

SLEMC

# POWER

NOV/DEC  
2014

## EGGSQUISITE!

From a rural workshop on Bayou Vermilion  
Vivian Alexander recreated the artistry of Fabergé

PAGE 4



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Cover photo © Curtis Darrah



TakeNote

**SLEMCO HONORS EMPLOYEE MILESTONES**

Thirty employees will be marking major milestones with the company and celebrating 800 years of service to the SLEMCO membership in December. Twelve of those will be celebrating retirements that occurred this year.

Retirees include William Huval of Parks, who served as board member for 32 years; Merlin Alleman of Cecilia, service dispatcher supervisor, 43 years; William Bret Barry of Sunset, serviceman, 34 years; Allen Broussard of Breaux Bridge, senior field engineer, 45 years; Brenda Broussard of Duson, housekeeper, 10 years; John Clayton Compton of Carencro, right-of-way assistant supervisor, 40 years; John Daigle of Lafayette, engineering technician, 31 years; Theresa Delhomme of Scott, customer services administrator, 13 years; Jude Hargroder of Opelousas, service dispatcher, 36 years; Levy Richard of Opelousas, SSM technician, 32 years; James A. Soileau of Opelousas, serviceman, 33 years, and Tracey Walton of Melville, customer service representative, 31 years.

Celebrating 35 years each with SLEMCO this year are Frank Albrecht of Port Barre, technical services supervisor; Kevin J. Guidry of Arnaudville, field

superintendent, and Hilray Lebert of Lafayette, warehouse courier.

Marking 30 years each are James Alleman of Breaux Bridge, senior field engineer; Ted Cormier of Carencro, manager of safety, training and administrative services, and Donald St. Amand of Opelousas, engineering aide II.

Serving the SLEMCO membership for 25 years each are Paul Cormier of Morrow, line foreman; Jim Felps of Carencro, system support specialist II; Madeline Fontenot of Carencro, warehouse data entry clerk; Boyd Vincent of Lafayette, field utility person, and Floyd Wiltz of Lafayette, mechanic shop purchasing clerk.

Twenty year awardees include Tennielle Berard Angelle of Youngsville, warehouse data entry clerk; Everette Dionne of New Iberia, meter shop foreman, and Chad Dommert of Egan, line foreman.

Four employees are celebrating 10 years each with SLEMCO. They are Mandi Guidry of Duson, benefits generalist; Carlotta Lamartina of Duson, customer services supervisor; Linda Pate of Broussard, member services clerk, and Dustin Stelly of Abbeville, class A lineman (Lucky Account Number 2047346004).



**2015 SLEMCO HOLIDAYS**  
 All SLEMCO offices will be closed for holidays on the following dates:

<b>JANUARY 1</b> - New Years Day	<b>SEPTEMBER 7</b> - Labor Day
<b>FEBRUARY 17</b> - Mardi Gras	<b>NOVEMBER 26 &amp; 27</b> - Thanksgiving
<b>APRIL 3</b> - Good Friday	<b>DECEMBER 24 &amp; 25</b> - Christmas Eve and Christmas Day
<b>MAY 25</b> - Memorial Day	<b>JANUARY 1, 2016</b> - New Years Day
<b>JULY 3</b> - Independence Day observed	



# MICROWAVE UPGRADE IMPROVES COMMUNICATIONS

Photos © Curtis Darrah

Communications are vital to SLEMCO. The communications link between our computers at the Lafayette headquarters and our service centers in Kaplan, Crowley and Washington is essential for creating work orders to connect or disconnect service as well as managing other customer inquiries.

Our previous communications system served us well, but new technology allows for even better two-way communications between our computer systems.

That's why we've invested some \$250,000 to upgrade our microwave system to one that is more reliable and 80 times faster. This not only meets our current needs, but will handle future growth.

The new system offers multiple pathways for transmitting information

between our service centers and main computer system. If connection issues affect one pathway, the system has backup pathways so we can still access all our billing and service systems.

SLEMCO invests millions of dollars in upgrades each year to ensure our customers have the most reliable power possible. This includes visible infrastructure such as poles, transformers and substations (Lucky Account Number 3420822500).

However, we also invest significant resources into infrastructure such as our microwave system. Customers may never see this vital communications link, but it is critical to our mission of improving efficiency and customer service at all our outlying service centers.



