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SLEMCO.COM



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2727 SE Evangeline Thruway P.O. Box 90866 Lafayette, Louisiana 70509 Phone 337-896-5384 www.slemco.com

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Cover photo by Travis Gauthier



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NOTIFY SLEMCO

**TO PROMOTE WORKER AND PUBLIC SAFETY**, the Louisiana Legislature has adopted rules for those who work near overhead power lines. Specifically, Louisiana law (LRS 45: 141 – 146) prohibits unauthorized persons from working—including moving any equipment within 10 feet of any high voltage overhead electric utility line.

If any unauthorized person intends to work within 10 feet of any high-voltage overhead electric utility line, the person responsible for the work must notify the owner or operator of the high-voltage overhead electric utility line not less than 48 hours prior to commencing work.

**TAKE NOTE** 

Work shall be performed only after satisfactory mutual arrangements have been completed between the owner or operator of the high-voltage overhead electric utility line and the person responsible for the work. (†)

Call **896-5384** or **896-5551** to notify SLEMCO if you intend to work within 10 feet of one of our high voltage overhead electric utility lines.



- MAINTAIN PROPER SERVICE -

### ALWAYS REPORT YOUR OUTAGE

**SLEMCO'S LINEMEN ADVISE** that you should never assume we know you are without power just because your neighbors have called in. *Lucky Number: 2207290001.* 

It's important for us to be alerted to every location that is without power. Then, when our crews are working to restore power in an area, they know who is affected and can ensure that every location has power restored before they move on. Failing to report your own outage may lead to a longer outage for you. Once crews leave an area it could be some time before they return. Back and forth movement of our crews wastes time that could be used to restore power for other customers. To report outages anytime, day or night, call us at 1-888-275-3626. You can also notify us through your SmartHub account. *Lucky Number: 4502341700.* €

#### CALL 1 -888-275-3626



### HOW TO SPOT & REPORT PHONE SCAMS

#### DON'T FALL FOR TRICK CALLS

We want to remind our customers to be cautious when receiving calls from persons stating they represent SLEMCO. Our member service representatives stay diligent, keeping our staff informed of such calls. We will never call you regarding your account and demand payment over the phone. Any notice for delinquent payments will be sent to you through the US Postal Service or if requested, through email.

#### UNREQUESTED GOVERNMENT PAYMENTS OF YOUR BILL

Recently, scammers have been sending out emails, social media posts, blogs and even slick advertisements claiming the government will provide credits to pay electric bills. They ask for Social Security and bank routing numbers, claiming the government will pay your power bills directly. *Lucky Number: 4501894402.* 

Never provide personal information, such as Social Security number, birthday, bank account or credit card info to anyone with some "too-good-to-be-true" claim.

All this does is give the scammers the ability to steal identities, hack into accounts and steal money too.

#### CALL SLEMCO

So, if you receive a phone call from anyone saying they are from SLEMCO and demanding payment, it is not us. Be wary and protect yourself. Call Customer Service at 337-896-5200 if you have any questions regarding your bill, its status or balance. Better to be safe than sorry.

#### SIGN UP FOR PAPERLESS BILLING



**DID YOU KNOW** you could win a \$25 bill credit? Log in to your SmartHub account today to sign up for paperless billing and your account number will be registered and included in a monthly drawing for a chance to win a \$25 bill credit! Everyone who gets a paperless bill is eligible each month.

### LUCKY NUMBER WINNERS!

here was one lucky SLEMCO member, Gail Lejeune of lota, who called in to claim their \$100 prize after reading the July/August issue of *SLEMCO Power*. Those missing out on a \$100 SLEMCO credit include Rickey Willis of Opelousas, Michael Sarkies of Carencro, Brian Corbello of Broussard, Jeffrey Trahan of Kaplan, Kerry Brown of Abbeville, Liz Regard Stelly of Lebeau, Victoria Mareno of Ville Platte and Cecil Faulk of Rayne. Lucky Number: 1205479002. We've hidden 11 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 Courvelle at 896-2504. Once she verifies you as a winner, she'll credit \$100 to your SLEMCO account.

N CW WINNERS RECEIVE \$100 CREDITS!

