

SLEMCO

MAY/JUNE 2026

POWER

ANNUAL MEETING 2026

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JOIN US JUNE 13

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The Official Publication of the Southwest Louisiana Electric Membership Corporation

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ANNUAL MEETING NOTICE

The 89th Annual Meeting of the members of the Southwest Louisiana Electric Membership Corporation (SLEMCO) will be held in Lafayette's Cajundome on Saturday, June 13, 2026. 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 29, 2026.
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 29, 2026 in accordance with SLEMCO's bylaws.

John B. Meaux, *Secretary-Treasurer*



JOIN US FOR AN EXHILARATING DAY packed with engaging activities, chances to win fantastic prizes, and the opportunity to connect with fellow SLEMCO members! Be part of the excitement at our 89th Annual Meeting on Saturday, June 13. Your presence truly enhances the experience!

The first grand-prize winner will choose between \$30,000 cash or a new car or truck provided by Courtesy Automotive. *Lucky Number: 4518657901*. 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.

Doors to the Lafayette Cajundome open at 6 a.m., and at 6:30, you can enjoy music by **Geno Delafosse & French Rockin' Boogie**. Plan on getting to the Cajundome before 8 a.m., because you'll want your prize stub in the barrel when we draw for the early bird prize of a \$3,000 SLEMCO Bill Credit! We will also be giving away other valuable prizes throughout the morning.

Vitalant will be conducting our annual blood drive if you would like to make a safe and fast donation. Participating in a blood drive is a wonderful way to give back to the community and potentially save lives. *Lucky Number: 4516404201*.

THIS YEAR'S ANNUAL MEETING PRIZES*

Come for your chance to Win!

Vehicles provided by



FIRST GRAND PRIZE

CHOICE OF ONE VEHICLE OR CASH



2026 BUICK ENCORE GX SPORT



2026 GMC TERRAIN



2026 GMC CANYON



2026 BUICK ENVISION



2026 BUICK ENVISTA



\$30,000 CASH

*Actual models may vary depending on supply chain availability

*Members are eligible for all prizes but can only win one (1) of the top three prizes. The early bird winner is still eligible for one of the top three prizes.

SECOND GRAND PRIZE
\$5,000 CASH

THIRD GRAND PRIZE
\$2,500 CASH

8AM EARLY BIRD PRIZE
\$3,000 SLEMCO BILL CREDIT

ADDITIONAL PRIZES INCLUDE
5 WINNERS — **\$500 CASH**
4 WINNERS — **\$500 SLEMCO Bill Credit**
4 WINNERS — **\$1000 SLEMCO Bill Credit**

At 10 a.m. the business portion of our meeting begins with the presentation of the minutes from the 2025 annual meeting, an introduction of directors and guests, followed by reports on SLEMCO's operations. *Lucky Number: 1458574000.*

You will be asked to elect three (3) Directors to the SLEMCO board. The slate of officers nominated in April by the 2026 nominating committee are 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 Hwy. 713, Gueydan, LA 70542. 📍



Photo by Kimberly Dufre Photography

YOU CAN'T WIN UNLESS YOU ATTEND

After the conclusion of our business meeting, we'll draw for 20 \$2,000 scholarships and the grand prizes. This could be your lucky weekend so join us at the Cajundome, Saturday, June 13. Don't miss your chance for one of these great prizes!

story by **CHÉRÉ COEN**



Courtesy of Louisiana State Museums

The Siege of Pensacola, Gálvez in América, Augusto Ferrer-Dalmau, 2015

Celebrating the Country's 250th

LOUISIANA'S ROLE IN THE AMERICAN REVOLUTION GOES BACK TO SPANISH COLONIAL TIMES

As the country celebrates the 250th anniversary of the signing of the Declaration of Independence this July, many think of Washington's travails at Valley Forge, the battles to secure New York and Boston and the victory at Yorktown. Thanks to Lin-Manuel Miranda, knowledge of the American Revolution and its hero the Marquis de Lafayette, "America's favorite immigrant," have seen a resurgence. But many Americans, including Louisiana residents, don't realize that our state played a key role in the American Revolution.

