

POWER

FLYING HIGH

**LAFAYETTE'S NEW TERMINAL
SOARS INTO THE FUTURE**

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MEETING:
WHAT A
COMEBACK!**

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TAKE NOTE

—SLEMCO'S ANNUAL MEETING—

Celebrating 85 YEARS

FUN, FAMILY & FUTURE PLANNING

After a two-year hiatus, the SLEMCO
Annual Meeting came back with a bang.



Photos by Kimberly Ann Photography

Thousands of members flocked to the Lafayette Cajundome on June 11, each hoping to win one of several valuable prizes. The winner of the 1st Grand Prize, Johnny Trahan, Jr. of Lafayette, chose the GMC Canyon truck over all the other options available.

“It’s not something you see every day; corporations supporting the community and investing in their customers the way that SLEMCO does. SLEMCO makes you feel like family,” said Trahan.

The second grand prize winner, Jeff and Jodi Frederick of Breaux Bridge, took home \$5,000 while the 3rd Grand Prize winner, Carol Mae Benoit of Duson, walked away with \$2,500. The early bird prize of \$5,000 was won by Scott Daigle of Breaux Bridge, while the \$1,000 early bird prize was won by Allen M Bares of Abbeville.



Earlier during the meeting, SLEMCO awarded \$40,000 in college scholarships to 20 students who will be attending college or trade school this fall. Winners include Molly Floris of Erath; Aidan Babineaux of Youngsville; Caitlyn Chase of Youngsville; Abriana Rubin of Lafayette; Gage Dupuis of Breaux Bridge; Gabrielle LeBlanc of Breaux Bridge; Nathan Courville of St. Martinville; Morgan Broussard of Duson; Katie Trahan of Abbeville; Emily Faulk of Kaplan; Kennedy Comeaux of Duson; Liam LaGrange of Broussard; Jenna Roberts of Breaux Bridge; Chloe Marks of Arnaudville; Erin Johnson of Gueydan; Gabriel Broussard of Duson; Tucker Prejean

of Scott; Olivia Cormier of Branch; Zariaha Chavis of Opelousas; and Lexi Grace of Youngsville. *Lucky Number: 1116024001.*

During the official business portion of the meeting, board member Gary Smith of Sunset was re-elected over challenger Dale Sittig of Eunice, a former Louisiana Public Service Commissioner. Other re-elected board members were Bryan "Buck" Leonards Sr. of Crowley, Carl Comeaux of Carencro, and Jeremy Melancon of St. Martinville.

In marking SLEMCO's 85th year, board President David Simon of Gueydan and Glenn Tamporello, chief executive officer and general manager,



1st Grand Prize winner,
Johnny Trahan, Jr. of Lafayette.

As a retired Louisiana State Trooper, Johnny Trahan is no stranger to interacting with SLEMCO as he has worked storms, outages, and natural disasters together with our line workers. He not only nodded to the good work our field crews do for our customers, he also lauded the company's commitment to the community.

updated members on major projects that have improved resiliency and efficiency, and accomplishments, including SLEMCO's top ten ranking in the 2021 J.D. Power 2021 Electric Utility Residential Customer Satisfaction Study. *Lucky Number: 2048436047.*

The next annual meeting will be held June 10, 2023, and Trahan encouraged all members to take part: "Attending these meetings has allowed me to see old friends, understand what is happening on the corporate level and how they are taking care of you." 🍀



LUCKY NUMBER WINNERS!

