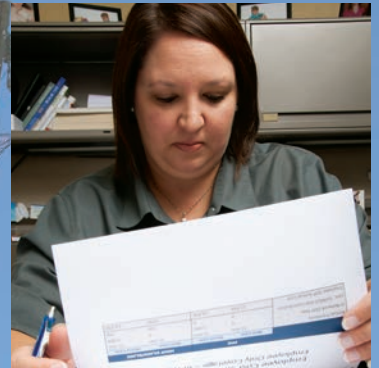


SLEMCO POWER

NOV/DEC
2017



HEROES BEHIND THE HEROES

Keeping your
power flowing
requires teamwork
behind the scenes

PAGE 4



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SLEMCO employee cover portraits
by Curtis Darrah © 2017

TakeNote

SLEMCO HONORS EMPLOYEE MILESTONES

Forty SLEMCO employees were honored recently for nearly 900 years combined service to SLEMCO's membership.

Retiring employees included Capital Credit Representative Gayle Babin of Opelousas with 45 years of service, Serviceman Curtis Catalon of Maurice with 31 years, Mechanic Assistant Allan Guilbeaux of Carencro with 41 years, Warehouse Coordinator David Hyams of Lafayette with 35 years, Line Foreman Kevin Mouton of Broussard with 35 years, Senior Field Engineer John Prados Jr. of St. Martinville with 11 years, Right-of-Way Coordinator Russell Reed of St. Martinville with 37 years and Substation Maintenance Foreman Patrick Spell of Sunset with 31 years of service.

Engineering Supervisor Glenn Angelle of Breaux Bridge marked 45 years with the company, while Line Foreman Jerry Bellard of Lafayette celebrated 40 years of service (Lucky Account Number 3237154503).

Five employees celebrated 35 years each with SLEMCO. Those employees included Underground Specialist James Fontenot of Lafayette, Meter Reader Supervisor Gabriel Fortier III of Lafayette, Line Foreman Derrick Hebert of Lafayette, Warehouse Clerk Guy Scrantz of Cecilia and Economic Development Specialist Jody Soileau of Lafayette.

Celebrating 30 years of service each were Serviceman Paul Godfrey of Kaplan, Meter Shop Technician George Hill Jr.

of Opelousas and Dispatcher Kenneth Primeaux of Kaplan.

Underground Crew Foreman Robert Domingue of Carencro marked his 25th year with the company.

Twenty-year-award recipients included Customer Service Representative Tonya Chenier of Sunset, Underground Superintendent Todd Denais of Carencro, Tretrimmer Foreman Jason Hebert of Egan and Staff Secretary Trudy Mayard of Church Point.

Seventeen employees marked 10 years each with the company. They included Meter Reader Brian Blome of Abbeville, Engineering Information Technician Corey Bordelon of Sunset, Serviceman Chuck Briolo of Breaux Bridge, Distribution Engineering Aide II Petrina Duroseau of Opelousas, Accountant Heidi Ellender of Breaux Bridge, Payroll Clerk Lacy Fontenot of Carencro, Meter Shop Technician Jason Guidry of St. Martinville, Customer Records Clerk Lashonda Lemelle of Lafayette, Tretrimmer Foreman Christopher Mayo of Opelousas, Accountant Phyllis McVay of Youngsville, Class B Lineman Tyler Melancon of Lafayette, Dispatcher Keelan Rose of Opelousas, Class A Lineman Marcus Thibodeaux of Washington, Customer Service Representative Erika Thompson of Opelousas, Tretrimmer Foreman Joshua Vallaire of Sunset and Substation/Apparatus Specialist John Zavadil of Duson.



2018 SLEMCO HOLIDAYS

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

JANUARY 1 - New Years Day

FEBRUARY 13 - Mardi Gras

MARCH 30 - Good Friday

MAY 28 - Memorial Day

JULY 4 - Independence Day

SEPTEMBER 3 - Labor Day

NOVEMBER 22 & 23 - Thanksgiving

DECEMBER 24 - Christmas Eve

DECEMBER 25 - Christmas Day

JANUARY 1, 2019 - New Years Day

SLEMCO ANSWERS CALL FOR HURRICANE HELP

SLEMCO's hurricane season was remarkable for three narrow misses. First we geared up for Hurricane Harvey, which went west of us into Texas and Louisiana. Next came Hurricane Irma, which made landfall to our east in Florida. Finally, Hurricane Nate came ashore just east of us as well.

We have been extremely lucky this year; other cooperatives were not so fortunate. SLEMCO was asked to provide restoration assistance after Hurricane Irma (Lucky Account Number 2310179500). Once it became clear the storm would not impact SLEMCO's service area, plans were made to help electric cooperatives in Florida who experienced severe damage.

