

**SLEMCO**

# POWER



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# A SEASON TO REMEMBER

**AN ALREADY DEVASTATED GULF  
COAST GETS HIT AGAIN AND AGAIN**

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Cover photo by Shane Dugas



## TAKE NOTE

# SCHOLARSHIP APPLICATIONS

TO BE MAILED IN FEBRUARY BILLS

### PLAN NOW TO APPLY FOR SLEMCO'S SCHOLARSHIP DRAWING

if you would like to win one of 20 \$2,000 scholarships at our annual meeting on June 12.

Applications for the 2021 SLEMCO scholarship will be mailed with every SLEMCO bill in February. The entry deadline is Thursday, May 13, at 4:30 p.m. in the Lafayette SLEMCO office; mailed entries must be postmarked by May 13.

When you receive the form, fill out the application if you, your spouse, your dependent child or legal ward plan to attend an accredited university or trade school in Louisiana this fall.

Due to Internal Revenue Service rules, applicants who are dependent children must not turn 24 during 2021. The IRS prohibits parents from claiming children as dependents during the year they turn 24, even if they are full-time students.

Any applicants turning 24 during 2021 must have their own SLEMCO account. They can't be sponsored by a parent or guardian, but they may be sponsored by a spouse because all SLEMCO accounts are community property under state law.

If you need more than one application, photocopy both sides of the one you receive in your February bill or download one from [www.slemco.com](http://www.slemco.com). *Lucky Number: 1408175007.*

Only one application per student will be accepted so everyone has the same chance to win. Duplicate entries will be voided. Make sure to fill out the application **completely** and sign the form where indicated. *Lucky Number: 3060778001.*

Eligibility requirements are listed on each form, so please read them carefully. Here's a quick overview:

- Only SLEMCO customers, their spouses, children or legal wards are eligible to win a scholarship. A member cannot sponsor grandchildren, nephews, nieces or friends except as their legal guardian. Children cannot be considered a dependent if they will turn 24 years of age anytime during 2021.

- The scholarship monies can be used by undergraduate students to attend, on a full-time basis, any public or private Louisiana university or trade school as accredited by the University of Louisiana System; Louisiana State University System, Southern University System, Louisiana Community and Technical College System, Louisiana Board of Regents Proprietary School System, Louisiana Association of Independent Colleges and Universities or the US Department of Education.

- All applicants must have graduated from high school with at least a "C" average. Continuing college or trade school students must have at least a 2.0 cumulative grade point average (on a 4.0 scale). Graduate or doctoral students do not qualify. *Lucky Number: 2028410004.*

- The sponsoring SLEMCO member must have been a member for the past 12 consecutive months, as of May 13, 2021.

- The applicant is not required to attend the annual meeting on June 12, but the sponsoring member or member's spouse must attend to claim a scholarship. If a member or spouse is applying, either spouse may attend the meeting to claim the scholarship.

Questions about SLEMCO scholarships should be directed to Mrs. Mary Laurent at 896-5384. Completed applications should be mailed to the SLEMCO Scholarship Program, P.O. Box 90866, Lafayette, LA 70509-0866.

Any entry received after the May 13 deadline will be ineligible. ☹

ENTRY DEADLINE  
**MAY 13** 2021

# YOU ALWAYS HAVE PLENTY OF PAYMENT OPTIONS

Whether you choose to pay your bill in person, by mail or automatically every month, SLEMCO makes payment as easy and convenient as possible, with options to fit every lifestyle.

## GO PAPERLESS WITH SMART HUB

If paperless is your preference, saying goodbye to paper is easy once you've signed up for SmartHub. *Lucky Number: 1009126800.* With SLEMCO's SmartHub account management tool, you can view and pay your electric bills anytime online, safely and conveniently. When you log on to SmartHub, click the Stop/Start Print Bill link on the left to opt in (or out) of paperless billing. New user? Sign up for SmartHub now at <https://slemco.smarthub.coop> to register your SLEMCO accounts, select your password and begin paying bills online.

