

SLEMCO

POWER

MAY/JUNE 2020



WHEN A TORNADO STRIKES

SLEMCO STEPS IN

PAGE 8

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

BOARD OF DIRECTORS

ACADIA PARISH

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

ST. MARTIN PARISH

Jeremy Melancon
Don Resweber

LAFAYETTE PARISH

Carl Comeaux, *Second Vice President*
Johnny Meaux

ST. LANDRY PARISH

Gary G. Soileau, *First Vice President*
Gary J. Smith

VERMILION PARISH

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

ATTORNEY

James J. Davidson, III

EXECUTIVE STAFF

Glenn A. Tamporello
Chief Executive Officer and General Manager

Katherine Domingue
*Chief Financial Officer and
Assistant General Manager*

Jim Laque
Director of Engineering and Strategic Planning

Brandon Meche
Director of Operations

SLEMCO POWER STAFF

Mary Laurent, CCC, CKAE, MIP
Editor

SLEMCO POWER (USPS 498-720, ISSN 0274-7685) is published bimonthly by Southwest Louisiana Electric Membership Corporation, 2727 SE Evangeline Thruway, Lafayette, LA 70508. Periodicals postage paid at Lafayette, LA 70507.

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

This institution is an equal opportunity provider and employer.

Cover photo by © Scott Clause/
The Advertiser-USA TODAY NETWORK



TakeNote



Due to public health concerns and State mass gathering limits, our 2020 Annual Meeting scheduled for June 6th has been cancelled.

Next Annual Meeting - June 12, 2021

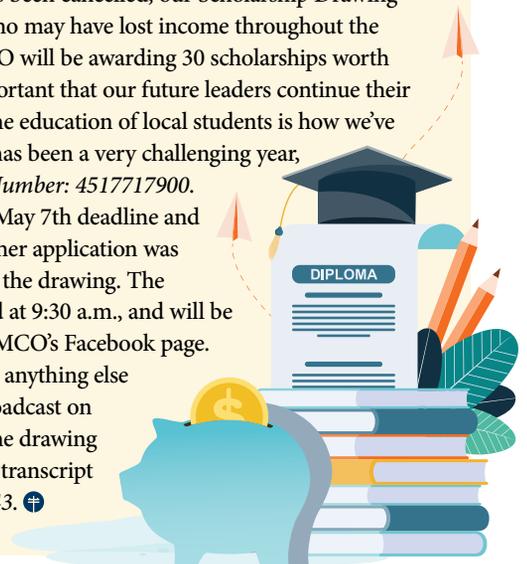


HOW TO WIN A 2020 SLEMCO SCHOLARSHIP

Even though our Annual Meeting has been cancelled, our Scholarship Drawing has not. To further assist families who may have lost income throughout the global Covid-19 pandemic, SLEMCO will be awarding 30 scholarships worth \$2,000 each, not twenty. We know its important that our future leaders continue their education after high school. Supporting the education of local students is how we've chosen to help Acadiana overcome what has been a very challenging year, both medically and economically *Lucky Number: 4517717900.*

Every student who applied before the May 7th deadline and received an acknowledgement that his or her application was eligible, will automatically be entered into the drawing. The drawing will be held on Tuesday, June 2nd at 9:30 a.m., and will be broadcast through Facebook Live on SLEMCO's Facebook page.

Applicants don't need to provide or do anything else right now, other than to watch the live broadcast on June 2nd. Winners will be notified after the drawing and will need to provide SLEMCO with a transcript within 30 days *Lucky Number: 1048670543.* 📞



