

SLEMCO

POWER

SEPT/OCT
2012

RAISING CANE

**How today's sugarcane farmers
do more with fewer workers and less land**
PAGE 4

The Official Publication of the Southwest Louisiana Electric Membership Corporation
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SLEMCO POWER (USPS 498-720, ISSN 0274-7685) is published bimonthly by Southwest Louisiana Electric Membership Corporation, 3420 NE Evangeline Thruway, Lafayette, LA 70509-0866. Periodicals postage paid at Lafayette, LA 70507.

POSTMASTER: send address changes to SLEMCO, P.O. Box 90866, Lafayette, LA 70509-0866.

Cover photo by Curtis Darrah

TakeNote



istockphoto © sveifkd

PAY YOUR ACCOUNT ONLINE

The fastest, safest and most convenient way to pay your SLEMCO bill online is always SLEMCO's E-Bill program. Just click the E-Bill link on the home page of www.slemco.com to sign up and immediately pay your bill.

SLEMCO customers shouldn't confuse SLEMCO's E-Bill with the services of any third party payment companies. Some firms offer to help you pay your SLEMCO bill online by credit card for a transaction fee (Lucky Account Number 2130190000).

These third party payment companies

advertising through search engines are not affiliated with or endorsed by SLEMCO. Using such services not only costs more, it takes much longer for payments to post to your SLEMCO account.

Unfortunately for SLEMCO customers who use third party payment companies, their payments are not immediately credited to their SLEMCO account. Paying your SLEMCO bill through third party vendors will delay SLEMCO's receipt of your payment by at least two days, sometimes even more. If your payment is already late, you

BEWARE THIS BILL PAYMENT SCAM

All SLEMCO customers should be warned that a new scam is claiming that President Obama or the U.S. government is providing credits to pay your electric bill. SLEMCO customers have been contacted through fliers, social media and text messages. Scammers then request the consumers' social security number and bank routing number in exchange for giving the SLEMCO customer a phony bank routing number that will supposedly pay their SLEMCO bill. This is not true and can result in late fees or disconnected services because your bill is not being paid. Furthermore, it gives the scammers access to sensitive personal information that can lead to identity theft and fraud. If you have any questions concerning your SLEMCO bill and whether or not it has been paid, contact the SLEMCO billing department at 896-5200. ●

could possibly be disconnected while waiting for the payment to post.

On the other hand, signing up for SLEMCO's E-Bill is free and payments made by 4:30 p.m. on business days always post to your account the same day. E-Bill is available 24 hours a day. Our E-Bill site features the same encryption as online banking accounts, so your password-protected account information is safe and secure.

Or if you like the option of automatically paying your monthly bill by bank

draft or credit/debit card, you could sign up for SLEMCO's Automatic Payment Options program. You can also pay your SLEMCO bill with a credit card by phone during business hours: there is a \$4 fee for this service.

For further information about all your SLEMCO bill payment options, visit www.slemco.com any day, any time, or call SLEMCO Customer Services at 896-5200 between 8 a.m. and 4:30 p.m., Monday through Friday. ●



GIVE YOUR ELECTRIC METER A VACATION TOO

When you and your family vacation, give your electric meter some time off as well. Even though you're not home, your house is still using energy.

Turn the **thermostat** down/up. When you'll be gone for days, set your thermostat at a level sufficient to protect your house: 80 to 85 degrees in the summer or 50 to 55 degrees in the winter (Lucky Account Number 3055578505).

Water heaters make it easy to save energy. Much of their energy use is standby—keeping water at the right temperature for instant use. Switch gas water heaters to pilot. Turn off electric water heaters at the breaker switch or select a lower setting.

Appliances and electronics should be unplugged. TVs, stereos, computers, printers, small appliances and chargers for electric devices all draw power whether you're using them or not. ●

AVOID DAMAGE WITH SURGE PROTECTORS & UPS

Reliable electric service for SLEMCO consumers is our priority. Unfortunately, no utility company can guarantee continuous service.

Electric service may be interrupted by factors beyond our control, such as lightning, weather, auto accidents, trees—even birds or animals—coming into contact with or damaging power lines.

Sometimes your lights will “blink,” or go off and on a few times. This is the result of fault-sensing devices doing their job, and is a normal part of the operation of the electric system. When one of these devices detects a problem, it opens its contact points momentarily, then closes, to check whether the temporary fault has cleared (Lucky Account Number 1405165000).

If the fault remains after the third time, the device remains open. Electric service is interrupted until SLEMCO field personnel reset the equipment, after clearing a potentially-serious problem with the line.

But you can take precautions to protect your appliances, particularly sensitive electronics such as computers, against potential damage caused by power interruptions. Computers and their hard drives can be damaged or data lost due to temporary power interruptions. The solution: Uninterruptible Power Supplies (UPS) available from office supply or computer stores. These sell for \$50 to \$75, and provide power conditioning and a temporary battery-powered backup system for your computer, making it immune to temporary power interruptions.

