

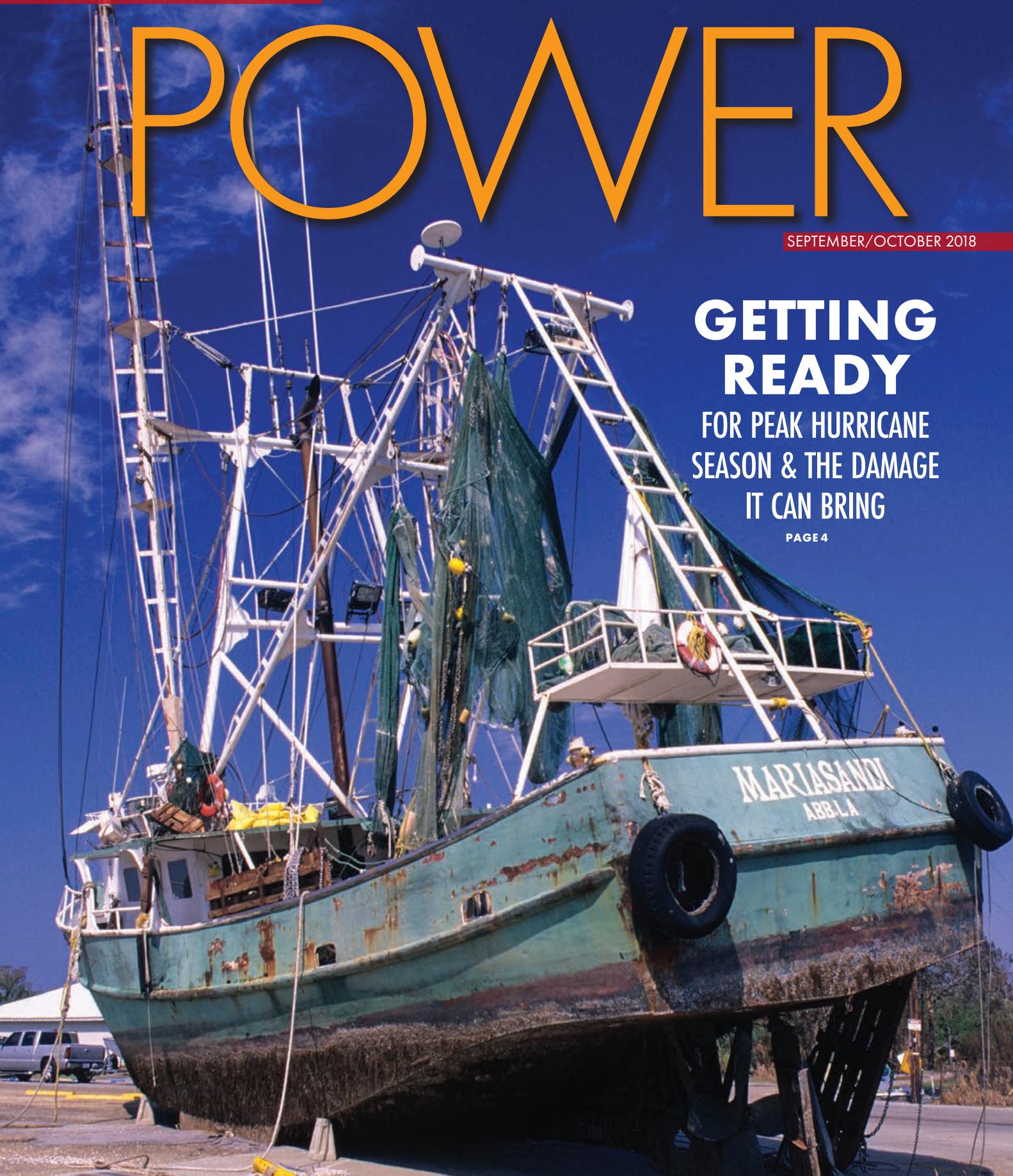
SLEMCO

# POWER

SEPTEMBER/OCTOBER 2018

**GETTING  
READY**  
FOR PEAK HURRICANE  
SEASON & THE DAMAGE  
IT CAN BRING

PAGE 4



The Official Publication of the Southwest Louisiana Electric Membership Corporation

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# 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. (Lucky Account Number 4502339700) 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. ●

Call **896-5384** or **896-5551** to notify SLEMCO if you intend to work within 10 feet of one of our high voltage overhead electric utility lines.