There was one lucky SLEMCO member, Michael Caillier of Breau Bridge, who called in to claim his \$100 prize after reading the May/June issue of SLEMCO Power. Those missing out on a \$100 SLEMCO credit include **Brenin Aucoin** of Lafayette, **Christopher Ortego** of Broussard, **Donnette Burselon** of Opelousas, **Elvin Poole** of Washington, **Lisa Tassin** of Erath, **Melissa Fusilier** of Breau Bridge, **Charles Cravins** of Opelousas, **Leray Boudreaux** of Broussard and **Luke Conner** of Lafayette. *Lucky Number: 3240544520.*

We've hidden 10 more SLEMCO account numbers in this issue of the magazine. Look to see if you find your SLEMCO account number. If you do, call Michelle Courville at (337) 896-2504. Once she verifies you as a winner, she'll credit \$100 to your SLEMCO account. 🍀

**WINNERS RECEIVE
\$100 CREDITS!**



You can count on SLEMCO to be prepared for whatever Mother Nature throws our way. During severe weather and hurricanes, stay up to date on the status of repairs at www.slemco.com. Click the Emergency News link to view the latest news on SLEMCO power restoration in your service area. 🍀

FLYING HIGH

LAFAYETTE'S NEW TERMINAL IS ALL CLASS



THE NEW LFT TERMINAL AT LAFAYETTE REGIONAL AIRPORT opened on Jan. 20, 2022, the culmination of several years of planning and one of the largest construction projects in Lafayette Parish in decades. This new facility not only replaced the outdated terminal with a beautiful new façade and state-of-the-art equipment, but the terminal also increases the airport's capacity in terms of interior space, parking and a larger security checkpoint to allow for future growth.

"From the time you drive up to park, to the time you depart on the jet bridge, the entire flow of the building was built for ease of navigation and convenience," says Steven Picou, executive director of the Lafayette Airport. "One of the biggest improvements customers notice immediately is bag drop-off. Before, you'd have to carry your bags from the counter to a separate TSA area. Now, a new inline baggage system means you drop them off once and never touch them again until your destination."

Other popular enhancements include an additional security checkpoint line (for a total of two), a rotunda area in the middle of the two concourses housing a bar and restaurant with a great view of the airfield, and a 'made in Louisiana' store that allows tourists—and locals—to bring unique gifts to their final destination while also promoting local products.



"We really tried to focus on creature comforts to make the entire experience of flying Lafayette more efficient and pleasant,"

Picou explained. "For example, every chair in the gate area is powered so you can charge your devices. This is completely unique for an airport of this size. We also have nooks with sound-attenuated qualities; they're not soundproof, but they help dampen ambient noise so you can have a conversation, like a conference call."

Though open, the new terminal is not quite complete; the old terminal must be demolished to use jet bridge No. 5. Officials expect to finally finish construction in the first quarter of 2023.

Though some areas are still in progress, passengers remain unaffected. In fact, Picou reports that the airport in 2022 is exceeding pre-COVID numbers. *Lucky Number: 2051574229.*

Prior to COVID, the number of daily passengers (both arrivals and departures) was around 600-650. Now, most days those

story by **LESLIE DAVIS** photos by **TRAVIS GAUTHIER**



numbers are in the 700 to 800 range. The airport is on track to serve about 450,000 to 500,000 people this year, arriving and departing. When asked about passenger goals, Picou is clear, "We want to always grow; that's our goal." *Lucky Number: 4500132504.*

To that end, the terminal was built with expansion in mind. The two security checkpoint lines can be expanded to three if needed. The gate areas and jet bridges were built to Boeing 737 aircraft standards, so the airport is ready to add those larger planes. The number of jet bridges increased from three to five, with the ability to add two more with some additional construction.

"We are always looking to grow the number of airlines here, while also developing and nurturing our relationship with current airline partners and maybe expanding the number of flights," Picou says. "What many don't realize is that the industry is experiencing a pilot shortage, which especially affects smaller airports like Lafayette. So, despite demand, we are seeing a reduced schedule of flights into airports our size; which is completely out of LFT's control."

Still, thanks to the foresight of Lafayette Parish voters, Acadiana has a first-class airport that is ready for the future and debt free. Picou is enthusiastic about the economic benefits.

"We are the front door to the community. We have this beautiful building to welcome visitors and make a great first impression. They think, 'This is a nice building, this is a nice area; they must be doing something right here.'"

"Residents don't have to drive out of town, try to find parking, take a shuttle, fight traffic. We are local. We may not offer the range of destinations, but we get you to the main hubs you're flying to anyway."