Another option is a voltage surge arres-

tor. These devices are less expensive, and don't provide temporary power. Most surge arrestors designed for protection of sensitive electronic components offer a warranty that may pay to replace your equipment if the arrestor fails during a power surge or lightning strike.

Ideally, the best protection is when both a UPS and a surge protector are used to protect equipment. A UPS will only protect against service interruptions or blinks while a surge protector will only protect against over-current conditions such as a lightning strike.

A higher quality, more expensive surge protector responds faster to temporary high voltage caused by a nearby lightning strike. Such a device may offer up to \$25,000 in coverage for the equipment under its protection. Cheap power strips usually offer little or no protection from such serious voltage spikes. ●



After 35 years of rigorous daily use, the pole trailers that SLEMCO linemen use to haul utility poles to and from job sites are being retired. The new, twin-axle trailers (above) feature beefed-up suspension and antilock brakes that make them easier and safer to operate. With the same careful maintenance that our retiring trailers received, we expect a long working life from these replacements, which will continue to save money for SLEMCO members.

IS SUGAR STILL KING?



Historic photograph courtesy of the Iberia Parish Library, New Iberia, La., I.A. & Carroll Martin photo collection (#0007)

AFTER 200 YEARS, LOUISIANA'S CANE FARMERS FACE NEW CHALLENGES

Sugar's been Louisiana's largest cash crop for over 200 years. But today's sugar farmers must face—and overcome—new challenges even tougher than hurricanes and crop disease. Built on manual labor and abundant rural farmland, the industry is transforming itself with innovations in equipment and production to accomplish more with fewer workers and less available farmland.

When Jesuit priests carried the first stalks of cane from Santo

**STORY & PHOTOS
BY CURTIS DARRAH**

Domingo to New Orleans in 1751, they didn't realize they were laying the foundation for an industry that now contributes over \$2 billion a year to Louisiana's economy. But raising cane was far from an immediate success. It took another generation before Étienne de Boré finally produced granulated sugar profitably on his plantation, which is now Audubon Park (Lucky Account Number 4515008600).

The sugar industry sprang successfully from Louisiana's fertile land thanks to a host of innovations over the years. Now one farmer in an air-conditioned tractor can accomplish tasks that, until the 1930s, could only be achieved by the sweat and muscle of 75 workers.

Today our state produces nine million tons of cane on 400,000 acres. That yield—over a million tons of sugar annually—comes despite a shorter growing season than found in the plant's original tropical home. Such success is a credit to the combined efforts of the state's farmers, researchers and agronomists.

Sugarcane is a perennial grass, a *ratoon* crop because it sprouts from the remains of the previous harvest. Farmers will harvest cane, which grows as much as an inch a day in summer months, every fall for three years from just one planting. With the scientific and technical support of the U.S. Department of Agriculture, LSU AgCenter and the cooperative industry group, the American Sugar Cane



Breaux Bridge's Dane Berard raises soybeans to refresh the land between plantings of cane.

League, new varieties of cane are constantly tested. Chemicals are also developed to enhance growth or battle crop diseases such as the fungus brown rust.

In many ways, Dane Berard is a typical Louisiana cane farmer. He and his partner Glen Thibodeaux run B & T Farms on Doyle Melancon Road between Breaux Bridge and Parks. “Now farming is so sophisticated that you need to keep track of everything,” he remarks, while reviewing a computer spreadsheet and mapping program that tracks progress of all 494 parcels in the 1,600 acres they farm. Unlike most farms, though, some of those plots are devoted to raising experimental varieties of seed cane being tested by agronomists.

“I was raised with mules and a little Farmall tractor,” Berard says, “but the grandpa days are gone: those ways don’t work anymore.

“Ten years ago when somebody said they had 1,600 acres of cane growing, now that was a big farm. Nowadays, with 1,600 acres you’re in business to survive, hoping you’ll stay in business. Right now volume counts. Twenty-five years ago, there might have been 20 farmers working the land I farm now.”

Today the difference between survival and profit is not just how hard you work. It’s how efficiently you can manage an operation with less labor and with less land available for farming.

A forward-thinking, modern farm operation requires modern tools. Mapping software and a spreadsheet to keep track of scattered fields. Experimental seed. Scientific reports. Industry associations. New equipment. New methods for planting and harvest. Fresh varieties of cane. New types of chemicals to control crop disease and increase growth and yield. All these innovations are very different from the old days of 40 acres and a mule, with the steady whack of cane knives providing a cadence for backbreaking work in the scorching fields.

Cane farmers joke that the worst disease for cane is a developer with plans for a subdivision in his pocket. Just around the corner from B & T is a subdivision built on cane fields that Berard and his partner used to farm. “Now you have to compete against real estate,” he says, although the economic downturn has tempered that—temporarily. “If you look across the street from my shop right here, that land’s been out of cane production for four years,” Berard continues. “Now with the economy, the owner has finally agreed to put it back into production (Lucky Account Number 1050114006).

“Field work most of the time is dark-thirty to dark-thirty” he remarks, and it’s hard to compete for labor with lucrative jobs in the oil field and elsewhere. Youngsters from farm families go off to college, then move on to other opportunities, withering future prospects for family farms.