## LUCKY NUMBER WINNERS

Only one SLEMCO member called in to claim their \$50 prize after finding their SLEMCO account number hidden inside the July/August issue of SLEMCO Power. Blaine Leger of Iota had an eagle-eye and scooped up his bill credit.

The remaining customers who weren't as lucky included Blake Bourgeois of Broussard, Ben Bienvenu of St. Martinville, Marie Dugas of Lafayette, Curtis Lagrange of Arnaudville, Everett Martin of Melville, Michael Richard Sr. of Lafayette, John Sweeney of Church Point, Mandy Kurisko of Erath and Paulette Fisher of Carencro. (Lucky Account Number 4502338000)

We've hidden ten more SLEMCO account numbers in this issue. Look now to see if yours is one of them. If you find your account number, call Michelle Courville at 337-896-2504. Once she verifies that you're a winner, she'll credit your SLEMCO account for \$50. ●



## WEB UPDATES FOR 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.

SLEMCO customers who evacuate will be able to watch the home page of [www.slemco.com](http://www.slemco.com) or follow our Facebook page for a special Emergency News link.

Either our website or facebook page will take you to the latest news on SLEMCO power restoration. ●



# Advice for HURRICANE NEWBIES

By Mary Laurent

It's been a while since we've had a hurricane in SLEMCO's service area. (Lucky Account Number 1109042500) Lots of folks have "come of age" since then and now are first-time homeowners, parents or adults, preparing for hurricane season on their own for the first time.

The one question we get the most is, "Where do you restore power first?" The answer is, wherever we can get the most homes and businesses turned on the fastest.

We always start with transmission lines that bring in power from the generating plant. If they aren't up and running, no one gets power. Period. (Lucky Account Number 4502511703) Once transmission lines are cleared, we move to substation feeders.

Again, if a feeder is out, it does our crews no good to head to individual houses because there still won't be power heading your way if there is no power flowing through the feeders. Once the substation feeders are all on, if your power is back on, you're good to go. If not, unfortunately, it may take a while. Here's why:

Once the feeders are on, we get down to the nitty-gritty — the one-by-one, house-to-house work. This type of power restoration takes the longest because there may be trees, debris or damage to homes that takes longer to untangle, re-wire and reconnect.

We all love our beautiful trees, but they sure do cause loads of trouble when they get tangled with power lines. It's not uncommon for one tree to take hours of work to get things cleared, cut and the power lines back up and running.

Here are a few more tips to keep things a little more comfortable for you and your family that you may not have thought of if you're on your own for the first time during a hurricane or major storm:



**1** Prepare for food, water and shelter for up to 7 days, just in case. Yes, that's a "seven" not a "one." Outage time is determined by the amount of damage done in your area.

**5** Prepare to be without communication for several days. Cell service is often non-existent after severe hurricanes. It sometimes comes back up fairly quickly, but you never know. Devise a plan for you and your family to be self-sufficient for a while. Tip: If you make it an "adventure," you and your kids will make wonderful memories as you "rough it" and bond without electronic distractions.

**2** If you or a family member needs oxygen or any other life-saving equipment, make arrangements ahead of time for a generator or relocate until power is restored.

**6** Expect it to be very difficult to get through to us on our phone lines. Our phones are not off the hook. Our office is fully staffed. We are here and working around the clock to get power back on as quickly and as safely as possible. We have nearly 109,000 members, but nowhere near that many phone lines. You can also report your outage via SmartHub.

**3** If flooding has occurred in your area, pay attention to newscasts to see if your area is under a "boil advisory." Floodwaters also mean snakes. Be vigilant if you are in rural areas that have experienced flooding.

**7** We will post updates to our Facebook page on a regular basis. (Lucky Account Number 4514930200) We encourage you to "like" us on Facebook ahead of time so you can automatically get power restoration updates after hurricanes.

**4** Make sure you have a phone charger that can be charged in your vehicle. As much as you may hate it, Facebook might be how you get information for a while, which will help you feel less isolated and more in control of what's going on around you.

