

SLEMCO

POWER

COASTAL BARRIERS

FORTS PIKE AND
MACOMB REMAIN
AS LOUISIANA'S
PROTECTIVE
SENTINELS

SCHOLARSHIPS
AVAILABLE

PAGE 2

POWER POLES
AT WORK

PAGE 3

ROCK-A-BYE,
BABY

PAGE 6

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Cover photo by The Historic New Orleans Collection 1981.360.73 - (Fort Macomb)

TAKE NOTE



Due to public health concerns and State mass gathering limits, our 2021 Annual Meeting scheduled for June 12th has been cancelled.

Next Annual Meeting - June 11, 2022

WIN A 2021 SLEMCO SCHOLARSHIP

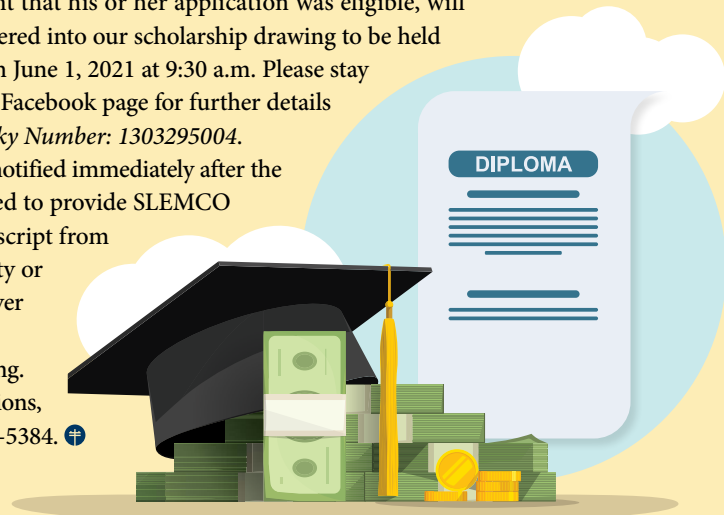


EVEN THOUGH OUR ANNUAL MEETING HAS BEEN CANCELLED, OUR SCHOLARSHIP DRAWING HAS NOT BEEN CANCELLED.

Every student who applied before the May 13th deadline and received an acknowledgement that his or her application was eligible, will automatically be entered into our scholarship drawing to be held via Facebook Live on June 1, 2021 at 9:30 a.m. Please stay tuned to SLEMCO's Facebook page for further details on the drawing. *Lucky Number: 1303295004.*

Winners will be notified immediately after the drawing and will need to provide SLEMCO with an official transcript from either their university or high school, whichever is applicable, within 30 days of the drawing.

