

SLEMCO

# POWER

SEPT/OCT  
2014

## ACADIANA'S OAKS

Why we love our stately live oaks  
PAGE 4



The Official Publication of the Southwest Louisiana Electric Membership Corporation  
3420 NE Evangeline Thruway  
P.O. Box 90866  
Lafayette, Louisiana 70509  
Phone 337-896-5384  
www.slemco.com

## BOARD OF DIRECTORS

### ACADIA PARISH

Bryan G. Leonards, Sr.,  
*Secretary-Treasurer*  
Merlin Young

### ST. MARTIN PARISH

Adelle Kennison  
Don Resweber

### LAFAYETTE PARISH

Carl Comeaux  
Johnny Meaux

### ST. LANDRY PARISH

Leopold Frilot, Sr.  
Gary G. Soileau

### VERMILION PARISH

Joseph David Simon, Jr.,  
*President*  
Charles Sonnier

## ATTORNEY

James J. Davidson, III

## EXECUTIVE STAFF

J.U. Gajan  
*Chief Executive Officer & General Manager*

Glenn Tamporello  
*Director of Operations*

Jim Laque  
*Director of Engineering*

Katherine Domingue  
*Chief Financial Officer*

## SLEMCO POWER STAFF

Mary Laurent, CCC, CKA, MIP  
*Editor*

SLEMCO POWER (USPS 498-720, ISSN 0274-7685) is published bimonthly by Southwest Louisiana Electric Membership Corporation, 3420 NE Evangeline Thruway, Lafayette, LA 70509-0866. Periodicals postage paid at Lafayette, LA 70507.

POSTMASTER: send address changes to SLEMCO, P.O. Box 90866, Lafayette, LA 70509-0866.

Cover photo of St. John Oak by P.C. Piazza

# TakeNote

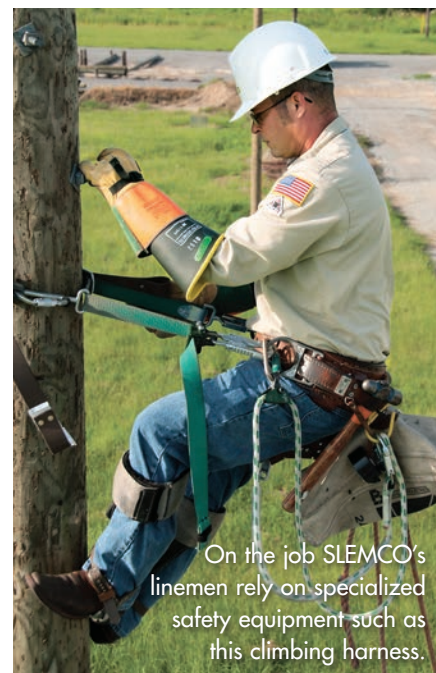
## PROVIDING YOUR POWER SAFELY

When you plug in your phone charger or brew your morning coffee, you don't care how the electricity gets to the outlet: you just want it. But outside your house, on the SLEMCO side of the electric meter, our workers must safely handle high voltage electricity every day so you can power up your favorite electric device.

Like lightning, electricity can kill. But gloves, glasses and other specialized equipment allow our skilled linemen to handle it properly.

SLEMCO provides professional training to its field employees so they know how to deal with the potential dangers. Texas A&M University regularly conducts training courses to ensure our workers know how to provide your power safely.

SLEMCO's Crowley service center recently achieved the National Safety Council's Perfect Record Award for 2013. For that accomplishment, SLEMCO employees in Crowley worked over 40,000 hours during 2013 without a single lost time accident or any restricted or light duty days (Lucky Account Number



On the job SLEMCO's linemen rely on specialized safety equipment such as this climbing harness.

Photo © Curtis Darrach

1204270000).

This is the fifth Perfect Record Award presented in recent years to employees at this service center.



