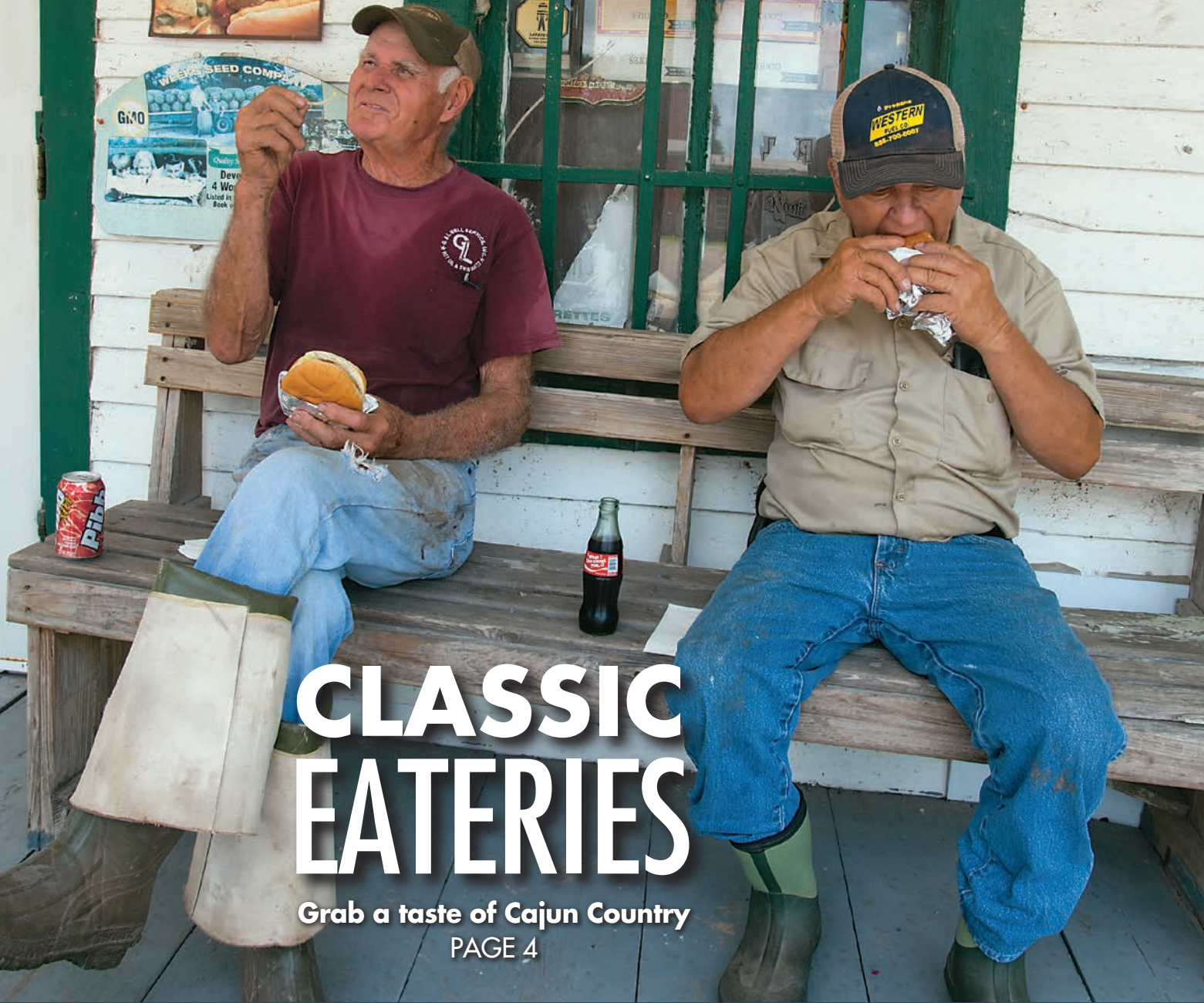


# SLEMCO POWER

SEPT/OCT  
2016



## CLASSIC EATERIES

Grab a taste of Cajun Country  
PAGE 4

The Official Publication of the Southwest Louisiana Electric Membership Corporation  
3420 NE Evangeline Thruway  
P.O. Box 90866  
Lafayette, Louisiana 70509  
Phone 337-896-5384  
www.slemco.com