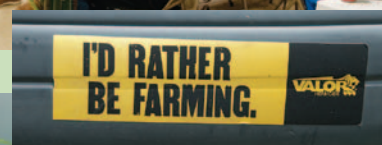
“The majority of farmers took over from their daddies or their grandfathers. But you don’t see much of that anymore. I’ve got friends who have no son to pass it on to, or no kids at all. My own son was on the farm, but he makes a better living in the oil field. We can’t compete with those higher wages.” After college his daughter also worked in the oil field for a time, but decided to return to the farm rather than following her career to Dallas. “She told me ‘Dad, I tried that before. I understand you’re not paying what the oil field does, but I enjoy working on the farm.’”

What does the future hold for the sugar industry here in Acadiana? According to Alfred Guidry, the LSU AgCenter county agent in St. Martin Parish, the pressures are clear. Less land available for farming due to urban encroachment. Increased dependence on foreign temporary workers due to labor shortages. Higher costs for equipment and operations, coupled with the enticement to shift to lucrative grain crops. The inevitable result will be fewer and bigger farms, Guidry predicts.

After over two centuries, despite these challenges, cane is still deeply rooted in the soul, economy and life of South Louisiana. And the people depending upon that cane for their livelihood are betting those green fields of tall waving stalks will remain part of our landscape for a long time to come.



The 50th Annual Sugarcane Field Day in St. Martin Parish in July featured \$126,000 tractors as well as scientific and economic presentations for area cane farmers.



FROGS PUT RAYNE ON MAP

By Jim Bradshaw

The fact that there is a frog festival in Rayne is proof enough that in south Louisiana we will celebrate just about anything. However, in this case, there are historical roots for the celebration.

Rayne's Frog Festival this year will be November 7–12. It was held for years in early September, but too-frequent interruptions by hurricanes caused festival officials to schedule it after the storm season.

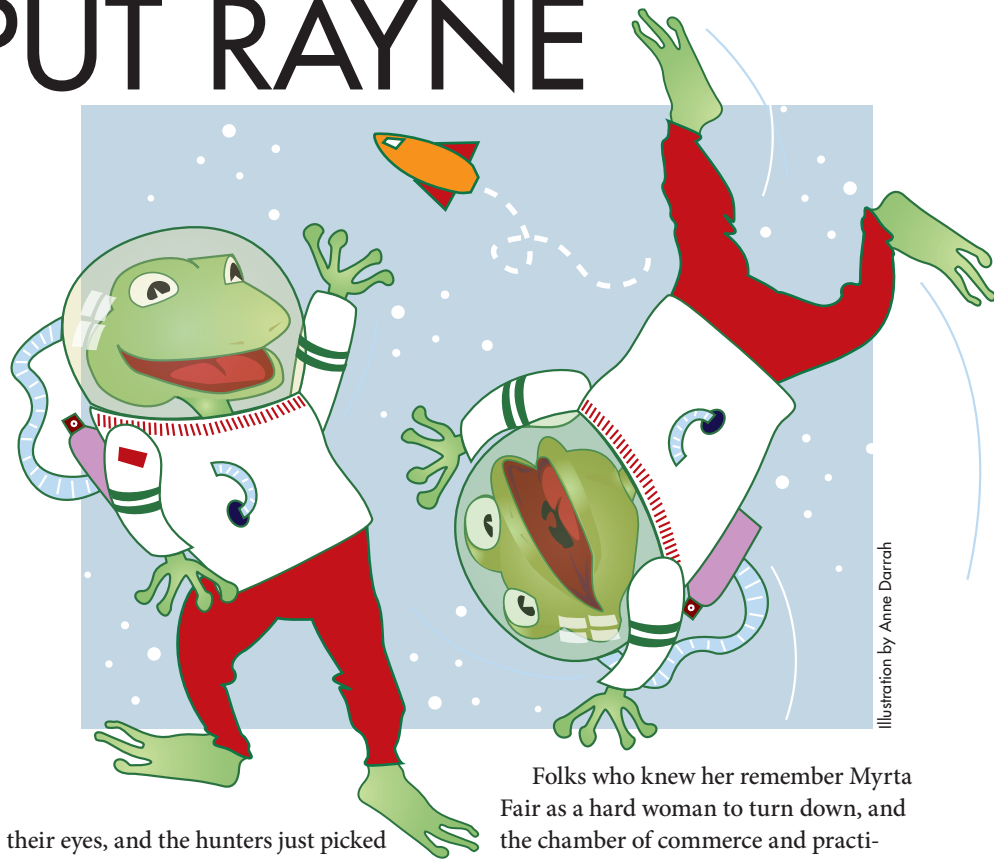
Pageants for festival royalty take place October 26. The pageants celebrate a delicacy of long standing in Louisiana.

Donat Pucheau, who came to Rayne from France in 1887, is credited with first putting Rayne and frogs together. The Southern Pacific railroad had come through just a few years before, and he saw the possibilities of rails connecting with *ouaouarons* (as Cajuns call bullfrogs) and began to ship live frogs to New Orleans restaurants.

