crust. Bake for 1 1/2 hours or until the center is set. Cool in the pan for 30 minutes. Chill for 8 to 10 hours before serving. Yield: 8 servings

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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# A Cajun & Creole Christmas

## A GUIDE TO HOLIDAY EVENTS IN ACADIANA

For a complete listing of area Christmas activities, contact the Lafayette Convention & Visitors Commission at 337-232-3737, 800-345-1958 or [www.lafayettetravel.com](http://www.lafayettetravel.com).

**SAFARI OF LIGHTS** • Nov. 25–27, Dec. 2–30; Daily 5–9 p.m. • Zoo of Acadiana, Broussard • \$5 in advance, \$6 at the door • (337) 837-4325 • [www.ZooOfAcadiana.org](http://www.ZooOfAcadiana.org) • Stroll the pathways of the zoo aglow with twinkling lights. Enjoy a hot cup of cocoa while riding the Northpole Express Train as Christmas music fills the air.

**GRAND NOËL THROUGHOUT THE STREETS OF GRAND COTEAU** • Nov. 26; 5–8 p.m. • 232 Martin Luther King Dr., Grand Coteau • Free • (337) 662-1032 • Refreshments, carriage rides, candlelit streets

**BREAUX BRIDGE CHRISTMAS PARADE** • Nov. 27; 2 p.m. • Main St., Breaux Bridge • Free • (337) 332-8500 • Annual Christmas parade kicks off the holiday season.

**ABBEVILLE'S 13TH ANNUAL CHRISTMAS STROLL** • Dec. 1; 5:30–8 p.m. • Abbeville • Free • (337) 898-4110 • Enjoy the sights and sounds of Christmas during holiday shopping, festivities and more.

**KAPLAN AREA CHAMBER OF COMMERCE "SPIRIT OF CHRISTMAS"** • Dec. 1–3; Times vary • Downtown Kaplan • Free • (337) 643-2400, [www.kaplan-chamber.com](http://www.kaplan-chamber.com) • Annual Chamber Banquet featuring the Outstanding Citizenship Award. Local businesses open for holiday shopping. Register for drawings. On Dec. 3, in Turnley Park, join in for Christmas music, lighting of downtown and a visit from Santa.

**NOËL ACADIEN AU VILLAGE** • Dec. 1–23; 5:30–9 p.m. • LARC's Acadian Village, Lafayette • \$7 in advance, \$9 at the gate • (337) 981-2364, [www.acadianvillage.org](http://www.acadianvillage.org) • Enjoy the splendor of over a half-million lights, nightly entertainment, cuisine, photos with Santa and carnival rides.

**CHRISTMAS AT THE ALEXANDRE MOUTON HOUSE** • Throughout December; Tues.–Sat. 10 a.m.–4 p.m. • 1122 Lafayette St., Lafayette • \$5 Adults, \$3 Seniors, \$2 Students • (337) 234-2208 • The Alexandre Mouton House will be decorated for Christmas with period decorations.

**NOËL AU MUSÉE** • Dec. 1–31; Wed.–Fri. 1–5 p.m., Sat. 10 a.m.–5 p.m. • Gueydan Museum • Free • (337) 536-0443, [www.gueydanmuseum.weebly.com](http://www.gueydanmuseum.weebly.com) • Christmas everywhere with trees decorated by Gueydan Girl Scouts, Boy

Scouts, town organizers and civic clubs.

**FESTIVAL OF LIGHT** • Dec. 2; 5–10 p.m. • Oil Center, Lafayette • Free • (337) 232-1267, [www.theoilcenter.com](http://www.theoilcenter.com) • Celebrate as the switch is thrown to light the colossal Santa, sleigh and reindeer. Enjoy music, food and fun, and of course, shopping! Santa will be on hand to take pictures. Behold the living Nativity. Enjoy an outdoor ice skating rink and snow yard.

**CARENCRO COUNTRY CHRISTMAS** • Dec. 3; 9 a.m.–4 p.m. • Carencro Community Center, Carencro • Free • (337) 896-6686, (337) 255-7589, [ptcarencroxcmas@aol.com](mailto:ptcarencroxcmas@aol.com) • Family-oriented music, choirs, food and arts & craft booths. Carencro Lions Children's Parade at 2 p.m.

**"RENDEZ-VOUS DES CAJUNS" CAJUN MUSIC RADIO & TV SHOW** • Dec. 3; 6–7:30 p.m. • Liberty Theater, 200 W. Park Ave., Eunice • \$5 Adults, Children under 7 Free • (337) 457-7389 • The Rendez-vous des Cajuns music show presents its annual Cajun Christmas show with the Jambalaya Cajun Band performing Christmas standards with Cajun flair!