#### IMPORTANT SLEMCO PHONE NUMBERS

#### TO REPORT A POWER OUTAGE

anywhere in our service area, call our automated toll-free system by dialing **1-888-275-3626.** 

To turn your electricity off or on, you can call the SLEMCO Service Department day or night, seven days a week, at any of these numbers:

Lafayette area	896-5551
Broussard	237-5122
Crowley	783-7714
Kaplan	643-6565
Washington	826-7911
Youngsville	237-5122

If you live in an area not listed above, call the number nearest you.

### THE THRILL OF DIRT FISHING

#### STORY BY PATRICE DOUCET PHOTOS BY TRAVIS GAUTHIER

E'RE COMING UPON A GREAT TIME OF YEAR for one of the best family outdoor activities during these times: dirt fishing – or metal detecting to those unfamiliar with the hobby. Louisiana's extensive history makes it a draw for detectorists (as they are called) and weekend treasure hunters looking for everything from ancient coins and Native American relics to Civil War artifacts, jewelry and anything that turns up. For a growing number of relic hunters like the ones in this story, the experience is about being in touch with history as much as nature — being the first person to touch a relic in hundreds of years.

#### A WALK IN THE PARK

Larry Yerino has been interested in history and collecting things, especially fossils, since he was a boy growing up in Cincinnati, Ohio. After moving to Lafayette in 1982 — where there are no rocks — his interest shifted to metal detecting.

"I started detecting in 2008 and got hooked on finding Civil War relics and other historical things," he says.



Glass pharmacy bottles, Lafayette Drug Store.

Now the retired petroleum geologist goes out a couple of times a week for three or four hours, depending on the weather; in cooler weather he'll walk five or six hours. "It's a nice relaxing hobby — walking slowly and swinging the arm of the detector side to side. You never know what you're going to find; the value of the items is not as important to me as the rarity," he says. *Lucky Number*: 3063721000.

In 13 years of relic hunting, Yerino has made his share of fascinating finds. Walking a plowed sugar cane field, he once pulled up a 1780 Spanish eight real coin, also known as a Piece of Eight. He's dug up a total of \$1,925 worth of coins. There are also rare Texas cavalry and artillery buttons and some Native American arrowheads carved from the brass points of tea kettles. (Natives would trade with the locals for metal.) In Lafayette neighborhoods, he's discovered a handful of bullets and shell casings from World War II-era machine guns. How did they get there? "During the war, the U.S. government had over 100,000 acres of artillery and shooting ranges in Hammond. After the war, they shut it down and the property owner started selling fill dirt. Bullets and shell casings in the

dirt were distributed all over what is now Acadiana," Yerino explains.

His best find to date is an 1857 counterfeit coin-detecting scale found in an old farmhouse in Sunset on the site of the Battle of Bayou Bourbeau. The scale is thought to have belonged to a Union pay soldier and is one of only 100 produced, fewer than a third of which are known to exist.

Yerino has detected on the beaches of Florida and Alabama, in city parks, on middle- and elementary-school grounds (after hours and in the summer), on private property in the older sections of Lafayette and in rural areas. He has gridded on what were Civil War battlefields (but now private property) in and just north of Sunset. Getting permission beforehand is part of the metal detector code of conduct that he and most detectorists follow.

#### BUCKET LIST FINDS

Nearly all detectorists have a bucket list of things they hope to find one day that includes: a gold coin, a diamond ring and a Confederate belt buckle. One Lafayette native, "Warren" (who prefers to remain anonymous), found all three 15 years ago. "When you find something like that you start trembling and you circle around looking for more," he says.

Having spent 40 years relic hunting, Warren says he takes a different tactic than most. "I started out relic hunting for coins with my brothers, going to parks, schools and old fairgrounds back in the late '70s and early '80s. Relic hunting requires more research and leg work, but we discovered that you find the best coins looking for relics." He's also waded in the water at beaches, lakes and swimming holes finding hundreds of gold rings, which he sold. A former turn-of-the-20th-Century garbage dump in Lafayette has proven to be a "honey hole," revealing over the years a shelf-worthy collection of glass pharmacy bottles, like that of the long-gone Lafayette Drug Store. More than 300 silver crosses and medals, of varying sizes and ornateness, have been uncovered from Catholic school grounds. A piece of a Texas Fifth Regiment uniform button he found makes Warren wonder about the soldier who wore it. Lucky Number: 3015534800.

#### THRILLING SURPRISES

Richard Angelico enjoyed metal detecting so much after trying it while on a family beach vacation 40 years ago that he's been relic hunting ever since. His passion for relics led the Jefferson Parish native to open Cayenne Metal Detectors in 1998, which sells



Small collection of Sharps Carbine Rifle bullets mostly used by the Cavalry in the Civil War.

detectors and accessories and also buys and sells Civil War relics.

