

POWER



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Pinky the Pink Dolphin

Sightings in Southwest
Louisiana near Lake Charles

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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.

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: 3045159008.*

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

HAVE A POWER OUTAGE?

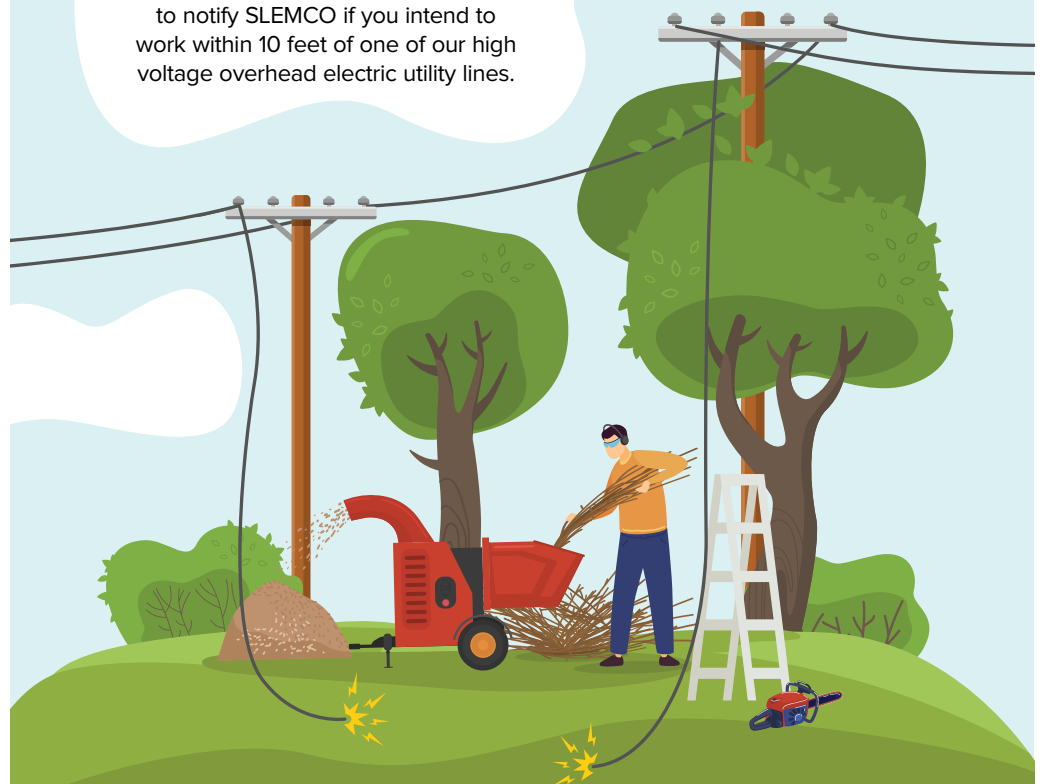
MAKE THE CALL

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: 2307214521.* ☎

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.



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

Call SLEMCO
(888) 275-3626

WHAT IS A HEAT WAVE

A heat wave is a period of abnormally hot weather generally lasting more than two days, and we have certainly experienced it this summer.



Heat waves can occur with or without high humidity and they have potential to cover a large area, exposing a high number of people to hazardous heat.

Extreme heat also impacts our infrastructure—from transportation to utilities to clean water and agriculture. High heat can deteriorate and buckle pavement, warp or buckle railway tracks, and exceed certain types of aircraft operational limits. Electricity usage increases as air conditioning and

refrigeration units in homes and offices work harder to keep indoors cooler. Water resources are often strained as large quantities are needed for crop irrigation, and people increase water consumption to stay hydrated and cool. *Lucky Number: 4517374300.* Heat can have lasting impacts as crops may be damaged, reducing production, which leads to short supply and or increased cost to farmers and consumers. Reduced or no rainfall also increases the risk of wildfires in areas with drought. ☀

HEAT WARNING VS. WATCH

Excessive Heat Warning — Take Action!

