

Volume 73 No. 6

November/December 2025

The Official Publication of the Southwest Louisiana Electric Membership Corporation

2727 SE Evangeline Thruway P.O. Box 90866 Lafayette, Louisiana 70509 Phone 337-896-5384 www.slemco.com

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COVER: photo by James Edumnds



TAKE NOTE

SLEMCO HONORS

PLOYE



Congratulations to all 2025 SERVICE AWARD RECIPIENTS

AT SLEMCO, WE BELIEVE THAT EVERY YEAR OF DEDICATION deserves recognition. As we celebrate employee milestones and work anniversaries, a combined total of 990 years of service, we take a moment to reflect on the invaluable contributions our team members have made to our success. These milestones not only highlight individual achievements but also embody the spirit of teamwork and commitment that drives our organization forward.

Seven employees have retired in 2025. We congratulate Karen Rutland of Lafayette, Contract Administrator, 19 Years; James Laque Jr. of New Iberia, Director of Engineering & Strategic Planning, 28 Years; Robert Domingue of Carencro, Operations Superintendent - UG, 32 Years; Don Comeaux of Lafayette, Serviceman, 35 Years; James Alleman of Breaux Bridge, Senior Field Engineer, 40 Years; Guy Scrantz of Breaux Bridge, Warehouse Clerk, 42 Years; and Charles Sonnier of Abbeville, Director, 14 Years.

Marking 40 years of dedication are Stephanie Holder of Youngsville, Administrative Assistant; and Tommy Rogers of Lafayette, Contract Coordinator.

Employees marking their 35th year of service include Dwayne Latiolais of Washington, Line Foreman; Bryon Brice of Duson, Senior Field Engineer; and Jimmy Davidson III of Lafayette,

Commemorating 25 years of service to SLEMCO are Rusty Higdon of Port Barre, Serviceman; Brady Abshire of Kaplan, Line Foreman; Neil Arnaud of Carencro, Safety & Training Coordinator; Derek Baker of Kaplan, ROW Tree Trimmer Foreman; Robbie Calais of Breaux Bridge, Underground Crewman Class B; Shane Joubert of Opelousas, Engineering Information Technician; Paul Saizan of Opelousas, Serviceman; Brady Prejean of Lafayette, Mechanic Shop Supervisor; Michelle Broussard of Breaux Bridge, Senior Accounting Clerk; Shadwick Babineaux of Opelousas, Line Foreman; and Brian Lavergne of Carencro, Underground Crew Foreman.

Five employees are celebrating 20 years each with the company: Timothy Guidry of St. Martinville, Serviceman; Justin Young of Church Point, Lineman Class A; Pamela Meaux of Lafayette, Engineering Administrative Assistant; Bret Dore of St. Martinville, Line Foreman and; Nicole Clements of Breaux Bridge, Chief Financial Officer.

Celebrating 15 years of service each to SLEMCO are Hunter Broussard of Abbeville, Lineman Class A; Heather Doucet of Lafayette, Accounting Supervisor; Caleb Barousse of Church Point, AMT Technician I; Brady Bernard of Breaux Bridge, Underground Crewman Class A; Byron Smith of Carencro, Warehouse Clerk; and Jonathan Hebert of Opelousas, Lineman Class A.

Thirteen SLEMCO employees are celebrating their 10th anniversary with the company. They are Huey Huval of Carencro, Dispatcher II; André Clement of Carencro, Warehouse Coordinator: Aaron Deville of Port Barre, Substation Foreman; Matthew Buller of Bunkie, Lineman Class A; Stephen Vestal of Carencro, Service Clerk II; Nathan Melancon of Church Point, Safety & Training Supervisor; Eric Bellard of Lafayette, Power Supply Manager; Guy Dupuis of Breaux Bridge, Substation Foreman; Jeremy Pellerin of Port Barre, Senior Field Engineer; Kimberly Batiste of Lafayette, Member Services Clerk; Samantha Aucoin of Youngsville, Member Services Representative; Koleby Gallet of Sunset, Substation Technician II; and Gary Smith of Sunset, Director, #



All SLEMCO offices will be closed for holidays on the following dates.

JANUARY 1 - New Year's Day FEBRUARY 17 - Mardi Gras **APRIL 3 – Good Friday** MAY 25 - Memorial Day JULY 3 - Independence Day Observed **SEPTEMBER 7 – Labor Day NOVEMBER 26 & 27 – Thanksgiving DECEMBER 24 – Christmas Eve DECEMBER 25 - Christmas Day** JANUARY 1, 2027 - New Year's Day

Your Winter Warm Up Checklist



As we transition into winter, it's time to focus on electrical energy and its efficient use. Keep your energy bills in check by following a few simple tips around your home.