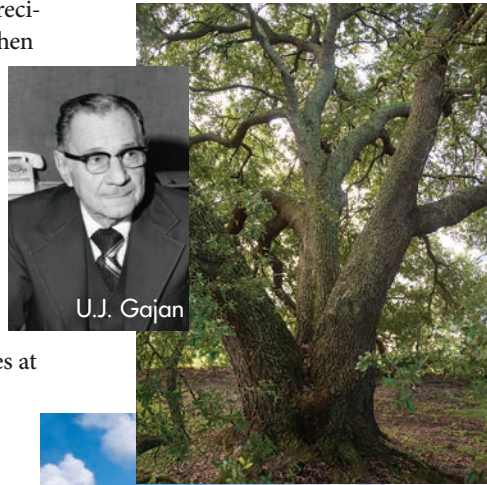
Pictured here with the Crowley Service Center's award are (standing, from left) Chad Miller, Joshua Boudreaux, Jackie Spaetgens, Nicholas Vincent, Milton Killmer, Timothy Guidry, Denise Lantier, Chad Dommert, John Blake Sonnier, Chuck Gibson, Jason Hebert, Ty Lavergne, John Caleb Barousse, Brady Abshire, Wade Lacombe, Guy Devillier, Christopher Myers, Kevin Gillick, Tyler Rogers, Mannon Dudoet and Derek Tilbury; (seated from left) Russell Reed, Frank Albrecht, Gabe Fortier, Tyler Delcambre, Gaynal Savoy, J.U. Gajan, Glenn Tamporello, Kerry Viator, Kevin J. Guidry and Ted Cormier.

# WE PLANTED AND PRESERVED OUR HEADQUARTER OAKS

At SLEMCO, we pride ourselves on appreciating nature and our environment. When we built the headquarters building in 1973 and began landscaping, then-CEO U.J. Gajan, chose live oaks to grace the grounds (Lucky Account Number 4501768900).

And when expansion of the facility meant that live oaks were in the way, they were moved, not cut down, by current CEO and General Manager J.U. Gajan.

"We chose live oaks for some of the trees at our headquarters office because they are native to Louisiana, beautiful and because they signify strength and durability, much like SLEMCO," J.U. Gajan explained. "We let them grown naturally and they've grown stronger and more beautiful through the years."



U.J. Gajan



Photo by P.C. Piazza



## CUT ELECTRIC BILLS WITH LANDSCAPING

Landscaping not only adds beauty and value to your home, it can also improve your comfort and lower your energy bills (Lucky Account Number 3031313903).

A well-planned landscape can reduce an unshaded home's air conditioning costs by 15 to 50 percent, according to [www.energy.gov](http://www.energy.gov). Fall is a good time to begin planning your landscaping. Plant trees this winter and you will reap the rewards of a cooler house and lower electric bills for years to come.

For our climate, shading is the most cost-effective way to reduce solar heat gain in your home. Planting deciduous trees, which lose their leaves in winter, will block summer solar heat but let in sunlight to help warm your home during the winter. Evergreens will provide continuous shade.

Plant a six- to eight-foot tree near your home and it will start shading your windows in its first year. Depending on the species, it will shade the roof in five to 10 years, keeping your attic cooler. Planting trees to the south of your home will screen 70 to 90 percent of summer sun while still allowing breezes.

To keep hot, late afternoon sun off the west side of your home, plant low-crowned trees on that side of the house (Lucky Account Number 3246083002). Position trees to shade windows for significant energy savings.

Bushes, shrubs or vines climbing on a trellis can be used to shade your patio area.

## SLEMCO RECEIVES NATIONAL AWARDS

SLEMCO was proud to receive two national first place awards recently for cooperatives with more than 80,000 members in the Spotlight On Excellence Program from the Council of Rural Electric Communicators and the National Rural Electric Association (NRECA). The first was for Best External News Publication, which we received for your bi-monthly *SLEMCO Power* magazine (Lucky Account Number 4502904100). The second award was for Best Large Special Publication for *Lighting the Future*, a book chronicling SLEMCO's history for our 75th anniversary.



### THE SIXTIES Keeping pace with change

The sixties brought change to SLEMCO. In 1960, the year of the Great Migration, SLEMCO's membership grew to over 80,000. The company's first major expansion was the acquisition of the Louisiana Electric Cooperative, which added 15,000 members to the SLEMCO family. This was a significant milestone for the company, as it marked the first time that SLEMCO had acquired another electric cooperative. The acquisition was a result of a long-term plan to expand SLEMCO's service area and to provide better service to its members. The company's growth was also reflected in its financial performance, as it reported a record profit for the year. The sixties were a time of great change for SLEMCO, and the company's success in this period was a testament to its commitment to its members and to the community.