We sent 25 men and 13 vehicles, loaded with pole trailers and other equipment, to help SECO Energy in Ocala. During their weeklong trip, crews sent back photos and our Facebook page was flooded with daily comments from grateful Floridians.

We were happy to help. Co-op crews from other states often assist us after major hurricanes. When we are spared, we're grateful to be able to help those not so fortunate (Lucky Account Number 4517216000).

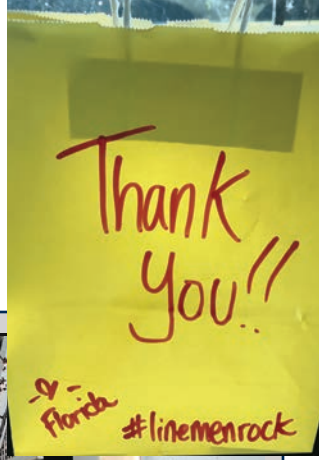


Photo by Ralph Demilio

Ralph Demilio is with SLEMCO in Ocala, Florida. September 13 at 9:10pm · Instagram · 🌐

Met a bunch of nice fellas tonight from Washington La . Coming back in the morning for breakfast on the farm .And to finish 🤘🏻📷#thankful

THANKS RECEIVED VIA SOCIAL MEDIA

Angela Lively Woolf ▸ SLEMCO 33 mins · 🌐

Thank you SLEMCO. I live in Florida and because of your crew repairing down lines in our neighborhood yesterday we have power today!

Julie Calzone
Thank you for taking care of my friends in Ocala. They said the crew cleaned the trees so they could get the power restored quickly. Quote: Cajuns show up, power comes on!!! Hallelujah!!! People and horses are grateful. World class horse farm loves you there.

1 hour ago · Edited · Unlike · 🍀 · Reply · Message

SLEMCO
We are happy to be out there lending a helping hand.



Photo by Ralph Demilio





MEET THE TEAMS WHO SUPPORT OUR CREWS

BY MARY LAURENT | PORTRAITS BY CURTIS DARRAH

When our customers think of SLEMCO and the power we provide, the image that comes to mind is one of our line employees, the hard hat- and rubber glove-clad warrior who battles the elements to come to your family’s rescue and restore your power.

But an entire support team of SLEMCO employees you may never meet are working behind the scenes, supporting those field crews and trucks.

Meet eight representatives of those many hidden heroes whose performance is crucial to providing reliable electric service.

KEVIN R. BENOIT, Warehouse Foreman—Kevin R. Benoit of Carencro joined SLEMCO’s team eight years ago. Without the warehouse men, field crews would not have the materials they need.



KEVIN R. BENOIT

“The best part of my job is working every day with the guys who work in the field,” said Kevin. “Doing my job right means they have everything they need, when they need it.”

When he receives the next day’s work orders each afternoon, he and his team pull materials from the shelves or from outside staging areas, filling carts or designated outside pick-up spots for work crews to load

up each morning. “They leave at 7:40 a.m.,” he explains. “If they have to wait on us, their work gets delayed.”

Once crews head out, Kevin and his employees receive and stock incoming freight, restock returned material, recycle scrap copper and other metal, gather materials for contractor jobs and supply materials for SLEMCO’s other warehouses in Kaplan, Crowley and Washington (Lucky Account Number 2309127303).

CARISSA BODIN, Customer Service Representative—When Carissa Bodin of Youngsville joined SLEMCO eight years ago, she began using her hospitality management degree to provide top-notch assistance to our members. She is one of six employees in our call center who focus on billing issues.

“We provide information to reduce utility bills, make extensions

for customers experiencing a difficult time in their lives, or anything else they may need. Getting it right the first time is always our goal,” she explained.

“We understand that some of our consumers find themselves in a difficult position from time to time, particularly with our current economy,” said Carissa. “We’ve all been there ourselves, so we do what we can to help.”

But Carissa and her co-workers are not always able to grant requested extensions. Compassion and empathy must always be balanced with payment for electricity that has been used, if SLEMCO is to continue to provide service to *all* our members.

“My best days are those where I’ve done all I could to make a customer satisfied and better informed,” concluded Carissa. “We are here in the office to answer questions about billing, so the crews in the field can focus on keeping the lights on in the field.”



CARISSA BODIN

NICOLE EDGAR, Assistant Accounting Supervisor—Successful businesses ensure the financials of the company are up-to-date, complete, accurate and audited. SLEMCO is no exception. Thousands of entries each year paint a detailed financial portrait of the company.

