

POWER

Rev Your Engine

SLEMCO's 86th Annual Meeting Is Almost Here

JUNE 10
2023

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Join Us

The Official Publication of the Southwest Louisiana Electric Membership Corporation

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ANNUAL MEETING NOTICE

The 86th annual meeting of the members of the Southwest Louisiana Electric Membership Corporation (SLEMCO) will be held in Lafayette's Cajundome on Saturday, June 10, 2023. The business meeting begins at 10 a.m.

ORDER OF BUSINESS

1. Report of quorum of members present
2. Reading of Notice of Annual Meeting mailed on May 26, 2023
3. Presentation of Minutes of the previous Annual Meeting and action thereon
4. Reports of Officers, CEO and Attorney and action thereon as needed
5. Election of Directors (Nominated by Committee)
6. Unfinished business, if any
7. Adjournment

This notice was mailed to each SLEMCO member, postage prepaid, on May 26, 2023 in accordance with SLEMCO's bylaws.

John B. Meaux, *Secretary-Treasurer*

MAKE PLANS TO ATTEND THE 86th ANNUAL MEETING

JUNE 10



SLEMCO MEMBERS attending our 86th Annual Meeting on Saturday, June 10 will have more grand prizes, more prize choices, more chances to win big — all in all, even more reasons to attend!

First, there will be not one but three grand prizes, with the first grand-prize winner choosing between \$20,000 cash or a new vehicle, bass boat, travel trailer or tractor. *Lucky Number: 4511836503.*

The second grand-prize winner will go home with \$5,000 cash, and \$2,500 will go to the lucky member whose name is drawn for the third grand prize. *Lucky Number: 1309604000.*

Doors to the Cajundome in Lafayette will open at 6 a.m. and, starting at 6:30, you can enjoy music by **Alex Touchet**. Plan on getting to the Cajundome before 8 a.m., because you'll want your prize stub in the



Photos by Kimberly Ann Photography

barrel when we draw for two early bird prizes: \$5,000 and \$1,000 in cash! We will also be giving away 16 other valuable prizes throughout the morning. *Lucky Number: 4517030903.*



Vitalant, formerly United Blood Services, will be present for our annual blood drive.

At 10 a.m., things get down to business with presentation of the minutes of the 2022 annual meeting, introduction of directors and guests, plus reports on SLEMCO's operations.

You will be asked to elect three members to the SLEMCO board. The slate of officers nominated in April by the 2023 nominating committee is St. Landry Parish – Gary Soileau, 428 Moran Street, Krotz Springs, LA 70750; St. Martin Parish – Don Resweber, 1379 Burton Plantation Highway, St. Martinville, LA 70582; and Vermilion Parish – Joseph David Simon, Jr., 30319 Highway 713, Gueydan, LA 70542.

After the conclusion of our business meeting, we'll draw for 20 \$2,000 college scholarships and the grand prizes.



This could be your lucky Saturday so join us at the Cajundome on Saturday, June 10. You can't win unless you attend — and you don't want to miss your chance for one of these great prizes! 🍀

THIS YEAR'S PRIZES*

18 CHANCES TO WIN!

FIRST GRAND PRIZE

CHOICE OF ONE OF THE FOLLOWING



2023 GMC TERRAIN



OR A **2023 BUICK ENVISION**

provided by Courtesy Automotive Group



\$20,000 CASH



TRACKER BASS BOAT

provided by Henderson Implement & Marine



PALOMINO TRAVEL TRAILER

provided by Primeaux RV



KUBOTA 25 HP TRACTOR with

front-end loader provided by Henderson Implement & Marine

SECOND GRAND PRIZE
\$5,000 CASH

THIRD GRAND PRIZE
\$2,500 CASH

8AM EARLY BIRD PRIZES
\$5,000 CASH AND \$1,000 CASH

PLUS ADDITIONAL PRIZES

Two of each prize listed below will be awarded

iPhone 14 Pro



Apple iPad Pro
12.9 Inch

HP 15.6" LAPTOP COMPUTER



iRobot-Roomba
Wi-Fi Connected
Self-Emptying Robot Vacuum



AND FIVE \$500 CASH PRIZES

*Actual models may vary depending on supply chain availability

St. Rose Grows

A St. Martinville farm is giving back to the community through fresh-cut blooms

NAMED FOR ST. ROSE OF LIMA, the patron saint of gardeners and florists, St. Rose Flower Farm is preparing for a spring season filled with colorful blooms. Located between St. Martinville and Parks off Hwy. 31, the 10-acre farm is the vision of Denise Zis and her family, which includes her husband and eight children. Newly born twins made this year's season extra challenging, but Denise is still dedicated to offering customers the unique experience of cutting their own flowers. *Lucky Number: 4508632502.*