## BOARD OF DIRECTORS

### ACADIA PARISH

Bryan G. Leonards, Sr.,  
*Secretary-Treasurer*  
Merlin Young

### ST. MARTIN PARISH

Jeremy Melancon  
Don Resweber

### LAFAYETTE PARISH

Carl Comeaux  
Johnny Meaux

### ST. LANDRY PARISH

Gary G. Soileau, *Vice President*  
Gary J. Smith

### VERMILION PARISH

Joseph David Simon, Jr., *President*  
Charles Sonnier

## ATTORNEY

James J. Davidson, III

## EXECUTIVE STAFF

Glenn A. Tamporello  
*Chief Executive Officer & General Manager*  
Jim Laque  
*Director of Engineering & Operations*

Katherine Domingue  
*Chief Financial Officer*

## MANAGEMENT STAFF

Charles Guardia  
*Operations Supervisor*

## SLEMCO POWER STAFF

Mary Laurent, CCC, CKAE, MIP  
*Editor*

*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.

This institution is an equal opportunity provider and employer.

Cover photo by P.C. Piazza

# TakeNote



## NOTIFY SLEMCO WHEN WORKING NEAR HIGH VOLTAGE LINES

To promote worker and public safety, the Louisiana legislature has adopted rules for those who work near overhead power lines. Specifically, Louisiana law (LRS 45: 141 – 146) prohibits unauthorized persons from working—including moving any equipment—within 10 feet of any high voltage overhead electric utility line.

If any unauthorized person intends to work within 10 feet of any high voltage overhead electric utility line, the person responsible for the work must notify the owner or operator of the high voltage overhead electric utility line not less than 48 hours prior to commencing work.

Work shall be performed only after satisfactory mutual arrangements have been completed between the owner or operator of the high voltage overhead electric utility line and the person responsible for the work (Lucky Account Number 4036522502).

To notify SLEMCO that you intend to work within 10 feet of one of our high voltage overhead electric utility lines, call 896-5384 or 896-5551.

## LUCKY NUMBER WINNERS

Two of our 10 lucky account winners called in to claim their \$10 credit after finding their SLEMCO account numbers hidden in the July/August issue of *SLEMCO Power*. Those members were **Anthony Costanza** of Washington and **Henry Higdon** of Leonville.

Eight others missed out on their winnings. Those members were **Michael Bowden** of Duson, **Lakeshia A. Kennedy** of Scott, **Michael Felton** of Carencro, **Timothy Ivanoff** of Breaux Bridge, **Denise L.**

**Dauphin** of Youngsville, **Danny Gastal** of Abbeville, **Bonnie G. Juneau** of Arnaudville and **Toni L. Effinger** of Opelousas.

Ten more numbers are hidden in this issue of *SLEMCO Power* (Lucky Account Number 2328430014). Look now to see if yours is one of them. If you find your account number, contact Gayle Babin at 896-2504. If she verifies you are a winner, she'll credit \$10 to your account.



# SOUTHWEST LOUISIANA ELECTRIC MEMBERSHIP CORPORATION (SLEMCO) UNITED STATES DEPARTMENT OF AGRICULTURE RURAL UTILITIES SERVICE STATEMENT OF NON-DISCRIMINATION

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, religion, sex, gender identity (including gender expression), sexual orientation, disability, age, marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs).

Remedies and complaint filing deadlines vary by program or incident.

Person with disabilities who require



alternative means of communication for program information (e.g., Braille, large print, audiotope, American Sign Language, etc.) should contact the responsible Agency or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program informa-

tion may be made available in languages other than English.

To file a program discrimination complaint, complete the USDA Program Discrimination Complaint Form, AD-3027, found online at [http://www.ascr.usda.gov/complaint\\_filing\\_cust.html](http://www.ascr.usda.gov/complaint_filing_cust.html) and at any USDA office or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by: (1) mail: U.S. Department of Agriculture, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410; (2) fax: (202) 690-7442, or (3) e-mail: [program.intake@usda.gov](mailto:program.intake@usda.gov).

USDA is an equal opportunity provider, employer, and lender.

## VISIT [WWW.SLEMCO.COM](http://WWW.SLEMCO.COM) FOR UPDATES DURING WEATHER EMERGENCIES

During severe weather, such as hurricanes, you can count on SLEMCO to keep you updated on the status of repairs in your service area (Lucky Account Number 4502849201).