Assistant Accounting Supervisor Nicole Edgar of Breaux Bridge is a degreed accountant who has been with SLEMCO for 12 years and supervises our electric plant accounting staff. Every nut, bolt, transformer, pole—any part of our physical distribution system, whether in the field or the warehouse—is accounted for by Nicole and her team (Lucky Account Number 3223439000).

“To be good stewards of our members’ money, we must



NICOLE EDGAR

maintain a set of books that is accurate and, above all, honest,” explains Nicole. “We keep track of dollars, true, but actually we are keeping track of our investment to improve people’s lives through the electricity we provide. It feels great being a part of that team.”

Not surprisingly, SLEMCO’s electric plant is our largest asset class. Our electric plant is the infrastructure we use to get power to homes and businesses throughout our service area. SLEMCO pays property taxes and insurance premiums based on our electric plant, reasons our accounting of assets must be accurate.

“Even though our customers aren’t familiar with our faces, we are part of a complex team in the life of each work order as it goes from paper to being an energized part of our system,” Nicole said. “We are the last piece of the puzzle. We show each completed job on the books of the company to accurately reflect our worth.”



BRANDON MECHE

and operations personnel successfully communicate with each other to get projects from the drawing board to being fully operational.”

Over the last nine years with SLEMCO, Brandon has relied on knowledge gained from both his electrical engineering degree and M.B.A.

He designed and supervised the construction of three cutting-edge

substations in Vermilion Parish after two hurricanes in three years pummeled our coast with “once in a lifetime” storm surges. One substation was constructed while it remained energized, which is virtually unheard of.

Brandon also oversaw the implementation of our recent work order automation. When customers request new service, the entire process—from mapping to the lineman installing the meter—is fully tracked via our software, helping us complete jobs faster and more effectively.



MANDI GUIDRY

MANDI GUIDRY, Human Resources Supervisor—SLEMCO

has 270 highly trained, dedicated employees. Our Human Resources department, including Mandi Guidry of Lafayette and her team, are responsible for attracting and retaining SLEMCO’s large and uniquely skilled work force.

“We are tasked with making sure we have motivated, qualified employees who will make SLEMCO’s customers their top priority,” explains Mandi, who relies on both her M.B.A. and her Professional Human Resources certification for a job that includes administering benefits and retirement packages.

“To attract top-notch employees, it’s critical that we have competitive benefits, salaries and recognition” she said. “Most importantly, our employees need to be assured that we are professionals who can be trusted to provide accurate information and maintain a strict code of confidentiality.”

As testament, retention rates at SLEMCO are extremely high. It’s not uncommon for an employee to be hired in their twenties and work straight through to retirement.

“The primary objective of our Human Resources team is to do all we can to make a real difference in the lives of our employees. We focus on them and their families so they can focus on providing and restoring power,” she explained (Lucky Account Number 3025857000).

BRANDON MECHE, Principal Engineer—An eye on the big picture: this describes the job of Brandon Meche of Youngsville, who is responsible for the standards, specifications and construction of SLEMCO’s infrastructure.

Providing power is a complicated undertaking, requiring planning and skilled implementation.

“Both the engineering (design) people and the operations (construction) people are crucial to a top-notch electric system,” he explains. “Part of what I do is make sure both our design personnel

LINDA PATE, Member Services Clerk—One of the first faces members see when they walk in to our main office to connect,

transfer or disconnect electric service is Linda Pate of Broussard, who joined SLEMCO 13 years ago and holds an associate degree in office systems.

The services she arranges in the office with our customers result in a crew heading out to complete the work.

“I want our members to feel welcome and important when they meet with me,” explains Linda, whose smile and warmth lights up a room. “A welcoming smile and positive attitude helps me do that.”

Linda often helps our customers navigate the permitting process

of the various parishes we serve. She arranges for accounts to be transferred from one name to another and assists customers leaving our service area who need to disconnect their electric service.

“I’m always sorry to see one of our members disconnect,” said Linda. “I make sure they know we will miss them and hope we can serve them again in the future. I feel very proud each and every time a customer tells me they are sorry to leave us because of our excellent service in the office and in the field.”