When the family moved from Long Island, New York, to St. Martin Parish in 2016, they just knew they wanted to develop some land and have plenty of space for the children to run and play. Denise tried her hand at growing vegetables first but says she enjoyed cultivating flowers much more. Fresh blooms to decorate the inside of the family's farmhouse eventually grew into a business, and Denise read any books she could get her hands on about how to grow flowers from seed.

"Some you have to cold treat or soak and then you have to know when to plant, whether to pinch, how to maintain it. After growing it, you have to condition it, know how to cut, when to cut, where to cut. Each flower is a study in itself," she says.

It took a lot of trial and error, but after she had grown enough flowers to share, she started giving them to a man who sold citrus on the side of the road in St. Martinville. He sold the blooms in Mason jars for her, which led to the New Iberia farmers market and then the Lafayette market. Things were really getting going when the COVID-19 pandemic hit. *Lucky Number: 2130120001.*

Denise had always wanted to offer DIY buckets of flowers at the farm. "Our cut flower buckets took off because people were home,"



she says. "We scrambled and pulled together bucket memberships." These became available again in May, and customers can choose to have their bucket of a variety of 30-50 stems either delivered to Lafayette, Broussard or Youngsville or pick them up at the farm. *Lucky Number: 2104300001.*

St. Rose also planted a field of sunflowers and offered you-pick services in 2020. "People really enjoyed that and wanted to come cut their own," Denise says. St. Rose is currently the only you-pick flower farm in the state.

Last year, St. Rose's operation expanded across Fournet Road to give the farm a designated you-pick spot for Saturday morning markets. Now, when the flower season opens in April, customers have an easily accessible area for flower picking and arranging, and there's even a petting zoo for the kids. Customers can also purchase honey made on-site, beeswax candles and t-shirts.

"Part of the whole experience is you can come and start getting a feel for it," Denise says.

story by ERIN BASS

“We have buckets of water, clippers, everything you need. You can go out and walk the fields and cut what you want.”

The season usually runs from mid-to-late-April through July for the summer blooms and then again in the fall (depending on how hurricane season goes). Flowers purchased from a florist or even just the grocery store can be expensive, but St. Rose has an option for every budget.

“Someone can come and pick just one sunflower for \$1.50,” Denise says. Then, there’s the Mason jar arrangement for \$15, a market bouquet for \$20, a French market bucket for \$35 or a larger bucket for \$40. Rows and rows of blooms include everything from zinnias and lilies to celosia, snapdragons, strawflower, anemones, cosmos, dahlias, marigolds, Chinese forget-me-nots, thistle, winged everlasting, bachelor’s button and larkspur. An herb row offers fragrant filler, and then there are the three sunflower patches that will bloom in colors from white to green and orange—all facing the horizon.

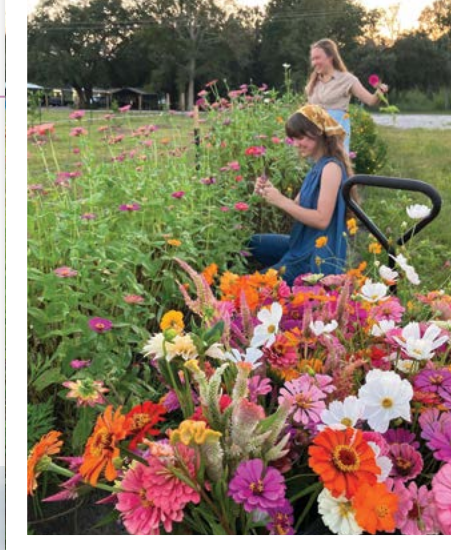
The farm’s namesake also gets plenty of growing space, with hundreds of garden roses planted in a variety of colors.

“We want to have a continuous flow of fresh cuts,” Denise explains. That’s why beds are in different stages of planting, and some are “put to sleep” by covering them with tarp. This helps with weed control and also allows St. Rose to grow flowers not commonly seen in Louisiana because seedlings can be covered in winter to protect them from frost.