## REDUCING HUMIDITY IN ENERGY-EFFICIENT HOMES

Your new home is well insulated and tightly sealed, attic to windows. Thanks to these energy-saving features your AC runs less than in your old house, saving you money every month on your energy bill.

So why are you tempted to turn down the thermostat? You've discovered a possible downside to well-sealed houses here in the muggy South: humidity buildup.

Air conditioning removes humidity and keeps us comfortable. But because you've made your new home so energy efficient, your AC turns on less often—which may be a problem, according to Green Builder Advisor's Martin Holloday.

In a 2002 study of new energy-efficient homes, researchers found well-sealed homes with better insulation, lower air leakage and above-average windows could actually be less comfortable, at times, due to humidity problems.

The researchers found the best solution was installing a relatively inexpensive stand-alone dehumidifier in an interior closet and coupling it into the central air ventilation system (Lucky Account Number 3234115001).

Humidity is less of a problem in winter months due to heating. And during the summer, your AC system normally runs enough to keep humidity in check. But in spring and fall, when your system runs less, a dehumidifier may be needed to balance drier, more comfortable air with the lowest-possible energy bills.

For more information, visit <http://www.greenbuildingadvisor.com/blogs/dept/musings/all-about-dehumidifiers>.



UNWITTINGLY WALKING IN THE FOOTSTEPS OF LEGENDARY RUSSIAN JEWELER FABERGÉ, ALEX CALDWELL DISCOVERED A NEW CAREER

# AMAZING EGGS

STORY AND PHOTOS BY CURTIS DARRAH



Replica of Fabergé's Lilies of the Valley

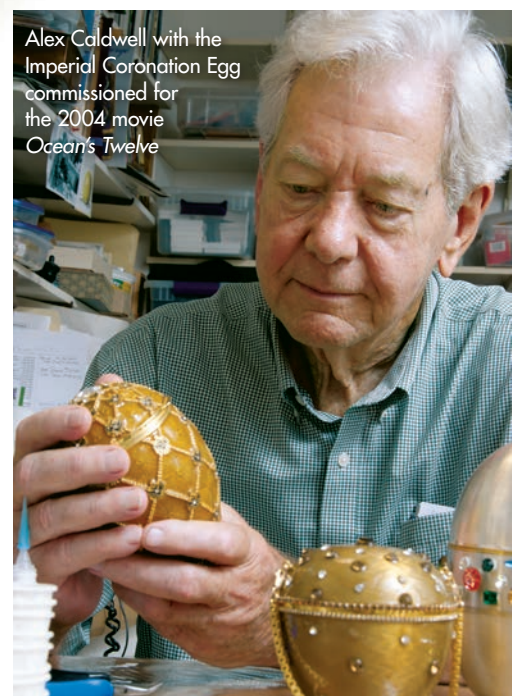
When he entered LSU in 1950 to major in civil engineering, Alex Caldwell thought he was merely preparing for a straightforward career working in his dad's highway construction business.

But now, at 82, he recalls the many unexpected twists and turns of his work life. An officer teaching heavy equipment operation in the Army Corps of Engineers. Running his father's company and developing a widely-adopted technique for road building. Piloting his own riverboat on Bayou Vermilion in Lafayette during the 1980s.

But most surprising of all is how Caldwell became best known for his company Vivian Alexander's acclaimed artistic collectibles, created in the style of the renowned Russian jeweler Peter Carl Fabergé.

Sitting in Vivian Alexander's workshop, housed in a renovated barn on the property near Maurice where he has lived for the past 35 years, Caldwell recalls the development of Vivian's Alexander's creations—unique limited-edition purses and opulent jeweled sculptures. Forbes, which at the time owned the most extensive collection of original Fabergé pieces in the world, praised them as "The Premier Enameled Sculpture in America."

Caldwell's creations, which have retailed as high as \$35,000, are exquisite collectibles in the style made famous by the House of Fabergé in the final decades of the Russian Imperial Court, prior to its overthrow in 1917 during the Bolshevik



Alex Caldwell with the Imperial Coronation Egg commissioned for the 2004 movie *Ocean's Twelve*



Vivian Alexander purses



Revolution (Lucky Account Number 3058760000).