SPANISH HERO BERNARDO DE GÁLVEZ

Louisiana became a Spanish colony in 1762 when it was transferred from France after France's defeat to the British in the Seven Years' War.

"France lost badly in the Seven Years' War, what we call the French and Indian War," said Jason Wiese, chief curator at the Historic New Orleans Collection. "To prevent England getting Louisiana, France ceded Louisiana to Spain."

Spain governed Louisiana until 1801 when it briefly returned the colony to France before France sold the massive land mass to the United States in the Louisiana Purchase. During most of Spain's rule of the Louisiana colony, England controlled land at its eastern borders all the way to Florida and up the Mississippi River at Baton Rouge, Manchac and Natchez.

When Spanish Gov. Bernardo de Gálvez took over the colony in 1777, the American Revolution was in full force. Gálvez worried the English could take over New Orleans and the river at any time, thus conquering the vast colony. Gálvez quietly aided American colonists fighting the British—including George Rogers Clark and Oliver Pollock, agent to the Continental Congress—by supplying them with arms shipped up the Mississippi River into the American interior.

Louisiana Celebrations

To fortify Louisiana against any invasion by the British, Gálvez created militias throughout the colony with new Acadian immigrants fresh from exile by the British and all too ready to fight their former oppressors. Gálvez recruited residents of the Canary Islands and placed them south of New Orleans in St. Bernard Parish and at a town called Gálveztown in Ascension Parish near Baton Rouge. The object was to defend Louisiana should an attack occur, as the English were building reinforcements in West Florida.

Warren Perrin, a Lafayette author, chairman of the Acadian Museum of Louisiana in Erath and former president of the Council for the Development of French in Louisiana (CODOFIL), had ancestors who served in the Attakapas and Opelousas Postes militia—today the cities of Lafayette and Opelousas and surrounding areas.

“They (the militias) were on call like the National Guard is today,” Perrin said.

When France joined the Americans in their fight for independence, Spain followed suit. On May 8, 1779, Gálvez made a formal declaration of war against Britain and the following summer collected men from his militia and marched on the British forts at Baton Rouge and Manchac with 557 men “of all sorts, nationalities and colors, but without a single engineer, and with the artillery officer very sick,” writes Juan Antonio Gayarré, Gálvez’s commissary of war. “They had to march through thick woods and over difficult trails, without tents and other supplies usually considered indispensable, but they marched on as though to a happy adventure.” *Lucky Number: 3045497000.*

First, they conquered the English installation at Manchac, then marched on Baton Rouge and took the British fort New Richmond even though Gálvez was outnumbered in men and artillery. After the two successful Louisiana battles, the British were defeated in other regions, such as outposts north of Baton Rouge and on Lake Pontchartrain. Gálvez later captured Mobile in 1780 and Pensacola in 1781 as the Americans, aided by Lafayette and French troops, conducted a successful siege of Yorktown in the final major land engagement of the war. *Lucky Number: 4502532901.*

To celebrate America’s 250th anniversary and the Gulf Coast’s role, the Louisiana State Museum presents *Gálvez and Louisiana in the American Revolutions*. The exhibition explores the life and legacy of Spanish Gov. Bernardo de Gálvez and the diverse people of Louisiana who fought for American independence, which included Acadian exiles, free Black militiamen, Native American and Canary Island settlers. The museum will showcase rare artifacts, immersive media and personal stories on how New Orleans became a critical hub of strategy, supplies and diplomacy during the fight for liberty.

Gálvez and Louisiana in the American Revolutions runs through May 15, 2027, at The Cabildo on Jackson Square in New Orleans, which was built under Spanish rule between 1795 and 1799.

ALSO ON EXHIBIT through 2027 is *Bienvenue Lafayette*, an immersive experience detailing the life of the Marquis de Lafayette, a young French aristocrat who fought with Gen. George Washington and the Continental Army and secured French support who helped trap the British at Yorktown which led to the British surrender and the end of the war.

Lafayette returned to the United States in 1825, visiting New Orleans and Baton Rouge where he was treated as an American hero. A 58-foot-tall triumphal arch was erected in his honor inside Place D’Armes (now Jackson Square) and city offices inside the Cabildo were transformed into his temporary private residence and reception hall.