An Excessive Heat Warning is issued within 12 hours of the onset of extremely dangerous heat conditions. The general rule of thumb for this Warning is when the maximum heat index temperature is expected to be 105° or higher for at least 2 days and night time air temperatures will not drop below 75°;

however, these criteria vary across the country, especially for areas not used to extreme heat conditions. If you don't take precautions immediately when conditions are extreme, you may become seriously ill or even die.

Excessive Heat Watches — Be Prepared!

Heat watches are issued when conditions are favorable for an excessive heat event in the next 24 to 72 hours. A Watch is used when the risk of a heat wave has increased but its occurrence and timing is still uncertain.

HISTORIC WEATHER STATS

An all-time record high temperature was set on August 23, 2023 in Lafayette. According to the National Weather Service, at 2:28 pm, the Hub City peaked at a scorching 110°. This beat the previous record of 107° on July 13, 1901.

Lafayette Weather Streak

most consecutive days...
High temperature above 100°F
17 days — July 30 through August 15, 2023



DURING A HEAT WAVE

SLOW DOWN. Reduce, eliminate or reschedule strenuous activities until the coolest time of the day. Children, seniors and anyone with health problems should stay in, not necessarily indoors.

EAT LIGHT. Choose easy-to-digest foods such as fruit or salads. If you pack food, put it in a cooler or carry an ice pack. Don't leave it sitting in the sun. Meats and dairy products can spoil quickly in hot weather.



DRINK PLENTY OF WATER

(NOT VERY COLD). Focus on non-alcoholic and decaffeinated fluids. Drink water even if you don't feel thirsty. If you are on a fluid restrictive diet or have a problem with fluid retention, consult a physician before increasing consumption of fluids.



DRESS FOR SUMMER. Wear lightweight, loose fitting, light-colored clothing to reflect heat.

USE AIR CONDITIONERS. Spend time in air-conditioned locations such as malls and libraries if your home isn't air conditioned.

USE PORTABLE ELECTRIC FANS. Fans exhaust hot air from rooms or draw in cooler air. Do not direct the flow of portable electric fans toward yourself when room temperature is hotter than 90°F. The dry blowing air will dehydrate you faster, endangering your health.



MINIMIZE DIRECT EXPOSURE TO THE SUN.

Sunburn reduces your body's ability to dissipate heat.

TAKE A COOL BATH OR SHOWER.

BE AWARE OF INFANTS, OLDER, SICK OR FRAIL PEOPLE AND PETS.

Each year, dozens of children and untold numbers of pets left in parked vehicles die from hyperthermia. Never leave children, disabled adults or pets in a car.



PROTECT YOUR ELECTRONICS. Don't leave cell phones and GPS units sitting in hot cars.

Learn more about heat safety at: www.weather.gov/heat



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: 1111046016.* ☀



Chasing Pinky

A rare rosy dolphin calls Southwest Louisiana home

The media buzzed with the news. In July, a dolphin the color of Barbie was spotted swimming in the Lake Charles area by Houston native Thurman Gustin.

“I go fishing all the time,” Thurman told USA TODAY. “This was my third trip to Louisiana this year. I got very lucky, because such [a] spotting is extremely rare. People who have lived their whole lives there haven’t seen anything like this.”

Well, not exactly. The pink dolphin known to locals as “Pinky” is routinely spotted in Southwest Louisiana, mostly in the Calcasieu River on south to the Gulf of Mexico. She’s become so popular with fishermen, ship crews and visitors that the dolphin has her own Facebook page where videos and photos are shared.

Hugh McWilliams enjoyed watching Pinky swim near his home in Hackberry and the experience led to a business adventure. For a while, he offered Pink Dolphin boat tours. *Lucky Number: 2035233542.*

“It started as bringing family and friends down and they were having such a good time I got my (boat) license,” McWilliams explained, adding that he started hosting paying customers.

story by **CHÉRÉ COEN**

Pinky’s been a regular with other dolphins in the Calcasieu ship channel, seen most frequently from June to September.

Hurricane Laura put an end to his tours after Hackberry sustained significant storm damage, but Hugh still sees Pinky in the evenings near his home, mostly at low tide and frolicking with other dolphins.

“You don’t always get to see something Pepto Bismol pink coming out of the water,” he said.

