

POWER

OUR THREATENED CEMETERIES

AT RISK OF LOSING
GROUND TO STORMS,
EROSION AND
SEA RISE

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TAKE NOTE

STAY SAFE

DOWNED POWER LINES

NEVER TOUCH THEM, even with another object like a broom, a pole or a stick. Don't assume it's safe, even if it's not sparking.

Avoid touching any object that is in contact with a fallen power line, such as a car or fence. *Lucky Number: 1430087506.*

In fact, stay out of the area altogether, as electricity can spread outward through the ground from the point of contact.

Never drive over downed power lines. Do not assume that any wire is a harmless telephone, television or fiber-optic cable and does not carry a lethal current. *Lucky Number: 1127030000.*

Call 911 and SLEMCO immediately if you see a fallen power line. ☎

Notify SLEMCO When Working Near High Voltage Lines

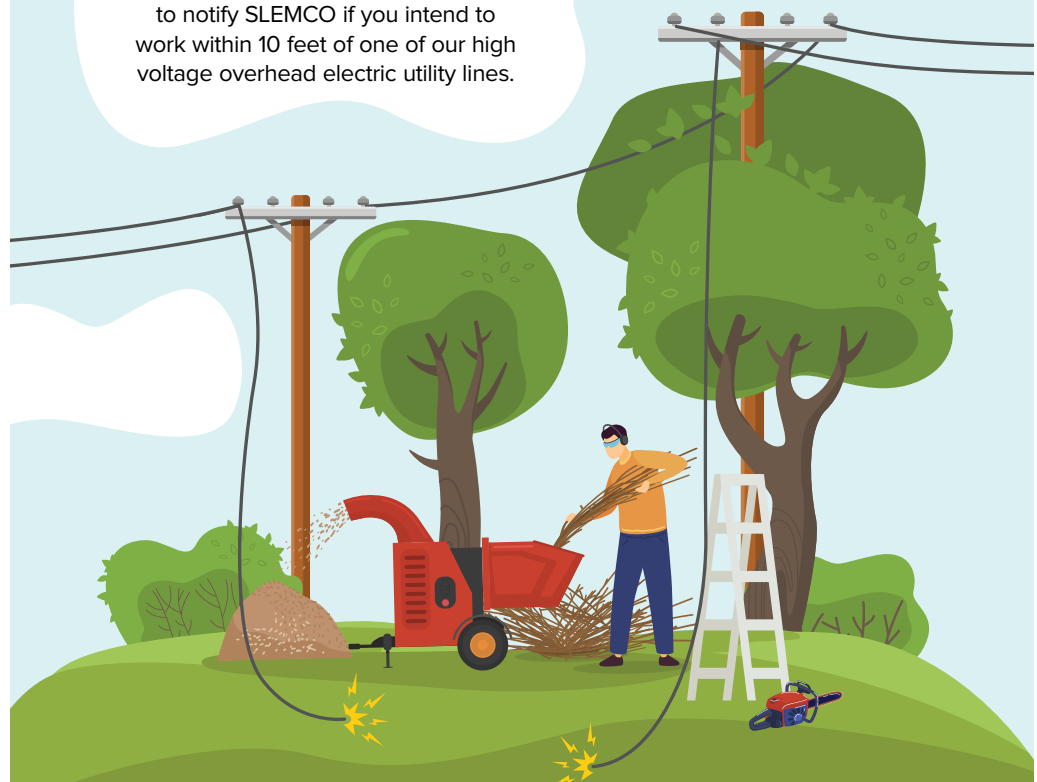
Call (337) 896-5384 or (337) 896-5551
to notify SLEMCO if you intend to
work within 10 feet of one of our high
voltage overhead electric utility lines.

HAVE A POWER OUTAGE?

MAKE THE CALL

SLEMCO advises, you should never assume we know you are without power just because your neighbors have called in.

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. *Lucky Number: 4501456002.* ☎



REPORT OUTAGES ANYTIME, DAY OR NIGHT.
You can also notify us through your SmartHub account.