Before long, another Frenchman, Jacques Weil, and his brothers Edmond and Gontran began what developed into a huge frog shipping business. Jacques became the senior partner in the firm of Jacques Weil, Boudreaux and Leger, which during its heyday shipped 10,000 pounds of frog legs each week from Rayne to New Orleans and other markets.

Weil and his brothers started using "Frog Capital of the World" in their advertising when they heard that the menu of famous Sardi's Restaurant in New York boasted its frog legs came from "Rayne, Louisiana, USA, Frog Capital of the World." Although Weil did ship to Sardi's, chamber of commerce records show it was actually a restaurant in Paris that first proclaimed, "The best frog legs from Rayne, Louisiana, USA, the Frog Capital of the World" on its menus.

The frog shipping season began in late February and peaked in April. Hunters went into rice fields and wetlands with lighted lanterns and burlap sacks. The frogs froze when the light was shined in



their eyes, and the hunters just picked them up and plopped them in the sack.

Frog legs were the *pièce de résistance* of the frog business, but the hides brought a few bucks, too. As the frogs were butchered and skinned, the hides were put into barrels, covered with salt, and sent to tanneries to be made into high-fashion purses (Lucky Account Number 1219110000).

According to a 1902 newspaper account, "A shipment of five barrels of hides was made this morning, weighing no less than 1,600 pounds.... The shipment went down on the bill of lading as, 'Five barrels green frog hides,' and it's ten-to-one that more than a couple of railroad men will think it a josh. But the barrels will be there to speak for themselves." The Crowley newspaper reported in the summer of 1906 that 9,000 pounds of frog skins taken from 64,854 frogs had been shipped from the depot there.

In 1946 Rayne's froggy reputation was enhanced when the Rice Festival in Crowley invited Rayne to host the first Frog Derby, in which frogs dressed up in tiny jockey outfits raced to the edge of a big circle. The idea took hold, and in the early 1970s Myrta Fair Craig, editor of the *Rayne Acadian-Tribune*, began promoting the idea of a frog festival to put Rayne on the tourism map.

Folks who knew her remember Myrta Fair as a hard woman to turn down, and the chamber of commerce and practically every other organization in Rayne soon began to play a role in putting on the festival, the first of which was held in September 1973.

But this festival celebrates the past, not the present. As late as 1952, one Rayne firm planned to ship up to 50,000 pounds of frog legs and another 20,000 to 30,000 live frogs, but many went to science labs instead of restaurants. The Weil company and the Babineaux family's business, Louisiana Frog Company, exported frogs until the early 1960s to restaurants and to medical universities for research. But by then a change in field irrigation systems cut deeply into the frog population, so there just weren't enough to make a profit.

However, one more big day was still to come for the Frog Capital. In November 1970 two bullfrogs from Rayne blasted into outer space as part of NASA research on the effects of weightlessness. Frogs were chosen because their ear system is similar to that of humans and because frogs fit easily into the tiny space capsule. The launch and experiments were successful, but the heroic frogs died after the little craft ran out of power.

NASA had no plans to recover the craft. The frogs are still in orbit, boldly going where no frog has gone before. ●

USE GENERATORS SAFELY

This is the time of year when hurricane-wary homeowners think about generators—either getting one or getting a bigger one.

Between Hurricane Andrew in 1992 and Hurricane Lili, we enjoyed 10 hurricane-free years. Not many homeowners worried about having a generator.

But when Lili struck our coast in 2002, generators were suddenly in high demand. When Rita hit only three years later, it seemed just about everyone either had a generator or wanted one. Then, of course, along came Gustav and Ike in 2008.

With that sort of hurricane track record, it's safe to say that generators are now more common with every passing year in southwest Louisiana.

If you're still in the "want to buy one" category, you need to do some homework first. When it comes to generators, one size does not fit all. And there are many safety aspects to understand, as well (Lucky Account Number 3102322000).

The two types of generators that we consider for home use are either portable or stationary (standby) generators. They are powered by different fuels, gasoline for portable versions and diesel, natural gas (NG) or liquefied petroleum gas (LPG) for stationary types. But both types are used outside in well-ventilated areas.

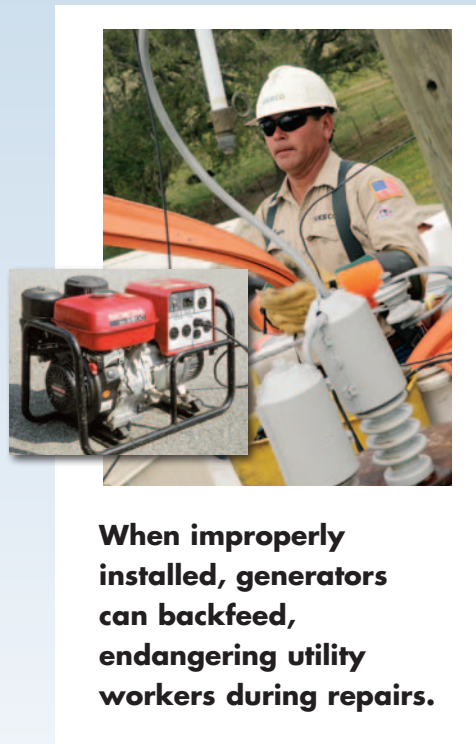
The most popular and least expensive, by far, is the **portable generator**. Portable gasoline-powered generators can be purchased at most home improvement stores.