Pinky was first spotted in Southwest Louisiana waters in 2007 by Captain Erik Rue of Calcasieu Charter Service. Erik’s part of the professional fishing tournament circuit so he shared his photos with ESPN’s website where the images went viral. There are white albino dolphins in the wild, he said, but “nobody had ever seen a pink one. Bright pink is a really big situation.”

Since then, Pinky’s been a regular with other dolphins in the Calcasieu Ship Channel, seen most frequently from June to September, he said.

“You will see them in the lake sometimes but mostly in the channel,” Rue explained. “A lot of dolphins hang out there because it’s a conversion point of waters. That’s where the best fish are.”

WHO IS PINKY?

Some experts believe that Pinky, with her reddish eyes and pink skin, is a rare albino dolphin caused by lack of, or sometimes none of the pigment melanin which gives color to hair and eyes.

“Bottlenose dolphins are usually black or grey on their back and sides, light grey on their belly,” according to an article published by the World Blue Institute of Marine Research and Conservation.

“The skin of these individuals



Pinky hangs out with other dolphins.

appears pinkish and white. If there is no melanin in the eyes, they have a distinct red coloration (due to the fact that you can see blood vessels in the back of the eye through the transparent iris).”

Albino dolphins have been spotted in the Gulf of Mexico; white dolphins were noted near Clearwater and St. Petersburg, Florida. *Lucky Number: 2054205501.*

What Pinky is not is the freshwater species of pink dolphin known as the Amazon River dolphin.

As far as Rue’s concerned, there’s only one Pinky. People have claimed to see others along the Louisiana coast, but he believes they spotted the sometimes pink bellies of gray dolphins as they turned in the water.

As captain of his charter fishing service, Rue has witnessed Pinky numerous times, enough to create a coffee table book of his photos. He can attest to two things about Pinky: He once caught her in a delicate situation with a male dolphin so he knows she’s a female and she’s given birth twice, to gray dolphins.

“She’s basically a dolphin who popped out pink,” he said. “She’s normal in every other way.”

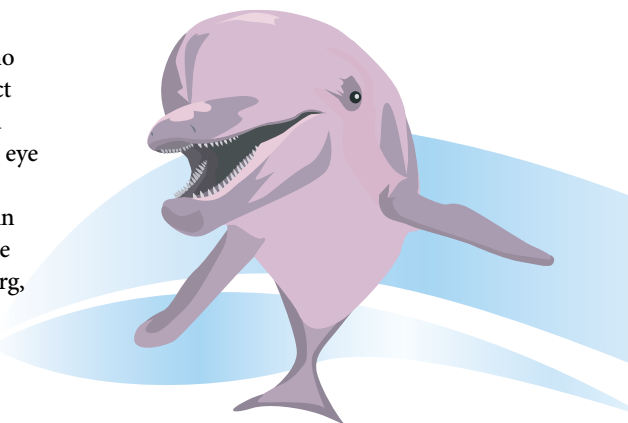
WHERE TO LOOK FOR PINKY

The best place to spot Pinky is the Calcasieu Ship Channel and surrounding waterways. *Lucky Number: 4507756810.*

“Visitors often spot the albino dolphin by car, boat, or standing beachside as the dolphins swim along the Calcasieu River,



Pinky frequents the Calcasieu Ship Channel.



Sightings close to Lake Charles have occurred in the waters below L’auberge Casino Resort and Golden Nugget Casino, near the Interstate 210 bridge.

Calcasieu Lake, Prien Lake and the Gulf of Mexico,” said Shalisa Roland, director of public relations for Visit Lake Charles.

Sightings close to Lake Charles have occurred in the waters below L’auberge Casino Resort and Golden Nugget Casino, near the Interstate 210 bridge, she said.

Other good places to look include by the Cameron Ferry West Landing and in the Gulf waters opposite Holly Beach.

McWilliams has seen Pinky and her pod of dolphins, including her offspring, swimming in the ship channel close to Hackberry.

“She has her favorite haunts,” he said. “In the evenings, they put on a show. You would think it’s Sea World.”

If Pinky doesn’t show, visitors will still go home happy, Rue said.

“Dolphins are literally everywhere. Hundreds and hundreds of them.”