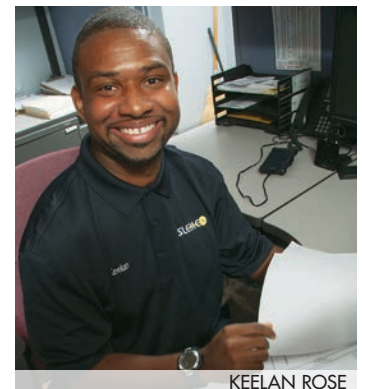


LINDA PATE

Keelan Rose, Dispatcher—

Each of our service centers is staffed by a full-time dispatcher. In our Washington Service Center, Keelan Rose of Opelousas assists our members with connections, transfers, disconnections or outages. He also works closely to support the field crews assigned to that

Continued on page 6



KEELAN ROSE

Continued from page 5

warehouse. Things can get busy as Keelan masterfully provides assistance to both customers and employees, especially during outages.

“I believe I am the calm in the storm,” explains Keelan. “My job is to keep our customers confident in our abilities to get the job done and to keep our employees supplied with any information that is critical to the immediate and safe restoration of power.”



JAMIE RYDER

“Assisting our crews is very rewarding for me,” Keelan said. “We have a lot of give and take,” he continued. “The crews give me the benefit of their vast knowledge from experiences in the field. I give them a compassionate ear and empathize as they complete their day-to-day activities.”

JAMIE RYDER, Mechanic—Keeping our fleet of 132 vehicles in prime working condition is critical. Jamie Ryder of Port Barre is one of SLEMCO’s in-house team of mechanics.

First starting out in a family-run mechanic shop, Jamie joined SLEMCO over eight years ago. “When we come to work each day, we know the crews are counting on us to keep their trucks

running,” explains Jamie. “Any piece of equipment will need to be repaired eventually. When that happens, our goal is to get it back in service in a timely manner so the crew can get back to their routine.”

A typical day often includes oil changes, brake jobs, welding and fabrication, boom maintenance or, as after the August 2016 flood, changing axle lubricants, and transmission or gear oil in any vehicle that drove through floodwaters (Lucky Account Number 2045061422).

“Our crews must have reliable vehicles to provide excellent service,” said Jamie. “We work hard to make that happen. It’s great to know we can get the job done and make a real difference for our co-workers and, in the end, our customers.”

LUCKY NUMBER WINNERS

Three lucky SLEMCO members called in to claim their prize after finding their account numbers in the last issue of *SLEMCO Power*. They were **Delores Hines** of Abbeville, **Delford Ellyson** of Breaux Bridge and **Sonja Dupois** of St. Martinville.

Seven others missed out on a \$25 credit. Those customers included **Dorothy Lachney** of Bunkie, **Lennard Brasseaux** of



Youngsville, **Felicia Barnes** of Opelousas, **Ray Olinger** of Rayne, **John Raymond Johnson** of Scott, **Karl Aucoin** of Eunice and **Grace Simon** of Abbeville.

Ten more numbers are hidden in this issue of *SLEMCO Power*. Check to see if yours is among them. If so, call Mrs. Gayle Babin at SLEMCO at 896-2504. She will verify if you’re a winner and credit \$25 to your account.

Winners receive \$25 CREDITS!

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VISITING AVERY ISLAND TABASCO'S HOMETOWN

Photo courtesy/McIlhenny Company

The little bottle with its distinctive diamond-shaped label and spicy red contents—Tabasco®—is recognized worldwide, spicing up the cuisine of over 180 nations.

Invented 140 years ago right here in Acadiana, what's even more amazing is that, five generations later, descendants of its creator E.A. McIlhenny and his workers still live and produce Tabasco sauce on Avery Island, a salt dome about three miles inland from Vermilion Bay.

A “factory town” like no other, Avery Island also teems with wildlife and plants, both indigenous and exotic (Lucky Account Number 1301157306). Surrounded by low-lying swamps and marshes, it rises 163 feet above sea level, one of five salt islands on our coast.

For a modest admission, Avery Island offers a behind-the-scenes peek at the pepper fields, factory, history and culinary use of what is arguable Louisiana's most famous export.

Visitors can watch the sauce being made on a factory tour, view the history of the family-owned company at a new museum, take in the spicy aroma of the mash warehouse, sample products



Photo by P.C. Piazza



Photo by P.C. Piazza

at the Tabasco Country Store and explore the walking paths of Jungle Gardens. If you work up an appetite, you can dig into some delightful Cajun cooking in the new 1868 Restaurant.

Since 1935, visitors have enjoyed

exploring over 170 acres of exotic botanical specimens in Jungle Gardens and the snowy egret sanctuary Bird City. Camellias, azaleas, bamboo and thousands of tropical plants also dot the landscape, which is home to alligators, deer, rabbits, egrets, herons, ducks and other seasonal wild fowl.

A magnificent statue of the Buddha, said to be over 900 years old, serenely looks out over the garden from its pagoda.