Call SLEMCO
(888) 275-3626

PROTECT YOUR PRIVACY ONLINE

It's not difficult to step up your protections to ensure that your user accounts, browsing habits and most sensitive data don't end up in someone else's hands. Here's a guide to the few simple changes you can make to protect yourself and your information online.



- **Use antivirus and anti-malware solutions, and firewalls to block threats.**
- **Back up your files regularly:** Use an encrypted file or encrypted file storage device.



CAREFULLY GUARD YOUR PERSONAL INFORMATION

- **Avoid posting personal data:** Attackers may be able to piece together information from a variety of sources in public forums, including social media.
- **Do not click on links in suspicious texts or emails** from people you don't know, with requests for immediate action or using poor grammar.
- **Check your account statements and credit reports regularly.**
- **Remember that the government (and SLEMCO!) will not call, text or contact you via social media demanding money.**

For more, sign up to receive security tips in your inbox from The Cybersecurity and Infrastructure Security Agency (CISA) here: <https://www.cisa.gov/uscert/ncas/tips> ⓘ



IMPROVE PASSWORD SECURITY

- **Create strong and unique passwords:** Use upper and lower-case letters, numbers and special characters. Try using a passphrase—four or more random words grouped together and used as a password.
- **Don't use the same password on multiple devices/accounts:** A password manager can generate random passwords accessible with a master password.
- **Use multi-factor authentication:** This extra step helps keep others from posing as you if they get ahold of your password.



KEEP NETWORKS SECURE

- **Always use a secure Internet connection and Wi-Fi network:** Use caution on public networks, which could make it easy for others to intercept your data. *Lucky Number: 4516762909.*
- **Keep software applications and operating systems up to date.**

DID YOU KNOW?

YOU COULD WIN A \$25 BILL CREDIT?

Using these cybersecurity tips, log in to your SmartHub account today to sign up for paperless billing; you'll be automatically entered into a monthly drawing for a chance to win a \$25 bill credit! Everyone who gets a paperless bill is eligible each month.



LUCKY NUMBER WINNERS!

There was one lucky SLEMCO member, **Terri Benoit** of Church Point, 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 **John Bourque** of Duson, **Damany Joseph** of Duson, **Kristi Dickson** of Erath, **Stephen McBride** of Lafayette, **Cynthia Willis** of St Martinville, **Terri White** of Opelousas, **Carolyn Edmond** of Breaux Bridge, **Derrick Armstrong** of Youngsville and **Thomas Menard** of Abbeville. *Lucky Number: 2035558528.*

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!

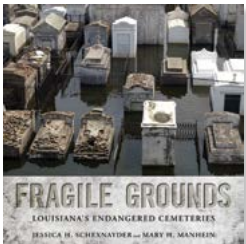
THREATENED CEMETERIES *of*

South Louisiana

IT'S OLD NEWS
THAT LOUISIANA'S
COASTLINE
DISAPPEARS WITH
EACH PASSING YEAR

— more than 2,000 square miles of land were lost between 1932 and 2016, according to the U.S. Geological Survey. Hurricanes, natural and manmade erosion, saltwater intrusion and sea rise all threaten the wetlands, beaches and barrier islands that exist along the Louisiana coastline.

Among the casualties of this unstable landscape are cemeteries, many of which contain unique structures, culture and history.



More than 500 cemeteries exist within Louisiana's coastal zone, according to Jessica H. Schexnayder

and Mary H. Manhein, authors of "Fragile Grounds: Louisiana's Endangered Cemeteries."

"People are not able to escape coastal erosion and their cemeteries are getting abandoned," Jessica says. *Lucky Number: 4504059801.*

Most of the Lefort Cemetery in Lafourche Parish, for instance, has been lost to Gulf waters, its vaults containing remains of early 20th century yellow fever victims barely visible.

story by **CHÉRÉ COEN**





Photo by Jessica Schexnayder

In Vermilion Parish, the Miguez-Migues Cemetery on the west side of the Delcambre Canal in Delcambre flooded from Hurricane Rita's storm surge in 2005 and again from Hurricane Ike in 2008. Caskets floated out of the ground and away from the cemetery grounds and had to be identified and returned. *Lucky Number: 3249651201.*

Cemeteries in the southeast corner of Louisiana, and throughout the coastline of middle Acadiana were heavily damaged by Hurricane Ida last year.