## MAKE AUTOMATED CREDIT CARD PAYMENTS ANYTIME

SLEMCO residential customers can now pay their bill with a credit or debit card through an automated system by calling 1-844-859-5978. Payments post within 15 minutes to your account, but any payment made after 4:30 p.m. will post the next business day. The fee for phone payments by credit or debit card is \$4. *Lucky Number: 1120128500.*

## PAY BY BANK DRAFT OR CREDIT/DEBIT CARD

Paying your bill by bank draft (available for all customers) or credit/debit card (for residential customers only) is fast, easy and convenient. SLEMCO's A.P.O. (Automatic Payment Options) Program saves you time by automatically paying your SLEMCO bill. You may sign up at any time. Visit <https://slemco.smarthub.coop>. Once you sign in to your SmartHub account, click on Billings and Payments, then Automatic Payment Options and fill out the required information for the bank or credit/debit card account that you wish to use. Once the authorized payment option begins, you will receive a regular bill as before that will show the net bill but will have a zero balance. It will show "BANK DRAFT" for the automatic bank draft option and the date the bill will be

drafted, or "CREDIT/DEBIT CARD CHG" for the automatic credit/debit card charge option and the date the bill will be charged. Your account won't be drafted or your credit/debit card charged until your due date, giving you ample time to call us with any questions regarding your bill.

## DRIVE UP TO OUR KIOSK

We installed two 24-hour kiosks in our Lafayette office drive-thru where you can pay your bill with a credit card, cash or electronic checks. *Lucky Number: 1434820501.* ☎



## LUCKY NUMBER WINNERS!

**T**here were no SLEMCO members who called in to claim their \$50 prize after reading the November/December issue of *SLEMCO Power*. Those missing out on a \$50 SLEMCO credit include **Toby Courville** of Youngsville, **Tenashia Bailey** of Lafayette, **Adam Arnett** of Lafayette, **Ernest Gaspard** of Rayne, **Amber Funzie** of Breaux Bridge, **Jamie Smith** of Carencro, **Gil Baker** of Gueydan, **Dwayne Toups** of Abbeville and **Kevin Garrick** of Church Point. *Lucky Number: 4501572501.*

We've hidden ten 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!**



Photo by Mary Laurent

# TWO WORDS: RAPID INTENSIFICATION



Photo by Josh Valliere

**L**OUISIANA'S FOURTH NAMED STORM TO hit our coastline in 2020 must have thought it was one of its namesake's airliners. Its wind speeds took off like a jet airplane, too. It went from a tropical depression to a Category 4 storm in just 30 hours. Seems Delta wanted to make a name for itself. *Lucky Number: 4517095600.*

No worries there. Delta first made landfall in Mexico as a Cat 2 before soaring back out over the Gulf of Mexico where it weakened, then revved its engines again, eventually regaining Cat 3 status before hitting Louisiana's coastline on October 9, 2020 near Creole, packing winds of 100 mph. *Lucky Number: 1114385001.*

The angle of landfall put SLEMCO's entire service area on the "dirty side" of the storm. And dirty, it was. Nearly all of SLEMCO's 109,000 customers lost power as Delta ripped off roofs and toppled trees, pulling down power lines with them.