**8** Most importantly, consider ALL downed power lines and ALL power lines tangled in trees as energized and dangerous. Obey warnings issued by your local authorities. We want everyone to recover safely. ☀

# Are You Ready?

**Expert Tips** to Prepare for Hurricane Season from LSU AgCenter



The LSU AgCenter has experts and resources to get Louisiana residents ready for the next storm.

AgCenter housing specialist Claudette Reichel said hurricane prep projects start with the letter S. "Think shingles, soffits, seals, shutters and surroundings," Reichel said.

Homeowners looking to replace a roof have hurricane-hardy options. But if a replacement isn't in the plans, Reichel said, homeowners can strengthen existing shingles with roofing cement.

"Put some dabs under the first course of shingles and along the gable ends where it is most vulnerable," she said. Roof damage is the biggest homeowners insurance claim following a hurricane.

Reichel also recommended securing soffits with polyurethane sealant and stainless steel screws. "Soffits are less likely to get blown around and allow wind-driven rain into your attic and cause major damage," she said.

Inexpensive caulk will seal holes where wires, cables and pipes enter or exit your house.





When high winds are expected, flying debris can damage windows. Shutters such as lightweight translucent removable storm panels are a good alternative to heavy plywood boards, Reichel said.

AgCenter horticulturist Dan Gill also stressed the need to look at your surroundings before a storm.

High on the list is checking out trees, particularly mature shade trees. "Look for trees that have decay in their trunk or large dead areas, or ones that are dead all together. All of this needs to be taken care of well before a hurricane threatens our area," Gill said.

Gill recommends hiring a licensed arborist to evaluate trees and see what work needs to be done on them. (Lucky Account Number 1210654500)

He also said to secure loose objects in your landscapes, such as potted plants, hanging baskets, bird feeders, wind chimes, children's play areas and patio furniture.

Also protect chemicals that may be stored in a garage or carport. (Lucky Account Number 1450448500) "Make sure chemicals such as pesticides or gasoline are in secure locations and are high



enough so they won't be hit by flood waters," he said.

AgCenter food safety expert Wenqing Xu said now is the time to stock up on non-perishable food items and water.

"Water is very important. It is best to buy bottled water and prepare one gallon of water per day per person," she said.

To keep food safe in the event of a power outage, keep the doors of your refrigerator and freezer shut as much as possible. "Frozen foods can be safely refrozen if they still have ice crystals on them or the temperature is 40 degrees or lower," Xu said.

She also said to make sure you have a manual can opener, a food thermometer to monitor temperature and bleach if you need to sanitize utensils, pots and water.

Preparation also means getting pets and livestock ready for a storm. LSU AgCenter veterinarian Dr. Christine Navarre said to make sure animals are healthy and vaccinations are up-to-date.

"Healthy animals will be better prepared to handle the stress of relocation," Navarre said.

Microchipping animals or having identification



for them in some way will help if you are separated from your animals. Navarre recommended storing identification numbers online in the cloud so they be retrieved from anywhere.

She also said to prepare an emergency to-go box that includes contact information for animals' veterinarians, medications, feed and leashes. She also said it is important to get a pet used to its pet carrier before it is necessary for the animal to be transported in it.

Determine where you will evacuate before the storm and make sure it is pet-friendly if you are bringing your pets with you or look for a place where you can safely board pets or livestock, Navarre said.

For more information on preparing for emergencies, visit [www.lsuagcenter.com](http://www.lsuagcenter.com) and search for keywords like family safety, hurricane preparedness and storm news. (Lucky Account Number 2025222501) ●



COOK, CLEAN, DINE, WORK... WHILE ENJOYING EVERY MINUTE OF IT



## 1

### SPACE TO SPARE

This homeowner loves to cook and desired a more generous, open space, filled with daylight. (Lucky Account Number 4501395000) Walls were removed to integrate the kitchen into the living environment. Maple cabinets, white quartz counters and exposed brick offer a clean, restful look.