SLEMCO customers who evacuate will be able to watch the home page of

[www.slemco.com](http://www.slemco.com) for our special Emergency News link.

Clicking this Emergency News link will take you to all of the latest information on SLEMCO power restoration efforts throughout the area.



## ALWAYS REPORT YOUR OUTAGE CALL 1-888-275-3626

SLEMCO's linemen advise that you should never assume we know you are without power just because your neighbors have called in (Lucky Account Number 1022640702).

It's important for us to be alerted to every location that is without power. Then, when our crews are working to restore power in an area, they know who is affected and can ensure that every location has power restored before they move on.

Failing to report your own outage may lead to a longer outage for you. Once crews leave an area it could be some time before they return. Back and forth movement of our crews wastes time that could be used to restore power for other customers. To report outages anytime, day or night, always call us at 1-888-275-3626.

# Classic Cajun EATERIES

ROOTED IN FOOD AND FAMILY, LIKE OUR CULTURE

BY DIXIE POCHÉ | PHOTOS BY P.C. PIAZZA

Showman P.T. Barnum once said, “There is much to be learned in a country store.” In America, the small-town shop was often considered the heart of the town, serving as a popular spot. As the gathering place for neighbors, it’s where they shared stories, and often a bite to eat.

One of these country relics was Guidry’s Grocery and Meat Market, called “Pacquet’s,” located at a strategic spot known as “Four Corners” in Cecilia since the late 1940s.

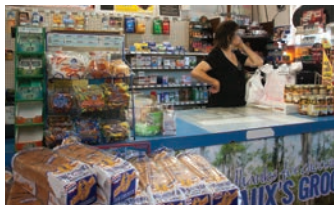
Pacquet (Mantor Guidry, who was my uncle) served in World War II in Sicily, where among other duties he was a butcher, learning a trade for his return to Louisiana. His wife Ruth Huval gathered recipes and experience through the Huval family boucheries held in the colder months (Lucky Account Number 3253035004).

At Guidry’s, French-speaking customers came in for groceries but also left with white or blood boudin. Hefty plate lunches on Sundays were the big draw, selling for \$1.25 in the early 1970s. It proved a training school in the art of customer service where the last words were always “Y’all come back!” The open sign welcomed customers until the store closed its door for good in 1987.

Many of these classic Cajun eateries, other Mom and Pop grocery stores among them, still exist. Whether the home of plate lunches or restaurant meals, these eateries provide a glimpse of Acadiana’s fascinating his-



Breaux’s Grocery is a Leroy fixture that still pulls in customers for a midday burger (cover) and other treats.



tory—and are still great places for a meal.

Here are just a few of many worth visiting.

## BREAUX’S GROCERY LEROY

The building that houses this little country store in Leroy was originally a drug-store at the turn of the 20th century.

It was purchased by Otis and Fadrey Breaux in 1944 during the full swing of WWII shortages and rationing.

The limits on foodstuff such as butter, coffee and sugar led to a challenging time in preparing meals. And homemakers used colorful livestock feed sacks from the store to make clothing for their children, often swapping with other families for variety.

In the early days, Otis could change a tire and load up livestock feed while Fadrey

was behind the counter, waiting on customers and accepting eggs from farmers, who gladly traded them for sugar and coffee.

## TEET’S FOOD STORE | VILLE PLATTE

After World War II, Lawrence “Teet” Deville was a hardworking sharecropper. He also ventured out on country roads to deliver loaves of fresh-baked bread to grocery stores.

After many years of



Only at Teet’s will you find t-shirts promoting this unique Cajun specialty.





Melville's Cannatella's is renowned for its family-sized muffuletta's.

driving through Louisiana, a near accident warned him that it was time to get off the road and earn a paycheck in a different manner. He looked to his past experiences during World War II, when he was stationed as a cook in Alaska (Lucky Account Number 3247421000).

So in 1955, Teet and his wife Ruby opened a general store on the main drag of Ville Platte when it was known for its Louisiana style of rock-and-roll music called swamp pop. Teet's was adjacent to the Evangeline Club, a lively honky-tonk frequented by soldiers from nearby Fort Polk. Twenty years later, the Devilles would build a modern store across the street and expand the meat department.