Among the artifacts the founder and treasurer of Southern Historical Research & Recovery Association has excavated are an historic two-bit piece (a piece of silver cut from a solid silver Spanish real coin.) Another real coin in great condition, from 1789, was found only three inches underground in a cane field in St. James Parish. There's also a Union Civil War eagle general cuff button and a button from the elite Regiment of Voltigeurs (hence the V) and Foot Riflemen, who served only one year for the United States Army.

His most satisfying find was a cache of over 200 silver half dollars originally buried in a leather saddle bag before being unearthed by a bulldozer and scattered over a huge area in an undisclosed location in South Louisiana. "We had hunted the area many times before coming across the 50-cent pieces dated 1850 to 1859, and looking brand new. As the Union Army captured New Orleans, we think a lot of people buried their stashes before they fled," says Angelico.





Cast lead toy WW2 solder with mine detector from 1940s.



Researching each object is part of the fun of relic hunting. Angelico has a large

Walking Liberty Half Dollar, 1941 designed by a well-known sculptor in 1916.

reference library in his home with some 500 history books that give him clues as to where to find artifacts. He's also acquired official Civil War records online.

While historical data can lead a person to the vicinity of a potential find, it takes the technology of the metal detector to find the mysteries underground. A digital read and the sounds of a detector give information about what's below: high beeps indicate desirable targets and low tones point to trash items, like iron. "It can be tricky because a pull tab from a soft drink, for example, can produce the same sound as an old bullet or a small gold ring. Your brain trains itself to identify the sounds for different materials," says Angelico. *Lucky Number*: 4517244400.

Other basic gear needed is headphones, a shovel or trowel, a pinpointer and something to collect the artifacts, like a belt with a pouch. Don't forget a hat and sunscreen.

#### HAPPY HUNTING

Before setting out to treasure hunt, t's important to know the laws and regulations of where you can and can't detect. Archaeological sites, as well as state and federal parks are off limits. Most parishes in Louisiana allow detecting in city parks, but check with your Parks and Recreation Department to be sure. *Lucky Number: 4517214702.* 

Whether you come home with loose change or a rare war relic, the real payoffs of metal detecting are the excitement in what you might find and the memories you'll make with family. Now more than ever, it's good for the mind and soul to get out of the house. So put the "coil to the soil" and happy hunting.

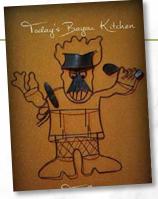


# LANDSCAPE Lighting

**SETTING THE MOOD** in any space is elevated with proper lighting. For outdoor living, the same applies. As with indoor lamps, you can create subtle drama by bathing tree trunks with flood or down lights as well as aiming ground lights up into foliage and using downlights, bollard lights and flush lights for pathways. Bullet or wash lighting are perfect for home facades, garden walls and focal points. When the sun sets, sit back and relax. **†** 



photographs by Travis Gauthier



Cajuns routinely feed families, yet so few cookbooks account for larger servings. In *Today's Bayou Kitchen*, Chef Ty Cobb shares his favorite recipes from years of catering and cooking for his family. A helpful section in back guides you to cooking portions for 25 to 100 people, whether you're fixing appetizers and salads or sides, desserts or drinks. This is a no-frills cookbook whose pages will get bent from usage. Find it at Barnes and Noble or on Amazon for \$12.

#### **Crab Remick**

This appetizer first appeared on a menu nearly 100 years ago in New Orleans at the Pontchartrain Hotel's Caribbean Room.

- 6 strips bacon
- 1 <sup>1</sup>/<sub>2</sub> tsp. unsalted butter
- 1 cup mayonnaise
- 2 tbs. green onions, finely chopped
- 1 tbs. lemon juice
- 1 tsp. garlic, minced
- 1 tsp. dry mustard
- 1 tsp. red wine vinegar
- 1/2 cup chile sauce
- 1 lb. lump crabmeat, picked clean
- 6 tbs. parmesan cheese Toast points (see below)

Preheat oven to 400 degrees. Lightly butter (6) 4-oz. ramekins or small au gratin dishes; place on baking sheet and set aside. Slice the bacon into ¼" slices and fry until crisp. Drain very well and set aside. Combine mayonnaise, chile sauce, green onions, lemon juice, garlic mustard, vinegar and hot sauce in a large bowl and mix well. Carefully fold in the crabmeat, not to break up the lumps, and mix until well coated with the sauce. Divide the mixture among the prepared ramekins. Top each portion with 1 tbs. of the bacon and cheese each. Bake until hot and cheese is golden brown on top, about 8 to 10 minutes. Serve immediately on a plate with 1/2"-thick slices of French bread, buttered and toasted at 325 degrees for 10-12 minutes.