Photo by Mary Laurent



Photo by Mary Laurent

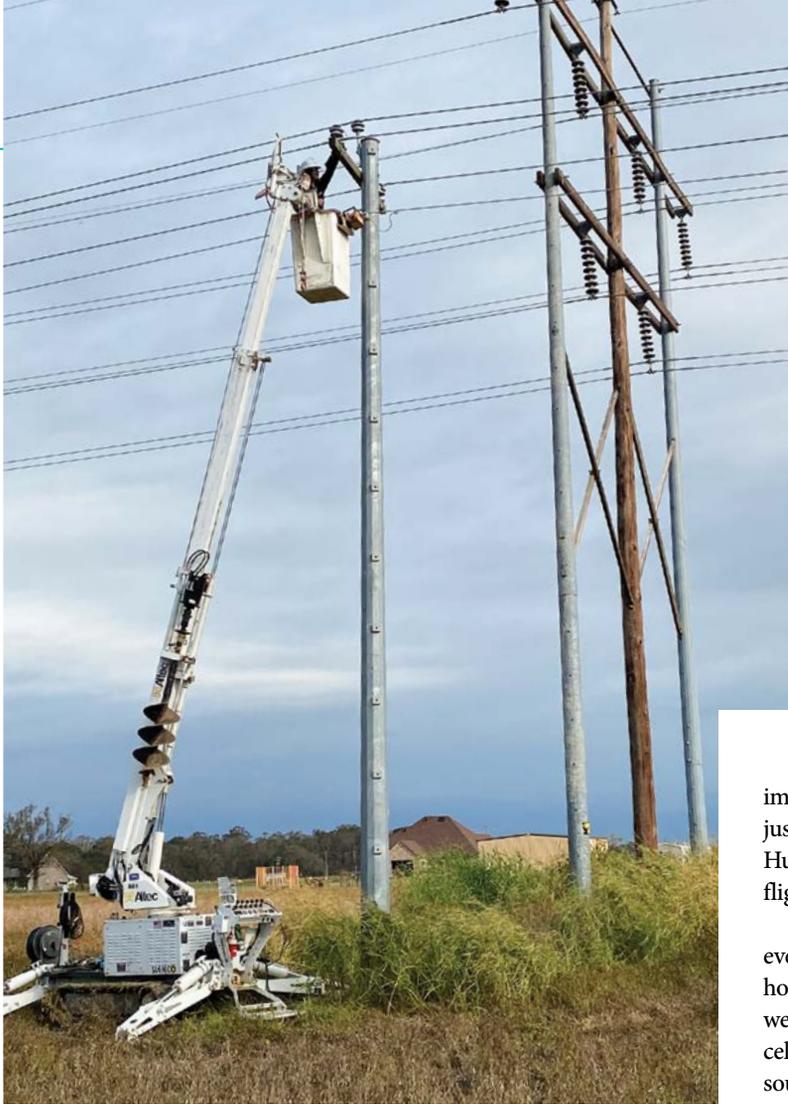


Photo by Torey Quebedeaux



Photo by Mary Laurent

Over a thousand power line workers moved in immediately, to assist our own crews with power restoration just weeks after they'd helped us restore power following Hurricane Laura, which proved to be a challenging test flight, compared to Delta. *Lucky Number: 2331341500.*

After eight 16-hour days, crews had restored power to every location that could safely be reconnected. Damaged homes and businesses would have to make repairs before we could reconnect their power. It was a herculean effort celebrated by everyone involved. Tired and weary but safe and sound, visiting crews headed home while our own crews got some much-needed rest. But not for long. The 2020 Atlantic Hurricane Season wasn't finished with Louisiana, just yet. 🇺🇸



Photo by Josh Boudreaux



Photo by Josh Brou

# HELPING OUR NEIGHBORS RECOVER



Photo by Mary Laurent

**IT'S NOT JUST FAMILIES** that help their neighbors. Power companies do it all the time, too. After having been hit by two major hurricanes within only six weeks time, when Hurricane Zeta pummeled our neighbors just to the east less than three weeks later, SLEMCO headed out to help. Nineteen SLEMCO employees spent nearly two weeks restoring power in the marshlands of coastal Terrebonne Parish where Zeta made landfall as a Category 2 hurricane on October 28th. *Lucky Number: 4500734603.* 📞