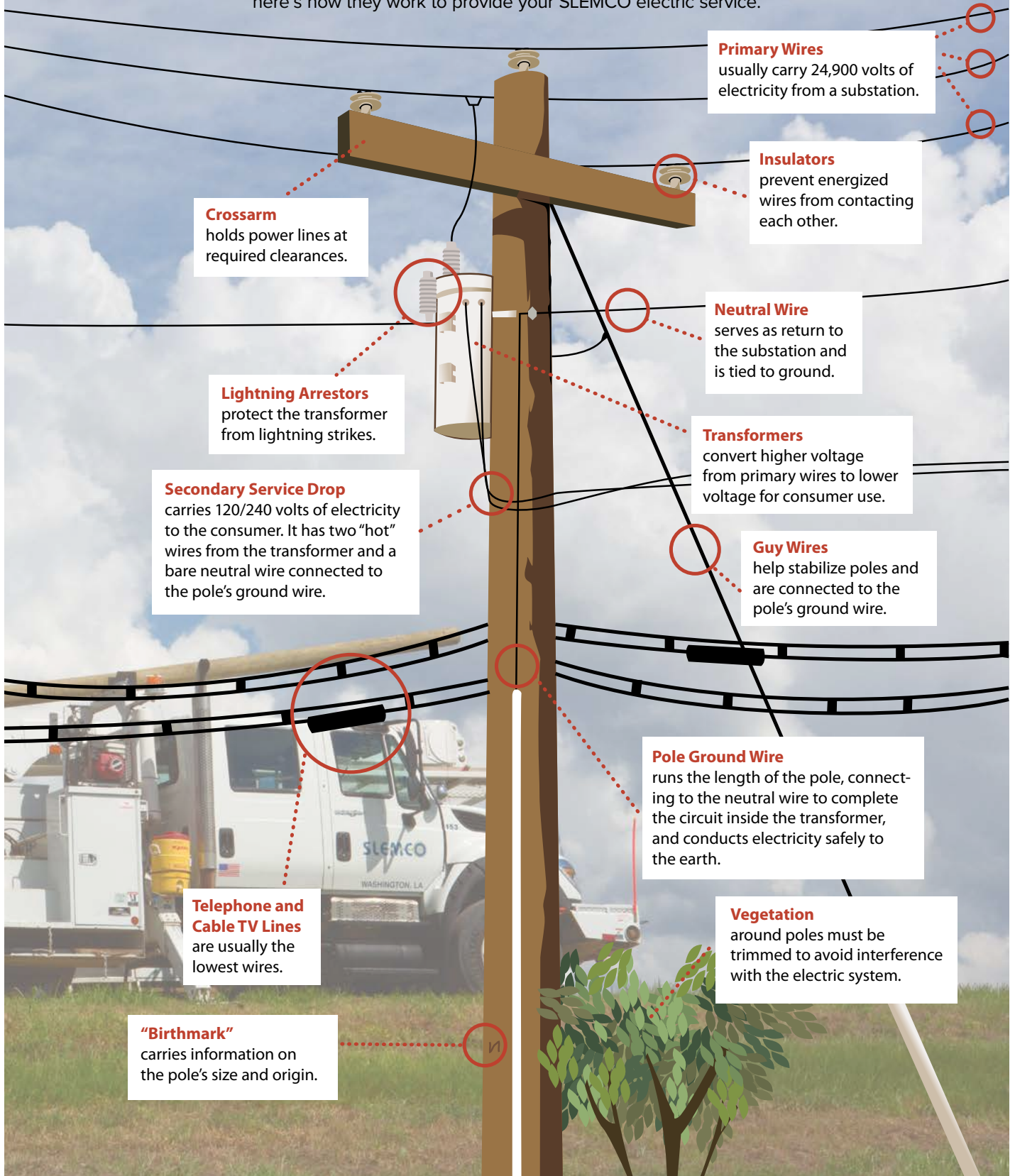
If you have questions, call SLEMCO at 896-5384. ☎



SLEMCO ELECTRIC POLE

HOW IT WORKS

Ever wonder what's on our poles? Although poles may vary depending on location and service, here's how they work to provide your SLEMCO electric service.



Primary Wires
usually carry 24,900 volts of electricity from a substation.

Insulators
prevent energized wires from contacting each other.

Crossarm
holds power lines at required clearances.

Neutral Wire
serves as return to the substation and is tied to ground.

Lightning Arrestors
protect the transformer from lightning strikes.

Transformers
convert higher voltage from primary wires to lower voltage for consumer use.

Secondary Service Drop
carries 120/240 volts of electricity to the consumer. It has two "hot" wires from the transformer and a bare neutral wire connected to the pole's ground wire.

Guy Wires
help stabilize poles and are connected to the pole's ground wire.

Pole Ground Wire
runs the length of the pole, connecting to the neutral wire to complete the circuit inside the transformer, and conducts electricity safely to the earth.

Telephone and Cable TV Lines
are usually the lowest wires.

Vegetation
around poles must be trimmed to avoid interference with the electric system.

"Birthmark"
carries information on the pole's size and origin.

PROTECTING LOUISIANA'S COASTLINE

The role of Forts Pike and Macomb

The remains of Fort Pike face the Rigolets off U.S. Highway 90.

IT'S A LONG TREK UP THE MISSISSIPPI RIVER FROM THE GULF OF MEXICO TO NEW ORLEANS.

In the early 1800s it made for treacherous sailing with captains navigating the numerous bends of the mighty river and fighting a massive current.

Ships could choose an easier path by sailing into Lake Borgne from the Mississippi Sound, then the nine-mile Rigolets that emptied into Lake Pontchartrain by what is now Slidell. The British chose this easier route when attacking New Orleans in January 1815 during the War of 1812, and their attempted seizure exposed the city's vulnerability to capture from the southeast.