Considering the significant improvements and increased capacity, LFT is poised to take flight, indeed. ✈️



The New LFT Terminal by the Numbers



120,000 square feet, twice the size of the former terminal.

966 parking spots, an increase of more than 200 parking spaces when compared to the existing terminal.

Two TSA security screening lines with the ability to add a third line.

194 security cameras throughout the terminal, covering all public areas.

Five departure and arrival gates – all with new jet bridges.

Two Mothers' Rooms located in the terminal.

A Service Animal Relief Area (SARA) located inside the terminal.



Get a Visitor Pass to see the new LFT Terminal

The Transportation Security Administration (TSA) has authorized LFT to allow vetted members of the community to visit and explore our new terminal. A Visitor's Pass can be obtained from the airport to allow the bearer to proceed through the security checkpoint to explore non-secure areas of the terminal, watch aircraft take off and land, and even eat at the Acadiana Kitchen + Bar beyond the security checkpoint.

Visit <https://lftairport.com/visitors-pass/> for more information how.



— PROPERTY MAINTENANCE —

CAREFUL TREE PLANTING AND PRUNING

No one wants to be without power after a storm. But when trees are planted too close to power lines, major problems can arise in the wake of high winds and severe weather.

Plan Before You Plant

Some thoughtful planning before you grab your shovel will protect your investment in your trees while ensuring uninterrupted electrical service for you and your neighbors. *Lucky Number: 1419356903.*

First, play it safe and call “Louisiana One Call” two working days before digging (800-272-3020), so utility locators can mark underground lines and utilities.

Next, make sure that the height and spread (width) of your tree at maturity won’t interfere with nearby power lines and ground transformers.

According to the LSU AgCenter’s Native Tree Growing Guide, only plant trees with a small mature height (under 25 feet) near or under overhead utility lines. Their handy Tree Species Selection Chart can help you find the characteristics you’re looking for.

The Guide also suggests that you avoid planting trees or shrubs around electric transformers. Allow at least 8 feet in front of transformer and 2 feet around the sides and back.

Looking at a skinny sapling, it’s easy to underestimate how much space it will claim in 20 or 30 years as a majestic live oak. Jim Foret, a local licensed consulting arborist, explains that the key to avoiding problems is knowing the characteristics of the tree you’re planting and understanding how trees grow. *Lucky Number: 2306841003.*



Eliminate Problem Branches

It’s easiest to avoid planting a new tree in the wrong spot. But over the years, many pre-existing trees may have grown close to power lines. *Lucky Number: 1040705501.*

If you see a potential problem with a tree near power lines on your property, call SLEMCO. It’s better to remove a stray limb interfering with power lines now, before it causes an outage during a major storm.

“Our trees evolve in woodlands,” Foret explained. “When we try to grow trees in the open, with light on all sides, instead of growing up they tend to grow unnaturally to the side—either too wide or with double trunks—and therefore tend to fall apart when older. *Lucky Number: 3232135000.*”

“You should lightly trim your tree for the first time as soon as you plant it, because it came from the nursery with flaws and defects. This ‘training’ should continue for the life of the tree. As they grow, continue trimming to avoid growth of excessively wide side branches—the tree’s structure can’t handle the weight—so don’t wait until they break, keep pruning as the tree continues to grow.”

To keep your trees healthy, never remove more than 15 to 20 percent of a tree’s leaves at one pruning. 🌱

No one, including SLEMCO, wants to see a tree trimmed in an unattractive manner. So the best alternative is to plant at a proper distance from lines and keep stray, damaged or diseased limbs carefully trimmed.



DID YOU KNOW?

Stray branches are often the source of power blinks.

When a power line contacts a foreign object (like a tree limb), special safety devices cause the power to go off momentarily and then come back on. If the foreign object is still in contact with the line, power will briefly go off again. When the power comes back on, if the fault (the foreign object coming into contact with the line) has cleared, the power will stay on. If not, the power will go off again and stay off. This can cause power “blinks” you may notice occasionally at your home or business.