Photo by Mary Laurent



Photo by Mary Laurent

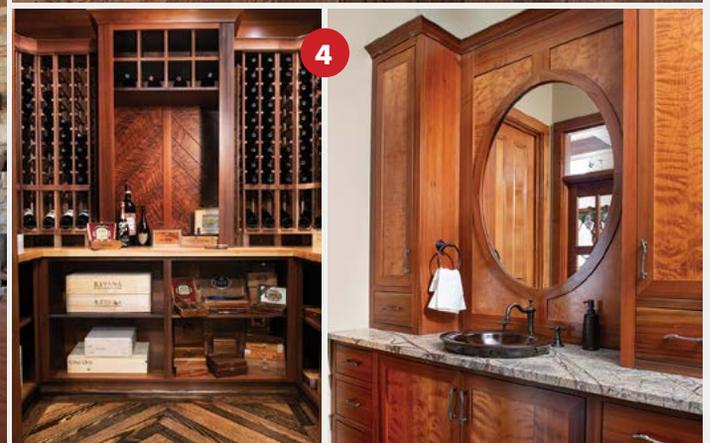
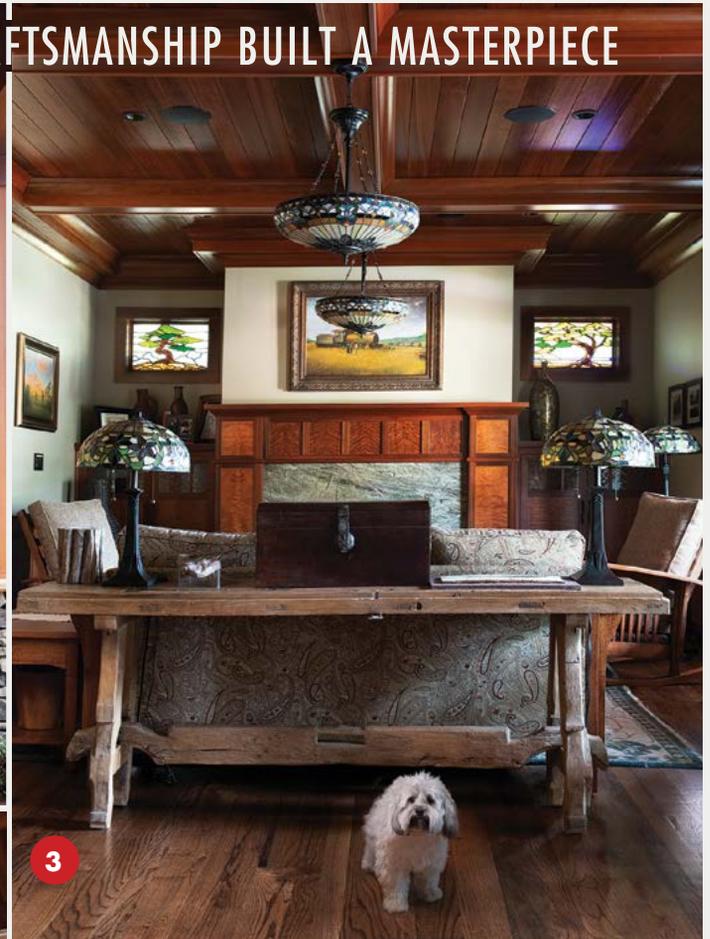


Photo by Mary Laurent



Photo by Mary Laurent

TREASURED LUMBER PLUS LOVING CRAFTSMANSHIP BUILT A MASTERPIECE



**1**  
**UNMISTAKABLE STYLE**  
A massive wraparound porch encourages relaxation, with redwood ceilings and tapered columns resting on stacked stone bases. The grand door with sidelights has figured redwood panels and stained glass, beautifully handcrafted.

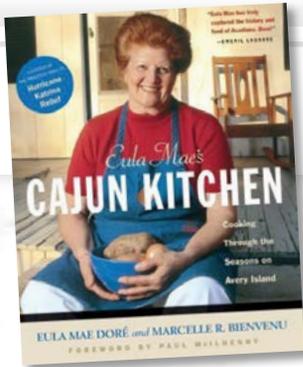
**2**  
**SCREEN PORCH LIVING**  
A massive fireplace with pizza oven is built from East Texas petrified wood and native stone. A chunk of burl redwood pulled from the woods of California found new life as a mantle.

**3**  
**WARM AND INVITING**  
A coffered ceiling exudes depth in the Craftsman-style living room, replete with massive fireplace flanked by built-in bookcases. Rustic antique table and Mission chairs complete the look.

**4**  
**CUSTOM CABINERY**  
Fine wood and attention to detail have given this home the feel of meticulously crafted furniture. A wine room and the office bathroom feature curly redwood and a hand-turned lavatory.

Text: Anne Darrah | Photos: Haylei Smith | Cabinetry: Cajun Wood Products  
Lavatory: Lee Bacqué





Eula Mae Doré has cooked countless meals for the McIlhenny (as in Tabasco) family and, with the help of renowned food writer Marcelle Bienvenu, she shares some of the family's favorites in her cookbook, *Eula Mae's Cajun Kitchen*. You can find a copy on Amazon for \$37.99, and even less on eBay.