# AN ODE TO OAKS

ANCHORED IN OUR IMAGINATION  
THEY CONTINUE TO  
INSPIRE OUR PASSION

## JIM BOWIE OAK

Opelousas

Across from parish courthouse and named for a famous native son

BY JIM FORET | PHOTOS BY P.C. PIAZZA

As I led yet another band of bicyclists on an Ancient Tree Bike Hike, we slowly peddled down Magnolia Street, across Loreauville Road and into Beanie's yard. The deep St. Augustine grass stops our slender tires and we continued on foot. As we entered the Emerald Cathedral all conversation ends. I and everyone else was dumb-struck by the massive trunks and limbs, paralyzed by the green light entering this holy ground. We stood, to a man, rooted in a sacred grove of ancient live oaks.

Why do we love our oaks, our ancient Spanish moss-covered gray beards, these treasured senior citizens anchored so firmly into our landscape, our imaginations and the soil of our communities?

Unfortunately, like so many other things in life, we tend to take our trees for granted. To truly appreciate these wonders, take a moment to look as if you'd never seen one before, exploring the tree as the unique individual it is.

Examine the nearly infinite variety of shapes and shading of its leaves, its branching and bark, the textures and colors on all of its parts, its towering trunk and the way its roots flare into the soil, the soil that binds



ST. JOHN MILL OAKS  
St. Martin Parish  
Canopy covers Hwy. 347



UL LAFAYETTE OAKS  
Lafayette  
Grove surrounds original campus



EVANGELINE OAK  
St. Martinville  
Immortalized by Longfellow



roots, water, nutrients, microbes and fauna into the source of life for the tree above.

As children we would daydream about how old trees were, wondering aloud: "If only these trees could talk, the things they have witnessed, the tales they would tell!"

We all have stories about the trees we have loved—where we have climbed, played, built houses, bird-watched, spied on family and friends, escaped to whenever we needed a getaway, read books in or embraced a loved one under. But people live, grow up and move on. The stately oaks, on the other hand, stay rooted in one place, impacting countless lives as generations come and go, in the blink of an eye in the life of an oak.

With all their majesty and longevity, our oaks define our landscape, enrich us with their beauty and envelope us in their cooling shade through the shimmeringly oppressive heat of Louisiana summers.

The mighty oak will stand with us for generations, weathering drought, freeze, even hurricane winds (Lucky Account Number 2305109000). As such, we owe it to our children and their children to venerate these ancient citizens for their contributions to our lives—and to protect them so they will survive to build memories for future generations, just as they have for ours.

*Jim Foret is a consulting arborist, naturalist, horticulturist and an instructor at UL Lafayette. Documenting Acadiana's famous live oaks has been a long-time passion for photographer P.C. Piazza.*



**OAK IN EMERALD CATHEDRAL GROVE**  
New Iberia



**FLAG OAK**  
Coteau Holmes  
Mrs. Lloyd Berard honors family veterans



**GEBERT OAK**  
New Iberia  
Recovering well from serious vandalism



**OAK AND PINE ALLEY**  
St. Martin Parish  
Trees feature Stations of the Cross



**SURVIVOR OAK**  
Lafayette  
Continues to live, over a 100 years after it fell



**MR. AL**  
Iberia Parish  
Relocated due to highway construction



**ST. JOHN OAK**  
St. John's Cathedral, Lafayette  
One of the nation's largest and over 500 years old



# M'SIEU NED & THE EGRETS

By Jim Bradshaw

In the early 1890s, the snowy egret now so abundant in south Louisiana was a doomed species in North America. The birds were nearly wiped out by hunters seeking pretty feathers for women's hats.

Egret plumage was at its best during and just after the mating season, so that was when the birds were hunted the hardest. Not only were the parents killed, but eggs were left unhatched or newborn orphans died of starvation, further decimating the population.

In 1900 the federal government banned the sale of egret feathers, but by that time the birds were dangerously near extinction.

But the egrets found a champion in Edward Avery "M'sieu Ned" McIlhenny, son of the Tabasco sauce inventor. Since childhood he had been attracted to the wildlife around his family home on Avery Island. By the time he was in his early twenties, he had gained enough stature as an ornithologist to be part of an 1894 Arctic expedition led by explorer Frederick Cook. Over his lifetime he became a naturalist and conservationist of international reputation.

According to a biography by Rosemary Eckhart Bernard, McIlhenny, while still a young man in his twenties, began to worry about the declining egret population. He remembered a story told by a British viceroy who visited Avery Island. It was about an Indian raja who lived long ago, and who built a huge bamboo cage to keep exotic birds for his queen. The birds lived out their lives in the huge cage, but when the raja died the cage fell into disrepair and eventually rotted away. However, the birds remained even though they were no longer penned.