After the war's end, Pres. James Monroe decided the coast needed defending against future attacks and ordered the construction of several masonry forts along the Louisiana coast, two of which became the property of the state for use as historic sites in the 20th century. Both Fort Pike and Fort Macomb along today's U.S. Highway 90 are closed to the public due to state budget cuts, but 200-plus years of history remain within their crumbling walls.

STORY BY CHERÉ COEN

FORT PIKE

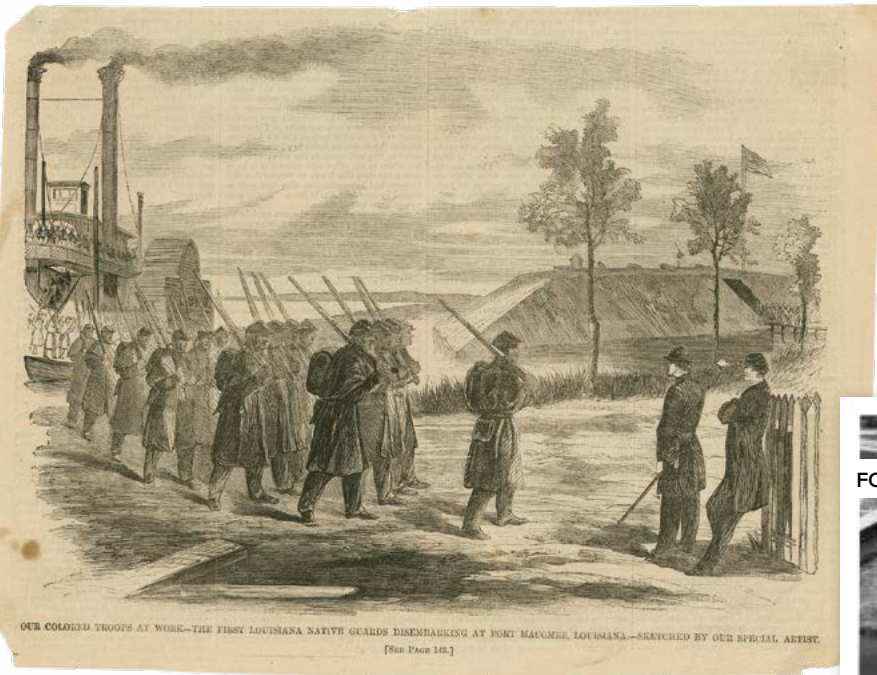
Layers of cypress logs topped by cemented shells laid the foundation of Fort Pike, which faced the Rigolets on the northeastern side of an island that stretched above Lake Catherine on the south and along Lake Pontchartrain on the northwest. The fort, finished on Feb. 19, 1827, was thought to have been built near Fort Petite Coquilles, an earlier fortification constructed during Spanish rule that didn't provide adequate protection for New Orleans. *Lucky Number: 3060399511*

"Petites Coquelles means little shells," explained Richard Parker, district manager of Louisiana State Parks Southeast Region, who began his career working at Fort Pike. "That's what made up that island, those little shells."

The fort was named for Gen. Zebulon Montgomery Pike, a veteran of the War of 1812.

The shallow waters of the Rigolets made it difficult for ships with heavy guns to navigate, so light cannons were only needed at the fort. A citadel containing soldier barracks was constructed and cisterns provided fresh water for the crew. A ring of gun batteries faced the water through openings in the fortification's brick walls. *Lucky Number: 2401179001.*

"The plan called for a peacetime garrison of eighty and a wartime garrison of four hundred men," wrote Powell A. Casey



ColoredTroopsFtMacomb: This Harper's Weekly illustration shows the Louisiana Native Guards disembarking at Fort Macomb during the Civil War. Historic New Orleans Collection



Louisiana State Parks



This 1972 aerial view shot by H.C. Willem Jr. shows the fort, inner court with citadel, gun emplacements, hot shot furnaces, moat and surrounding area of Fort Pike.

Fort Proctor: Bogdan Oporowski - Own work, CC BY-SA 3.0, <https://commons.wikimedia.org/w/index.php?curid=21166547>



THE CASTLE OF FORT PROCTOR

Louisiana Major Gen. P.G.T. Beauregard supervised the construction of Fort Proctor in the late 1850s to protect the terminus of the Mexican Gulf Railway located on the south side of Lake Borgne near Shell Beach in St. Bernard Parish. A storm damaged officers' quarters outside the fort and construction later was halted for lack of funds. The Civil War interrupted the use of Fort Proctor, otherwise known as Fort Beauregard, and the fort has passed through private and government ownership since. The only way to visit Fort Proctor is by boat. *Lucky Number: 4516209801.*

in his "1983 Encyclopedia of forts, posts, named camps, and other military installations in Louisiana, 1700-1981."