Disaster Mortuary Operational Response (DMORT), a branch of FEMA, works to identify remains after storm disruption and return the caskets to their proper cemeteries. In recent years, DMORT has inserted memory tubes in the casket, in case a future storm plays havoc with the remains.

"The memory tube is a little tube that's screwed into the end of the casket," explains Jessica. "It really helps to put the caskets back where they belong should a disaster strike again." *Lucky Number: 4500394201.*

The intensive identification process helped in the 2016 flood recovery efforts, when caskets were scattered throughout Livingston and East Baton Rouge Parish due to the overflow of the Amite River.

"They had a hard time putting those graves back where they belonged," Jessica says of the 2016 relocation efforts. "And where they did, they put the memory tubes in."

When remains cannot be identified, the unknown bodies are placed together in one grave with a signal placard, Jessica said.

In some cases, cemeteries may be lost for good. A Band of Biloxi-Chitimacha-Choctaw Indians inhabit Isle de Jean Charles, now a sliver of land surrounded by water in lower Terrebonne Parish. Because of hurricane damage and the threat of sea rise, the community is being relocated inland. They will leave behind their cemetery marked by a plaque of 50 names.

"But the tribal oral tradition says there might be a couple hundred there," Jessica says. "The cemetery is not going with them."



Photo by Cheré Coen

NOT ALL CEMETERIES AT RISK of being lost are threatened by water. Istre Cemetery in Acadia Parish contains several unique wooden structures that appear as houses. Many feature windows, doors with locks and pitched roofs. The 1927 Istre house, for instance, sports a blue interior and a glass front door over the grave of Azile Istre.

There are several theories as to why these houses were built, from unique spiritual practices to simply being an extra layer of protection for gravesites.

It is reported that the cemetery once contained 40 of these grave houses but now only four remain, the others lost to neglect, dismantling and storms.

"The three remaining are historic and one is a modern house," Jessica says. "Many are in need of repair." ☸



Photo by Cheré Coen



Photo by Jessica Schexnayder

Cemetery Tours

Several fall cemetery tours will be offered to both educate the public on South Louisiana's historic cemeteries and to raise funds for their restoration and maintenance.

St. Landry Catholic Church Cemetery Tours & Historical Reenactments, Opelousas

Actors depicting St. Landry residents of old will lead visitors through the St. Landry Catholic Church Cemetery, which dates to the 1700s. Proceeds help fund the Cemetery Historical Restoration Project. Tours are held October 8-9 and 15-16. Saturdays 6 pm to 8 pm every half hour. Sundays 2 pm and 3 pm. The later is handicapped accessible. Tickets \$10 available on site only. For information, call (337) 942-6552.

Living History Cemetery Tour, Lake Charles

Guided walking tours by costumed historic figures will be given from 5 pm to 8 pm Nov. 6 through four Lake Charles cemeteries: Bilbo Cemetery, Sallier Cemetery, Combre Memorial Park and Corporation Cemetery. For information, call (337) 439-2787.

If Headstones Could Talk, Abbeville

Guides will recount stories of life in 1800s Abbeville as they take visitors through the Old Masonic Cemetery on Nov. 11. Tours will depart every 30 minutes from The Depot at Magdalen Place, beginning at 5:30 pm and ending at 8 pm. For information, call (337) 740-2112.

Build the Perfect Pot



“For fall/winter, dependable annuals include violas, Cool Wave pansies and dwarf or tall snapdragons.”

—Nick Girouard, *Girouard's Nursery*

Freshen Your Porch or Patio

Inspiration is everywhere. Start with color and consider texture, while evergreen options can provide longevity through the seasons.



Pots

Ceramic and Clay Pots can add a personal touch. **Concrete and Stone Planters** add an elegant and stately touch. **Metal Planters** are incredibly durable. Consider the weight of the pot when selecting a metal planter.