For Caldwell, the enterprise had humble beginnings, right in his own backyard. In 1986, he was dating Vivian Tullos, who suggested they decorate the goose eggs scattered by yard fowl around his rural home on Bayou Vermilion south of Lafayette.

“After a couple of years decorating goose eggs, it was February of Mardi Gras season of 1991,” Caldwell recalled. Vivian Tullos was one of the costumers for the krewe of Xanadu, so Caldwell was enjoying a front row seat for the pageantry.

“I was watching the young ladies enter in their beautiful ball gowns.” But to Caldwell’s eye, their little evening purses—merely strings and beads—didn’t measure up to such elegant attire. “So I borrowed the napkin off of my glass, spread it out on the table, got my pen and drew an egg purse.

“I still have that napkin,” he laughed.

Working out the details, Caldwell was following his own creative muse: he had never heard of Peter Carl Fabergé’s famous egg-inspired creations from a century before.

“I sent a purse to a market in New York for evaluation and they thought it was a good idea. I decided then that, for the rest of my years, I’m going to make a career out of making and selling purses. Around 1993 or so, I was showing these purses to people and they said ‘That looks like a Fabergé.’ And I said ‘What’s a Fabergé?’”

As he researched the work of this renowned Russian jeweler, he recognized two hallmarks, techniques Caldwell would later incorporate into his own creations (Lucky Account Number 1217315001).

Caldwell was using eggshells—goose and later rhea (emu)—as a base for applied gold leaf. But Fabergé’s “eggs” were precious metals—gold, silver and platinum—inscribed with artistic wavy patterns through an old jewelry process called *guilloché*, or engine turning. Fabergé’s *pièce de résistance* was covering that intricate *guilloché* with colorful, fired translucent enamels.

Using a standard barbecue rotisserie, Caldwell developed a technique of rotating the eggs to avoid runs on the curved surfaces while firing the enamel. Soon Caldwell abandoned eggshells, switching to silver as his base to alleviate his customers’ apprehension that the expensive purses were fragile. In truth, the enameling process reinforced the shells, and few customers ever needed Caldwell’s unconditional guarantee against breakage.

Fabergé-inspired sculptures captured the public imagination from the late Nineties through 2004, thanks to publicity from an exhibition traveling to nine major U.S. cities, including New Orleans. The market for the local company’s products took off.

When Forbes decided to market replicas of its extensive Fabergé collection, Vivian Alexander was selected for the task. For seven years Caldwell made regular trips to New York City to examine and measure the originals. The Forbes family would later sell the collection in 2004 for \$125 million to a Russian businessman, Caldwell recalled.

During the heyday Caldwell trained a staff of over a dozen artisans to keep up with demand from Neiman Marcus and other international purveyors of luxury goods. But after the Fabergé craze peaked, demand inevitably slowed. Today only Caldwell and his daughter, Liza Caldwell, quietly create purses, sculptures and new products, such as ornamental Mardi Gras medallions covered with Swarovski crystals.

Across the breezeway from his workshop, a gallery museum, currently under renovation, holds samples of Vivian Alexander’s finest work, including a replica of Fabergé’s Lilies of the Valley (*photo, opposite page*) from his Forbes Collection.

Bands of Austrian crystals divide the egg into sections. Diamond *guilloché* patterns offer an elegant background for clusters of 18-karat gold plated leaves, enameled in translucent green.

It is a exquisite piece and, like all Fabergé sculptures, inspired by the decorated eggs that the Russian Orthodox exchanged after Easter services.

Peter Carl Fabergé elevated jewelry to decorative art “unequaled since the Renaissance” according to PBS’s *Treasures of the World*. But in Alex Caldwell, a one-time civil engineer and riverboat captain, that famous Russian jeweler found a modern kindred spirit to continue a beautiful art form that had once transformed a 19th century goldsmith’s shop into the legendary House of Fabergé.



Duchess of Marlborough Egg Clock



Xanadu Mardi Gras Medallion

Photo courtesy Alex Caldwell



# ANTIQUING & SIGHTSEEING IN OUR STATE'S THIRD-OLDEST SETTLEMENT

By Mary Laurent | Photos by P.C. Piazza



Who'd have thought that a trip to the Old Schoolhouse Antique Mall in Washington would recall so many wonderful memories of the people in my life.