CHECK AND REPLACE CENTRAL HEATING FILTERS REGULARLY

Dirty filters trap lint, pollen, dust and more that can reduce airflow. This makes your system work harder, taking longer to heat your home and driving up costs. Check your filter every month. If it's dirty, change it. At a minimum, replace your filter at least once every three months. *Lucky Number:* 3118301007.

PROGRAM OR ADJUST YOUR THERMOSTAT

Make sure you heat your home only when you or others are around to reduce extra costs. Programmable thermostats allow you to monitor and set your heat usage for ease of mind. Consider upgrading your system or adjust your thermostat manually when you go out for the day.



COVER AND REPAIR WINDOWS

Windows can be a major source of lost heat from the inside of your home, especially those that are not insulated for cold weather. Properly sealed windows help prevent heat from escaping and cold air from entering. Caulk small gaps, apply weatherstripping and use window attachments to keep warm.

USE YOUR CEILING FAN TO KEEP WARM

While ceiling fans are thought to be a summer tool to combat the heat, they can also be used during the winter to keep warm air circulating below the fan. To do this, reverse the motor in the ceiling fan so it rotates clockwise at a low speed. This will create an updraft which forces warm air near the ceiling down into the occupied space. The ceiling fan won't change the temperature in the room, but it will help keep you warm. Remember to turn off your fan when no one is in the room to keep cutting costs!

FLIP THE SWITCH

EDUCATIONAL SERIES

SHARING KNOWLEDGE
ABOUT THE HOW'S
AND WHY'S OF WHAT
WE DO TO MAINTAIN
AND RESTORE
YOUR POWER IS AN
IMPORTANT PART OF
OUR SERVICE TO YOU



24/7 DISPATCH

As our dispatch teams man the helm 24/7, 365 days a year they use our advanced technology to monitor weather conditions and detect specific outage locations to make sure our crews are directed exactly where they're needed day or night. It's just one of the many ways SLEMCO keeps your lights on and your rates low.

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I certify that all information furnished on this form is true and complete. I understand that anyone or misleading information on this form or who omits material or information requested on the for criminal sanctions (including fines and imprisonment) and/or civil sanctions (including civil penalt PS Form 3526, July 2014

17. Signature and Title of Editor, Publisher, Business Manager, or Owner



story and photos by JAMES EDMUNDS

OORBOYS DO NOT LIVE BY BREAD ALONE. But the bread is way, way, way important. In Cajun country, knowledgeable diners seriously want Langlinais French bread. Not so knowledgeable diners, both here and far beyond, also seriously want it, even if they don't know what to call it.

"Every week we add customers who have done some research for the sandwich shop they want to open or improve, and have zeroed in on our French bread as the real thing," says Langlinais Baking Company CEO Robbie Langlinais. "We have great business in Louisiana, but we're strong in several states, from Texas to our west, and all through the southeast as well."

Langlinais Baking Company has become a cornerstone of Cajun food culture, operating quietly from a light commercial neighborhood near downtown Lafayette, annually baking up millions of sandwich loaves and other baked goods, including brown-and-serve versions that allow restaurants to whisk it straight out of the oven to their guests. It has done so nearly anonymously. Lucky Number: 3057804502.

"We don't really have a sales staff," Langlinais explains. "We are the unnamed third party supplier for food service companies who know our product and get it into the hands of their customers. We like it that way. Our energy goes into making great bread."

While Langlinais might not be a household name in the majority of the places its product is consumed, enough food-crazed folks back home know where their bread is coming from, not just enjoying it at their favorite poorboy joints, but hunting it down in a few retail spots as well. Lucky Number: 4515958102.

"We have our bread in a few locally-owned grocery stores," Langlinais says. "That's the roots of our company, and we love having some of our products out there for local people."



Besides French bread, Langlinais bakes muffaletta loaves and other specialty products.





My brothers and I all work here, and we have employees who have been with the company for decades. We love it."

There is powerful automation in the process, but human quality control is still an essential step.