From Houseboat to Opera House - and Back

STORY AND PHOTOS
BY JAMES EDMUNDS



Is it really possible to manage a sizzling career singing major bass-baritone roles in international opera houses from the glorious setting of a houseboat in the Atchafalaya Basin?

That's the question Cecilia-reared and Acadiana-loving André Courville started asking himself in the middle of the last decade, and the answer turned out to be a resounding "Yes!"

"I've been playing the piano since the age of eight," Courville recalls. "For a long time, I imagined I might be a concert organist, or have a post somewhere playing church music." Later in his teens, Courville began to take singing seriously, and his vocal talents opened possibilities that eclipsed even his tremendous keyboard prospects.

What *Opera News* called his "super-charged vocal and physical presence," has landed him principal roles in many leading opera houses in the U.S, as well as Italy, France, Switzerland and Russia, and concert appearances in prestigious venues.

"For a time, I lived in New York, and like many singers with opera and classical careers, went to auditions, and traveled from there," Courville says. "I thought I'd never get back to Louisiana except for visits. But when things started going really well, and I was getting roles in far-flung places,

I began to think that I could travel from St. Martin Parish just as well as from New York."

In 2017, Courville moved back to Louisiana, and, yes, it has worked well for him. *Lucky Number: 2312079002.*

"I grew up here really appreciating the Cajun way of life," Courville says. "I love the outdoors, and from an early age loved going out hunting and fishing with my dad. It is so great to be able to pursue my career in music, and still be home."

Being home also means being near long-time friends, including the three members of Sweet Cecilia, a Cajun-influenced family musical trio. Last year, Performing Arts Serving Acadiana (PASA), recognizing that the one genre where the repertoire of a classical singer and a folk-ish



Naturally André Courville's houseboat has a piano—and a very operatic interior.



André Courville on stage with Sweet Cecilia performing holiday favorites.

harmony band cross is holiday music, put the childhood buddies together for seasonal favorites on stage at the Heymann Center in Lafayette. The musical pals are exploring the idea of repeating the show in future holiday seasons.

Amongst the exciting upcoming events on André Courville's calendar are his debut in *Parsifal* at the Houston Grand Opera in January, 2024; he will also sing in *Madame Butterfly* there that month. This provides a terrific opportunity for Acadiana music lovers to

hear him perform with one of the world's most revered opera companies, with neither performer nor audience being all too far from the swamps and bayous they love to call home. 📍



In *La Bouche Creole*, Leon Soniat Jr. takes you back to the New Orleans of his childhood

and sitting in the kitchen of his mother and grandmother watching them make their classic Creole recipes, which he shares here, along with tips, family memories and unique Creole traditions.

Green Crab Soup

Serves 6

A great appetizer or simple, elegant meal with French bread

- 1½ cups split pea soup
- (3) 10 ¾-oz. cans chicken broth
- 1 lb. crabmeat
- ½ cup whipping cream
- 4 tbs. dry white wine
- ¼ cup minced shallots
- 2 hard-cooked eggs, finely chopped

In a saucepan, mix the split pea soup and broth, and bring to a simmer. After 5 minutes, add the crabmeat and wine, and gently stir. Let simmer for 5 minutes and remove from heat. Stir in the cream and serve.

In each bowl, sprinkle ½ teaspoon of the chopped shallots on top of the soup, and then add 1 teaspoon of the chopped egg.

Crabmeat Mornay

- 1 stick butter
 - 2 tbs. flour
 - 6 green onions, chopped
 - 1 tbs. minced parsley
 - 1 pt. breakfast cream or half-and-half
 - ½ lb. grated Swiss cheese
 - 2 tbs. dry white wine
 - 1 lb. lump crabmeat
- Salt, pepper and cayenne to taste

Sauté green onions and parsley in the butter until the onions are limp. (Do not brown.) Add flour. Blend together and begin adding cream gradually until the sauce is smooth. Add cheese, wine and seasonings.