Inspired by the story, McIlhenny built a huge cage at Avery Island, then went into the marsh and captured four pairs of snowy egrets. He turned them loose in the cage, feeding them until they reached maturity, when they built nests and hatched their young. He destroyed the cage at the beginning of the next fall migratory season and the birds flew off to South America. His idea worked:



when spring came back to Avery Island, so did the birds (Lucky Account Number 3047215002).

Forty years later, in early 1930, McIlhenny wrote in the *Louisiana Conservation Review* that the original eight birds had multiplied exponentially, and "about 15,000 pair" of birds had returned that year to Avery Island.

"The 'heronry' started by me in an artificial pond in 1893...has proven a wonderful success," he wrote, "and demonstrated the fact that year after year... given proper protection and environment, migratory birds would return each year. This little experiment in conservation by me was the first demonstration of the wildlife sanctuary...for migratory birds in the world."

In 1934, Alfred M. Bailey of the Chicago Academy of Sciences came to Louisiana to film the snowy egrets and gave more details about the Avery Island sanctuary.

"A small creek formerly meandered between the Avery Island hills, but when the heronry was started the stream was

dammed, making an artificial lake. [McIlhenny then took some egrets to the lake] and...visited his egrets daily, [feeding] them from his hands until they became very tame, and then...liberated them. They remained a few days, flying back and forth over the pond, but returning to the cage at night. At last, they disappeared, one by one, and were seen no more until the following spring. A few returned in April, built their nests soon after, reared their young in safety, and, as year followed year, they and their young returned."

This annual migration has been going on for more than a century now. The bird colony is now so large that truckloads of twigs must be dumped alongside Avery Island's Bird City each year so that the tens of thousands of birds that call the sanctuary home will have what they need to build their nests.

McIlhenny also created Avery Island's fanciful Jungle Gardens that have been one of south Louisiana's best known tourist attractions for decades. He ran the Tabasco company from 1898 to 1946, and devoted much of his time and resources to preserving even more Louisiana wildlife. He is credited with directly or indirectly creating wildfowl sanctuaries in Louisiana's coastal marshes that cover more than 175,000 acres and is said to have banded more than 285,000 birds during his lifetime.

McIlhenny died in 1949 and is buried on Avery Island.



Bird City on Avery Island today

Photos courtesy E.A. McIlhenny Collection, Avery Island, La.

# UNITED STATES DEPARTMENT OF AGRICULTURE RURAL UTILITIES SERVICE STATEMENT OF NON-DISCRIMINATION

The Southwest Louisiana Electric Membership Corporation (SLEMCO) has filed with the Federal Government a Compliance Assurance in which it assures the Rural Utilities Service that it will comply fully with all requirements of Title VI of the Civil Rights Act of 1964, all requirements of Section 504 of the Rehabilitation Act of 1973, as amended, all requirements of the Age Discrimination Act of 1975, as amended, and all requirements of the rules and regulations of the U.S. Department of Agriculture to the end that no person in the United States shall, on the ground of race, color, national origin, age, disability, and where applicable, sex, marital status, familial status, parental status, religion, sexual orientation, genetic information, political beliefs, reprisal, or because all or part of an individual's income is derived from any public assistance program (not all prohibited bases apply to all programs), be excluded from participation in, be denied the benefits of, or be otherwise subjected to discrimination in the conduct of its program or the operation of its facilities.

Under this Assurance, and in accordance to Federal Law, this organization is committed not to discriminate against any person on the ground of race, color, national origin, age, disability, and where applicable, sex, marital status, familial status, parental



status, religion, sexual orientation, genetic information, political beliefs, reprisal, or because all or part of an individual's income is derived from any public assistance program (not all prohibited bases apply to all programs), in its policies and practices relating to applications for service or any other policies and practices relating to treatment of beneficiaries and participants including employment, rates, conditions and extension of service, admission or access to or use of any of its facilities, attendance at and participation in any meetings of beneficiaries and participants or the exercise of any rights of such beneficiaries and participants in the conduct of the operations of this organization. The person in this organization responsible for coordinating the non-discrimination compliance efforts of this organization is Mrs. Katherine Domingue.

This institution is an equal opportunity provider and employer.