A shrimp net reminding me of my father. Corningware reminding me of my mother. A pot just like my mother-in-law used to make her delicious homemade vegetable soup. Little did I realize how a short drive to Washington would stir such memories (Lucky Account Number 4501521500).

Live oaks shade the grounds of the Old Schoolhouse Antique Mall, a popular spot since 1984 for travelers from Acadiana and around the world. Throughout the year, thousands of shoppers pass through the doors of this old school building, built in 1934, and its gym, built in the Fifties. Some 25 rooms feature furniture, Victorian accessories, folksy primitives, china, porcelain, sterling silver, tools, architectural items and much more.

Current owners Jennie Rainwater and business partner Rob Rainwater bought the site in 2002. Some longtime vendors have sold there since the day it opened.

During the second weekends in April and October, 100 additional dealers join the regular vendors. For antique lovers, these semi-annual fairs are as delightful as the delicious treats in the Old Schoolhouse Café, the Fifties-style café at the gym's entrance.

Antiques are just one of the many treats in store for visitors to Washington, founded in 1720 and the third-oldest settlement in Louisiana. The majority of the town's buildings are on the National Register of Historic Places. This old steamboat town boasts antique shops, bed and breakfast inns and the Steamboat Warehouse restaurant, a favorite of area diners.

So if you're up for a quick getaway, try visiting Washington and the Old Schoolhouse Antique Mall, just 25 minutes north of Lafayette on I-49, Exit 25. ●



Pearl Wimberly relies on modern technology, her iPad, to complete a furniture sale at the antique mall.



Old Schoolhouse Antique Mall



# LEND A HELPING HAND BY ROUNDING UP

Your contributions to SLEMCO's Operation Round-Up program continue to help the needy throughout Acadiana. Some 71 percent of SLEMCO customers round up their electric bills to the nearest dollar each month.

By donating less than \$12 per year, they help fellow Acadiana residents overcome hardships through grants that help pay for wheelchair ramps, artificial limbs, prescription medications and much more.

Operation Round-Up helps those who fall through the cracks of other programs (Lucky Account Number 4502258700). We are careful stewards of the money you contribute. The screening process is rigorous. Each request is carefully reviewed and verified, which includes a personal visit by a SLEMCO staff member. In the first half of 2014, we've received and processed 163 applications and awarded 81 grants.

No funds are used to pay utility bills. Since 1995, \$4.5 million has been donated through the generous contributions of SLEMCO members. We've helped families after fires and provided eyeglasses to those who could not afford them—merely a few examples of how your pennies can improve the lives of the less fortunate.

## LUCKY NUMBER WINNERS

Only one SLEMCO member, **Kenneth Soignier** of Breaux Bridge, called in to claim his prize after finding his account number in the last issue of *SLEMCO Power*.

Nine others missed out on a \$10 credit. Those customers included **Dorothy H. Quebodeaux** of Kaplan, **Norman L. Wootan III** of Youngsville, **Dallas Antoine** of Lafayette, **Troy Vilardo** of Morse, **Merideth Ragas** of Leonville,



**Crystal D. Underwood** of Duson, **Jim Ziegler** of Lafayette, **David Thompson** of Scott and **Lisa Ann Yergeau** of Duson.

Ten more numbers are hidden in this issue of *SLEMCO Power*. Check to see if yours is among them (Lucky Account Number 1409565000). If so, call Mrs. Gayle Babin at SLEMCO at 896-2504. She will verify if you're a winner and, if so, credit \$10 to your account.

United States Postal Service

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**1**  
**COOL TRANSFORMATION**  
The addition of a craftsman-style porch and pergola completely transformed the look of this modest ranch-style home (pictured in this old family snapshot). Dark-stained timbers, shade from climbing wisteria and the murmur of bubbling water from a stacked stone pond offer an irresistible invitation for relaxing.



**2**  
**BOLD COLOR**  
Dill green cabinets and leather-finished black granite prove a great kitchen doesn't have to be white. Normally unused space above the cabinets becomes showcases for collectibles, lit by LED rope lights.

**3**  
**VINTAGE MODERN**  
These stair-stepping living room shelves were original to the 1940s home. The repeated appearance of greens and yellows throughout the house, balanced with the rich orange of old cypress, adds stimulating detail without being visually overwhelming.