RESTORING POWER

IN THE WAKE OF A TORNADO

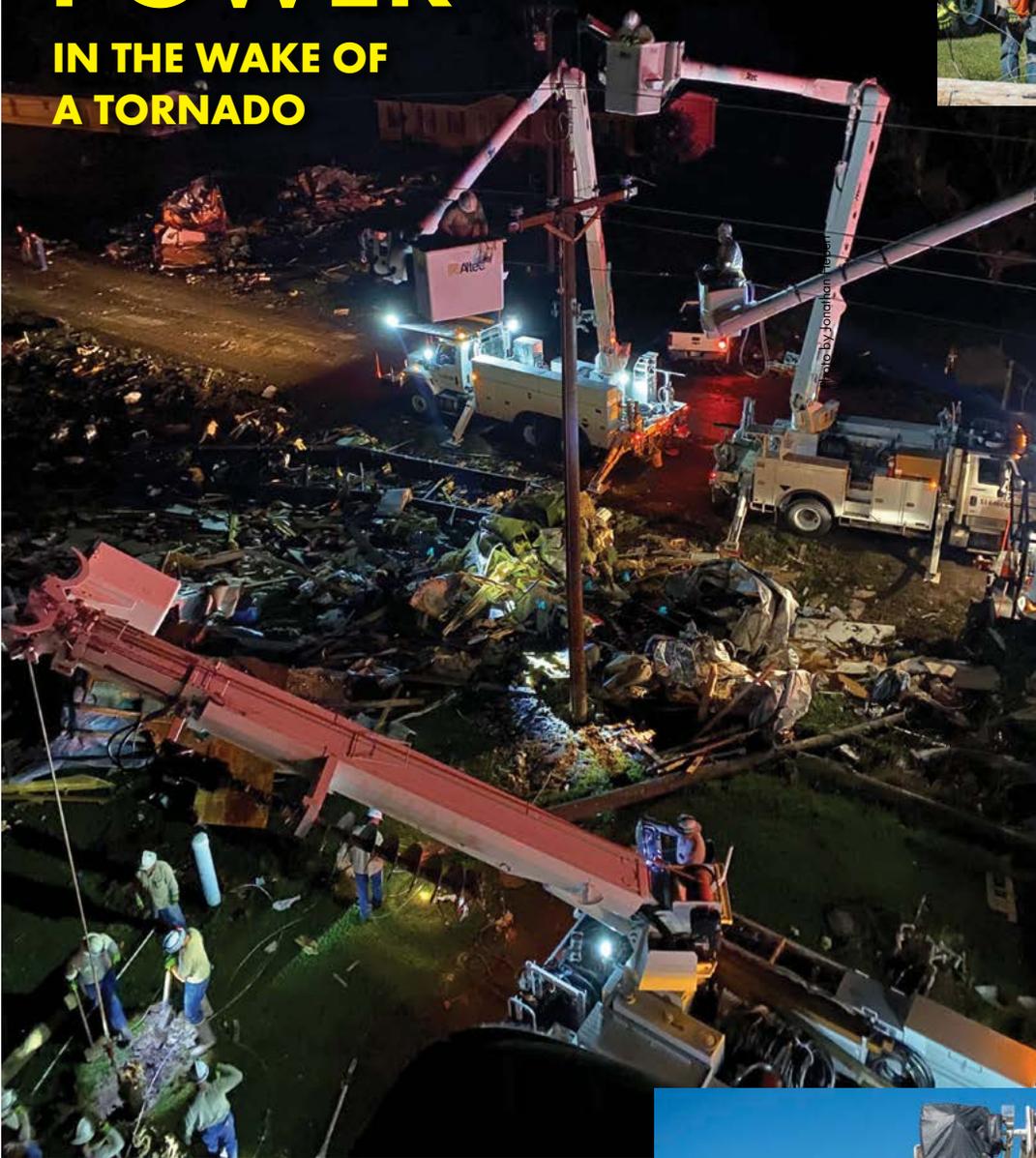


Photo by © Scott Clause/The Advertiser-USA TODAY NETWORK

An EF-3 Tornado with winds of 150 mph and 100 yards wide, ripped a 4-mile path through the Church Point/Richard area on Sunday May 17th at approximately 8:30 p.m. There was one fatality and multiple injuries *Lucky Number: 4504507300.*

SLEMCO crews moved in immediately to replace poles, transformers and wire to restore power to any home still structurally sound enough to be energized. 📍



Photo by Jonathon Hebert

Photo by © Scott Clause/The Advertiser-USA TODAY NETWORK



Photo by © Scott Clause/The Advertiser-USA TODAY NETWORK



Photo by © Scott Clause/The Advertiser-USA TODAY NETWORK

MID-CENTURY MARVELOUS!



Photo by Catherine Guidry

Hollywood Hills living room with original stone fireplace and large glass sliding doors. (Inset) In this mid-century home's renovation, Bourque designed an entry courtyard with teak gates and slate walkway, making it more inviting for guests. A new waterfall pond provides an oasis for the homeowners.

In 2004, when Lafayette residential designer Lisa Bourque moved back home after 10 years in Los Angeles, she wasn't sure prospective Acadiana clients would appreciate her leanings toward mid-century modern design. In California, Bourque had been immersed in the clean designs mid-century modern offered.

"I was just hooked," she recalls. "Mid-century modern is about the beauty of the shape and the line — really boiling design down to its essence."

In Los Angeles, Bourque saw the sleek design lines not only in architecture and homes, but also in dishware, lamps, furniture and fashion.

"I recognized the beauty more in the stripped-down versions — less ornament and allowing the outside to come in," she says *Lucky Number: 3117108605*.