Typically, this type of generator has its shortcomings. They provide insufficient power to meet all the electrical needs of your house. They must be refueled often. When used improperly, they have the potential to cause deadly carbon monoxide poisoning. Portable generators are most often used to run only your home's bare essentials: lighting, fans, refrigerators and freezers.

Portable generators come in various sizes, according to the wattage they can power. For example, a 5kW (5,000 watt) generator can run appliances that, altogether, do not require over 5,000 watts.

The LSU AgCenter suggests that, when

determining what size generator to buy, you should remember that appliances with motors (such as refrigerators or freezers) require more current to start than they do to run. So you'll need to take that into consideration when determining how many appliances you can safely run at one time. It also advises that bigger is not always better. The generator's run time and fuel requirements are major concerns during widespread power outages. The fuel supply you have on hand should last as long as possible.



When improperly installed, generators can backfeed, endangering utility workers during repairs.

The **stationary (standby) generator** is sometimes called a whole house generator. This type of generator must be installed by a professional, but can be sized to accommodate the electrical needs of your entire home. These use fuels such as diesel, natural gas or propane from a tank or line. Refueling is less of a problem, but standby generators are a sizeable investment.

Any generator that is improperly installed can cause a condition known as backfeeding. Electricity from the generator not only powers the home, but sends power back into the lines leading

to the home. This could electrocute utility workers attempting to restore power lines. Special switches must be installed to prevent this, which is why these generators should only be installed by licensed professional electricians. Failure to install these safety devices can make the homeowner liable for injuries or damages resulting from an improper installation.

The National Fire Protection Association publishes the National Electrical Code® (NEC®) and recommends the following tips for the proper use of portable generators:

- **Only operate generators in well-ventilated outdoor locations, away from all doors, windows and vents** so that exhaust fumes cannot enter the home.
- **Turn the generator off and let it cool before refueling.** Never refuel while the generator is running.
- **Never store generator fuel in your home.** Gasoline and other flammable liquids should be stored outside of living areas in properly-labeled safety containers. Fuel should always be stored away from any appliance with a flame, such as your gas hot water heater.
- **Plug appliances directly into the generator or use a heavy duty outdoor-rated extension cord.** Make sure the cord is free of cuts or tears and that the plug has all three prongs, including a grounding pin.
- **Never try to power your house wiring by plugging the generator into a wall outlet.** If you must connect a portable generator to the house wiring to power appliances, have a qualified electrician install a properly rated transfer switch in accordance with the NEC® and all applicable state and local electrical codes (Lucky Account Number 2409438024).

For more information visit:

National Fire Protection Association:
www.nfpa.org

U.S. Consumer Product Safety
Commission: www.cpsc.gov

LSU AgCenter: www.lsuagcenter.com



UNIQUELY ATTRACTIVE

Randy and Nickie Angelle of Church Point are enjoying their new Design One home, which offers style, a perfect layout and low utility bills. This 3,116 square foot home includes many of the same features popular in many new homes, but includes a couple of unique ones, too.

For instance, Nickie was adamant that she wanted her extra freezer in her pantry to unclutter the kitchen. Another clever idea was a half bath between the living area and outdoor kitchen that opens to both.

She also wanted the children's bedrooms on the same side of the home as the master bedroom, but wisely included a large utility room between the two for additional privacy. Each daughter has her own bathroom, which will be appreciated even more when they are teenagers (Lucky Account Number 4500011803).

The family added a bonus room above the garage that Randy

uses as his space; the couple wisely designed and built the home to accommodate a second story, if ever needed, by including plumbing and electrical access.

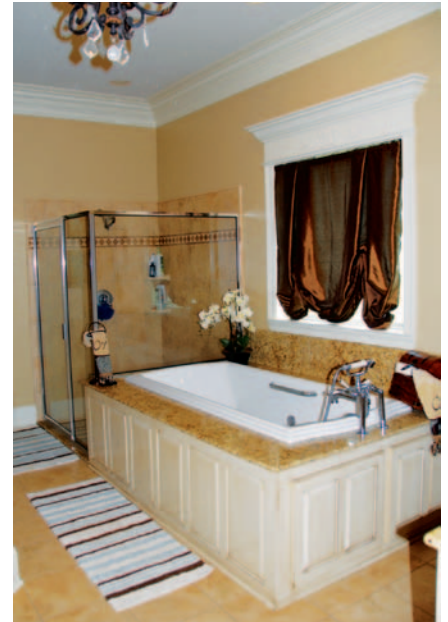
The Angelle home is twice the size of their previous home but utility bills are less than half. Randy is the Angelle of Angelle's Affordable A/C and Heating. He has known about SLEMCO's energy-efficient home program for years through working with Robert Mitchell. When Randy and Nickie decided to build, they knew where to find ideas for this beautiful home with its very affordable utility bills. The Angelle home has blown-in insulation in the attic for the "ice chest" design featured in several recent Design One homes in *SLEMCO Power*.