These blinks may be a minor nuisance because you might have to reset clocks or digital equipment. But these devices offer increased safety in the event of accidents and help minimize damage to electric lines, reducing repair time.

CAUTION: always assume any downed power line is dangerous! Report the problem to SLEMCO and keep well clear until it has been repaired.



Photo by Kimberly Ann Photography

The result of your careful efforts will be a beautiful, healthy tree that will better withstand storms and be less likely to pose problems for your house or nearby power lines.

If you have any questions concerning proper locations for new trees and need assistance from SLEMCO, call Gentry Laper at (337) 896-3371.



let's get COOKING

Summertime cooking is about simple, easy yet delicious dishes and Kelsey Barnard Clark (a *Top Chef* winner) shows us how to elevate everyday meals in her cookbook *Southern Grit*. The caterer and restaurateur also shares tips on entertaining, gardening and keeping a well-stocked pantry.

Grandmother Lil's Crab Omelet Sandwiches

The author says this is her family's most prized possession.

- 12 eggs, separated
- 1 b. fresh jumbo lump crabmeat
- 1 cup chopped fresh parsley
- 1 tsp. salt, plus more to taste
- 1 tsp. freshly ground black pepper, plus more to taste
- ½ cup mayonnaise
- 1 loaf white bread
- 3 large ripe tomatoes, sliced ¼ inch thick

In a large mixing bowl, whisk the egg yolks, then stir in the crab, parsley, salt and pepper until completely coated in egg yolk. Set aside.

In a stand mixer with the whisk attachment, whisk the egg white on medium-high speed until they form stiff peaks. Gently fold the egg white into the yolk mixture in three additions until completely combined.

To cook, place 4 to 6 oz. of the mixture, at a time, in a greased griddle or skillet over medium-low heat. The mixture should resemble a pancake in size and shape. Let the omelet slightly brown on the edges, about 2 minutes, then flip and cook on the other side for 2 more minutes, or until cooked throughout and very light golden. Repeat with the remaining batter.

To assemble each sandwich, spread 1 tbsp. of the mayonnaise on two slices of white bread, add two slices of tomato, then sprinkle with salt and pepper. Add one omelet and cut sandwich in half. Serve immediately.

Smoked Gouda Grits with Redeye Gravy

Grilled shrimp would be great with the grits, even without the gravy

For the Gouda Grits:

- 3 cups whole milk
- 5 tbsp. unsalted butter
- Salt
- 1 cup stone ground yellow grits
- 1 ½ cups grated smoked Gouda cheese
- 2 tbsp. cream

For the Redeye Gravy:

- 5 tbsp. unsalted butter
- ¼ cup all-purpose flour
- 4 cups beef broth
- ½ cup freshly brewed coffee, hot
- 1 tsp. soy sauce
- 1 tsp. black pepper

To make the grits: In a medium saucepan over medium heat, bring the milk to a simmer with 4 tbsp. of butter, then add a dash of salt. Slowly whisk in grits. Lower heat to low and cook, whisking frequently, for 20 minutes, or until grits are tender and creamy. Remove from heat, whisk in the remaining 1 tbsp. of butter, Gouda and cream. Season with salt. Serve immediately or cover with foil and place in oven at 300 degrees until ready to serve.

To make the gravy: In a medium saucepan over medium heat, melt 4 tbsp. of butter, then whisk in flour to form a blonde roux. Pour in broth and coffee and bring to a boil, whisking constantly. Lower heat, simmer for 15 to 20 minutes, or until the sauce has a gravy consistency. Remove from heat and whisk in the remaining butter, the soy sauce and black pepper. Serve immediately over hot grits.