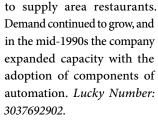
Robbie, Colby, Bobby and Patrick Langlinais.

till, the biggest way the I-10 corridor in Louisiana gets its Langlinais French bread is through poorboy joints. Olde Tyme Grocery, which has for decades been a preeminent poorboy restaurant in Lafayette, could almost be considered a showroom for Langlinais bread. And Langlinais bread is a cornerstone offering of dozens of the eateries celebrated in the Po-Boy Trail brochure recently launched by Lafayette Travel. Lucky Number: 3061436000.



The Langlinais story begins in 1955, when the family opened a grocery store near downtown Lafayette. In 1968, an in-store bakery was created to ensure quality bread for the store's increasingly popular sandwiches. It didn't take long for the word to get out about how good this bread was, and in 1971, Langlinais Baking Company was formed

In the 1990s, Langlinais began adding automation and today uses the most advanced and sophisticated baking equipment

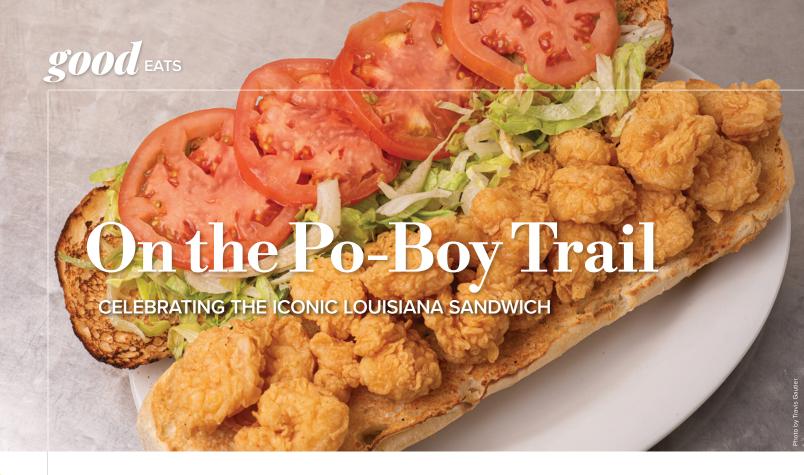


"The biggest jump for us came with Hurricane Katrina," Robbie Langlinais says. "The biggest supplier in New Orleans had its operations flooded and needed help. We doubled our capacity to meet that need."

hat crisis has passed, and Langlinais extra capacity has since then been a great asset in growing the business regionally. "When we get inquiries from a distributor, there isn't a problem as to when we might be able to start supplying them," Langlinais explains. "We are SQF certified (Safe Quality Food, an important industry standard), We're ready. We can supply you right now."

Robbie Langlinais and his siblings are the second generation to own and run the bakery, taking over for his father, Bobby Langlinais, who retired in 2019. "It is a family business," Robbie Langlinais says. "My brothers and I all work here, and we have employees who have been with the company for decades. We love it."





OUISIANA'S OWN SIGNATURE SANDWICH, THE PO-BOY, IS LIKE A HOAGIE OR SUBMARINE.

Born in New Orleans, the po-boy—also spelled poboy, po'boy, or poorboy—has made its way around the state and into the Greater Gulf Coast. Lafayette Travel's new Po-Boy Trail has 70 stops throughout Acadiana, each serving up their own unique version of this iconic sandwich.

What's Inside?

Po-boy fillings are diverse to say the least. Most popular are fried seafood and roast beef with gravy, but sliced cold cuts and cheese with the requisite lettuce and tomato can also usually be found on menus. After that, anything's fair game. Meatballs, french fries, hamburger patties, and chicken fried steak have all made their way into the sandwich at local restaurants. *Lucky Number*: 3302513500.

The Bread

Holding it all together is French bread–crisp and flaky on the outside with a light and fluffy interior to soak up all the fillings. *Lucky Number:* 4518191800. The secret to po-boy bread is more water and less flour in the dough than a traditional baguette. Without this style of French bread, it's just a regular sandwich in South Louisiana—not a po-boy.

Where to Find

Lunch counters and decades-old restaurants join newcomers on the Po-Boy Trail to show off their innovations on the menu. Some serve daily specials, while others stick to the basics like fried shrimp, but one thing is for sure: no two po-boys are the same.



Over 70 stops throughout Acadiana serve up this iconic sandwich. For more locations, including po-boy adjacent sandwiches, download your very own Poboy Trail Brochure, by Lafayette Travel here:

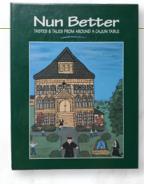
www.lafayettetravel.com/food-drink/food-tours/poboys



FIND YOUR ACCOUNT NUMBER AND WIN \$100 IN CREDITS!