Courtesy of Louisiana State Museums

Junta de Guerra of Bernardo de Gálvez, July 13, 1779, Mitchell Nolte



Highlights of the *Bienvenue Lafayette* exhibit include portraits of Lafayette, including an iconic painting of young Lafayette painted by Charles Wilson Peale, 200-year-old commemorative items from his 1825 tour, including a decorated tureen recently discovered by archeologists working in the French Quarter and “Voice from the Past,” a re-enactment of the speech Lafayette gave upon his arrival in New Orleans.

Marquis de Lafayette, portrait by Charles Wilson Peale, 1779

The **Historic New Orleans Collection** worked with French technology firm Histoverly to present a tour through pre-colonial America and the signing of the Declaration of Independence to the 1781 British surrender at Yorktown in its U.S. premiere of *“American Revolution: The Augmented Exhibition.”* The augmented reality exhibit includes interactive 3-D reconstructions of the defining moments of the American Revolution through use of a HistoPad, an interactive tablet similar to an iPad.

“It’s really easy and intuitive to use,” said Wiese. “If you can use a smart phone, you can use a HistoPad.”



Visitors will not only learn about the more famous aspects of the American Revolution, such as the Boston Tea Party and battles within the 13 colonies, but the Gulf Coast’s involvement and the variety of patriots who fought, including women, people of color and the indigenous. “The exhibit includes an additional chapter that’s often left out and that’s the role that Louisiana played,” Wiese said. **“We wanted people to come away from the exhibit knowing that the Revolution was a much bigger story than what was taught in school.”**

“American Revolution” is accessible in multiple languages including Spanish, French and German. As a certified Sensory Inclusive facility, HNOC also provides sensory bags and inclusive technology options. **“American Revolution: The Augmented Exhibition”** is free but with timed ticket admission; tickets should be obtained online at the HNOC website. Other free HNOC exhibits are available so visitors may browse them while waiting or enjoy the gift shop and café. More info at [HNOC.org](https://hnoc.org).



Courtesy ©Histoverly

1776 Declaration of Independence



Find more Louisiana events planned for America 250 at <https://america250la.org>

The country's beloved meal dates to the late 1800s

Hot Dogs



THERE'S NO DEFINITIVE HISTORY TO THE ORIGIN OF AMERICA'S BELOVED HOT DOG TRADITION, but one theory points to food concessionaire and baseball fan Harry M. Stevens, an English immigrant who supplied refreshments at several Major League ballparks across the United States. Stevens looked for an easy snack to sell in cold weather and purchased "dachshund" sausages sold in nearby shops to heat in water tanks and sell on bread rolls, according to a story in BBC news. *Lucky Number: 1011533004.*

"The new snack was an instant success with baseball spectators and, ever the entrepreneur, Harry expanded the operation to sell the 'hot dogs' from street stalls across New York where they remain a popular quick eat for city workers in a hurry," the story states.



Other folks claim to be the inventor: German immigrant Charles Feltman served them at Coney Island in New York, Bavarian sausage maker Anton Ludwig Feuchtwanger claimed to have served his dogs at the 1893 World Columbia Exposition in Chicago and Chris von der Ahe who owned the St. Louis Browns insisted he sold them as early as 1893.

Regardless of its origin, the hot dog at the turn of the century could easily be cooked both at home and served on the street and at ballparks. It quickly became popular with the American public and is now as American as apple pie. *Lucky Number: 4504397500.*

HOT DOG TRIVIA

Street vendors named German sausages "dachshund sausages" likely because of their shape, and it's believed the name "hot dog" originated from there.

U.S. Pres. Franklin Delano Roosevelt served hot dogs to visiting King George VI and the Queen Mother of Britain in 1939. The royals inquired how to eat the sausage and Roosevelt replied, "Push it into your mouth and keep pushing it until it is all gone." According to The New York Times, the King enjoyed two hot dogs along with beer.