The scent of racks of pork from the rustic smokehouse still draws customers in to Teet's. Rightfully, Teet's brags about its ponce: pig stomach stuffed with pork sausage. This specialty is so well-known that Teet's even designed a t-shirt that you couldn't find anywhere else but here, proclaiming, "Peace, Love and Ponce."

**CANNATELLA'S | MELVILLE**

At one time there was a grocery store on every corner in Melville, a booming town located on the main thoroughfare between Shreveport and New Orleans. A Sicilian immigrant, Joe Cannatella, and his son Charles first set up shop there in 1923, stocking every necessity to run a household or farm.

It was a different time, long before "self serve." Instead customers indicated which items they wanted while the storekeeper gathered up their purchases.

Today, fourth-generation Cannatellas, Grant and Brian, run the business, including home cooked plate lunches as well as muffuletta's big enough to feed a hungry family of four.

**ALESI PIZZA HOUSE | LAFAYETTE**

Our old-time eateries | not limited only to grocery stores, of course.

True connoisseurs of good eating, Cajuns are familiar with every kind of gumbo, seafood and stew. But when it came to pizza, they had no clue until 1957.

That's when Mariano "Mike" Alesi introduced pizza, lasagna and ravioli to Cajun Country. He advertised his "Pizza Pie," although his perplexed customers often asked, "Just what kind of fruit is



actually in these pies?" Mike's parents, Girolamo and Marianna Nazione Alesi, had emigrated from Sicily to Detroit, Mich., via Ellis Island to join other family members. During Prohibition, several storefronts called "blind pigs" were opened in Detroit and the Alesis had one of them.

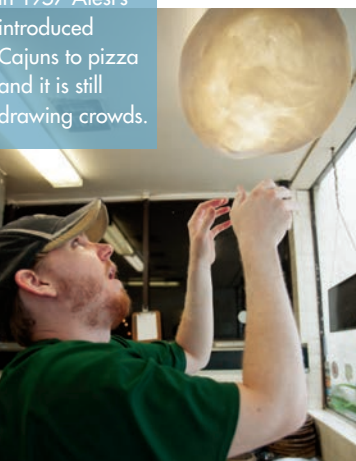
Their upstairs candy store had chocolates in glass cases, though the real action was downstairs where customers played pool and bought beer (Lucky Account Number 1115100303).

After operating a restaurant in San Diego in the early '40s, the Alesis moved to Lafayette. To this day, Alesi's stays true to its heritage, with old family recipes and plenty of talent in tossing pizza dough.

*Dixie Poché adapted this article from her book, Classic Eateries of Cajun Country, a fascinating and more in-depth look into the history behind over three dozen long-standing South Louisiana eateries. Available online at [www.arcadiapublishing.com](http://www.arcadiapublishing.com), [www.amazon.com](http://www.amazon.com) and through local bookstores.*



In 1957 Alesi's introduced Cajuns to pizza and it is still drawing crowds.