If you wish to file a Civil Rights program complaint of discrimination, complete the USDA Program Discrimination Complaint Form, found online at [http://www.ascr.usda.gov/complaint\\_filing\\_cust.html](http://www.ascr.usda.gov/complaint_filing_cust.html), or at any USDA office, or call (866) 632-9992 to request the form. You may also write a letter containing all of the information requested in the form. Send your completed complaint form or letter to us by mail at U.S. Department of Agriculture, Director, Office of Adjudication, 1400 Independence Avenue, S.W., Washington, D.C. 20250-9410, by fax (202) 690-7442 or email at [program.intake@usda.gov](mailto:program.intake@usda.gov).



## WEB UPDATES FOR WEATHER EMERGENCIES

During severe weather, such as hurricanes, you can count on SLEMCO to keep you updated on the status of repairs in your service area (Lucky Account Number 2054006011).

SLEMCO customers who evacuate will be able to watch the home page of [www.slemco.com](http://www.slemco.com) for a special Emergency News link.

Clicking this Emergency News link will take you to the latest news on SLEMCO power restoration.

## LUCKY NUMBER WINNERS

Two SLEMCO members found their account numbers hidden in the last issue of *SLEMCO Power* and called in to claim a \$10 credit to their accounts. Those members were **Kenneth Ponthier** of Church Point and **Jake Overfelt** of Rayne.

Eight others missed out on their prizes: **Pamela B. Galjour** of Duson, **Reid Mailhes** of Abbeville, **Bryan Judice** of Scott, **Andrew Leon** of Melville, **Jeanette**



**Higginbotham** of St. Martinville, **Gloria D. Keeler** of Eunice, **Thomas Irwin** of Lafayette and **James Newton** of Kaplan.

Ten more numbers are hidden in this issue. If you find your account number, call Mrs. Gayle Babin at SLEMCO at 896-2504 to verify whether you are a winner. If you are, she'll credit \$10 to your account (Lucky Account Number 4501761900).





**1**

### REMAKING TRADITION

This English country-style house—with its mix of vintage and new elements—is definitely not cookie cutter. Transoms over the doorways flank the double fireplace. Repetition of colors and materials unify all the rooms. Benjamin Moore Navajo White was used for walls, ceilings, cabinets and trim.

**2**

### LET SUNSHINE IN

Narrow double-hung windows create the look of casement windows without the expense. With washable slipcovers even a family with small children can enjoy the clean look of a white sofa and armchairs.

**3**

### ALL IN THE DETAILS

Antique porcelain doorknobs add vintage character to this new-old house, with modern locksets finished in antique bronze (Lucky Account Number 1022641902).

**4**

### SIMPLE SOLUTION

The bathrooms feature center-match pine floors painted with Benjamin Moore porch paint. Wood was also crafted into a panelled tub surround and backsplash. The inexpensive wood treatments saved money and are in keeping with the home's country-traditional feel.



# A FRESH TREATMENT WITH HISTORIC MATERIALS = A LIVABLE MODERN HOME



5



5



6



7



8

5

## KITCHEN LIVING

An island filled with convenient drawers divides this elegant kitchen from the living area. Plenty of lower cabinets free up room above for art, pretty glass-fronted upper cabinets and a pair of lamps, make the room feel even more like part of the living room.

6

## PANTRY PASSAGEWAY

This custom pecky cypress pantry is handy to the kitchen. Building it cabinet-height left room for more windows. The home's beautiful English exterior doors were discovered in an antique shop and lovingly restored.

7

## ALL ABOUT BALANCE

Blending crisp white linens and drapes with dark floors and antiques creates a traditional bedroom with modern sensibility. Salvaged pine factory flooring runs throughout the house. In place of a bedroom window, French doors open to a private patio, creating a quiet retreat for morning coffee.

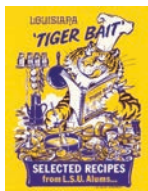
8

## WELCOMING ALCOVE

The back door, painted Benjamin Moore Stratton Blue, opens onto its own tiny porch. French drains under the gravel along the side of the house channel water away from the foundation. Traditional brick borders keep plant beds tidy.

**Text: Anne Darrah**  
**Photos: P.C. Piazza**





These recipes come from **Louisiana Tiger Bait: Selected Recipes from LSU Alums**, available online for \$19.95 plus shipping from <http://lsualumni.org/gift-shop>.