Soil

Potting soil used in containers should be light and fluffy. Look for a potting soil made up of peat moss, pine bark and perlite or vermiculite. Fertilizer may be added in the form of a "starter charge" or slow release formulation.



Plants

Mix different textures, shapes, and colors to heighten visual interest. Choose a wide variety of flower and leaf shapes—some round, some trumpet-shaped, some scalloped or vining. Consider whether the plant will be in sun or shade.



let's get COOKING

The Fresh Table offers modern takes on classic Louisiana recipes using produce at the peak of their seasonal freshness.

Author Helana Brigman (blogger of *Clearly Delicious*) even categorizes the recipes by season and goes so far as to provide a chart of produce available by month and a state-wide listing of farmer markets and roadside stands.

There's even menu suggestions pairing recipes from the book.

Glazed Honey Shrimp Skewers

This appetizer makes 2-3 servings, but can be doubled.

- 6 tbs. amber-colored honey
- 2 tbs. soy sauce
- 1 lb. large shrimp, peeled and deveined
- Salt and pepper to taste
- 1 lime, quartered

In a large bowl, whisk together honey and soy sauce with a fork. Toss shrimp and mixture and season with salt and pepper. Marinate shrimp in refrigerator for at least an hour to trap in more flavor.

Grill: Skewer the shrimp making sure to reserve the leftover marinade. Grill shrimp directly over high heat for about 2-3 minutes per side. Flip, brush with remaining marinade and grill for another 2-3 minutes. (Don't overcook.) Plate honey shrimp skewers with quartered limes.

Cornbread Soufflé

- 1½ cup self-rising cornmeal
(or 1 cup regular cornmeal, 1 tbs. baking powder, ½ tsp. salt)
- ¾ cup sugar
- ½ tsp. baking soda
- Pinch of sugar
- 1 cup grated cheddar cheese
- 2 eggs
- 1 cup whole milk
- Corn from (2) ears of corn or
(1) 15-oz. can of whole corn, drained

Preheat oven to 350 degrees. Combine cornmeal, sugar, baking soda and salt with

cheddar cheese. Mix together milk and two eggs into dry mixture and gently fold into corn.

Pour batter into greased casserole dish or cast-iron skillet and bake for 40-50 minutes, or until corn soufflé is golden brown and a toothpick in the center comes out clean.

NOTE: Greasing the casserole dish with a little bacon grease renders a subtle bacon flavor.

Michael's Mac and Blue Cheese

- 4 strips bacon, chunked
- 1 lb. penne pasta
- 2 tbs. butter
- ¼ cup flour
- 2 cups whole milk
- 1 cup whipping cream
- 3 cups cheddar cheese, grated
- 1 ½ cups blue cheese or Gorgonzola cheese, crumbled



Preheat oven to 350 degrees. Butter a 13 x 9 casserole dish. Cook bacon until crispy. Cook pasta in a large pot of salted boiling water until tender but still al dente. Drain and leave in strainer until the sauce is ready. *Do not rinse with cold water.*

Melt butter in a large saucepan over medium heat. Add flour to make a roux, whisking constantly to let the flour cook, but not burn.

Gradually whisk in milk and cream. Simmer until mixture thickens, whisking constantly. Reduce heat to low and add grated cheddar cheese (reserving ½ cup for sprinkling on top before baking) and crumbled blue cheese. Whisk until cheese melts (about 2 minutes) and season to taste with salt and pepper.

Crawfish Potpie

- 1 onion, chopped fine
- ½ green pepper, chopped fine
- ½ red pepper, chopped fine
- 1 celery stick, chopped fine
- 4 tbs. parsley, chopped fine
- 1 box frozen puff pastry, thawed
- 1 stick salted butter, softened
- 2 garlic cloves, minced or pressed
- ½ cup flour
- 1 lb. peeled crawfish tails
- 1 tbs. cayenne or chili powder
- 1 tbs. Cajun seasoning
- 1 egg yolk

Preheat oven to 350 degrees. Roll out pre-made puff pastry, allowing time to thaw while you prepare the crawfish filling.