Despite Monroe's fears of foreign attacks, Fort Pike had little opportunity for military altercations. It served as a staging area for soldiers heading to Florida to participate in the 1830s Seminole Wars and as a prison for 87 Seminole Native Americans and self-emancipated former African-America slaves. During the Mexican-American War, Fort Pike again offered soldiers a stopping place before heading to Texas and Mexico.

Louisiana seized all U.S. forts within the state in January 1861 at the onset of the Civil War. It occupied Forts Pike and Macomb until abandoned in April 1862, when New Orleans fell to Union forces.

A hospital, married officer quarters and matrons' quarters were added about three-fourths of a mile west of Fort Pike, facing Lake Pontchartrain on the original site of Fort Petite Coquilles. In the later part of the century, the city of New Orleans used the hospital for treating patients with contagious diseases, according to Casey.

"Fort Pike like Fort Petite Coquilles which it replaced played only a passive part in our country's history but many famous units and men served there," wrote Casey. *Lucky Number: 2038761501.*

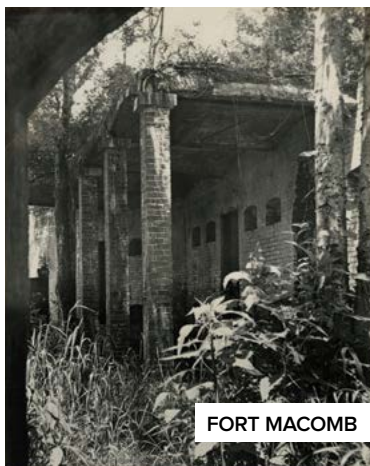
The U.S. officially abandoned Fort Pike in 1890. In 1972, it was placed on the National Register of Historic Places. The state took possession and turned it into a state park in 1934.

"Fort Pike is one of the first official state parks in the state park history," Parker said.

Today, it's considered a state historic site.

FORT MACOMB

Nine miles west on U.S. Highway 90, on the western shore of Chef Menteur Pass by Lake Catherine, lies Fort Macomb, another fortification built after the War of 1812 to help protect the city of New Orleans. The brick masonry fort was built in 1822 as Fort Wood, but later renamed in 1851 in honor of Gen. Alexander Macomb, a former Chief of Engineers and Commanding General of the U.S. Army. *Lucky Number: 3037084002.*



FORT MACOMB

1981:360.73 - (Fort Macomb) The Historic New Orleans Collection



Designer: Colleen Waguespack
Nursery design for Ivy House Designer Showhome

WELCOME YOUR LITTLE ONE with a **BEAUTIFUL ROOM**

Pale pink & gray are a winning combo
in a sweet baby girl's nursery



Designer: Sara Vincent Interiors

NEED TO READY A ROOM

for your baby girl? Pink and gray continue to trend in the nursery. The colors are soft, sweet, soothing and oh, so feminine. Plus, the color pink represents compassion, nurturing and love: a balm for both baby and you.

Need some inspiration before you begin? Go shopping! A beautiful bedding set or **stylish rug** can serve as the starting place for an entire design.

Have an old, wooden dresser? Try painting it in soft colors pulled directly from your crib bedding or rug. Scour thrift stores for accent items with a feminine

touch. Add a **window cornice** over a **ruffled balloon shade** for added elegance.



Story: Anne Darrah | Photos: Haylei Smith



This is no ordinary cookbook. *Cooking Up a Storm* is the result of an extensive restoration project that gave back lost recipes to victims of Hurricane Katrina. Featuring over 250 dishes from the archives of the *Times-Picayune's* food column, its readers, chefs and famed New Orleans restaurants, this cookbook provided the ultimate comfort foods by returning a piece of culinary history to people who had lost so much. For the rest of us, these lost and found recipes are lagniappe. Find your copy on Amazon or at your local bookstore.

Crabmeat Higgins Soup

MAKES 8 SERVINGS

This recipe is from the former St. Charles Restaurant in New Orleans.