Following company tradition, all peppers are picked by hand. To determine ripeness, historically pickers have compared the pepper's color to a small wooden dowel, “*le petit bâton rouge*,” painted the preferred hue of Tabasco®

red (Lucky Account Number 1013394900).

The pepper mash is aged in oak barrels for up to three years before being mixed with distilled-cane vinegar and salt from the island's mine.



Photo courtesy/McIlhenny Company



Photo by P.C. Piazza



Photo courtesy/McIlhenny Company

IF YOU GO: From Hwy. 90 south of New Iberia, exit at Avery Island Road/LA 329. The TABASCO® factory, Visitors Center and Country Store are open daily from 9 a.m. to 4 p.m., admission is \$5.50 per person. Jungle Gardens is open from 9 a.m. until 5 p.m. (5:30 p.m. during Daylight Savings Time), admission \$8 per person with discounts for children and seniors.

RETURN OF **BOLD COLOR**



1

MODERN MASTERPIECE

This distinctly-hued, horizontally-planked central area houses fridge, bar, and drop zone for coats and bags. For the home's hub, vibrant color was crucial. The entry's low ceiling feels comfortable; dramatically, the ceiling soars as guests enter the living areas.

2

THE RIGHT ANGLES

Multiple roof lines spark visual interest on this exterior clad in dark brown metal panels with grey and cream brick. And in rainy Louisiana, a deep front door overhang is a welcome addition. The bright blue door and porch post, along with abundant lighting and a ramp, highlight the entrance.

3

NOT-SO-SOCIAL MEDIA

An extensive book collection and media equipment can pose problems of accessibility versus clutter. When needed, these doors slide to conceal bookcases while exposing audio/visual equipment; one panel even folds down as a charging station for electronics. Finger cutouts, instead of hardware, add to the clean look.

4

OUTDOORS/INDOORS

Large panel windows on the back wall of the house expose the entire backyard prairie view. The homeowners selected this site because it was untouched; they continue to introduce more Louisiana natives into the landscape. A large exterior space extends outward for outdoor family gatherings.

THE PERFECT HUE IN THE PERFECT LOCATION WILL ENLIVEN A HOME



5
PLAYFUL PLACE
Sky blue tile was the first design element selected for this bathroom: the leaf green color plays a supporting role. A repurposed, vintage hi-fi cabinet sports a vessel sink and bathroom storage, with the radio dial component serving cleverly as backsplash.

6
THE PERFECT FIT
A custom master closet was fitted with adjustable shelving for shoes and bags, plus deep drawers for bulky sweaters and clothes. The cabinetry occupies one wall, the other accommodates hanging clothes (Lucky Account Number 1322067001).

7
EASY-BREEZY PORCH
A screen porch is situated between the home and the guest quarters/bonus space, with its gaming area for teens. In summertime, opening doors to the kitchen and game room permits prevailing breezes to flow through the spaces.

8
MORNING LIGHT
Horizontal windows near the ceiling flood this master bathroom with light. The homeowner wanted a strong wall color, reflected in this spirited orange. A grey and white hexagon tub backsplash and white ceramic tile shower add visual balance.



These recipes are from **Taste and See**, by First Baptist Church of Naples, Fla. This hardcover book, with over 360 varied recipes and inspirational text, is available for \$28, plus applicable tax and shipping, by calling 239-449-4488 or e-mailing bookstore@fbcn.org.

Sausage Balls

3 cups biscuit mix
1 lb. sage sausage, spicy if desired
1 1/4 cups shredded Cheddar cheese

Preheat oven to 350°. Blend all ingredients with your hands until the mixture forms a big ball. The mixture will first be crumbly: after additional hand mixing it will form a big ball. Shape into quarter size balls and place on a baking sheet. Bake 15 minutes. Cool on cookie rack and transfer to serving platter when ready to eat. Yield: 4 dozen

Note: Can be made the night before to enjoy the next day. This is a Thanksgiving and Christmas morning family favorite.

Caramel Cream Cheese Apple Spread

8 oz. cream cheese
Caramel sauce
Apple slices
Toffee bits

Place cream cheese on plate. Drizzle caramel sauce over cream cheese. Sprinkle desired topping bits on top. Arrange apple slices around the cream cheese block.

Note: Other toppings to consider are toasted coconut, nuts, chocolate chips, sea salt.