Denise does have her children as helpers on the farm but also employs local young women to give them a safe environment in which to make extra money.

“My hope is that the kids have something and the community has something wholesome for work in the future,” she says. For now, the future at

St. Rose means you-pick experiences on Saturday mornings, private parties, photo sessions and hopefully the return of greenery buckets and wreaths for the holidays once the twins get a bit older. Denise is also propagating heirloom mums in hopes of being open for the fall season. 🌻



“
St. Rose is currently
the only you-pick
flower farm in
the state.

”



Visit www.stroseflowerfarm.com to find out more about you-pick days and other events at the farm. Those interested can also join the mailing list to get insider news or follow St. Rose on Instagram @st.roseflower.

Farm Fresh

Make a day out of visiting an area farmers market



The best way to get a taste of the authentic flavor of a community is by visiting the local farmers' market. Most towns have a

market at least seasonally, but many happen every Saturday morning and during the week. You can stock up on fresh veggies for the week and pick up items like grass-fed meats, canned goods, locally made soap and even fresh seafood. *Lucky Number: 3404043002.*

Plan a day trip to visit a farmers' market and then stay for lunch and explore the surrounding area. You won't leave hungry. 🍷

Local Markets

Abbeville Farmers & Artisans Market

Taking place in Magdalen Square in downtown Abbeville, this market takes place on the third Saturday of the month from March-December. Seasonal produce, fresh eggs, local honey, herbs, jams and jellies, baked goods, wine, arts and crafts and more are available from 8 a.m.-1 p.m. <https://www.facebook.com/profile.php?id=100054392025345>

Delcambre Seafood & Farmers Market

Held on the first Saturday of the month from 9 a.m.-1 p.m. (except in July), Delcambre's community market has more than 50 vendors selling fresh produce, canned goods and arts and crafts. The market takes place under Bayou Carlin Cove pavilion on the

Delcambre Canal, so this is also the spot to get your Louisiana shrimp fresh off the boat. www.facebook.com/DelcambreMarket

Eunice Farmers Market

Downtown Eunice hosts a Saturday morning market on 2nd Street year-round from 8 a.m.-noon (weather permitting), featuring farm-fresh produce, raw honey, eggs, preserves and even Cajun sweet dough pies. You can also shop on Wednesday afternoons from 2-5 p.m. during the summer months for seasonal vegetables like tomatoes and cucumbers. www.cajuntravel.com/events/eunice-farmers-market

Hub City Farmers Market

Located in Lafayette's Oil Center, this market takes place every Saturday from 8 a.m.-noon. Vendors sell pastured meats, dairy products, local

honey, vegetables and herbs, baked and canned goods, body products and more. www.hubcityfarmersmarket.com

Lafayette Farmers & Artisans Market

Open every Saturday at Moncus Park—rain or shine—Lafayette's largest farmers' market has fresh produce, local food products from pasta to tamales, canned goods, local art, crafts and lots more. The market goes from 8 a.m.-noon, so order some hot food and stay for lunch while the live Cajun jam session wraps up. marketatmoncuspark.com

Opelousas Farmers Market

Happening every Tuesday, Thursday and Saturday under the covered Farmers Market Pavilion at Le Vieux Village, St. Landry Parish's largest market specializes in homegrown

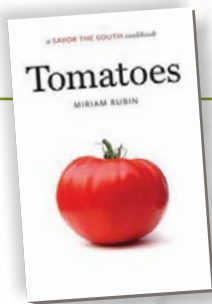
produce from local farmers. You can pick up Opelousas-grown sweet potatoes in the "Yam Capital of the World" when in season and also tour the surrounding heritage park. www.cajuntravel.com/events/opelousas-farmers-market

Teche Area Farmers Market

Held at Boulogny Plaza on Saturday mornings from 7-11 a.m. and Tuesday afternoons from 2-6 p.m., New Iberia's market offers a variety of homegrown produce and homemade products by area farmers, artists and crafters. Cypress wood products, ceramics, birdhouses and garden art are a specialty of this market. www.facebook.com/TecheAreaFestivalandFarmersMarket



Photos by Travis Gauthier



let's get COOKING

We're coming into tomato season. And for those of you who love this popular summertime gift, there's a jewel of a little cookbook by Miriam Rubin aptly named *Tomatoes*. Not only does the book provide an interesting history of this Southern garden staple, it offers ways to enjoy different tomatoes for everyone's taste buds, whether in salads, with mozzarella and fresh basil, in a pie, fried, wedged in a BLT, stuffed, in a Bloody Mary or in a sauce.