Prepare crawfish filling on stovetop: Melt stick of butter, add garlic and stir until fragrant (about 30 seconds.) Whisk in flour and cook on medium until roux darkens to a golden brown. Add onion, peppers and celery to pan, sauteing for 6-8 minutes or until vegetables are tender. Add crawfish tails, parsley, cayenne or chili powder and Cajun seasoning. Cook for 2-3 minutes so that spices blend. Turn off heat and prepare individual potpies.

Prepare potpies: Line a sturdy baking sheet with ramekins and ladle crawfish mixture into each ramekin to three-fourths of the way full. Top each ramekin with 1 square of puff pastry, score tops with an "X" all the way through and brush with egg yolk. Bake potpies for 35-40 minutes, or until puff pasty is golden brown and filling is warm and bubbly. Remove from heat and rest for 3-5 minutes before serving. Makes 6-8.

White Chocolate Rocky Road

Great treat for kids. For a grown-up version, leave out the gummy bears and marshmallows. Don't skimp on the chocolate.

- 2 cups (good quality) white chocolate, chopped roughly
- 1 tbs. whole milk
- ¼ cup salted pistachios, chopped roughly
- ¼ cup macadamia nuts, chopped roughly
- ¾ cup colored marshmallows
- ½ cup gummy bears, chopped roughly
- ½ cup dried cranberries

Line a baking sheet with parchment paper and set aside. Place chopped nuts, marshmallows and gummies in a glass bowl with cranberries.

Melt chopped chocolate with milk in a microwave or in a small saucepan over medium heat (candy should not go above 115 degrees; otherwise, it will become increasingly greasy and be ruined.) When chocolate has melted, add to glass bowl and mix with nuts, marshmallows, gummies and cranberries.

Pour mixture onto parchment-lined cookie sheet and smooth to an even layer. Refrigerate mixture (covered) overnight and cut into squares to serve. Makes 12 bite-size servings.



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

– IN CASE OF EMERGENCY –

SAFEGUARD CRITICAL DOCUMENTS



WE ALL KNOW THE DRILL FOR HURRICANE PREPAREDNESS:

make a plan, have an alternate route out, keep a stash of food, water, batteries and weather radio on hand, etc. *Lucky Number: 4516653900.*

One important element that might get overlooked is access to important personal, financial and medical documents. Experts suggest storing those documents either in a safety deposit box, an external drive or on a secure, cloud-based service. *Lucky Number: 4517062600.* But if you have to flee, and can't get back to your home or bank, and have no internet access, making a grab and go box or binder with copies can also be a smart idea.

The Emergency Financial First Aid Kit (EFFAK), a joint publication from Operation Hope and FEMA, can help you prepare financially and provides helpful worksheets. Find it online at: <https://community.fema.gov/EFFAK> 📄

Here is a shortened list of documents to help you think through what you might need, from <https://www.ready.gov/financial-preparedness>:

HOUSEHOLD IDENTIFICATION

- Photo ID (to prove identity of household members) and passport
- Birth certificate (to maintain or re-establish contact with family members)
- Social Security card (to apply for FEMA disaster assistance)
- Military service
- Pet ID tags

FINANCIAL AND LEGAL DOCUMENTATION

- Housing payments (to identify financial records and obligations)
- Insurance policies (to re-establish financial accounts)
- Sources of income (to maintain payments and credit)
- Tax statements (to provide contact information for financial and legal providers and to apply for FEMA disaster assistance)
- Financial accounts like checking, savings, debit cards, retirement, investment, loans and credit cards

MEDICAL INFORMATION

- Physician information (in case medical care is needed)
- Copies of health insurance information (to make sure existing care continues uninterrupted)
- Immunization records
- List of medications

INSURANCE INFORMATION

Having insurance for your home or business property is the best way to make sure you will have the necessary financial resources to help you repair, rebuild or replace whatever is damaged. Document your property by taking photos, making lists of valuables, and even getting appraisals, and get it all insured now.

HOUSEHOLD CONTACT INFORMATION

- Banking institutions
- Insurance agents
- Health professionals
- Service providers like SLEMCO!