- ½ cup (1 stick) butter
- ½ cup chopped onion
- 3 tbs. minced green bell pepper
- (3) 10 ¾ -ounce cans Campbell's tomato soup
- 1 lb. white crabmeat, picked over for shells
- 2 drops liquid crab boil, or to taste (Careful, it's potent.)

Salt and black pepper, to taste

- (3) 12-oz. can evaporated milk, or 2 ¼ cups milk and 2 ¼ cup cream

Garlic French bread for serving

Melt the butter in a large soup pot. Add the onion and bell peppers and sauté until soft, about 5 minutes. Add the tomato soup and crabmeat, bring to a simmer and cook for about 30 minutes over low heat. Season with the crab boil, and salt and pepper to taste. Add the milk, stir and heat through. Serve with garlic French bread. Stir about every 20 minutes to prevent sticking and to help the potatoes break up into the gravy. Add green onion right before serving. May be served over rice.

let's get COOKING

Garlic Shrimp

MAKES 2 TO 4 SERVINGS

Kelly Hamilton, a history professor in New Orleans, shares this excellent appetizer — or entrée.

- 2 dz. large shrimp, peeled and deveined
- 3 tbs. chopped fresh parsley (or basil)
- 3 cloves garlic, minced
- ½ tsp. red pepper flakes
- ½ cup fresh bread crumbs
- ½ cup Parmesan Reggiano cheese
- 3 tbs. olive oil
- 2 tbs. butter, melted

Preheat oven to 350 degrees. Put the shrimp in a shallow baking dish and set aside. In a medium mixing bowl, combine all the remaining ingredients except the butter. Cover the shrimp with the bread crumb mixture, then drizzle with the melted butter. Bake for 15 minutes or until golden.

Piccadilly-Style Carrot Soufflé

MAKES 12 SERVINGS

One of the Times-Picayune's much-requested recipes — and a favorite at holidays.

- 3 lbs. carrots, peeled and sliced
- 1 ½ cups (3 sticks) butter or margarine
- 6 large eggs
- ½ cup all-purpose flour
- 1 tbs. baking powder
- 3 cups sugar
- 1 tbs. vanilla extract

*If using unsalted butter, add a pinch of salt.

Preheat the oven to 350 degrees. Lightly grease two 1 ½ -quart soufflé or baking dishes. Cover the carrots with water in a large saucepan and bring to a boil. Continue boiling for 15 minutes, or until tender, and drain.

In a food processor, combine the carrots with the remaining ingredients. Process until smooth, stopping once to scrape down the sides. Spoon into the two prepared baking dishes. Bake until the mixture sets and is lightly browned, about 1 hour. Serve immediately.

Leon Soniat's Marinated Fried Chicken

MAKES 4 SERVINGS

The late Mr. Soniat wrote a cooking column for the Times-Picayune for many years. Marinating this garlicky chicken before frying it is what makes it a standout.

- 6 cloves garlic, minced
- Dash of salt, plus ½ tsp.
- 2 large eggs, well beaten
- 2 tbs. olive oil
- (1) 3-lb. fryer chicken, cut into serving pieces
- ½ tsp. black pepper
- ¼ tsp. cayenne pepper
- 1 cup all-purpose flour
- 1 cup vegetable oil or shortening

In a small dish, mix the garlic with a dash of salt and mash with a fork. In a bowl large enough to hold the chicken pieces (or a gallon zip lock bag), mix the eggs, garlic mixture and olive oil. Submerge the chicken pieces in the egg mixture, cover and marinate in the refrigerator for 4 to 8 hours, turning occasionally.

Mix the ½ teaspoon salt, black pepper, cayenne and flour in a shallow bowl or pie plate. After the chicken has marinated, removed it from the egg mixture and roll in the seasoned flour.

Heat the oil in a heavy skillet over medium heat. Fry the chicken until golden brown on all sides.

Banana Foster Pie

MAKES 12 SERVINGS

- 2 qts. vanilla, almond praline or butter pecan ice cream, softened
- (1) 9-inch graham cracker crust
- 4 tbs. unsalted butter
- ½ cup packed light brown sugar
- ¼ tsp. ground cinnamon
- ¼ cup dark rum
- 6 medium bananas, peeled and cut into ¼-inch slices

Spread the softened ice cream evenly over the crust. Freeze until firm, 3 to 4 hours. Just before serving, melt the butter in a large skillet over medium heat. Stir in the brown sugar, cinnamon until sugar dissolves. Remove the skillet from the heat and add the rum. Add the bananas and heat through. Cut the pie into wedges and spoon equal amounts of the warm banana mixture over each serving.