As expected, the first Louisiana home Bourque designed was modeled on A. Hayes Town ideas — lovely, but not the style she had honed in California. In the years since, Bourque has noticed a growing appreciation throughout Acadiana for original mid-century modern design, as well as incorporating the clean design aesthetic into new

homes *Lucky Number: 1040803004*.

To back up her observations, Bourque says mid-century modern homes hold their resale value, and getting a set of drawings through the bank loan process is much smoother now.

Bourque suspects her own interest and appreciation of mid-century modern dates back to going to work with her mom at the Diocese of Lafayette Chancery Building, designed by Neil Nehrbass.



Diocese of Lafayette Chancery Building

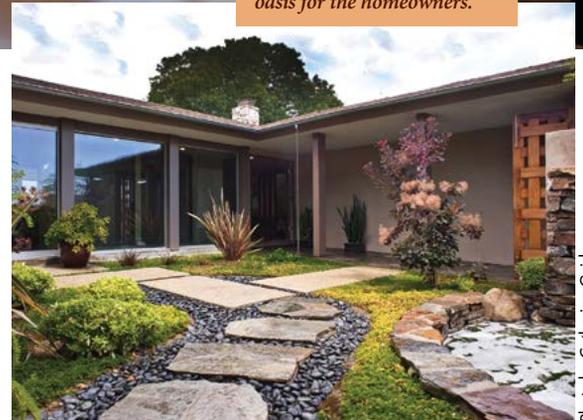


Photo by Catherine Guidry

"People would refer to Nehrbass as a modernist," she says. "I spent a lot of time in that building as a child. I still love that building."

Bourque acknowledges the influence one's life path has on design preferences — from her childhood appreciation of the Nehrbass-designed building to her work as a young designer in Los Angeles soaking in her surroundings and opportunities.

Christopher K. Travis, founder and lead designer for Truehome Design.Build., agrees with Bourque's assessment.

"Everything that ever happened to you happened in a space. Your brain associates experiences with the spaces where they occurred," Travis

BY JAN RISHER • PHOTOS BY P.C. PIAZZA



says. “The way we feel is a relic of our past experiences — which leads to heavy-duty questions *Lucky Number: 1215068000*. The answers and insights to those questions are not all subconscious, but many are. Those associations between experience and space tend to be semi-permanent — the meat and potatoes of why you feel like you feel.”

Travis is not an architect, but he has built his life’s work on helping clients discover the connection between the spaces they occupy and the happiness they feel. Now based in Pine, Colorado, Travis is widely regarded as an expert on creating spaces that best suit his clients.

What eventually became Truehome Workshop started out with Travis’ frustration with clients not being happy in the homes they said they wanted. He decided to go deeper and started asking questions — lots of questions about the places where they were happiest as a child, about their relationships with their mother. The sessions went deep and were heavy, but they worked.

Travis says that people who had a good childhood in spaces decorated from the mid-century modern period are often drawn to that style.

Hector LaSala, a professor in the University of Louisiana at Lafayette’s School of Architecture, agrees. Over the last 25 years, LaSala points out, supply and demand has played a role in the rise in popularity of mid-century modern design: Well-crafted mid-century modern furniture flooded the market as original owners grew older and sold homes and furnishings, and greater availability of the well-designed pieces and homes led to increased popularity.

LaSala attributes the current popularity of mid-century modern design to the adage that good design doesn’t age — and that the beauty of good design nurtures an individual’s sense of being *Lucky Number: 4517934201*.

“A sense of being is aroused only by beauty and love,” LaSala says. “Good design is healthy — psychologically and physically.”

“The clean, sparse style and openness of mid-century modern can feel cold to some, but you can add other elements to increase the emotional flavor of a home,” Travis notes *Lucky Number: 2316461003*.

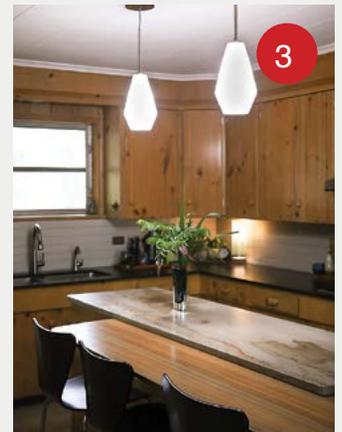
“Absolutely, mid-century modern has grown in appeal in the 15 years I’ve been back in Acadiana,” Bourque remarks, pivoting to the home pictured here. “Imagine how surprised I was to find a stunning mid-century in Lafayette on the Vermilion River. I was bold enough just to knock on the door and ask for a tour. They were gracious enough to show me their incredible home. It was eye opening. You never know what’s in your own backyard.”