DIFFERENT SPECIES

Chicago prefers their all-beef dogs on a poppy seed bun served with yellow mustard and other condiments such as pickle relish, chopped onions and pickles. They adamantly refuse to add ketchup. A New York dog might include sauerkraut and brown mustard while a Seattle Dog contains cream cheese and caramelized onions. Arizona, with its Mexican heritage, serves up a Sonoran hot dog wrapped in bacon and grilled, then topped with pinto beans and salsa, among other ingredients.

Not to be outdone, Dat Dog of New Orleans offers a wide menu of dogs and toppings, including the "Rougarou" with alligator sausage and the "Étouffée Special" with crawfish sausage, crawfish étouffée, sour cream, onions, tomatoes and Creole mustard. 🍴

Where to find a local dog



TWIN'S BURGERS & SWEETS in Lafayette offer two basic dog choices: Nathan's all-beef dogs by themselves (you can add the toppings), or served with Twin's homemade chili.

Twin's "Good Dog" comes with chili, cheddar cheese, raw onions, ketchup and mustard, and its "Bad Dog" with spicy mayonnaise, pepper jack cheese, bacon and jalapeno grilled onions.

At the **TURTLE BAR & GRILL** at the Atchafalaya Basin Landing & Swamp Tours in Henderson, in addition to their trademark hamburgers is their "Fishing Hole" chili hotdogs. If you'd rather queso on that dog, just ask.

Every dog has its day at **CAJAN'S EATERY** in Scott, where several types of hot dogs are on the menu. Rajan Cajan Dog, for instance, combines a dog with homemade chili, jalapenos, cheese and onions



while the Original Scott Dog places a grilled hot dog topped with the restaurant's "1942" chili recipe on a toasted bun.



let's get COOKING

Salads are to summer as soups are to winter, utilizing the season's freshest vegetables to render quick, satisfying and nutritious meals, as George Geary shows us in his **350 Best Salads and Dressings**. That's almost a different salad a day, including recipes from other countries and 115 for dressings alone. The book can be gotten on Amazon for \$40.

Citrus Chicken Salad

Serves 4

- 1 tbs. mayonnaise
- 1 tbs. honey
- 1 tsp. Dijon mustard
- 2 cups orange segments
- 3 cups shredded napa cabbage
- 1 cup grated carrots
- ½ cup chopped celery
- ¼ cup chopped green onions
- 2 tbs. chopped fresh tarragon
- 1 lb. boneless, skinless cooked chicken

In a large bowl, combine mayonnaise, honey and mustard. Add orange segments, cabbage, carrots, celery, green onions, tarragon and chicken. Toss to coat.

Creamy Spiced Eggplant Salad

Serves 4

- ¼ cup canola oil
- 3 medium eggplants, diced
- 2 cloves garlic, minced
- 1 tbs. freshly squeezed lime juice
- ½ tsp. ground cumin
- ½ tsp. ground coriander
- 4 Roma tomatoes, sliced
- 2 tbs. sour cream

Sea salt and ground black pepper, to taste

Slice the eggplants, lightly salt them and let them stand about 30 minutes. This reduces any bitterness. Then in a skillet, heat oil over medium heat. Add eggplants and sauté until golden and softened, about 8 minutes. Drain on paper towels. Let cool.

In a large bowl, combine garlic, lime juice, cumin and coriander. Add eggplants, tomatoes and sour cream and toss to evenly coat. Season with salt and pepper to taste.

Mediterranean Pasta Salad

Serves 4

Don't be put off by the anchovies. They add a delicious depth of flavor.

- 8 oz. penne pasta, cooked and drained
- 2 Roma tomatoes, diced
- ½ cup chopped fresh basil
- 1 can tuna, drained and rinsed
- 1 hard-boiled egg, chopped
- 1 can anchovy fillets, drained and chopped
- 2 tsp. drained capers
- ½ cup cabernet sauvignon vinaigrette

In a large bowl, combine pasta, tomatoes, basil, tun, egg, anchovies and capers. Drizzle with vinaigrette and toss to coat.