## 2

### CONVENIENT CLEANUP

Placement is key: dirty dishes are scraped into the trash (left), rinsed in the sink (center), loaded into the dishwasher (right). Clean dishes are then unloaded from the dishwasher onto pull-out shelves (far right). No wasted effort! If you're left-handed, reverse the order.

## 3

### COFFEE & TEA FOR ME

Love coffee, but hate the clutter? This cabinet extends down to the countertop, housing everything for your morning ritual. Doors open, then retract back. After coffee, close the doors and it's neat and tidy. The hanging shelf unit creates a pocket for the retractable doors.

## 4

### WORKABLE WORKSPACE

For a useful office in a small footprint, think big. Two full-size drawers hold lateral files, while the cabinet above houses printer, shredder and office supplies. A wide desk holds a laptop plus room to spread out. Just pull up a dining chair and get to work.

# SOMETHING GOOD IS ALWAYS COOKING

These recipes come from A Little Taste of Heaven, from Morehead City, North Carolina. A national winner of the Tabasco Community Cookbook Awards, it is available for \$24.95 plus postage and handling from [www.carterethistory.org](http://www.carterethistory.org).

## Cool Slaw

- 1 (16 oz.) bag of shredded cabbage with carrot (or 1 small head of cabbage, shredded)
- 3 ripe avocados, peeled and cut into small chunks (toss with a bit of lemon juice)
- 1 small onion, chopped
- 1 cup dried cranberries
- 1/2 cup salted peanuts (or walnuts or almonds, your choice)
- Salt and pepper to taste
- 1 small bottle cole slaw dressing

Toss all the ingredients and chill 1 hour before serving.

## Special Green Beans

- 1/2 cup onion, sliced
- 2 tbsp. butter
- 1 tbsp. parsley, chopped
- 2 tbsp. flour
- 1 tsp. salt
- 1/2 tsp. lemon peel, grated
- 1 cup sour cream
- 1/2 cup sharp cheese, grated
- 5 cups fresh green beans, cooked
- 1 cup sliced water chestnuts
- 2 tbsp. butter, melted
- 1/2 cup cracker crumbs

Lightly sauté the onion and parsley in 2 tbsp. butter. Add the flour, salt and lemon peel; blend. Remove from heat and add sour cream, cheese, beans and water chestnuts. Place in 2-quart casserole. Mix 2 tbsp. melted butter with cracker crumbs. Place on top of mixture and bake at 350° for 30 minutes. Yield: 6 to 8 servings

## Manicotti for Two

- 4 uncooked manicotti shells
- 1/2 lb. bulk Italian sausage
- 1 1/2 cups meatless spaghetti sauce
- 1 cup ricotta cheese
- 1/2 cup shredded mozzarella cheese, divided

- 1/4 cup grated Parmesan cheese
- 1/2 tsp. Italian seasoning
- 1/4 tsp. garlic powder
- 1/4 tsp. pepper

Cook manicotti according to package directions. Meanwhile, in a skillet, cook the sausage over medium heat until no longer pink; drain. Stir in spaghetti sauce. Drain manicotti and rinse with cold water. In a bowl, combine the ricotta cheese, 1/4 cup of mozzarella cheese, Parmesan cheese, Italian seasoning, garlic powder and pepper. Carefully stuff manicotti. (I use a pastry bag with a large-hole tip.) Place in a greased 11 x 7 x 2-inch baking dish. Top with sausage mixture. Bake, uncovered, at 350° for 30 to 35 minutes or until heated through. Sprinkle with remaining mozzarella. Bake 3 to 5 minutes longer or until cheese is melted.

## Sonda's Pan Seared Sesame Tuna

- TUNA:**
- 4 (1-inch) tuna steaks
  - 2 tbsp. vegetable oil
  - Salt and pepper
  - 1/4 cup sesame seeds

Pat tuna dry. Salt and pepper to taste, rub with oil then dip tuna in sesame seeds to coat both sides. Heat 1 tbsp. oil in frying pan until it begins to smoke. Sear tuna 1 minute, turn and sear other side 1 more minute for rare tuna. Serve with sauce.

- SAUCE:**
- 1/4 cup soy sauce
  - 1/4 cup rice wine vinegar
  - 1/4 cup water
  - 2 1/2 tsp. sugar
  - 1 scallion, sliced
  - 2 tsp. fresh minced ginger
  - 1 1/2 tsp. sesame oil
  - 1 1/2 tsp. red pepper flakes

Combine all ingredients and stir until sugar dissolves.