DESIGNED WITH LIGHT AND SPACE.

Classic mid-century residence on the Vermilion River in Lafayette, designed by Dave Perkins and built in 1958 is constructed with an exposed open web truss roof system and full height glass connecting the interior and exterior. The home is furnished with original pieces designed by Knoll, Saarinen and Bertola. Rooms flow from one into the next, remaining separate spaces thanks to airy dividers. All in all, it’s a beautifully simple formula for a home perfect for entertaining.

CAPTURE THE HOT LHC, BDMST QX UHAD

RECREATE THE LOOK WITH BUDGET-FRIENDLY ITEMS OR FAMILY CASTOFFS



0 FAB FLEA MARKET FIND
This vintage sectional sofa was a steal and establishes a retro look with its curvy, contoured silhouette, reupholstered in a lively color. Handmade mahogany coffee table with gently curved top and sharply angled legs harken to the '50s.

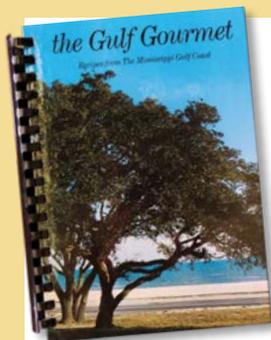
1 SIMPLE, CLEAN LINES
Don't overlook table lamps to deliver mid-century style without breaking the bank. The reproduction lamp looks great with a vintage chair and dresser. Their simple style adds calm to a bedroom.

2 BEAUTY + COMFORT
Danish Modern Ib Kofod-Larsen's lounge chair employs subtle curves and atomic angles: the very definition of streamlined minimalism. Double gooseneck cattail lamps are still a hot item.

3 CAPTURE THE MOOD
Because this style is so popular, original pieces that used to be tossed are now quite costly. But because of its popularity, with a quick search you'll uncover lots of replicas within your price range. These angular globe pendants add light and impact in this renovated 1955 kitchen with refinished pickled knotty pine cabinets.



Sdt g9@kkd C` oo` g x Ogl g p9J lj` ado@ @kk Ogl g f o` mgu



While the appeal of these recipes is their simplicity in creating a “wow factor,” other dishes in *the Gulf Gourmet* cookbook reflect the melting pot of nationalities

that have left their culinary marks on the Mississippi Gulf Coast since 1540. The cookbook also gives a very short, but extremely interesting history of the Biloxi area. Copies are available through Amazon for under \$10.

Tiny Orange Muffins

These bite-size muffins are a great healthy snack for kids—and pretty irresistible for grownups.

- 1/2 cup butter or oleo
- 1 cup sugar
- 2 eggs
- 1 cup buttermilk
- 2 cups flour, unsifted
- 1 tsp. baking soda
- 2 orange rinds, grated
- 1 cup raisins, finely chopped
- 1 cup light brown sugar
- 1 cup orange juice, no pulp

Combine butter and sugar. Add eggs and buttermilk. Add dry ingredients. Add orange rinds and raisins, stir until moistened. Bake in small greased muffin tins for 15 minutes in 400-degree oven. Meanwhile, mix light brown sugar and orange juice on high heat until sugar is completely dissolved. Remove muffins from oven and while they are hot, dunk the tops into the orange glaze.

Jiffy Tomato Stack Ups

- 3 large tomatoes (like a Beefsteak)
- Salt
- 4 ozs. Swiss cheese, shredded
- (1) 10-oz. package frozen chopped broccoli, cooked and drained
- 1/4 cup yellow onion, chopped

Cut tomatoes into 3/4-inch thick slices and sprinkle with salt. Set aside 2 tablespoons of shredded cheese. Combine remaining cheese, cooked broccoli and onion. Place tomato slices on greased baking sheet and spoon broccoli mixture on top, dividing mixture evenly between slices. Sprinkle with reserved cheese and broil 7 or 8 inches from heat for 10 to 12 minutes. Serves 6.

Parmesan Stuffed Shrimp

These make a great appetizer or entrée with a salad.

- 1 cup round buttery cracker crumbs
- 1/4 cup Parmesan Reggiano cheese, grated
- 1 tsp. fresh lemon juice
- 1/2 cup butter or margarine, melted
- 1-1/2 tbs. sherry
- 1/4 tsp. garlic powder
- 16 jumbo shrimp, butterflied
- Paprika

Combine first six ingredients. Fill each shrimp with mixture and bake in shallow pan at 250 degrees for 25 minutes. Broil 1 minute or until lightly browned. Sprinkled with paprika and serve.