# A MAGNIFICENT PORCH AND RICH COLOR TRANSFORM THIS 1940S HOME



**4**  
**CORNER OFFICE**  
Integrating a desk is an ingenious use of space and ideal for multitasking. When the kitchen linoleum was removed during renovation, the homeowners discovered beauty in the simple sanded and stained pine subfloor.

**5**  
**RUSTIC ELEGANCE**  
Old weathered cypress was crafted into a stunning bar with marble counter. The glass-front cabinet adds visual appeal, while solid cabinets house necessities—even the water heater!

**6**  
**ARTFUL TILES**  
A delightful handmade tile backsplash is illuminated by under-cabinet lights. Dragonfly-embossed, sage green accent tiles add to its whimsy (Lucky Account Number 1458242000).

**7**  
**COZY BANQUETTE**  
Showcasing more antique cypress, a table in the dining nook offers a comfortable, out-of-the-way place for casual meals. Banquettes can also offer hidden storage.



These recipes come from *Muddy Waters: Treasured Family Recipes from our Acadian, Sicilian and Southern Heritage* by Don E. Marascalco, M.D. It is available for \$30 from *Muddy Waters Cookbook*, P.O. Box 1551, Meridian, MS 39302

## Glazed Pecans

1/2 cup half-and-half  
1/4 cup water  
1 cup sugar  
1 tsp. vanilla extract  
4 cups pecan halves

Combine all ingredients except pecans in a medium saucepan. Stir well. Place over medium heat, stirring constantly until sugar dissolves. Cook until candy thermometer reads 220°. Remove from heat, add pecans and stir until well coated. Spread on wax paper, separate with fork and cool.

*Camille Clausen*

## Christmas Meatballs

1 cup diced celery  
2 cups diced eggplant  
1/2 cup diced green bell pepper  
3 1/2 lbs. lean ground beef  
1 tbsp. Season-All seasoning  
1 tsp. black pepper  
1 tsp. red pepper  
1 small onion, diced  
1 tsp. French's mustard  
1 1/2 tsp. Worcestershire sauce  
1/2 red bell pepper, finely chopped  
2 tbsp. flour

In a large pot of water, boil celery, eggplant and green pepper until soft; drain. In a large bowl, combine all ingredients and mix well. Form mixture into small balls, place on baking sheets and bake in 400° oven 30 to 40 minutes. Halfway through cooking time, drain the grease and turn the meatballs.

*Dave Stelly and John Marascalco, M.D.*

## Perfect Pimento Cheese

1/4 cup mayonnaise  
1 (8 oz.) pkg. cream cheese, softened

1 tsp. pickle relish  
1 (8 oz.) pkg. shredded Cheddar cheese  
1 (2 oz.) jar pimentos, drained and chopped  
1 (4 oz.) can green chiles, drained and chopped  
1/4 cup chopped pecans, toasted  
garlic powder, to taste

Mix mayonnaise and cream cheese. Stir in remaining ingredients. Cover and chill. Serve with your favorite crackers.

*Susan Marascalco*

## Birdseed Breakfast Bars

3/4 cup peanut butter  
1 cup honey  
1 tsp. salt  
3 cups lightly toasted sesame seeds  
2 cups roasted and salted sunflower seeds  
1 cup grated coconut  
1/2 to 3/4 cup of your favorite nuts (macadamia or chopped almonds work well)

Combine peanut butter, honey and salt. Add sesame seeds, sunflower seeds, coconut and any nut of your choice. Mix well and with wet hands press onto an oiled pan. Bake in a 350° oven 12 to 18 minutes or until edges are golden brown. Let cool before cutting.

*Note: Recipe can be doubled.*

## Raisin Pecan Cinnamon Rolls

### FILLING:

3/4 cup packed brown sugar  
1/4 cup all-purpose flour  
1 tbsp. ground cinnamon  
1/2 cup margarine

In a mixing bowl, combine brown sugar, flour and cinnamon. Cut in margarine or butter until crumbly; set aside.

### GLAZE:

1 1/4 cups powdered sugar  
1 tsp. corn syrup  
1/2 tsp. vanilla extract  
1 to 2 tbsp. half-and-half or light cream

In a bowl, combine sifted powdered sugar, corn syrup, vanilla and enough half-and-half or light cream to make drizzling consistency.