Christmas Morning Bubble Bread

24 frozen dinner rolls
1 cup brown sugar
1 (3.75 oz.) box butterscotch pudding (not instant)
1/4 cup granulated sugar
1 tsp. cinnamon

1/2 cup chopped pecans
1 stick butter, melted

Before going to bed on Christmas Eve, grease and flour a Bundt cake pan. Place frozen rolls in the pan. In a bowl, mix together the brown sugar and pudding mix. Sprinkle over the rolls. In the same bowl, thoroughly mix the granulated sugar and cinnamon; sprinkle over the rolls as well. Spread the chopped pecans over all and pour melted butter over the entire mixture. Place on kitchen counter overnight and do not cover. On Christmas morning the rolls will have risen and are ready to bake in a 350° oven for 30 minutes. Remove from oven and let sit 10 to 15 minutes, then turn out onto a cake plate. Slice or pull apart and enjoy.

Cheese and Spinach Strata

4 large croissants, cubed, about 6 cups
2 tbsp. butter
1 small onion, finely chopped
8 oz. fresh spinach leaves
2 cups grated Cheddar cheese
6 eggs
2 1/4 cups half-and-half
2 tsp. Dijon mustard
3/4 tsp. salt
1/4 tsp. pepper
1 tsp. dried basil

Preheat oven to 350°. Butter a 9x13-inch casserole dish. Scatter croissant cubes in the bottom of pan. Melt butter in a large sauté pan. Add onion and cook on medium-low for about 5 minutes, stirring often, until translucent. Add spinach leaves. Cover and cook 4 to 5 minutes until spinach leaves are wilted and tender. Remove from heat and spread the spinach leaves over the croissants. Sprinkle cheese on top. In a bowl, whisk remaining ingredients until blended. Ladle the egg mixture over the croissant mixture in the casserole dish. Press down the croissants with a fork to dampen all of it. Cover with plastic wrap and refrigerate for 2 hours or overnight. Remove plastic wrap and bake

until puffed and golden brown, about 45 to 55 minutes. Yield: 12 servings

Florida Dill Cucumber and Grapefruit Salad

1 medium cucumber
1/2 cup olive oil
1/2 cup tarragon vinegar
3 tbsp. sugar
1/2 tsp. dill weed
1/4 tsp. crushed thyme
2 large pink grapefruits
Bibb lettuce to cover serving platter

Score unpared cucumber with a fork. Cut into thinnest slices possible and set on a serving plate. In a bowl, stir together the oil, vinegar, sugar and herbs. Pour this mixture over cucumbers, cover with plastic wrap and refrigerate 4 to 6 hours. Peel and section the grapefruits, removing all seeds and membrane. Place enough Bibb lettuce leaves to cover the bottom of a serving platter. Drain sauce from cucumbers and set aside. Arrange cucumbers and grapefruit over the bed of lettuce, alternating cucumbers and grapefruit. Drizzle the drained leftover mixture over the final presentation and serve. Yield: 4 to 5 servings

Cauliflower "Mashed Potatoes"

1 head cauliflower, cut into florets
3/4 cup water, divided
1 tbsp. cornstarch
1/3 cup heavy cream
1 tsp. granulated sugar
3/4 tsp. salt
1/4 tsp. white pepper
1/8 tsp. garlic powder
1/8 tsp. onion powder
Butter, optional

Divide a head of cauliflower into florets that are all roughly the same size. Steam cauliflower pieces over boiling water 15 to 20 minutes or until cauliflower is tender. Drain cauliflower and toss it into a bowl of ice water to stop the cooking process.



Pork Tenderloin

When cauliflower has cooled, put florets in a food processor along with 1/2 cup of water. Purée cauliflower on high speed until smooth, but with some very small pieces of cauliflower remaining in the mix for a bit of texture. Pour puréed cauliflower into a medium saucepan. Dissolve cornstarch in the remaining 1/4 cup of water and add the solution to cauliflower. Add cream, sugar, salt, pepper, garlic powder and onion powder to cauliflower and stir. Set saucepan over medium heat and cook, stirring often, for 5 to 10 minutes or until thick. Before serving, top with butter, if desired. Yield: 3 to 4 servings

Pork Tenderloin with Orange Rosemary Sauce

- 2 pork tenderloins (1 1/4 lbs. each)
- 2 large garlic cloves, cut in slivers
- 8 thin strips fresh orange peel, about 1-inch long
- 1 stick butter, softened
- 2 tbsp. frozen orange juice concentrate, thawed
- 1 tbsp. grated orange peel
- 1 tbsp. finely chopped fresh rosemary or 2 tsp. dried rosemary, crushed
- Salt and pepper to taste
- 1 cup chicken broth