For extra copies of these recipes or to e-mail a copy to a friend, visit **SLEMCO POWER** magazine at www.slemco.com.

PROTECTING LOUISIANA'S COASTLINE

CONTINUED FROM PAGE 6

The layout of Fort Macomb resembles Fort Pike and was used during the Seminole and Mexican wars as a staging area for supplies. It, too, seesawed between Confederate and Union forces during the Civil War, but one of the first all-black regiments of the Union Army, the First Louisiana Native Guard comprised of free men of color, served guard duty at Fort Macomb.

The fort was abandoned in 1867 after the barracks caught fire, then decommissioned in 1871. It has laid in ruins ever since. The 1938 New Orleans City Guide described it as “choked with underbrush and in ruins... The interior is a labyrinth of passageways and dungeon-like chambers. Surrounding the whole is a moat whose semi-stagnant, hyacinth-covered waters abound with crabs.” *Lucky Number: 3118025000.*

“choked with underbrush and in ruins... The interior is a labyrinth of passageways and dungeon-like chambers.”

— 1938 NEW ORLEANS CITY GUIDE

THE FATE OF THE TWIN FORTS

Currently both forts that once stood sentinel over Louisiana's coast are closed to the public. Fort Pike closed as a state historic site in 2015 due to state budget cuts; Fort Macomb was never open to the public, Parker explained.

Harsh weather conditions and soil erosion have taken a toll on both sites. Fort Pike floods a half dozen times a year and hurricanes Camille and Katrina each caused a storm surge great enough to completely inundate the fort, Parker said.

“Fort Pike, from the time it was built — it was horrible to be out there,” he said. “It's very vulnerable to the elements, being on the coast.” *Lucky Number: 2318120001.*

Fort Pike displayed artifacts such as cannon balls in its museum located within the citadel, but when Katrina approached the items were removed, catalogued and are now at Port Hudson State Historic Site, a Civil War battlefield north of Baton Rouge.

Even though both Fort Pike and Fort Macomb remain closed due to safety issues, the state allows photographers and TV and film production companies to use the sites. Beyoncé shot a music video for her “Lemonade” album at Fort Macomb, and the final episode of season one of HBO's “True Detective” was filmed there.

Whether either fort will reopen requires enormous funding, both for renovations and for staff, Parker said. The dilapidated state of both is a far cry from the early

days of state ownership, when a network of gardens, tourist cottages and administrative buildings were planned, as announced in newspapers in 1935.



The final scenes of HBO's “True Detective” Season One was filmed at Fort Macomb.



Beyoncé used Fort Macomb in 2016 for her “Lemonade” visual album.

“As a recreation and tourist center, this site (Fort Pike) is an ideal one,” wrote Agathine H. Goldstein for the Louisiana Tourist Bureau of the Highway Commission. “Halfway between New Orleans and the renowned Gulf Coast section, the spot should become one of the most popular outdoor resorts of the South.” *Lucky Number: 1220218102.* ☕

LUCKY NUMBER WINNERS!



YOU TO COULD RECEIVE \$100 CREDITS!

There were no SLEMCO members who called in to claim their \$50 prize after reading the March/April issue of *SLEMCO Power*. Those missing out on a \$50 SLEMCO credit include **Jim Bouse** of Abbeville, **Joe Denais** of Kaplan, **Tenashia Bailey** of Lafayette, **Tim Ingram** of Lafayette, **Kimberly Ancelet** of Carencro, **David Broussard** of Erath, **Vicki Terro** of Rayne, **April Bazar** of Broussard, **Leslie Miguez**

of St Martinville and **Tasha Hollier** of Church Point.

We've hidden 10 more SLEMCO account numbers in this issue of the magazine. *Lucky Number: 2036177335.* Look to see if you find your SLEMCO account number. If you do, call Michelle Courvelle at 896-2504. Once she verifies you as a winner, she'll credit \$100 to your SLEMCO account. ☕