### Garlic Vinaigrette

- 2 large garlic cloves, peeled
- 1 tsp. salt
- 2 tbs. distilled white vinegar
- 1 tsp. dry mustard
- 2 tbs. mayonnaise
- 1 cup vegetable oil
- White pepper or cracked black pepper to taste

Mash garlic and salt together to form a paste. Add vinegar and stir with a fork. Pour into a small jar and add pepper, mustard, mayonnaise and vegetable oil. Tightly screw jar lid and shake the mixture well. Store dressing in the refrigerator for about 1 hour; bring to room temperature before serving. Will keep in the refrigerator for up to 1 week.

### Minted Carrots with Cream

- 6 medium-sized carrots, scraped and cut crosswise into 1/2-inch slices
- 1/2 stick butter
- 1 tbs. firmly-packed light brown sugar
- 1 tbs. granulated sugar
- 1/4 cup heavy cream
- 1 tbs. chopped fresh mint leaves

Drop carrots in boiling water and cook until just tender, about 15 minutes. Remove from heat and drain. Set aside. Combine butter, brown sugar, granulated sugar, heavy cream and mint in a medium-sized saucepan over medium heat.

Stir to dissolve the sugars and cook until mixture thickens slightly, 6 to 8 minutes. Add carrots and heat for several minutes. Serve warm.

### Shrimp Potato Patties

- 6 medium-sized red potatoes, peeled and quartered
- 1 stick butter
- 1 cup finely chopped yellow onions
- 1/4 cup chopped celery
- 1/2 cup seeded and chopped red bell peppers
- 1/2 cup seeded and chopped green bell peppers
- 1/2 cup seeded and chopped yellow bell peppers
- 3/4 tsp. salt
- 1/4 tsp. cayenne pepper
- 1/4 tsp. freshly ground black pepper
- 1/4 tsp. Tabasco brand pepper sauce
- 2 lbs. medium-size shrimp, peeled, deveined and coarsely ground in a food processor
- 2 large eggs, well beaten
- 1/4 cup chopped fresh parsley leaves
- 1/2 cup peanut (or vegetable) oil
- 1/2 cup all-purpose flour

Boil potatoes in lightly salted water until tender. Remove from heat and drain. Transfer them to a large mixing bowl and mash with a fork. Let cool. Melt butter over medium heat in a medium-sized skillet. Add onions, celery, bell peppers, salt, cayenne, black pepper and Tabasco and cook, stirring until soft, about 5 minutes. Add ground shrimp and cook, stirring until they turn pink, about 3 minutes. Remove from the heat and let cool for about 5 minutes. Combine shrimp mixture with potato mixture. Add eggs and parsley and mix well. Let cool for 10 minutes. Heat oil in a large skillet over medium heat. Form the shrimp mixture into patties, using 1/4 to 1/2 cup of the mixture, depending on what size you desire, and pat lightly with the flour. Cook two to three at a time in the hot oil until golden brown, about 3 minutes on each side. Drain on paper towels. Serve hot.

*Note:* You can substitute crabmeat or crawfish for the shrimp.

### Sara's Good Stuff

- 1 cup finely chopped pecans
- 1 cup all-purpose flour
- 1 stick butter, melted
- 8 oz. package cream cheese, at room temperature
- 1 cup confectioner's sugar
- 1 tsp. clear vanilla flavoring
- 3 oz. box chocolate instant pudding
- 3 oz. box vanilla instant pudding
- 2 cups half-and-half
- 3 cups heavy cream, beaten to soft peaks
- 1/4 cup chopped pecans, lightly toasted

Preheat the oven to 350 degrees. Combine cup of pecans and flour in a medium-sized mixing bowl. Add melted butter and stir with a fork until well blended. Press mixture firmly over the bottom of a 12 x 8-inch glass dish and bake until it sets, about 20 minutes. Remove from oven and let cool completely. In a large mixing bowl, beat cream cheese, confectioners' sugar and vanilla until fluffy. Spread mixture evenly over pecan crust. Make chocolate pudding with 1 cup of the half-and-half. Make vanilla pudding with the remaining 1 cup half-and-half. Gently fold one third of heavy cream into chocolate pudding and one third into vanilla pudding. Spread chocolate mixture over cream cheese mixture, then spread vanilla mixture over the chocolate layer. Spread remaining whipped cream over the top. Sprinkle with toasted pecans. Cover and refrigerate for at least 6 hours.



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