## Shrimp Barrere

1 stalk of celery  
1/2 green pepper  
3 green onions  
6 or more sprigs of parsley  
1 cup olive oil  
1/4 cup lemon juice  
2 tbsp. horseradish mustard  
salt and cayenne pepper to taste  
2 lbs. shrimp, boiled and peeled

Chop vegetables very fine. Mix olive oil, lemon juice and mustard; add salt and cayenne to taste. Stir in chopped vegetables; add shrimp. Marinate for several hours in refrigerator. Serve in bowl on tray and surround with small crackers. Have a small container of toothpicks to lift the shrimp out of the bowl.

*C.A. Barrere, Houston, Tex.*

## Bayou Teche Chicken-Oyster Gumbo

2 1/2 lb. fryer, cut up  
1/2 cup vegetable oil  
1/4 cup flour  
1 large onion, chopped  
2 quarts hot water  
salt and red pepper to taste  
2 tsp. chopped parsley  
2 to 3 tbsp. chopped onion tops  
2 to 3 dozen oysters with liquid

Fry chicken in oil until slightly brown, just enough to seal in juices. Remove chicken; reduce heat. Add flour to hot oil in a heavy iron pot; stir constantly. To make a dark brown roux, cook about 5 minutes. Return chicken to pot; add hot water, salt and pepper. Cook slowly until chicken is done. Add oysters and juice about 10 minutes before chicken is done. Just before serving add parsley and

onion tops. Serve over rice in soup plates. Add about 1/4 tsp. filé to each plate after serving.

*James H. Ledbetter, New Iberia, La.*

## Spinach-Cheese Salad

5 slices bacon  
1/4 cup bacon drippings  
1/4 cup vinegar  
2 tbsp. sugar  
1/2 tsp. salt  
1/2 tsp. Worcestershire sauce  
2 tbsp. crumbled bleu cheese  
2 cups torn lettuce leaves  
1 cup torn fresh spinach  
1/4 cup sliced celery  
1 tbsp. chopped green onion

Dice bacon, fry crisp; drain on paper towel. To 1/4 cup of drippings, add vinegar, sugar, salt and Worcestershire sauce; blend well. Add crumbled cheese; toss in lettuce, spinach, celery and onion.

*Honey MacGregor Babin, White Castle, La.*

## Tournedos Alford

1/8 tsp. salt  
1/8 tsp. lemon pepper  
1/16 tsp. nutmeg  
1/16 tsp. hickory smoked salt  
2 (6-oz.) beef tenderloin steaks

### ALFORD SAUCE:

1 beef bouillon cube  
1/4 cup water  
1/4 cup sauterne  
1/4 cup Champagne mustard sauce, optional  
1 tsp. horseradish  
1/8 tsp. Worcestershire sauce  
1/4 tsp. cornstarch  
2 tsp. warm water  
mushroom caps, fluted, and parsley for garnish

Mix together salt, lemon pepper, nutmeg and hickory smoked salt. Sprinkle over steaks and broil to desired doneness. To make Alford Sauce, dissolve bouillon cube in water in a small skillet. Heat and add sauterne. Bring to a boil and evaporate about half of the liquid;

remove from heat. Add mustard sauce, if desired, horseradish and Worcestershire sauce; blend with a whisk. Heat, but do not boil. Mix cornstarch in warm water and blend into other ingredients with a whisk. Continue blending over low heat until mixture thickens and bubbles. Serve at once over steaks (tournedos). Garnish with fluted mushroom caps and parsley.

Yield: 2 servings

*Dolores Marsh Alford, Dallas, Tex.*

## Shrimp Saganaki

2 tbsp. vegetable oil  
2 tbsp. butter  
1 lb. uncooked shrimp, peeled and deveined  
1/2 lb. fresh sliced mushrooms  
1 (8-oz.) can artichoke hearts  
2 cloves garlic, minced  
1/2 tsp. salt  
1/2 tsp. fresh ground pepper  
1/2 tsp. oregano  
1/2 tbsp. lemon juice  
2 tbsp. chopped parsley

Heat oil and butter in skillet; add shrimp and mushrooms. Cook until shrimp turn pink. Add artichoke hearts, garlic, salt, pepper and oregano. Heat over low heat 5 to 10 minutes. Sprinkle with lemon juice and stir lightly to blend flavors. Top with parsley. Serve over rice.