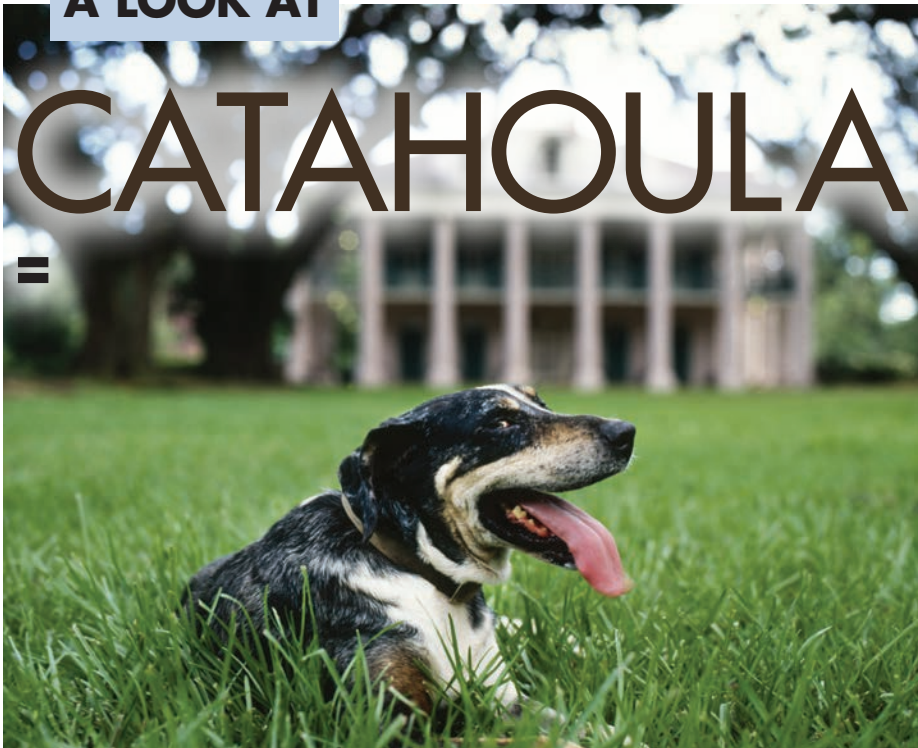
A LOOK AT

# CATAHOULA

# HOUNDS

LOUISIANA'S STATE DOG

PHOTOS BY  
**JOHN SLAUGHTER**



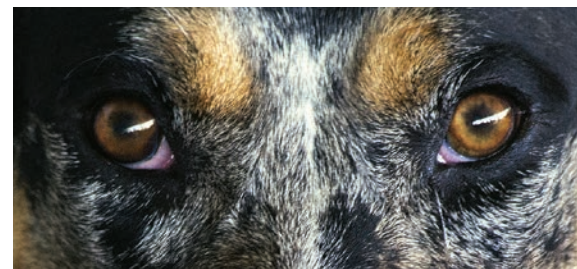
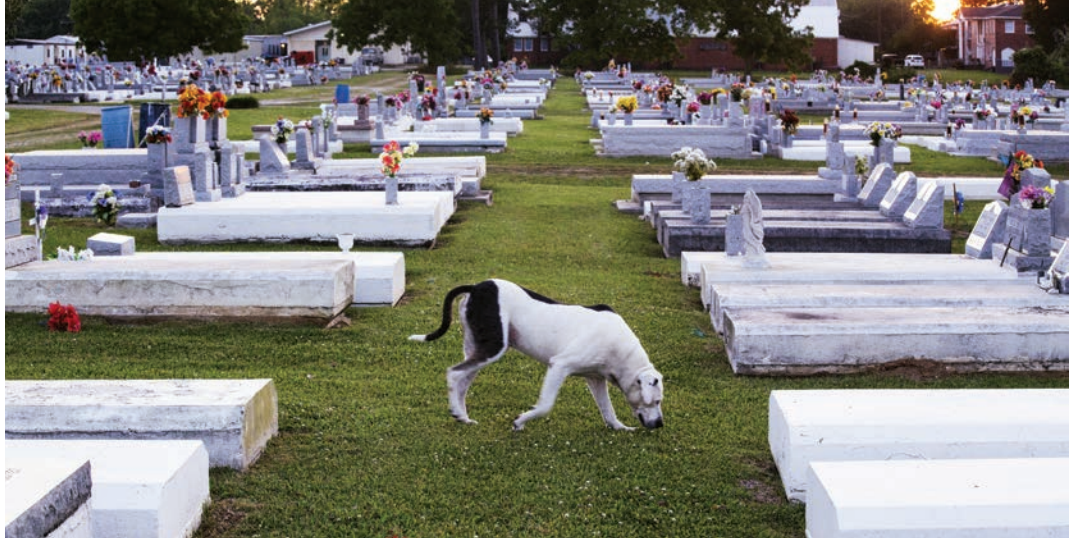
// In the 1540s, the Spanish explorer Hernando de Soto, looking for gold in the New World, landed in Florida and traveled westward. His fierce war dogs accompanied him as he encountered native Indian tribes across the region, one of which was the Catahoula. It is reasonable to assume that a few of the dogs were captured and/or injured in battle and saved by the Indians who saw fit to keep and raise the prized "war dogs."

Research shows that the Red Wolf was also found in the lower Mississippi River Valley and was the only dog-like animal to possibly cross with the Spanish war dog....