### ROLLS:

4 1/2 to 5 cups all-purpose flour  
1 pkg. active dry yeast  
1 cup milk  
1/3 cup margarine  
1/3 cup sugar  
1/2 tsp. salt  
3 eggs  
1 tbsp. half-and-half or light cream  
1/2 cup light raisins  
1/2 cup chopped pecans

In a large mixing bowl, combine 2 1/4 cups of the flour and yeast. In a small saucepan, heat the milk, margarine or butter, sugar and salt until warm. Add flour and eggs to mixture. Blend mixture with an electric mixer on low speed 30 seconds. Blend on high 3 minutes. Using a wooden spoon, stir in as much of the remaining 2 1/4 to 2 3/4 cups flour as you can. Turn dough out onto a lightly floured surface. Knead in enough of



Raisin Pecan Cinnamon Rolls



the remaining flour to make a moderately soft dough that is smooth and elastic. Shape into a ball. Place in a greased bowl, turning once. Cover and let rise in a warm place until it doubles in size.

Punch dough down. Turn onto a lightly floured surface. Cover and let rise 10 minutes. Roll the dough into a 12-inch square. Sprinkle filling over the dough. Top with raisins and pecans. Roll up in a jelly roll style and pinch edges to seal. Slice roll into eight 1 1/2-inch pieces. Arrange dough pieces, cut side up, in a greased 12-inch deep-dish pizza pan or a 13x9x2-inch baking pan. Cover dough loosely with clear plastic wrap, leaving room for rolls to rise. Refrigerate dough 2 to 24 hours. Uncover and let stand at room temperature 30 minutes.

Break any surface bubbles with a toothpick. Brush dough with half-and-half or light cream. Bake in a 375° oven 25 to 30 minutes or until light brown in color. Remove rolls from oven. Brush with half-and-half or light cream. Cool 1 minute. Carefully invert cinnamon rolls onto a wire rack. Cool slightly. Invert again onto a serving platter and drizzle with powdered sugar glaze. Serve warm.

Yield: 8 rolls

*Becky Marascalco*

## Mama Rita's Paper Cup Salad

- 2 cups sour cream
- 2/3 sup sugar
- 1 (8 oz.) can crushed pineapple, well drained
- 3 tbsp. lemon juice
- 1/4 cup chopped pecans
- 1/8 tsp. salt
- 1 can pitted Bing cherries, cut into thirds
- 2 bananas, diced
- 1 cup Dream Whip (prepared according to pkg. directions) or Cool Whip

Mix all ingredients together. Place in paper cups (about half of cup) in muffin tins; freeze. Remove from freezer 1 1/2 hours before serving and place on a tray in refrigerator until ready to serve.

*Rita Marascalco King*



Marinated Grilled Tenderloin

## Grilled Sausage with Potatoes and Green Beans

- 3/4 lb. fresh green beans, trimmed and halved
- 1/2 lb. red potatoes, quartered
- 1 large onion, sliced
- 1 lb. smoked sausage, cut into 1-inch pieces
- 1 tsp. freshly ground black pepper
- 1 tsp. Cajun seasoning
- 1 tsp. olive oil
- 1 tsp. butter
- 1/3 cup water

Preheat an outdoor grill to high heat. On a large sheet of foil, place the green beans, red potatoes, onion and sausage. Season with salt and pepper; sprinkle with oil and top with butter. Tightly seal foil around the ingredients, leaving only a small opening. Pour water into the opening and seal. Place foil packet on the prepared grill. Cook 20 to 30 minutes, turning once, until sausage is browned and vegetables are tender.

*Acadian Family*

## Marinated Grilled Tenderloin

- 3/4 cup salad oil
- 3/4 cup olive oil
- 3/4 cup soy sauce
- 1/4 cup Worcestershire sauce
- 2 tbsp. dry mustard
- 2 1/2 tsp. salt
- 1 1/2 tbsp. parsley flakes
- 1 tbsp. black pepper

- 1/2 cup wine vinegar
- 1 garlic clove, crushed
- 1/3 cup fresh lemon juice
- 7-8 lb. tenderloin

Blend all marinade ingredients in a blender 1 minute. Refrigerate in a closed container until ready to use. Place meat in a closed plastic container and cover with marinade 12 to 24 hours. Turn the meat at least 3 times while it is marinating.