If you will be building a new home soon, contact Robert Mitchell at 896-2524 to make sure your home can be as energy efficient as this one.



Randy and Nickie
Angelle with
Madelyn, 5, and
Lauren, 3





This beautiful outdoor kitchen, complete with stainless steel grill, cooktop, double sink, backsplash and hood, is one of the family's favorite spots in their new Design One home (Lucky Account Number 2063445000).



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

THIS HOME'S FEATURED SUPPLIERS

- **BUILDER:** Demmitte Miller, Church Point
- **LUMBER:** Doug Ashy, Rayne
- **HEATING/COOLING:** Angelle's Affordable A/C & Heating, Lafayette
- **ELECTRICIAN:** Randy Angelle
- **PLUMBING:** Accurate Plumbing, Carencro
- **WINDOWS:** Windows, Doors and More, Lafayette
- **DOORS:** Windows, Doors and More, Lafayette
- **FLOORING:** Carpet Mills Outlet, Carencro
- **APPLIANCES:** Coburn's Opelousas
- **PAINTERS:** Imperial Painting, Carencro
- **BRICK:** Acadian Brick and Stone, Lafayette
- **CONCRETE:** Angelle Concrete, Lafayette
- **CABINETS:** Dale's Cabinet Shop, Carencro
- **INSULATION:** Advanced Foam Insulation, Baton Rouge
- **GARAGE DOORS:** Acadiana Garage Doors, Lafayette
- **ALARM, SURROUND SOUND, CENTRAL VACUUM:** Intec Security Solutions, Duson
- **GRANITE:** Precision Stone & Granite, Scott
- **LANDSCAPING:** Garden Arts Landscaping, Carencro
- **COLUMNS:** Ricky Comeaux, Church Point

These recipes come from *Cajun and Creole Cooking* by Denise Harding. This local 52-page, spiral-bound book highlights all the basics of homespun Acadiana cooking. To order, send check or money order for \$15 per book plus \$3 postage to Denise Harding, 300 Monique Drive, Lafayette, LA 70507.

Okra (Preparing for Gumbo)

Buy young, small fresh okra in bulk in season. If possible, cook the same day you buy the okra. Do not soak in water: wipe down each pod with paper towel. Cut off stems and tips. If you have a food processor you can do most of the work with little effort. If not, cut each pod in thin slices. Heat 2 tbsp. oil in a heavy-bottomed pot and add okra slices.

Depending on how much okra you have, you might need more than one pot. Keep flame at medium and stir. Watch carefully as it will scorch if left unattended.

In between stirring, cut up or use a food processor to chop 2 large onions, 1 bell pepper, 3 stalks celery and 4 cloves of garlic for every 2 gallons of okra. You can add 2 large tomatoes, chopped. Season to taste with salt, pepper, cayenne, garlic powder and Tabasco. Cook, stirring until the viscous liquid has cleared: just keep stirring, this will take some time. After it has cleared you can add a little vinegar, about 1 tbsp.—or as my mother used to do, add homemade pickle juice. When cool, pack in plastic freezer bags or containers and freeze. When ready to use, defrost and if using for gumbo add for the last 20 minutes of cooking.

Boudin

3 lbs. boneless pork, in large chunks

1 lb. pork liver
3 cups raw rice
4 onions, chopped
2 bunches green onions, chopped
1 cup parsley, finely chopped
1 tbsp. salt
2 tsp. pepper
1 tbsp. cayenne

Place the pork and pork liver in a pot, cover with water and bring to a boil. Skim, then reduce heat and simmer until tender, about an hour. Cook the rice with enough water to cover about 2 inches above rice; add 1 tsp. salt. Bring to a boil, cover and reduce heat and simmer about 25 minutes.

Remove the pork and liver and let cool. Reserve 1 pint of stock. Put the pork and onions through a meat grinder or food processor. Place in a large bowl and mix



in green onions, parsley and seasonings. Add cooked rice; check seasonings. Use the reserved stock to moisten if necessary. Serve as is, baked or formed into balls and fried. For traditional boudin, stuff into sausage casings and tie ends. Can be reheated with a little water in either a rice cooker or saucepan.

Grillades and Grits

1 1/4 lb. round steak
1/2 tsp. salt
1 tsp. black pepper
1/4 tsp. cayenne

4 tbsp. finely minced garlic
2 tbsp. flour
1 1/2 tbsp. butter
1 cup chopped onions
1 large creole tomato, chopped
1 cup water
3 cups cooked grits

Trim fat from meat and remove bone. Cut into 2-inch pieces and season with salt, pepper, cayenne and garlic. Dredge in flour. In a large cast iron pot, melt butter and brown meat. Lower heat and add onions, tomato and water. Bring to a simmer, cover loosely and cook for 30 minutes. If it appears too thick, add water. Prepare grits according to package. Before serving, reheat gravy and pour over grits.