## Mississippi Mud

- 4 eggs
- 1/2 cup butter, melted

- 1 tsp. vanilla
- 2 cups chopped nuts
- 1 cup flaked coconut
- 1 (7 oz.) jar marshmallow cream
- 1 box Brownie Mix

Preheat oven to 350°. Lightly grease and flour 9x12-inch pan. In large bowl, beat eggs until foamy. Add butter and mix well. Add brownie mix and blend well. Stir in vanilla, then nuts and coconut. Pour into pan and bake 30 minutes until edges separate from pan. While still hot, carefully spread jar of marshmallow cream on top. Frost with chocolate icing.

### CHOCOLATE ICING:

- 1 lb. powdered sugar
- 1/2 cup butter
- 6 tbsp. milk
- 4 tbsp. cocoa

Place powdered sugar in a medium bowl. In small saucepan, combine butter, milk and cocoa. Bring to a boil, stirring constantly. Remove from heat, add to powdered sugar. Beat until smooth. Frost cake.

## Marmalade Cookies

- 18 oz. self-rising flour
- 7 oz. melted butter, but not hot
- Grated rind from 1/2 lemon (or more)
- 7 oz. sugar
- 3 eggs
- 1 oz. rum

Mix all ingredients thoroughly. Shape dough into a ball and refrigerate 30 to 45 minutes. Pinch off 1/2 to 3/4 cup of the dough and roll out on a floured surface to about 1/8-inch thickness. Cut into desired shapes. For top cookie cut a small circular hole in the center. Bake 10 to 12 minutes in a preheated 375° oven until golden brown. Cool. When ready to serve, spread 1/2 tsp. marmalade on the bottom cookie. Press the top cookie onto the bottom cookie. Sprinkle with powdered sugar.

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).

# 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 common in southwest Louisiana. But if you're still in the "need to buy one" category, you may want to do some homework first.

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. 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.

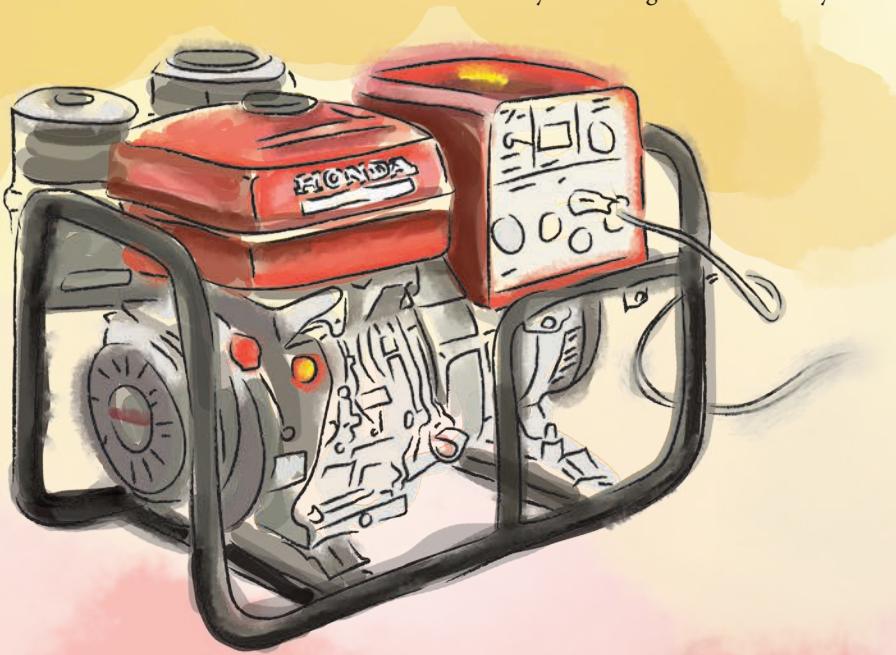
Any generator that is improperly installed into your home's wiring can cause a condition known as backfeeding. Electricity from the generator not only

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. (Lucky Account Number 4517192601) 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 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)