Build the fire off to one side of the BBQ grill. Initially, sear the meat on both sides directly over the fire (1 to 2 minutes per side).

Move the meat away from the hot coals, close the cover and cook slowly. Turn tenderloin every 3 or 4 minutes. Periodically dip the meat back in the marinade and immediately sear both sides directly over the fire. Then move the meat off the direct fire, close cover and continue cooking slowly. The distinctive flavor is obtained when the marinade is seared onto the meat. Go through the searing process 4 to 5 times during cooking. It will normally take 45 to 60 minutes to cook a large tenderloin. Bring the extra marinade to a boil on the stove and pour it over the sliced tenderloin just before serving.

*Note: Best cooked medium to medium-rare. Tenderloin is extremely dry and chewy if overcooked.*

*Dan E. Marascalco, M.D.*

## Bourbon Balls

- 60 vanilla wafers
- 1/2 cup pecans
- 1 cup sifted powdered sugar
- 2 tbsp. unsweetened cocoa powder
- 1/4 cup bourbon
- 1/4 cup light corn syrup

Use blender to make fine crumbs of vanilla wafers and pecans. Combine with sugar and cocoa. Stir in bourbon and corn syrup. It may be necessary to add 1 tsp. of water in order to shape into 3/4-inch balls. Roll in powdered sugar and store in covered container.

*Ramie Hebert*

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).



# 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 visit [www.lafayettetravel.com](http://www.lafayettetravel.com).

**COUNTRY CHRISTMAS** • Nov. 1, 1–3 p.m. • Sugar Mill Pond Town Center, Youngsville • 337-856-2323 • Ring in the holiday season with free photos with Santa, train rides, fun jumps, live music, arts & crafts and of course, roasted marshmallows!

**NÖEL ON THE PRAIRIE** • Nov. 8–9; Sat. 9 a.m.–5 p.m., Sun. 1–5 p.m. • 337-546-6776 • Eunice • Free • Largest shopping event with discounts throughout the city. Look for the red signs. Register to win a shopping spree.

**DOWNTOWN ALIVE! OFFICIAL LIGHTING OF THE CITY TREE** • Nov. 26, 5:30–8:30 p.m. • Parc Sans Souci, 201 E. Vermilion St., Lafayette • 337-291-5566 • Free • Join the Pine Leaf Boys for a special Thanksgiving Eve holiday celebration at Downtown Alive!, where Mayor Joey Durel will light the official city Christmas tree.

**SAFARI OF LIGHTS** • Nov. 28–29, Dec. 5–29 • Zoo of Acadiana, 5601 Hwy. 90 E, Broussard • 5–9 p.m. • 337-837-4325, [www.zoofacadiana.org](http://www.zoofacadiana.org) • \$6 admission for 3 years old and above • Stroll the glistening pathways of the zoo at night as Christmas music fills the air, with still and animated lighted animal figurines, the North Pole Express Train ride and hot cocoa or cappuccino at the Elves Eatery.

**BREAUX BRIDGE CHRISTMAS PARADE** • Nov. 30; 2 p.m. • Downtown Main Street • 337-332-8500 • Free • Kick off the holiday season with a parade!

**NOËL ACADIEN AU VILLAGE** • Dec. 1–23, 5:30–9 p.m. • Acadian Village, Lafayette • 337-981-2364, [www.acadianvillage.org](http://www.acadianvillage.org) • \$9 at the gate; \$7 in advance • Half a million lights, displays, food, entertainment and holiday shopping (Lucky Account Number 2020290200).

**CHRISTMAS IN SCOTT** • Dec. 3, 6 p.m. • St. Aubin Park, Scott • 337-269-5155, [www.cityofscott.org](http://www.cityofscott.org) • Free • Join us for the official lighting of our Christmas tree and a visit/photo op with Santa Claus.

**FESTIVAL OF LIGHT** • Dec. 5, 5–10 p.m. • Oil Center, Lafayette • 337-232-1267, [www.theoilcenter.com](http://www.theoilcenter.com) • Celebrate as the switch is pulled to light the colossal Santa, sleigh and reindeer over Coolidge Blvd. Enjoy music, food, fun and shopping. Santa will be in hand to take pictures. Behold the living Nativity and enjoy an outdoor snow yard.