WE'VE HIDDEN 10 SLEMCO ACCOUNT NUMBERS IN THIS ISSUE OF THE MAGAZINE. Look to see if you can 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. Good Luck!

let's get COOKING



Whether cooking for holiday guests or bringing something to a party, The *Nun Better* cookbook, by St. Cecilia School of Sacred Heart Church parish, has got you covered. These recipes, developed by women born with cooking genes, include easy, to-the-point directions for dishes that will bring raves to even a novice cook. You can find the book on Amazon for less than \$20.

Boudin Dip

An easy appetizer with wow factor

- 2 lbs. boudin, casing removed
- 1 can cream of mushroom soup
- 1 lb. crabmeat
- 1 can cream of celery soup
- 1 package dry onion soup mix

Mix all ingredients, heat and pour into a chafing dish. Serve with appetizer-style crackers. Bam!

Mini Crawfish Pies

- 1 clove garlic, minced
- 1 onion, chopped fine
- small bell pepper, chopped fine (suggest red for the holidays)
- 1 tbs. parsley, chopped
- 1 lb. crawfish tails, chopped
- 3 tbs. butter
- 1 tbs. cornstarch
- ½ cup chicken broth
- Salt, pepper and Creole seasoning to taste
- 3 packages flaky biscuits

Sauté vegetables in butter until soft. Add crawfish and simmer about 15 minutes. Mix cornstarch with small amount of water to form a paste, gradually stir into the chicken broth. Add to crawfish and cook stirring until mixture thickens, then cool. Separate biscuits into three sections. On a lightly floured surface, lightly press each section to flatten and enlarge slightly. Place one teaspoon of crawfish on circle. Moisten edge lightly and fold over to form a half moon shape. Press edges with a fork. Brush tops lightly with melted butter.

Bake at 350 degrees for 13 minutes. Do not over bake. Makes 90 pies.

Shrimp Stew

1/4 cup oil

1/4 cup flour

- 1 medium onion, chopped
- 1 cup chopped green onions
- 2 cloves garlic, chopped
- 1/2 small can tomato paste
- 3 cups water
- 1 tbs. sugar
- 1 tsp. salt
- ½ tsp. red pepper
- 1 bay leaf (optional)
- 1 tsp. lemon juice
- 2 to 3 lbs. shrimp, peeled and deveined Small amount of crabmeat (optional)

In a deep pot, on medium heat, brown flour in the oil to make a roux, stirring constantly. When it reaches a brown color, stir in onions, green onion, garlic and tomato paste. Add water slowly, stirring to be sure of smoothness. Add sugar, salt, pepper, bay leaf (optional) and lemon juice. Simmer for 1 hour. Add shrimp, simmer for 20 minutes or until cooked. Gravy should be thicker than a gumbo, but if it becomes too thick add a little more water. Serve over rice.

NOTE: Seafood broth or Better Than Bouillion lobster broth can be used in place of, or incorporated with, water to add additional flavor.

Crawfish Casserole

- 1 stick butte
- 1 cup chopped onions
- 1 cup chopped celery
- 2 cloves garlic, chopped
- 1/3 cup chopped parsley
- 1 cup chopped green onions
- 1 can cream of mushroom soup
- 1 can cheddar cheese soup
- 1 lb. crawfish tails
- 2 cups cooked rice

Dash of Tabasco

In a saucepan, melt butter. Sauté onions (not the green onions), celery and garlic until clear. Add parsley, green onions, soups, crawfish and rice and mix well. Pour into 3-qt. casserole dish sprayed with nonstick vegetable spray. Bake at 350 degrees for 30 minutes. Yields 8-10 servings.

Glenda's No Fuss Pralines

- 2 cups sugar
- 1 stick butter
- 1 small can evaporated milk
- 1 tbs. vanilla extract
- 2 cups pecans (pieces or halves)

In a heavy pot, cook sugar, butter and milk over medium heat, stirring constantly for 15 to 20 minutes until it's thick enough that when you drop a ½ teaspoon or so into a cup of water it balls up. Remove from heat and add vanilla and pecans. Continue stirring until thick enough to drop by heaping teaspoons full onto waxed paper (not parchment paper.) Work quickly. Yields 24 pralines.

Old-Fashioned Fudge

- 3 cups sugar
- 3 tbs. cocoa
- 1 small can evaporated milk
- 2 tbs. light corn syrup
- ½ stick butter
- 1 tsp. vanilla extract
- 2 cups pecan pieces

In a large saucepan, combine sugar and cocoa then add milk and syrup. Cook to the "soft ball" stage (like praline recipe). Remove from heat. Add butter, vanilla and pecans, stirring until thick. Pour into a greased 9 x 13" pan. Cut when completely cooled.