Combine the two descriptions and the resulting animal is more than a reasonable facsimile of the Louisiana Catahoula." ●

—Betty Ann Eaves, *Catahoula History*, from *Catahoula* by John Slaughter, University of Louisiana at Lafayette Press, © 2015. Used with permission.





*These are just a few of the photos found in John Slaughter's new book, **Catahoula, Louisiana State Dog**, published by University of Louisiana at Lafayette Press. To order, call 337-482-1163 or visit [www.ulpress.org/catalog](http://www.ulpress.org/catalog).*



**1**  
**WELL CENTERED**

The owners love entertaining, making this dining room with its pecky cypress wall the natural center of this home. Windows flood the room with natural light, delightfully accenting the cypress and the chrome light fixture. Conveniently a bar and powder room flank the entrance.

**2**  
**COOK'S NOOK**

The kitchen's view benefits from a gorgeous ribbon of windows which wrap around the house. Natural edge granite graces the counters. The durable, metal-edged cabinet door is a style often seen on boats, which are built nearby.

**3**  
**NATURAL SURROUND**

A ramp leads down to the sunken bedroom where, upon awakening, the owners enjoy a backyard view through a glassed door and two huge windows. Walk-in closets reduce furniture needs to a minimum (Lucky Account Number 2325789802).

**4**  
**STUNNING CEILING**

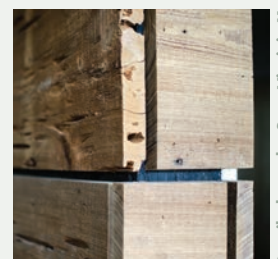
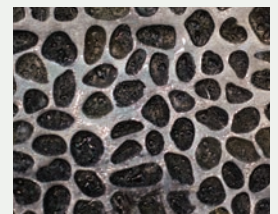
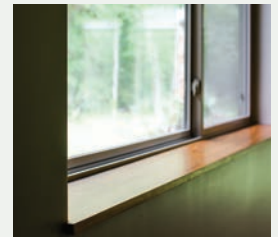
The home's unique vaulted ceiling is laid with quarter-inch plywood cut in two-foot strips—drilled, varnished, then painstakingly installed by the engineer/homeowner with over 7,000 pan head screws and eyelet washers. Narrow black reveals, repeated on the cypress wall, add to its visual interest.



# CREATIVE USE OF WINDOWS FRAME A COUNTRY SETTING



## DESIGN DETAILS



Detail photos by Sara Virginia Yongue

## 5 SPACIOUS SPA

Building a forever home? Consider future wheelchair access. In addition to a ceiling showerhead, this spacious shower also offers a handheld head, also useful for shower cleaning. The pebble floor, deep grey porcelain tile walls and a wood stool complete the spa atmosphere.

Text: Anne Darrah | Photos: by P.C. Piazza | Designer: Lisa Bourque Design

## 6 HOME & OFFICE

For privacy, the office is separated physically and stylistically. Two separate exterior treatments—brick for the office, Hardy Board with oak siding for the home—enforce separation while the ribbon of windows unify the design.

## 7 ROOM WITH A VIEW

Drapes are unnecessary in this sunken living room: windows frame the sky, not a view of the neighbors. A double-sided, stacked-stone fireplace divides dining and living areas, but is elegantly shared by both.

These recipes come from **Great Cooks Rise...With the May River Tide** by Church of the Cross Episcopal Church, with over 400 recipes from Bluffton, S.C., where the May River provides not only seafood ingredients but the unique lifestyle in this Low County paradise. The cookbook is available for \$19.95 online through [www.amazon.com](http://www.amazon.com) and [www.barnesandnoble.com](http://www.barnesandnoble.com).

## Rosemary Pecans

6 tbsp. butter  
4 tsp. dried rosemary  
1/8 tsp. dried basil  
2 tsp. salt  
1/4 tsp. red pepper  
4 cups pecan halves

Preheat oven to 325°. In large saucepan melt butter. Add next 4 ingredients and stir. Remove from heat. Add pecans and toss to coat well. Arrange nuts on cookie sheet in single layer. Bake for 10 to 12 minutes or until browned. Stir gently 2 to 3 times. Serve warm or at room temperature.