Steak Au Poivre for Two

- (2) Rib eye or strip sirloin steaks
- Medium cracked black pepper
- Fat from the trimmed steak
- 1/4 cup brandy
- 1 cup brown stock or beef broth
- 1/2 cup heavy cream
- 1/4 cup butter, sliced
- Green peppercorns, pounded (optional)

Press cracked pepper into both sides of the steak. Rub a heavy skillet with piece of steak fat over moderately high heat and heat the fat until it is very hot. Sear the steaks for 1-1/2 minutes on each side. Reduce the heat to moderate, cook the steak for 1 to 2 minutes more on each side for rare meat. Transfer them to a heated platter. Pour the fat from the pan, remove pan from the heat, add brandy to pan and ignite it. Shake the pan until the flames go out. Put pan back on the heat,

add brown stock or beef broth and heavy cream. Reduce the liquid by half over high heat. Add salt to taste and pounded green peppercorns. Swirl in sliced butter and pour sauce over the steak.

Melon Balls in Rum Sauce

This is a must for the beach.

- 1 cantaloupe
- 1 small honeydew melon
- 1/8 of a watermelon
- 2/3 cup sugar
- 1 tbs. grated lime rind
- 6 tbs. lime juice
- 1/2 cup light rum
- 1/3 cup water

Scoop melons with melon ball scoop, put in serving bowl and chill. In small saucepan bring sugar and water to a boil and then simmer 5 minutes. Add lime rind. Cool to room temperature. Stir in lime juice and rum. Pour over melon balls and chill several hours. Serves 8.

Hershey Bar Pound Cake

- 2 sticks butter
- 2 cups sugar
- 7 Hershey bars (1.65 ounces ea.), melted
- 4 eggs
- 1/2 tsp. salt
- 1/4 tsp. baking soda
- 2-1/2 cups flour
- 1 cup buttermilk
- 2 tsp. vanilla extract

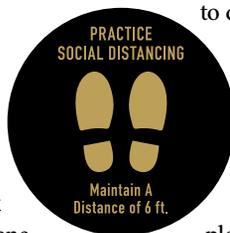
Cream butter and sugar until fluffy and light. Add melted chocolate and eggs and beat well. Stir in dry ingredients. Add buttermilk and vanilla and beat well. Pour into greased and lightly sugared Bundt pan or two loaf pans. Bake at 300 degrees for 1 hour and 10 minutes or until the center springs back when touched or a toothpick through the center comes out clean.

Note: When baked in loaf pans, the cooking time should be reduced. Use the same toothpick test.

A NEW WAY OF SERVING YOU SAFELY

The lobby at our new location in Lafayette is now open to the public. Our service center offices in Crowley, Kaplan and Washington will remain closed to the public for awhile longer but crews continue to work out of those warehouses.

Our new lobby is located at 2727 SE Evangeline Thruway in Lafayette (zip 70508). We are able to assist you personally, with social distancing measures in place. Customers with underlying health issues, or those in high-risk categories, are encouraged to use one of our many no-contact pay options and to



call us with questions instead of coming in. For those wishing to do business in-person, our employees are wearing masks and they are behind glass, to further protect you. While we are not REQUIRING that our customers wear masks, you are encouraged to do so, as there may be other customers in the lobby, as well.

To further protect everyone, we have staff in the lobby to make sure that the Governor's 25% capacity requirement is being met. If you feel ill, or have a temperature, please contact us by phone or email for assistance, instead of coming in to our lobby.

We are here to help you but want to protect your health, and the health of others, too
Lucky Number: 2031445500. 📞



Photo by Mary Laurent



SLEMCO's new lobby located at 2727 SE Evangeline Thruway in Lafayette.

Photo by Mary Laurent

LUCKY NUMBER WINNERS

There was one SLEMCO member who called in to claim their \$50 prize after reading the February/March issue of *SLEMCO Power*. Congratulations **Anja Wirth** of Opelousas. Those missing out on a \$50 SLEMCO credit include **Ernesto Navarro** of Abbeville, **B R Pack** of Lafayette, **Michael Singleton** of Opelousas, **Murvis Thomas** of Ville Platte, **Louis Dupuy** of Scott, **Ernest Babineaux** of Arnaudville, **Renee Vincent** of Youngsville, **Marcus Landry** of Youngsville and **Vanessa Polotzola** of Krotz Springs *Lucky Number: 4500184400.*

We've hidden 10 more SLEMCO account numbers in this issue of the magazine. Look to see if you find your SLEMCO account number. If you do, call Michelle Courville at 896-2504. Once she verifies you as a winner, she'll credit \$50 to your SLEMCO account. 📞



WINNERS RECEIVE \$50 CREDITS!