Summer Squash with Onions

1/2 stick butter (1/4 cup)
4 cups thinly sliced yellow squash
1 large onion, thinly sliced
2 tsp. minced garlic
1/2 tsp. salt
1/2 tsp. black pepper
1/8 tsp. cayenne
1 tsp. fresh basil or 1/2 tsp dried basil

Melt butter. Sauté onion and garlic for 5 minutes. Add summer squash and cook 5 minutes. Add seasonings and simmer 10 minutes.

Stuffed Mirlitons with Shrimp

3 large mirlitons
1 lb. raw shrimp, chopped
1 medium onion, chopped
2 cloves garlic, minced
1 celery rib, minced
1 green pepper, diced
2 tbsp. parsley, minced
1 stick butter (1/2 cup)
2 tbsp. white wine
1/4 loaf French bread
1/4 tsp. Tabasco
bread crumbs
salt, pepper, cayenne to taste

Cut mirlitons in half and remove seed; parboil until just tender. Carefully scoop out insides. Mash and set aside. Melt butter in skillet and add onion, garlic, celery and green pepper, cooking until transparent. Add the mashed mirliton, chopped shrimp, chopped parsley, white wine and Tabasco. Mix and cook slowly 15 minutes. Add stock or water if needed. Add French bread that has been torn and mix 10 minutes longer. Season with salt, pepper and cayenne. Fill mirliton shells and cover tops with bread crumbs. Dot each with a small pat of butter. Bake at 350° for 20 minutes or until tops are brown.

Mustard Greens and Turnips

1/2 lb. fresh mustard greens
3 turnips, scraped and sliced into cubes
1 tbsp. sugar
1 tsp. salt
6 tbsp. oil
2 cups chopped onion
1/8 tsp. cayenne

Wash greens in cold water. Remove any bad spots and trim off stems. Drop greens into a small saucepan, add enough water to cover and bring to a boil. Cover, lower heat and simmer 10 minutes. Drain and set aside. Combine turnips, sugar and salt in a small saucepan, add water to 1 1/2 inches above vegetables. Bring to a boil over high heat, then reduce flame and simmer 10 minutes or until turnips are tender. Drain and set aside. Heat oil in a skillet, add onions and cook 5 minutes, stirring until they start to wilt. Add turnips, greens and cayenne. Simmer until thoroughly heated. Adjust seasoning. Serve with hot cornbread.

Boiled Crawfish

5 lbs. live crawfish
cold, salted water for purging
8 lemons, cut in quarters
4 onions, peeled and quartered
8 small new potatoes
3 ears of corn, quartered
1 lb. whole mushrooms
6 whole bay leaves
4 bags Crab Boil
4–5 quarts cold water

Purge crawfish by soaking in salted

water. Drain, rinse and repeat the soaking process until soaking water is no longer muddy. In a 10–12 qt. pot, combine 4 quarts of water with the vegetables and seasonings and bring to a boil. Boil 10 minutes, then add live crawfish, bring back to boil and cook 12 minutes. At the end of cooking time, remove pot from heat and add 1 1/2 cup cold water. Allow to stand at room temperature for 10 minutes. Drain the crawfish. Remove crawfish and vegetables and spread out on thick layer of newspaper and enjoy.



Mom's Black Joe Cake

2/3 cups butter, softened
1/2 cup brown sugar
2 eggs
1 cup molasses
1 cup boiling water
2 cups flour
1 tsp. baking soda

Cream butter and sugar together. Add eggs one at a time, mixing well after each addition. Combine molasses with boiling water and set aside. Stir the flour and baking soda in a small bowl. Add half of flour mixture to the creamed mixture, then add half of the liquids, continue until all is used. Stir each time until ingredients are just blended. Pour into greased 9 x 13-inch pan and bake at 350° for about 30 minutes or until cake springs back.

Note: Molasses from the sugar mill was called Black Joe. This recipe is similar to a ginger cake. If you prefer to make it with spices, add 1 tsp. each of ginger and cinnamon and 1/4 tsp. each of nutmeg and ground cloves to dry ingredients.

Creole Honey Cake

2 sticks butter (1 cup)
1 cup honey
4 eggs, beaten
1 tbsp. lemon juice
1 tsp. grated lemon rind
3 cups flour, sifted
1/2 tsp. salt
3/4 cup pecans
1 cup fruit: figs, peaches or blackberries

Melt butter and mix with honey. Add eggs, lemon juice and rind. Mix well, add flour mixed with baking powder and salt. Chop fruit and pecans into batter. Batter will be stiff. Pour into greased and floured sheet pan or bundt pan. Bake at 350° for 25–35 minutes or until cake tests done. Sift powdered sugar over top when cool.

Les Oreilles de Cochon (Pigs Ears)

1/2 cup melted butter
2 large eggs
2 cups flour
1/2 tsp. salt
oil for frying

TOPPING:

2 cups pure cane syrup
1 cup toasted chopped pecans

Beat eggs lightly, gradually add melted butter. Sift flour and salt, then add to egg mixture and stir until blended. Pinch off a walnut sized piece of dough and roll very thin, about 8 inches in diameter. Heat oil to 360° in a heavy skillet.