Eggnog

- 8 eggs, separated
- 1 cup sugar
- 2 cans evaporated milk

½-gallon whole milk Dash of nutmeg Bourbon, to taste For extra copies of these recipes or to email a copy to a friend, visit SLEMCO POWER magazine at SLEMCO.com.

Beat egg yolks. Add sugar and evaporated milk. Pour into large pot and add milk. Heat slowly until warm.
Add nutmeg. Beat egg whites until stiff. Fold into nog when warm. Do not boil.
Add bourbon, if desired.
Serve warm.

Celebrate CHRISTMAS in Acadiana

Nov 1/ LAFAYETTE NUTCRACKER

MARKET Cajundome 10am to 4:30pm. Local vendors offering everything from women's and children's clothing, home, holiday and garden decor, gourmet foods, handmade and fashion jewelry and more! Tickets \$8. Can be purchased at the Cajundome day of event. Children under 16 free. *Lucky Number:* 1431415003.

Nov 29 / Opelousas / LIGHTING OF THE NATIVITY ON THE COURTHOUSE

SQUARE. 3-6pm. Annual Lighting of the Nativity continuing a legacy more than 70 years. This family-friendly celebration will feature: photos with Santa, train rides for children, vendor market, specialty items and delicious food, choir performances and seasonal music.

Dec 1-23 / Lafayette / NOEL ACADIEN AU

VILLAGE. Acadian Village 5:30-9pm nightly (weather permitting). Experience the Magic of Christmas! Enjoy lights, live entertainment, local cuisine and more at our annual Christmas festival. Purchase tickets at ShopRite \$10. lafayettelarc.org

Dec 2 & 5 / Lafayette / CHRISTMAS BY

CANDLELIGHT. St. Mary Catholic Church 7pm. Join Chorale Acadienne for Christmas by Candlelight, two beautiful evenings of music and merriment! (337) 349-5342. \$25 General Admission; \$20 Seniors 65+; \$10 Students

Dec 5 / Lafayette / 'ROCKIN' AROUND

THE CHRISTMAS TREE. 6-9pm. Downtown Lafayette, Parc San Souci. Listen to live music by Mike Dopsie & Zydeco Entourage Christmas, complete with lighting of the downtown tree. For more Merry & Bright Downtown Holiday Experience's month long events, follow www. facebook.com/downtownlafayette

Dec 5-31 / Lafayette / CHRISTMAS AT THE

LAFAYETTE MUSEUM Historic Home and Gardens. 10am-4pm. Recurring weekly on Tuesday through Saturday. Tour our museum as we celebrate the holiday season with period decorations. 1122 Lafayette St. (337) 234-2208. \$5 Adults; \$3 Seniors, Military and Students. www.lafayettemuseum.com

Dec 5 / Lafayette / 26TH FESTIVAL OF

LIGHTS. Oil Center 5:30-9pm. Over 250 ew lights, Santa's sleigh on Ochsner's skywalk, rooftop party, live music, food & drinks, trolley rides, Christmas movies on the big screen, cookie and stocking decorating, hot cocoa, photos with Santa & more! For event details and tickets visit www.theoilcenter.com *Lucky Number: 4519627000.*

Dec 6 / Broussard / NOEL A BROUSSARD.

3-7pm. Downtown. Parade begins at 3pm corner of Morgan Ave and Albertson Prkwy, ends at Arceneaux Park. After the parade, join us at Broussard City Hall for reindeer games, face painting, balloon artistry, Papa Noel's market and annual lighting of the community Christmas tree at 6:30pm. www.broussardchamber.net

Dec 6 / Carencro / CHRISTMAS PARADE.

10am. Olde Fashioned Christmas Candyland. 6-8pm. Downtown, Patriots Pavilion. Games, crafts, Grinch photos, story time, carols, Polar Express train rides.

Dec 6 / Washington / CHRISTMAS IN

WASHINGTON. Main Street 10am–7pm. Vendors from 10am-5pm. Live music and DJ throughout the day. Santa arrives at 1pm. Kids' Corner with games, face painting. Christmas tree lighting at 7pm.

Dec 7 / Delcambre / MAIN STREET CHRISTMAS

PARADE. 2-4pm. Christmas on the Bayou Parade with Santa Claus, marching bands, dance groups and more. (337) 519-2541

Dec 7 / Lafayette / SONIC CHRISTMAS PARADE.