Preheat oven to 350°. Trim fat from tenderloins; make 8 small, deep slits with a sharp knife in each. Alternate inserting garlic and orange peel into slits of tenderloin. In small bowl combine butter, orange juice, orange peel and rosemary. In medium skillet, melt 2 tbsp. of orange butter over medium heat. Brown tenderloins on all sides, about 5 to 7 minutes. Place tenderloins on rack in shallow roasting pan; season meat generously with salt and pepper. Pour skillet drippings over top;

set skillet aside. Spread additional 1 tsp. orange butter over each tenderloin. Pour broth into pan. Roast 25 to 35 minutes or until internal temperature is 155°. Transfer to serving platter, tent with foil to keep warm. Return pan drippings to skillet. Bring to boil over medium-high heat; cook until reduced by half. Whisk in remaining orange butter; cook 1 1/2 minutes, stirring constantly. Slice pork; arrange on serving platter and drizzle sauce on top. Yield: 8 to 10 servings

Ginger Garlic Baked Salmon

- 1 lb. salmon, cut into 3 pieces
- 2-inch piece ginger, peeled and chopped
- 5 garlic cloves, peeled and chopped
- 1 1/2 tbsp. soy sauce
- 1/2 tbsp. oyster sauce
- 1 tbsp. honey
- 1 tsp. sesame oil
- Pinch of salt and white pepper

Preheat oven to 375°. Rinse salmon and pat dry with paper towels. Rub the ginger and garlic gently on the salmon. Combine remaining ingredients; coat salmon. Set aside to marinate 1 to 2 hours in the refrigerator in a tightly covered dish. Place the salmon on a cookie sheet lined with greased aluminum foil. On center rack of oven, bake 15 minutes or until the surface turns brown or chars slightly. Serve warm with rice. Yield: 3 servings

Earthquake Cake

- 1 cup chopped pecans
- 1 cup shredded coconut
- 1 German chocolate cake mix with pudding
- 1 stick butter or margarine, melted
- 1 (8 oz.) pkg. cream cheese, softened
- 1 (16 oz.) box powdered sugar, sifted

Preheat the oven to 350°. Place pecans in bottom of 9x13-inch pan. Layer the coconut over pecans. Mix cake mix according to box directions. Pour over coconut and pecans. Stir together butter and cream cheese until creamy and smooth. Add powdered sugar to mixture and stir until smooth. Spoon randomly over cake mixture. Bake 35 minutes or until sides of cake pull away from the pan. Test for doneness with a toothpick. Yield: 9 servings

Note: This cake is so moist it doesn't need frosting. If desired, you may dust with a little powdered sugar.

Salted Nut Roll Bars

- 1 lb. peanut butter sandwich cookies, coarsely crumbled
- 1 1/2 sticks unsalted butter, divided
- 2 cups peanut butter chips
- 2/3 cup light corn syrup
- 1 tsp. vanilla extract
- 2 cups miniature marshmallows
- 2 cups dry roasted peanuts
- 2 cups crisp rice cereal

Preheat oven to 350°. Pulverize cookies in a food processor until fine crumbs form. Melt 1 stick of butter; add and process until crumbs clump together. Press crumbs into greased 9x13-inch baking pan. Bake 15 minutes or until golden. Melt peanut butter chips, corn syrup, 1/2 stick butter and vanilla extract in a saucepan over medium-low heat. Stir until smooth, about 5 minutes. Spread 1/2 cup of peanut mixture over the crumb base. Top with marshmallows and return bars to the oven. Bake until marshmallows puff, about 2 minutes, then remove from oven. Do not let marshmallows brown or they will turn crunchy. Toss peanuts and cereal with remaining peanut mixture to coat. Drop spoonfuls of topping over the marshmallows, then spread with spatula (sprayed with nonstick spray to prevent sticking). Cool bars before cutting with a knife coated with nonstick spray. Yield: 28 bars

Note: This candy bar covers the spectrum of tastes and textures—crunchy, chewy, salty and sweet.

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

COUNTRY CHRISTMAS Nov. 19, Sugar Mill Pond Town Center, Youngsville, Free • Ring in the holiday season with free photos with Santa, train rides, fun jumps, live music, arts & crafts and roasted marshmallows.

SAFARI OF LIGHTS Nov. 24–25, Dec. 1–3, 8–24, 26–30, 5 to 9 p.m., Zoosiana (Zoo Of Acadiana), Broussard, (337) 837-4325, 3 years old and above \$6, www.zoosiana.com • Stroll the glistening pathways of the zoo at night as music fills the air. Enjoy still and animated lighted animal figurines, North Pole Express Train ride, hot cocoa or hot cappuccino at the Elves Eatery.