To form pigs ears put the tines of a fork at the center of each circle and twist the fork a quarter turn, just piercing dough. Drop carefully from fork into hot oil, about 3 at a time and fry until golden brown. Drain on paper towels.

Prepare topping in a saucepan, cook syrup until thickened and a small amount of hot syrup forms a ball in cold water (soft ball stage). Add pecans and pour over Pigs Ears.

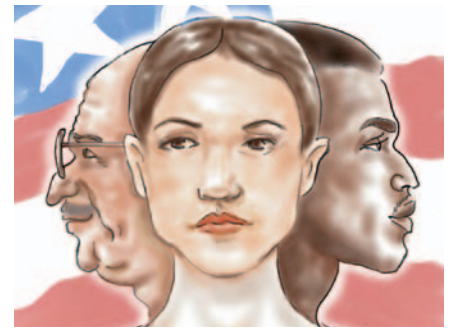
For extra copies of these recipes or to e-mail a copy to a friend, visit [SLEMCO Power](http://www.slemco.com) magazine online at www.slemco.com.

UNITED STATES DEPARTMENT OF AGRICULTURE RURAL UTILITIES SERVICE STATEMENT OF NON-DISCRIMINATION

The Southwest Louisiana Electric Membership Corporation (SLEMCO) has filed with the Federal Government a Compliance Assurance in which it assures the Rural Utilities Service that it will comply fully with all requirements of Title VI of the Civil Rights Act of 1964, all requirements of Section 504 of the Rehabilitation Act of 1973, as amended, all requirements of the Age Discrimination Act of 1975, as amended, and all requirements of the rules and regulations of the U.S. Department of Agriculture to the end that no person in the United States shall, on the ground of race, color, national origin, age, disability, and where applicable, sex, marital status, familial status, parental status, religion, sexual orientation, genetic information, political beliefs, reprisal, or because all or part of an individual's income is derived from any public assistance program (not all prohibited bases apply to all programs), be excluded from participation in, be denied the benefits of, or be otherwise subjected to discrimina-

tion in the conduct of its program or the operation of its facilities.

Under this Assurance, and in accordance to Federal Law, this organization is committed not to discriminate against any person on the ground of race, color, national origin, age, disability, and where applicable, sex, marital status, familial status, parental status, religion, sexual orientation, genetic information, political beliefs, reprisal, or because all or part of an individual's income is derived from any public assistance program (not all prohibited bases apply to all programs), in its policies and practices relating to applications for service or any other policies and practices relating to treatment of beneficiaries and participants including employment, rates, conditions and extension of service, admission or access to or use of any of its facilities, attendance at and participation in any meetings of beneficiaries and participants or the exercise of any rights of such beneficiaries and participants in the conduct



of the operations of this organization. The person in this organization responsible for coordinating the non-discrimination compliance efforts of this organization is Mr. Ted J. Cormier.

Any individual, or any specific class of individuals, who feels subjected by this organization to discrimination prohibited by Title VI of the Civil Rights Act, by Section 504 of the Rehabilitation Act, by the Age Discrimination Act or by the rules and regulation of the U.S. Department of Agriculture may personally or through a representative, file a complaint of discrimination, by writing the USDA, Director, Office of Civil Rights, 1400 Independence Avenue, SW, Washington, DC 20250-9410, or call (800) 795-3272 (voice) or (202) 720-6382 (TDD). Persons with disabilities who require alternative means of communication of program information (Braille, large print, audiotape, etc....) should contact the USDA's TARGET Center at (202) 720-2600 (voice and TDD). USDA is an equal opportunity provider and employer. Such complaint must be filed not later than 180 days after the alleged discrimination, or by such later date to which the Secretary of Agriculture or the Administrator of the Rural Utilities Service extends the time for filing. Identity of complainants will be kept confidential except to the extent necessary to carry out the purposes of the rules and regulations of the U.S. Department of Agriculture.

LUCKY NUMBER WINNERS

Two SLEMCO members found their account numbers hidden in the July/August issue of *SLEMCO Power* and called in to claim their prizes. **Genevieve Usie** of Lafayette and **Delton Orgeron** of Lawtell each received a \$10 credit to their SLEMCO accounts.

Eight other members missed out on their opportunity to win. They were **Glynn Trautman** of St. Martinville, **Charles Lauret** of Washington, **Blaine**



Naquin of Branch, **Russell Stockwell Jr.** of Basile, **Ken Quartemont** of Evergreen, **Joseph Plumar** of Sunset, **Johnny Rozas** of Cottonport and **Edna Mae Mistrich** of Leonville.

Ten more account numbers are hidden in this issue of *SLEMCO Power*. Look now to see if yours is one of them and if it is, contact SLEMCO's Mrs. Gayle Babin at 896-2504. If she verifies that you are a winner, she'll credit \$10 to your account.