**SONIC CHRISTMAS PARADE** • Dec. 4; 1–3 p.m. • Downtown Lafayette to the Oil Center • Free • (337) 988-5301 ext. 239 • Parade features over 20 floats, high school marching bands and the official arrival of Santa Claus to Lafayette.

**GRAND COTEAU CHRISTMAS PARADE** • Dec. 4; 1 p.m. • Martin Luther King Dr. to Burleigh Lane • Free • (337) 662-5246 • Parade will run down Martin Luther King Drive to the town hall on Burleigh Lane.

**OPELOUSAS CHILDREN'S CHRISTMAS PARADE** • Dec. 8; 6 p.m. • From St. Landry Catholic Church on Main St. to the Civic Center on Creswell Ln., Opelousas • Free • (800) 424-5442, [www.cityofopelousas.com](http://www.cityofopelousas.com) • Enjoy floats and marching bands along with dance groups and local royalty.

**THE ACADIA PLAYERS PRESENT "CHRISTMAS BELLES"** • Dec. 1–4; Thurs.–Sat. 7 p.m., Sun. 2 p.m. • The Historic Rice Theater, Crowley • \$10 Adults, \$5 for Children under 12, Students with ID and Seniors • (337) 581-8507, [www.acadiaplayers.com](http://www.acadiaplayers.com) • A church Christmas program spins hilariously out of control in this Southern farce about squabbling sisters, family secrets, a surly Santa, a vengeful sheep and a reluctant Elvis impersonator.

**"NOËL" BY EUNICE CHOIR & CONCERT BAND** • Dec. 8–9; 7 p.m. • 200 West Park Ave., Eunice • \$5

Adults, Children under 12 \$2 • (337) 457-1776 • Featuring the community concert band, choir, children's choir and an art exhibit by the Fine Arts Council of Eunice.

**CHRISTMAS PARADE ALONG THE BAYOU** • Dec. 9; 6–8 p.m. • Main St. area (Hwy. 182), Washington • Free • (337) 826-3626

**THE SINGING CHRISTMAS TREE PRESENTS "JOYEUX NOËL"** • Dec. 9–12; Fri. 7 p.m., Sat. 3 & 7 p.m., Sun. 3 p.m., Mon. 7 p.m. • First Baptist Lafayette, 1100 Lee Ave., Lafayette • \$10 Adults, \$5 Students/Children • (337) 593-3757 • Christmas music/drama and light show for the entire family including a live orchestra and choir singing from a 24-foot Christmas tree.

**CHRISTMAS IN SCOTT** • Dec. 10; 2–6 p.m. • 110 Benoit Patin Rd., Scott • Free • (337) 233-1130 • Entertainment and activities fun for the whole family.

**CHRISTMAS IN THE PARK** • Dec. 10; 6–9 p.m. • Downtown Gueydan • Free, photos with Santa and build a toy \$2 • (337) 536-6140, [www.gueydan-chamber.org](http://www.gueydan-chamber.org) • Caroling, parade, fun jumps, live nativity, hot chocolate, kids' activities, Santa Workshop with elves, hayride and more.

**LAFAYETTE BALLET THEATRE PRESENTS "THE NUTCRACKER"** • Dec. 10–11; Sat. 7 p.m., Sun. 2 p.m. • 1373 S. College Rd., Lafayette • Admission fee • (337) 291-5555 • Lafayette Ballet Theatre's presentation of this full length ballet is a timeless holiday classic.

**LESSONS AND CAROLS** • Dec. 11; 7:30 p.m. • 914 St. John Street, Lafayette • Free • (337) 232-1322 • Traditional candlelight service of readings and choral music for the Christmas season.

**ST. LUCY FESTIVAL OF LIGHT AND KC CHRISTMAS PARADE** • Dec. 11; 10 a.m.–7 p.m. • St. Martin de Tours Catholic Church • Free • (337) 394-9404 or (337) 288-2784 • Food, arts & crafts and music. Christmas parade at 2 p.m. Lighting of Church Square at 6 p.m.

**OLD-TIME CHRISTMAS AT VERMILION-VILLE** • Dec. 13–16; 10 a.m.–4 p.m. • 300 Fisher Rd., Lafayette • \$10 Adults, \$8 Seniors, \$6 Students, Children under 6 free • (337) 233-4077 • Experience the simple warmth and beauty of Christmas past as our historic village brings to life the holiday traditions of yesteryear. Meet Papa Noël, learn how to make wax candles, sing along to Christmas carols, watch popcorn stringing and even get a taste of apple cider!