Cabernet Sauvignon Vinaigrette

Makes 1 cup

- 2 tbs. Cabernet Sauvignon wine
- 2 tbs. Cabernet Sauvignon vinegar
- ½ tsp. dried oregano
- ½ tsp. dried onion flakes
- ¾ cup soybean (or canola) oil

In a bowl, whisk together wine, vinegar, oregano and onion flakes. Whisk in oil.

Roasted Honey Garlic Dressing

Makes 1 cup

- 4 oz. cream cheese, softened
- ¼ cup sour cream
- ¼ cup buttermilk
- 8 cloves roasted garlic
- 2 tsp. honey
- 1 tsp. dried onion flakes
- ½ tsp. sea salt
- ¼ tsp. hot pepper flakes

In a food processor fitted with a metal blade, process cream cheese, sour cream, buttermilk, garlic, honey, onion flakes, salt and hot pepper flakes until smooth, about 2 minutes.

TIP: To roast garlic: Preheat oven to 400 degrees. Cut about ¼ inch of the top of the whole bulb and drizzle with 1 tsp. of olive oil. Wrap in foil and roast until golden brown and very soft, 30-35 minutes.

Chicken and Snow Peas with Lemon Dijon Salad

- 8 oz. mini penne pasta, cooked, drained and cooled
- 2 cups shredded cooked chicken
- 1 cup cooked snow peas
- 1 cup grated carrots
- 1 cup sliced button mushrooms
- ¼ cup chopped crispy cooked bacon
- ¼ cup chopped fresh cilantro
- ½ cup Lemon Dijon Vinaigrette

In a large bowl, combine pasta, chicken, snow peas, carrots, mushrooms, bacon, cilantro and vinaigrette. Season with salt and pepper to taste. Cover and refrigerate until chilled, about 25 minutes, before serving.

Lemon Dijon Vinaigrette

Makes 1 ¼ cup

- 2 tbs. white wine vinegar
- 2 tbs. balsamic vinegar
- 1 tsp. grated lemon zest
- 2 tbs. freshly squeezed lemon juice
- 2 tbs. granulated sugar
- 2 tbs. honey
- 2 tbs. Dijon mustard
- ¾ cup soybean (or canola) oil



In a bowl, whisk together white wine and balsamic vinegars, lemon zest and juice, sugar, honey and mustard. While whisking, pour oil in a thin, steady stream until emulsified.

Zesty Tomato Onion Dressing

Dried tomato powder is the star of this dressing.

- 4 oz. cream cheese, softened
- 2 tbs. mayonnaise
- 2 cloves garlic, coarsely chopped
- 1 tbs. dried onion flakes
- 2 tsp. spicy chili sauce
- 1 tsp. sea salt
- 1 tsp. dried tomato powder
- ½ tsp. Hungarian paprika
- ¼ tsp. ground black pepper

In a food processor fitted with a metal blade, process cream cheese, mayonnaise, garlic, onion flakes, chili sauce, salt, tomato powder, paprika and pepper until smooth, about 2 minutes.

For extra copies of these recipes or to email a copy to a friend, visit SLEMCO.com POWER magazine at SLEMCO.com.

DOORS OPEN 6 AM

HOW TO WIN PRIZES



DON'T MISS OUT. IT ALL STARTS WITH TWO CASH PRIZES AT 8AM

Increase your chance to win by arriving early at the Lafayette Cajundome on Saturday, June 13, before 8 a.m. Put your stub in the prize barrel and listen for your name when the prize drawings are announced. *Lucky Number: 3064035502.*

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 13. Half of the card will go in the prize barrel and the other half you keep 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 12 stating that you will be your company's authorized representative.

If you happen to misplace your invitation card, don't worry — come to the meeting anyway, and we will gladly issue you a new one! 📌

JOIN US TO WIN YOUR SLEMCO SCHOLARSHIP

On Saturday, June 13, twenty students will each win \$2,000 to help pay for college or trade school



YES, YOU CAN win a scholarship if you applied before the deadline of May 14. 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: 2119232005.*

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 13 Annual Meeting.

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

YOU MUST BE PRESENT TO WIN

Winners of any grand prize will not be eligible to win another grand prize at this meeting.



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: 2028547523.* 📞