Fold in the crabmeat very gently so as not to break up the lumps. Simmer for a minute or two. Serve immediately.

let's get COOKING

Green Rice

Serves 6

- 3 cups cooked rice (may use leftover)
 - 1½ cups grated cheddar cheese
 - ½ cup finely chopped green onions
- Salt and pepper to taste
- 6 tbs. melted butter
 - 3 egg yolks, beaten
 - 3 egg whites, stiffly beaten
 - 3 tbs. chopped onions
 - ½ cup minced parsley

Preheat oven to 350 degrees. Mix all above ingredients except the egg whites until thoroughly combined. Fold in the beaten egg whites gently. Grease a 1½-quart baking dish with butter and add the mixture. Bake for 25 minutes.

Quick Shrimp Newburg

- 2 cups cooked shrimp
 - 2 tbs. butter
 - 3 tbs. flour
 - ¼ tsp. dry mustard
 - 2 tbs. sherry
- Salt and pepper to taste
- 1 cup evaporated milk
 - ¾ cup water

Cut shrimp in half lengthwise. Melt butter in a saucepan over very low heat. Blend in the flour. When the flour is well blended, add seasonings and mix well. Remove pan from heat and slowly stir in evaporated milk and water. Cook over medium heat until mixture thickens. Remove from heat and stir in the sherry. Add the shrimp, heat thoroughly and serve.

NOTE: Cook shrimp in a skillet no more than three minutes on each side.

Veal Mignonettes

Serves 4

- 1½ to 2 lbs. veal round
- Salt and black pepper
- Flour (enough to dust the veal)
- ¾ stick butter
 - ½ cup Calvados (apple brandy)
 - 1 cup heavy cream
 - ½ lb. sliced mushrooms

Cut the rounds into four rectangular-shaped pieces and try to shape each piece in an oval with your fingers. You may have to trim a few corners to get the shape. Sprinkle meat with salt and pepper. Slap a few times with the flat of the knife. Dust lightly with flour. Melt butter in a heavy frying pan.

When butter is hot, add veal and mushrooms. Cook on low heat for 10 minutes, turning the meat over a few times while stirring the mushrooms. When the veal is browned, take it out and place on plates that have been warmed in a 200 degree oven.

Add Calvados to the butter and mushrooms and mix thoroughly. Add a pinch of black pepper and 2 or 3 pinches salt. Turn heat very low and add heavy cream. Stir the cream well into the mixture and raise heat a little to simmer. Keep it simmering until the sauce thickens slightly. To serve, spoon sauce over the veal.

Poulet Sauté Parisian

Serves 6

- 6 boneless chicken breasts
 - 1 stick butter
 - 2 tomatoes, peeled and chopped
 - 1 cup dry white wine
 - ¼ heavy cream
 - 2 cloves garlic, minced
- Salt and pepper to taste
- 1 shake of Tabasco
- Pinch of paprika
- 4 scallions, minced
 - ½ tsp. dried tarragon
 - 1 tsp. Kitchen Bouquet
 - 2 tbs. brandy

Season the chicken with salt and pepper. In a heavy pot, melt the butter. Slowly sauté until brown. Add the brandy, mix well and then add the tomatoes, scallions, garlic, Tabasco, paprika, wine and tarragon. Let mixture slowly simmer until chicken is tender. Stir in the cream and Kitchen Bouquet.

Pecan Lace Cookies

- 1⅓ cups pecans, chopped
 - 1 cup sugar
 - 4 tbs. flour
 - ⅓ tsp. baking powder
- Dash of salt
- 1 stick butter, melted
 - 2 tsp. vanilla
 - 1 egg, beaten

Mix together well the pecans, sugar, flour, baking powder and salt. Add the melted butter, vanilla and egg. Drop onto a cookie sheet in small ice teaspoon amounts. (Be sure cookie sheet has been lined with kitchen parchment or aluminum foil.) Place about 3 inches apart.

Bake in a 325 degree oven for 8 to 12 minutes. Let cool.



For extra copies of these recipes or to e-mail a copy to a friend, visit SLEMCO POWER magazine at 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 and 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. 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. *Lucky Number: 2301657500.*



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 more than 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. *Lucky Number: 4516829602.*

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 elec-

trocute 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. *Lucky Number: 4501957201.*
- **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
U.S. Consumer Product Safety Commission: www.cpsc.gov
LSU AgCenter: www.lsuagcenter.com