## Chutney Cheese Paté

8 oz. cream cheese  
2 cups shredded Cheddar cheese  
1/4 cup dry sherry or vermouth  
1 tsp. curry  
1/2 tsp. salt  
1 (9 oz.) jar Major Grey's chutney  
1/4 to 1 cup chopped green onion

Mix first 5 ingredients and pat into shallow 10-inch pie plate. Spread chutney on top, then garnish with onion. Serve with crackers.

## Very Special Pancake

2 tbsp. butter  
1/2 cup plus 2 tbsp. sugar  
1/4 cup water  
2 Granny Smith or Pippin apples, peeled, cored and cut into 8 wedges  
3 large eggs  
3/4 cup milk  
3/4 cup all-purpose flour  
1/4 tsp. salt

Preheat oven to 425°. In a 12-inch skillet with oven-safe handle over medium heat, heat butter, 1/2 cup sugar and 1/4 cup water to boiling. Add apple wedges; cook about 15 minutes, stirring occasionally, until apples are golden and sugar begins to caramelize. Meanwhile, in blender at medium speed, add remaining ingredients and mix until batter is smooth. When apple mixture in skillet is golden and lightly caramelized, pour batter over apples. Place skillet in oven; bake pancake 15 minutes or until puffed and golden. Serve immediately, sprinkled with powdered sugar. Yield: 2 servings

## Blue Crab Cakes with Tomato Chive Butter

1 lb. lump crabmeat  
1/2 cup finely chopped red bell pepper  
1/2 cup finely chopped red onion  
3 tbsp. minced fresh tarragon  
1/2 cup mayonnaise  
3/4 cup dry breadcrumbs  
1 tsp. salt  
1/4 tsp. white pepper  
Cayenne pepper to taste

Place first 5 ingredients in a mixing bowl. Mix gently to combine. Add the breadcrumbs and season with salt, pepper and cayenne to taste. Allow the mixture to stand for 3 to 4 minutes so that the breadcrumbs can absorb some of the moisture and the cakes will stay together. Form 6 equal size cakes and refrigerate for 30 minutes before cooking. To cook, sear in a small amount of hot oil, turning when golden brown, until cakes are heated through. Yield: 6 crab cakes

## Layered Southwestern Salad

1/2 cup chopped fresh cilantro  
1/2 cup lime juice  
1/2 cup olive oil  
1/2 cup sour cream  
1 tsp. sugar  
1/2 tsp. salt  
1/2 tsp. pepper

1 (16 oz.) pkg. romaine lettuce, shredded  
5 plum tomatoes  
1 (15 oz.) can black beans, rinsed and drained  
1 small purple onion  
1 (8 oz.) pkg. shredded Mexican cheese blend  
1 (15 oz.) can whole kernel corn with red and green peppers, drained  
1 (6 oz.) can sliced ripe olives, drained, optional  
2 cups tortilla chips, crushed  
Fresh cilantro for garnish

Process first 7 ingredients in a blender or food processor until smooth, stopping to scrape down the sides. Layer lettuce and next 7 ingredients in a 3-quart glass bowl. Pour vinaigrette over salad just before serving and gently toss. Garnish with fresh cilantro if desired and serve immediately. Yield: 8 to 10 servings

## Roast Quail

8 fresh, cleaned quail  
8 large oysters  
4 bacon slices, halved  
Butter for basting

Preheat oven to 500°. Stuff each quail with one large oyster. Place bacon strips over breasts. Bake in hot oven for 15 to 25 minutes. Then reduce heat to 350° and bake until tender and brown, basting often with butter.

## Fettuccini with Chicken and Sun-Dried Tomato Cream Sauce

1 lb. boneless chicken breast, diced  
Salt and pepper  
2 tbsp. olive oil  
2 large cloves garlic, minced  
1 cup chicken broth  
1/2 cup cream  
1/4 cup julienned sun-dried tomatoes  
1 tbsp. minced fresh parsley

Season diced chicken with salt and pepper

and then sauté in oil until done. Remove chicken, reserving oil. Lower heat; add garlic and next 4 ingredients. Simmer until consistency of thick cream. Add chicken and any collected juices. Simmer briefly to rewarm. Boil fettuccini until al dente and transfer to a bowl. Add sauce and toss. Serve immediately. Yield: 4 to 6 servings