Rosemary and Garlic Pork Tenderloin

- 1 tbsp. salt
- 1 tsp. garlic powder
- 1 tsp. onion powder
- 1 tsp. ground coriander
- 1 tsp. dried thyme
- 1 ¼ lb. pork tenderloin
- ¼ cup olive oil
- 3 tbsp. unsalted butter
- 2 garlic cloves, minced
- 2 sprigs rosemary
- Salt



For extra copies of these recipes or to e-mail a copy to a friend, visit SLEMC POWER magazine at www.slemco.com.

Preheat oven to 450 degrees. In a small bowl, mix together salt, garlic powder, onion powder, coriander and thyme. Stir mixture with a fork until all the ingredients are well combined. Sprinkle rub over the tenderloin with a dry hand.

In a large skillet over high heat, add the olive oil. Add the tenderloin to pan and cook using tongs to turn meat, searing each side until golden brown, about 10 minutes.

Place butter, garlic and rosemary in skillet. Place skillet in oven, uncovered and roast for 10 minutes. Remove from oven and let cool at room temperature for at least 10 minutes. Slice ½ inch thick and serve, or refrigerate in airtight container with the cooking juices for up to 3 days.

Banana Cream Pie

For the whipped cream:

- 2 tbsp. confectioners' sugar
- 1 tsp. vanilla extract
- 2 cups heavy whipping cream, ice cold

For the filling:

- (1) 8-oz. package cream cheese at room temperature
- (1) 14-oz. can sweetened condensed milk
- ⅓ cup fresh lemon juice
- 1 tsp. vanilla extract
- 3 bananas, sliced into ½-inch rounds
- (1) 9-inch pie shell

To make the whipped cream: In a chilled mixing bowl, combine sugar and vanilla on medium-high speed, then add whipping cream. Dampen a tea towel and drape it over the stand mixer and bowl, creating a tent around the bowl (to catch splatters). Whip the cream until it reaches stiff peaks, 2 to 3 minutes. Scrape the whipped cream out into a medium mixing bowl and set aside.

To make the filling: In the same stand mixer bowl (no need to wash it out), whisk the cream cheese on medium-high speed until light and fluffy, 2 to 3 minutes. Turn the speed down to medium-low and slowly add the condensed milk, mixing until well blended. Continue running the mixer and add the lemon juice and vanilla until well blended.

To assemble: Evenly place two stacks of the banana slices in the pie shell and pour the filling over the bananas. Top with the whipped cream. Refrigerate for 2 hours until firm, then enjoy cool.

— CONGRATULATIONS —

2022 SLEMCO SCHOLARSHIP WINNERS



WINNING \$2,000 EACH for college this fall, our scholarship winners include, from left, Chloe Marks of Arnaudville, Jenna Roberts of Breaux Bridge, Kennedy Comeaux of Duson, Molly Floris of Erath, Liam LaGrange of Broussard, Abriana Rubin of Lafayette, Aidan Babineaux of Youngsville, Erin Johnson of Gueydan, Nathan Courville of St. Martinville, Olivia Cormier of Branch, Zariaha Chavis of Opelousas, Katie Trahan of Abbeville, and Lexi Grace of Youngsville. Also winning but not shown are Caitlyn Chase of Youngsville, Gage Dupuis of Breaux Bridge, Gabrielle Leblanc of Breaux Bridge, Morgan Broussard of Duson, Emily Faulk of Kaplan, Gabriel Broussard of Duson, and Tucker Prejean of Scott. 🙌



AFTER A 2 YEAR PAUSE due to COVID, Acadiana Special Olympics track meet was held in March. SLEMCO's signature volunteer effort for 32 years did not disappoint. *Lucky Number: 3065965001.* 🙌

SPECIAL OLYMPICS - CHANGES LIVES, INSPIRES ALL, CELEBRATES DIFFERENCES, PROMOTES INCLUSION, PROVIDES TRAINING FOR LIFE



SLEMCO VOLUNTEERS AT SPECIAL OLYMPICS Top row from left are Casey Carter, Faye Williber, Byron Smith, Nick Smith, and Petrina Dourousseau. Bottom row from left are Kelly Williber, Olivia Thomas, Katelyn Williber, and Adam Williber.