**LIGHTING OF THE VILLAGE** • Dec. 5 • 828 E. Landry St., Opelousas • 800-424-5442, [www.cityofopelousas.com](http://www.cityofopelousas.com) • Free • The historic village comes alive with lights. Vendors, live reindeer, Santa, choir, balloon artist and more!

**CHRISTMAS AT THE ALEXANDRE MOUTON HOUSE** • Dec. 5–30 • 1122 Lafayette St., Lafayette • Tues.–Sat., 10 a.m.–4 p.m. \$5 Adults, \$3 Seniors, \$2 Students • 337-234-2208 • Free • The Alexandre Mouton House will be decorated for Christmas with period decorations.

**CARENCRO COUNTRY CHRISTMAS** • Dec. 6, 9 a.m.–4 p.m. • 5115 N. University, Carencro • 337-896-6686, 337-280-9570 • Free • Family-oriented traditional event with choirs, singers, arts & crafts, food booths and pictures with Santa. Christmas Children's Parade begins at 2 p.m.

**THE NUTCRACKER** • Dec. 6, 7 p.m.; Dec. 7, 2 p.m. • 337-262-0444, [www.lafayetteballettheatre.org](http://www.lafayetteballettheatre.org) • Heymann Performing Arts Center, Lafayette • Admission • Lafayette Ballet Theatre's presentation of this full-length ballet is a timeless holiday classic.

**ST. LUCY FESTIVAL OF LIGHT AND CHRISTMAS PARADE** • Dec. 6 • 337-394-2233, [www.stmartinville.org](http://www.stmartinville.org) • St. Martin de Tours Church Square, St. Martinville • Free • Live music, vendors, arts & crafts, Christmas parade and official lighting of St. Martin de Tours Church Square at dusk.

**SONIC CHRISTMAS PARADE** • Dec. 7, 1–3 p.m. • Downtown to the Oil Center, Lafayette • 337-988-5301 • Free • One of the oldest Christmas activities in Acadiana. Parade features over 20 floats, high school marching bands and the official arrival of Santa Claus to Lafayette.

**KIWANIS CHRISTMAS PARADE** • Dec. 7; 2 p.m. • 337-394-9767, 337-552-5090 • Begins near St. Martinville Sr. High School, down Main Street and ends off Denier Street, St. Martinville • Free • Community event to kick off the festive holiday season.

**OLD-TIME CHRISTMAS AT VERMILIONVILLE** • Dec. 9–13 & 16–19, Family Day Dec. 13 • 337-233-4077, [www.vermilionville.org](http://www.vermilionville.org) • 300 Fisher Rd., Lafayette • Regular admission \$10 adults, \$8 seniors, \$6 students, children 6 and under free. Group rates available. • 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! Special events and crafts on Family Day, Dec. 13.

**DOWNTOWN OPELOUSAS CHILDREN'S CHRISTMAS PARADE** • Dec. 11, 6 p.m. • Downtown Opelousas • 800-424-5442 • Free

**LIVING BETHLEHEM** • Dec. 12–14, 7–8 p.m. • Sugar Mill Pond Town Center, 120 Waterview Rd., Youngsville • 337-856-2323, [www.sugarmillpond.com](http://www.sugarmillpond.com) • Free • Live outdoor nativity drama, featuring a cast of children, live animals and a children's choir.

**THE SINGING CHRISTMAS TREE** • Dec. 13, 7 p.m.; Dec. 14, 3 & 7 p.m.; Dec. 15, 3 p.m.; Dec. 16, 7 p.m. • First Baptist Lafayette, 1100 Lee Ave., Lafayette • 337-583-3757 • \$15 adults, children/students \$10 • Call 800-965-9424 to order tickets • Completely new show, set in London during WWII, with original music and drama, light show, choir and orchestra.

**LESSONS & CAROLS** • Dec. 14, 7:30 p.m. • 337-232-1322, [www.saintjohncathedral.org](http://www.saintjohncathedral.org) • 914 St. John St., Lafayette • Traditional candlelight service of readings and choral music for the Christmas season in the ambiance of St. John Cathedral.