Grilled Tomatoes with Garlic and Basil

- 2 tbs. olive oil
- 1-2 large garlic cloves, minced
- ½ tsp. coarse sea salt or kosher salt
- ⅛ tsp. freshly ground black pepper
- 4 medium-large, firm but ripe, meaty tomatoes (about 2 pounds, halved crosswise)
- 1-2 tsp. balsamic vinegar
- 2-3 tbs. slivered basil

Heat a barbecue grill to medium. Rub grids with oiled piece of paper towel.

Mix olive oil, garlic, salt and pepper in a large, shallow baking dish. Add tomatoes and turn once to coat, press into the garlic bits into the cut sides.

Place tomatoes cut-side up on grill. Grill until skins start to soften and slip and the tomatoes look a little juicy on top, about 5 minutes. Carefully turn with tongs and a metal spatula. Grill until the tomatoes are hot and just tender, about 2 more minutes. (If they're very ripe or messy, don't bother turning.) Transfer cut-side up to a platter. Drizzle with balsamic vinegar to taste. Sprinkle with basil and serve hot.

Baked Garlic-Cheese Grits with Tomato-Crunch Topping

(Serves 6)

FOR THE GRITS:

- 3 cups water
- 1½ tsp. kosher salt
- ¾ cup stone-ground grits
- 4 tbs. unsalted butter
- 2-3 large garlic cloves, minced
- 1 cup thinly sliced scallions or ½ medium Vidalia onion, chopped (about 1 cup)
- 2 cups shredded sharp white cheddar cheese

- 2 large eggs
- ¾ tsp. freshly ground black pepper

FOR THE TOPPING:

- 8-12 small, sweet round tomatoes or about 8 small Roma tomatoes, cored and cut crosswise into thick slices (about 2 ½ cups)
- ½ cup plain panko crumbs
- ½ cup freshly grated Parmesan cheese
- 2 tbs. unsalted butter, cut into small pieces

Preheat oven to 350 degrees. Butter an 8 x 12-inch glass baking dish.

To make the grits, bring water to a boil in a large heavy saucepan. Add salt, then whisk in the grits in a steady stream. Bring to a boil. Reduce heat to low, cover and simmer, stirring occasionally, until grits have thickened and are creamy, 15-20 minutes. Remove from the heat.

Melt butter in a medium skillet over medium heat. Add scallions or onion and cook, stirring often, for 2-4 minutes until tender (onions takes longer). Scrape into the grits. Add cheddar, eggs and pepper. Beat with a wooden spoon until the mixture is well blended and cheese has melted. Scrape into prepared baking dish.

To make the topping: Arrange the tomatoes in overlapping rows on the grits. Mix the panko crumb, parmesan and butter in a small bowl, crumbling it with your finger until blended and mixed into coarse crumbs. Sprinkle over tomatoes.

Bake, uncovered, until topping is browned and crisp and grits are bubbling at the edges, 30-35 minutes. Let stand for 10 minutes before serving.

Filled Tomatoes with Crabmeat Remoulade

(Serves 4)

- ⅓ cup mayonnaise
- 2-3 tbs. chopped tarragon
- 2 tbs. chopped flat-leaf parsley
- 1 tbs. chopped drained capers
- 1 tbs. lemon juice
- 1½ tsp. Creole or grainy Dijon mustard
- ¾ tsp. sweet paprika
- 1 small garlic clove, finely minced or grated
- Pinch of cayenne pepper, or to taste
- 8 oz. crabmeat, picked over for shells
- 1 hard-boiled egg, chopped
- 2 scallions, thinly sliced
- 4 medium, firm tomatoes (about 6 oz. each)

Stir together mayonnaise, 2 tbs. of tarragon and parsley, capers, lemon juice, mustard, paprika, garlic and cayenne

pepper to taste in a medium bowl. Add the crabmeat, egg and scallions. Mix gently. Taste for seasoning, adding a little salt or more tarragon or cayenne pepper if you wish.

Slice tops off tomatoes. With a melon baller, remove insides of the tomatoes to make a shell. Gently press your fingers inside the tomato shells to squeeze out any remaining seeds or juice. Place tomatoes on a serving platter with sides to hold them upright or in a baking dish. Spoon about ½ cup crab salad into each and serve.