## Hungarian Fruit Squares

3 cups all-purpose flour  
1 cup sugar  
1 tsp. baking powder  
1/2 tsp. salt  
1 cup margarine  
2 eggs, beaten  
2 tsp. vanilla  
3/4 cup apricot preserves  
1/4 cup strawberry preserves

Preheat oven to 350°. Combine dry ingredients. Cut in margarine until the size of peas. Add eggs and vanilla; mix well. Chill 1/4 of the dough. Roll out the remaining dough onto a 15x10-inch cookie sheet. Spread dough with preserves. Roll out the chilled dough and cut into strips. Place half the strips diagonally one way and the other half the other way. Brush strips with

milk and bake for 30 minutes. Cut into pieces. Yield: 24 bars

## Colleton Cheese Soufflé

12 to 14 slices day old white bread  
1 lb. grated sharp Cheddar cheese  
6 eggs  
3 cups milk (or half-and-half)  
1 tsp. minced onion  
1/2 tsp. salt  
1/2 tsp. dry mustard  
1/2 tsp. cayenne pepper  
1 tsp. brown sugar  
1/4 tsp. paprika  
1/4 lb. butter, melted

Preheat oven to 350°. Butter 2-quart casserole or soufflé dish. Remove crusts from bread and cut into 1/2-inch cubes. Divide cheese and bread into 3 portions. Layer the casserole 1/3 bread, 1/3 cheese and then repeat twice. Beat eggs with milk, and add all the seasonings. Slowly pour mixture over bread and cheese. Then pour melted butter on top. Cover and refrigerate overnight. Remove 45 minutes before baking. Preheat oven to 350°. Place casserole in a pan of water and bake uncovered for 1 hour and 15 minutes. It will puff like a soufflé and brown on top. Yield: 6 to 8 servings.

*Variation: add any meat or seafood to make a bit heartier. Crabmeat is very good!*

## Macaroon Bisque

2 dozen almond macaroons  
3/4 cup rum or sherry  
1/2 gallon good quality vanilla ice cream

Crumble macaroons and soak in rum or sherry. Soften ice cream and mix with macaroons. Pour into serving dishes and freeze. Remove about 10 minutes before serving and garnish with toasted almonds. Yield: 8 servings

## Bluffton's Praline Cake

1 cup buttermilk  
1/2 cup butter or margarine  
2 cups brown sugar  
2 eggs  
2 tbsp. vanilla  
2 cups all-purpose flour  
2 tbsp. cocoa (heaping)  
1 tsp. baking soda

Preheat oven to 350°. Place buttermilk and butter or margarine in saucepan and warm. Transfer to a bowl and add sugar, eggs and vanilla. Beat a minute or two. Sift together all dry ingredients. Add to wet mixture. Beat well. Pour into greased and floured 13x9-inch pan and bake for 20 to 25 minutes. Spread top of cake with icing as soon as cake is done.

### ICING

1 cup brown sugar  
1 stick butter or margarine  
6 tbsp. cream  
1 cup chopped pecans

Mix all ingredients together and spread on cake. Place cake on lower rack of oven and broil until bubbles form on icing and it turns lightly brown. Yield: 10 to 12 generous servings

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



Colleton Cheese Soufflé

## HURRICANE PREPAREDNESS

# USE GENERATORS SAFELY

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

With our hurricane track record, generators are more common than ever in southwest Louisiana.

If you're still in the "need to buy one" category, you may want to do some homework first (Lucky Account Number 1450358000).

The two types of generators for home use are 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 must be used outside in well-ventilated areas.

Most popular, and least expensive by far, is the **portable generator**. Portable gasoline-powered generators can be purchased at most home improvement stores (Lucky Account Number 2316101001). However, this type of generator has its shortcomings.

They provide insufficient power to meet all the electrical needs of your house and must be refueled often. And 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.

When determining what size generator to buy, the LSU AgCenter recommends you consider that appliances with motors (such as refrigerators or freezers) require



more current to start than they do to run. 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.

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 into your home's wiring 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:

- **Operate generators only 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 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. ●

*For more information:*

*National Fire Protection Association:*  
[www.nfpa.org](http://www.nfpa.org)

*U.S. Consumer Product Safety Commission:* [www.cpsc.gov](http://www.cpsc.gov)

*LSU AgCenter:* [www.lsuagcenter.com](http://www.lsuagcenter.com)