Yield: 4 servings

*Dr. Donald R. Eager, Dallas, Tex.*

## Brown Stew

2 lbs. lean beef, cut in 1 1/2-inch cubes  
2 tbsp. bacon drippings  
4 cups boiling water  
1 tsp. lemon juice  
1 tsp. Worcestershire sauce  
1 clove garlic  
1 medium onion, sliced  
2 bay leaves  
1 tbsp. salt  
1/2 tsp. pepper  
1/2 tsp. paprika  
dash of powdered cloves or allspice  
dash of monosodium glutamate  
1 tsp. sugar



6 carrots, quartered  
several small whole onions  
several new potatoes, quartered or halved

Flour meat and brown on all sides in hot bacon drippings. Add water, lemon juice, Worcestershire sauce, garlic, sliced onion, bay leaves and seasonings. Simmer for 2 hours, covered, stirring occasionally. Add vegetables. Cook covered until vegetables are tender. Yield: 6 to 8 servings

*Mrs. Richard A. Barron, Dallas, Tex.*

## Fig Muffins

1/2 cup butter or margarine  
1 cup sugar  
2 eggs

until light. Sift together flour, baking powder and spices and add alternately with milk to creamed mixture. Stir in mashed figs and pecans. Grease small muffin pan. Muffin size: 1 7/8 x 7/8 inch. Bake for about 15 to 20 minutes. Yield: 48 muffins

*Barbara McIntyre Boies, Mangham, La.*

## Eggplant Parmesan

2 medium eggplants  
1/4 cup vegetable oil  
1 lb. ground beef  
1 (4-oz.) can mushrooms  
salt and pepper to taste  
1/2 cup grated Parmesan cheese  
1 (8-oz) can tomato sauce

## Kolochie Cookies

1 (13-oz.) can evaporated milk  
1/2 of a 1/4-oz. pkg. dry yeast  
2 1/3 cups shortening  
2 eggs  
2 tsp. vanilla  
2 tsp. baking powder  
1/4 tsp. salt  
6 to 7 cups all-purpose flour  
granulated sugar

### FILLING:

Just about any sweet filling will do (such as fig preserves with stems removed, ground nuts moistened with honey, jams, pineapple, dates, prunes or cherries with honey or peanut butter with honey)

## Brown Stew



1 1/2 cups flour  
2 tsp. baking powder  
1/2 tsp. cinnamon  
1/4 tsp. cloves  
1/4 tsp. allspice  
1/2 cup milk  
1/2 cup fig preserves, mashed  
1/2 cup chopped pecans

Preheat oven to 375°. Cream butter, add sugar gradually. Add eggs and blend

Slice eggplant and fry in oil until brown. Drain on paper towels. Sauté ground beef, adding mushrooms, salt and pepper to taste. In an 11-inch square casserole, make a layer of eggplant and top with a layer of meat. Repeat. Cover with Parmesan cheese, then top with tomato sauce. Bake about 45 minutes at 350°. Yield: 6 to 8 servings

*Audrey Riddle John, Monroe, La.*

Heat milk to body temperature. Temperature is correct if a drop is comfortable on the wrist. Dissolve yeast in warm milk. Cream shortening. Add eggs and yeast-milk solution, mixing well. Add remaining ingredients except sugar to form a dough. Cool in refrigerator for 2 hours. Preheat oven to 350°. Divide the dough into 5 or 6 portions, each portion to be used for one batch of cookies. Sprinkle sugar on floured bread board or pastry cloth. Roll the first portion of dough in the granulated sugar to a thickness of 1/4 inch. Cut into squares and spoon some filling onto each. Fold over and press the edges together. Place on a greased cookie sheet and bake for 10 to 15 minutes. Repeat for each portion of dough. Cool and store in an airtight container. May be frozen. Yield: about 10 dozen  
1 3/4-inch squares (may be made smaller)

*Note: Add flour only until it becomes easy to handle: it may not take the entire quantity listed.*

*Earlyn Collins, Medford, N.J.*

For extra copies of these recipes or to e-mail a copy to a friend, visit **SLEMCO Power** magazine online at [www.slemco.com](http://www.slemco.com).





## KEEP YOUR FAMILY SAFER WITH A LOW-COST SECURITY LIGHT

Safeguard your loved ones and property for around  
27 cents a day with a new security light from SLEMCO.

**CALL US TODAY AT 337-896-5551 AND LIGHT UP THE DARK!**