Savannah Red Rice

This recipe doesn't use fresh tomatoes, but it's equally delicious. Makes 6-8 side dishes.

- (1) 28-oz. can whole tomatoes in juice
- 3 thick or 4 thin bacon slices, cut into ½-inch pieces
- 1 ½ cups finely chopped onion
- 1 cup coarsely chopped red bell pepper
- 1 ½ cups long-grain white rice
- 1 cup boiling chicken broth, reduced sodium
- ¼ cup tomato paste
- 1 tsp. kosher salt
- ½ tsp. dried thyme
- ¼ tsp. freshly ground black pepper
- ⅛ tsp. cayenne pepper
- 1 cup toasted and coarsely chopped pecans (optional, but good)

Preheat oven to 350 degrees. Pour canned tomatoes into a colander set in a bowl. Press down lightly on each tomato to release the juice. Let drain for about 10 minutes. Discard juice. Puree tomatoes in a food processor until smooth (you should get about 1 ¾ cups).

Cook bacon in a Dutch oven over medium heat, stirring often, until fat is rendered, about 8 minutes. Add onion and bell pepper. Cook, stirring often until tender, about 6 minutes.

Add the rice. Cook, stirring, reducing the heat if necessary, until rice is coated and smells toasty, about 2 minutes. Add pureed tomatoes, chicken broth, tomato paste, salt, thyme, black and cayenne pepper. Stir well. Bring to a boil for 1 minute and stir well again. Cover with lid, transfer to oven and bake until rice is just tender and the liquid has been absorbed, 35-40 minutes.

Remove from oven and let stand, covered, for 5 minutes. Fluff well with a fork. Cover and let stand for another 5 minutes or until ready to serve. Taste for seasoning. Sprinkle with pecans, if using, and serve hot.





HOW TO WIN PRIZES

IT ALL STARTS WITH TWO CASH PRIZES AT 8AM

Increase your chance to win by arriving early at the Lafayette Cajundome on Saturday, June 10, before 8 a.m. Put your stub in the prize barrel and listen for your name when the prize drawings are announced. *Lucky Number: 1016960804.*

Between 8 and 10 a.m., we'll give away every prize except the scholarships and grand prizes. Winners of any grand prize will not be eligible to win another grand prize at this meeting.

You should receive your invitation card in the mail during the first week of June. Bring that card with you to the Cajundome on June 10. Half of the card will go in the prize barrel; you'll keep the remaining half to claim your prize if your name is drawn.



You or your spouse must be present to claim a prize. No one else can claim a prize for you — not a neighbor, relative or by power of attorney. If you have a commercial account and wish to participate in the drawings, bring a letter to SLEMCO's office by Friday, June 9 stating that you will be your company's authorized representative.

If you misplace your invitation card, come to the meeting anyway. We'll be happy to make you a new one. 📱



YOU CAN WIN A 2023 SLEMCO SCHOLARSHIP



YES, YOU CAN win a scholarship if you applied before the deadline of May 11. Scholarships will be awarded by random drawing immediately after the business portion of our meeting, which begins at 10 a.m. Once the barrel is brought to the stage, no more entry cards will be allowed, so please don't be late.

The SLEMCO member who sponsored each applicant must attend the annual meeting and be prepared to claim the scholarship with his or her driver's license. We do not need the student's driver's license. The student isn't required to attend the meeting, but is encouraged to attend and join in the excitement.

In cases where SLEMCO members sponsor themselves or a spouse, either can attend to claim a scholarship, but one must be present to win. *Lucky Number: 1037843204.*

Winners will need to provide SLEMCO with an official transcript from either their university or high school, whichever is applicable, within 30 days of the June 10 Annual Meeting.

If you have any questions, call SLEMCO at (337) 896-5384. 📞



LUCKY NUMBER WINNERS!

FIND YOUR ACCOUNT NUMBER AND WIN \$100 CREDITS!

WE'VE HIDDEN 10 SLEMCO ACCOUNT NUMBERS IN THIS ISSUE OF THE MAGAZINE. Look to see if you find your SLEMCO account number. If you do, call Michelle Courvelle at (337) 896-2504. Once she verifies you as a winner, she'll credit \$100 to your SLEMCO account. *Lucky Number: 4518209301.* 📞