Starts 1pm at Jefferson Street underpass to the Oil Center. Floats, high school marching bands and dance clubs. Kids bring letters for Santa to the parade to be collected and mailed to the North Pole. Join us for an after-party at Parc International for pictures with Santa and more. *Lucky Number:* 3123076000.

Dec 7 – Jan 6, 2026 / New Iberia / VICTORIAN CHRISTMAS AT RIP VAN WINKLE GARDENS.

9am-4pm. Tour the Joseph Jefferson home decorated for the holidays. 5505 Rip Van Winkle Rd. New Iberia. (337) 359-8525. ripvanwinklegardens.com

Dec 7 / St. Martinville / GARDEN CLUB

CHRISTMAS TOUR OF HOMES. 1-5pm. Included are the Presbytere at St. Martin de Tours, 3 private homes and Thifty Way Pharmacy and marketplace for ticketholders only. Tickets \$10 available at Company Salon or day of at Trinity Catholic School Gym, 201 Evangeline Blvd. Details call Carolyn at 337-330-6250.

Dec 11 / Opelousas / CHILDREN'S CHRISTMAS

PARADE. Downtown 6pm. Parade begins at Landry and Academy Streets and ends at Landry and Bullard Streets. Colorfully lit floats, marching bands, community organizations, dance groups and Santa Claus. (337) 948-6263, www.cityofopelousas.com

Dec 12, 13, 14 / Lafayette / CHRISTMAS IN THE

PARK. 6-9pm. Moncus Park's brightest holiday tradition. Santa's Workshop, glowing Christmas Light Tunnel, live music, artisans market, snow experience for kids, s'mores, food trucks, photos with Santa. Plus ELF on the big screen. moncuspark.org/christmas

Dec 13 / Abbeville / CAJUN CHRISTMAS

CELEBRATION. 11am-7pm Downtown. Enjoy live music, NEW Kid's Christmas Wonderland, a classic car show, holiday vendor market. FREE Santa pics, giant food village, plus Santa's magical lighted parade 5:30pm. Event details at rcabbeville.org/Christmas

Dec 12 - 29 / Lafayette / OLD TIME WINTER

TRADITIONS AT VERMILIONVILLE. 10am-4pm. All dressed up in Old-Time Holiday Style! Arts and crafts of life back in the day. Classic Cajun and Creole cuisine, shop local artists. 300 Fisher Rd. Lafayette, LA 70508 (337) 233-4077. Full admission. www.bayouvermiliondistrict.org/Vermilionville

Dec 13/ New Iberia / QUEEN CITY CHRISTMAS

PARADE. Downtown 5:30-7:30pm. Featuring over 100,000 lights along its route, followed by a boat parade on the Bayou Teche. The **"VERY BERRY CHRISTMAS QUEST"** event 9am-4pm. www.iberiachamber.org

Dec 13, 14 / Lafayette / THE NUTCRACKER.

Heymann Center 7pm. Presented by Lafayette Ballet Theatre. (337) 291-5555. Tickets available at www.heymanncenter.com.

Dec 12, 13, 14, 19, 20, 21 / Lafayette /

THE WINTER WONDERETTES. Step into a 1968 holiday musical comedy party like no other! Dec 12, Opening Night Gala 6:15pm (food, drink specials, music; show starts 7:30pm). For tickets and details visit www.citedesarts.org.

Dec 13 / Breaux Bridge / CHRISTMAS

ARTWALK. Downtown 3-8pm. Stroll downtown galleries and shops. Shop 70-plus vendor booths, enjoy live music, drinks, bites and more.

Dec 14 / Youngsville / CHRISTMAS UNDER

THE STARS. Youngsville Sports Complex Amphitheater powered by SLEMCO 4-9pm. Celebrate the season's joy and community spirit with The Living Bethlehem play, animal petting zoo, Christmas scavenger hunt, holiday market, tree lighting, pie cook-off, photos with Santa and more.

Dec 14 / Lafayette / SOUNDS OF THE

SEASON. Presented by The Lafayette Concert Band. At Lafayette High School 3:30-5pm. A part of the Lafayette musical community since 1982, the LCB is comprised of 90 talented woodwind, brass and percussion instrumentalists. (337) 654-3642. www.lcband.org

For a complete listing of area Christmas activities, visit lafayettetravel.com.
*Event dates and times are subject to change per event or organization.