FESTIVAL OF LIGHT Dec. 1, 5 to 10 p.m., Oil Center, Lafayette, (337) 232-1267, www.theoilcenter.com • Celebrate as the switch is pulled to light the colossal Santa, sleigh and reindeer over Coolidge Blvd. Enjoy music, food and fun and shopping. For children of all ages. Santa will be on hand for photos. Behold the living Nativity and enjoy an outdoor snow yard.

NÖEL ACADIEN AU VILLAGE Dec. 1–23, 5:30 to 9 p.m., LARC's Acadian Village, 200 Greenleaf Dr., Lafayette, (337) 981-2364, \$8 in advance (available at all Shop Rite locations), \$10 at gate, www.acadianvillage.org • Enjoy half a million lights, nightly entertainment, 10 acres of holiday displays, carnival rides, local cuisine, photos with Santa.

THE LIGHTING OF THE VILLAGE Dec. 1, 5 to 8:30 p.m., Le Vieux Village, 828 E. Landry St., Opelousas, (800) 424-5442, www.cityofopelousas.com • The annual lighting of the historic Le Vieux Village celebrates the season with children's activities, Christmas carols and a visit from Papa Noël!

ALEXANDRE MOUTON HOUSE CHRISTMAS FÊTE Dec. 1–31, Alexandre Mouton House/Lafayette Museum, 1122 Lafayette St., Lafayette, (337) 234-2208 • The work of local florists will be featured in this lavishly decorated circa 1800 home. Each room will be dressed in Yuletide greenery, ornaments and ribbon appropriate to a 19th century Christmas celebration.

CARENCRO COUNTRY CHRISTMAS Dec. 2, 9 a.m. to 3 p.m., Carencro Community Center, 5115 N. University Ave., Carencro, (337) 280-9570 • Family-oriented traditional event with church choirs and vocalists providing caroling and the lighting of the Christmas tree in City Hall. Booths with arts, crafts and food from locals. Judging for homes and businesses for holiday decor. Pictures with Santa and children's parade.

SONIC DRIVE-IN CHRISTMAS PARADE Dec. 3, 1 p.m., (337) 988-5301, ext. 232 • One of Acadiana's oldest Christmas parades, featuring over 20 floats, high school marching bands and the official arrival of Santa Claus to Lafayette!

ABBEVILLE'S ANNUAL CHRISTMAS STROLL Dec. 7, (337) 898-4110 • Enjoy the sights and sounds of Christmas as local merchants open their businesses for holiday shopping, festivities and more!

LIVING BETHLEHEM Dec. 8–10, 7 to 8 p.m., Sugar Mill Pond Town Center, Youngsville, (337) 856-2323, Free • Live outdoor nativity featuring a cast of children, live animals and a children's choir.

LAFAYETTE BALLET THEATRE PRESENTS "THE NUTCRACKER" Dec. 9–10, Heymann Performing Arts Center, Lafayette, (337) 262-0444, www.lafayetteballettheatre.org • Lafayette Ballet Theatre, with principal guest artists from the Pacific Northwest Ballet and the entire dance community, present this holiday classic.

LESSONS AND CAROLS Dec. 10, 3 to 4 p.m., St. John Cathedral, 914 St. John St., Lafayette, (337) 232-1322, Free, www.saintjohncathedral.org • Traditional candlelight service of readings and choral music for the Christmas season in the beautiful ambience of St. John Cathedral.

OLD-TIME CHRISTMAS AT VERMILIONVILLE Dec. 12–17, 19–23, Family Day Dec. 17, 10 a.m. to 4 p.m., Vermilionville, Lafayette, (337) 233-4077, admission \$10 adults, \$8 seniors, \$6 students, children 6 and under Free. Group rates available •

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! Perfect for student field trips.

NEW YEAR'S NOON Dec. 31, 10 a.m. to 2 p.m., Children's Museum of Acadiana, 201 E. Congress St., Lafayette, (337) 232-8500, www.childrensmuseumofacadiana.org •

Celebrate with families and friends at our Annual New Year's Noon Carnival & Countdown. The parking lot will be transformed into an old fashioned carnival, complete with a tent, games, arts and crafts, and food and beverages. Enjoy all the exhibits inside as well.

HOME FOR CHRISTMAS – MASTERWORKS CONCERT Dec. 14, 7 p.m., Heymann Performing Arts Center, Lafayette, (337) 232-4277, www.acadianasympphony.org • Roddie Romero & the Hub City All-Stars and Chorale Acadienne perform traditional holiday favorites, including selections by G.F. Handel, P. Tchaikovsky, I. Berlin, L. Anderson and others.