## let's get COOKING

#### **Broiled Flank Steak**

Chef's favorite dish for New Year's Eve

- $1/_3$  cup soy sauce
- 3 tbs. brown sugar
- <sup>3</sup>/<sub>4</sub> cup canola or olive oil
- 3 tbs. white or cane vinegar, or apple cider
- 1½ tsp. garlic powder
- 1½ tsp. ground ginger

1 tsp. onion powder

- Salt and pepper, to taste
- 2 green onions, finely minced
- 1/2 to 2 lbs. flank steak

Place all of the ingredients (except the flank steak) into a mixing bowl. Whisk to completely blend the marinade mix. Pour about 1/3 of the marinade into a non-reactive baking dish or large freezer bag. Put the flank steak into the dish (or bag), pour the remaining marinade over the steak. Allow to marinade in the refrigerator for 8 hours or overnight. Broil close to the flame for 5 to 7 minutes each side. Allow to rest 5 minutes after removing from the broiler. Slice thinly across the grain.

#### White Beans & Shrimp

Plan ahead for this recipe, but it's well worth it.

- 1 lb. white beans
- 2 cups onions, chopped
- 1 cup celery, chopped
- <sup>1</sup>/<sub>2</sub> cup bell pepper, chopped
- 5 cloves garlic, minced
- 1/2 tbs. thyme
- 1/2 tbs. oregano
- 1 tsp. salt, or to taste
- 1/2 tsp. black pepper
- $\frac{1}{2}$  tsp. cayenne, or to taste
- <sup>1</sup>/<sub>4</sub> cup green onions, finely chopped
- 5 garlic cloves, chopped
- 1 tbs. olive oil
- 1 lb. medium shrimp, peeled
- 2 cups heavy cream

Long-grain white rice, cooked

Soak beans in a large bowl of cold water and put in refrigerator overnight. The next day, in a large pot, sauté the onions, bell pepper, celery and garlic until the vegetables are softened but not browned. Add the thyme, oregano, salt and black pepper. Add the beans, discarding the soaking liquid. Add enough water to just cover the beans. Cover and simmer for two to three hours or until the beans are tender. Stir regularly to make sure the beans do not stick and burn on the bottom of the pot. Add water if necessary to keep the beans covered with liquid. Sauté the remaining garlic in olive oil until it just begins to take on a brownish color. Do not allow to burn. Add the shrimp and sauté approximately two minutes on each side. Add the cream and parsley to the shrimp; stir to combine, then add the entire shrimp mixture to the beans. Bring back to a low simmer. Adjust seasoning with salt and cayenne. Serve over white rice with cornbread.

#### Milk Chocolate Crème Brulee

- 2 cups heavy whipping cream
- <sup>1</sup>/<sub>4</sub> cup sugar

3½ oz. milk chocolate, finely chopped

- 5 lg. egg yolks
- 1/4 tsp. vanilla extract
- 3 tbs. turbinado sugar (raw sugar)
- (6) 4-5 oz. heatproof ramekins

Preheat oven to 300 degrees. In a 2-qt. heavy saucepan, bring cream and 2 tbs. sugar to a boil. Remove from heat and add chocolate. Let stand until melted, about 1 minute, then whisk until smooth. Whisk together yolks, vanilla and remaining 2 tbs. sugar in a bowl and add the chocolate mixture., whisking constantly. Divide the chocolate custard equally among the six ramekins and arrange in a roasting pan. Carefully put enough hot water in the bottom of the roasting pan (around the ramekins) to cover about hallway up the sides of the ramekins. This is called a water bath. Carefully place in the oven and bake uncovered in the water bath until the custards are set, about 40 minutes. Transfer ramekins from the water to a rack using tongs and cool custards completely. Chill loosely covered until cold. Preheat broiler, sprinkles 1/2 tbs. of turbinado sugar evenly over each custard and broil in a baking sheet 5 to 7 inches from heat until the sugar is caramelized 3 to 4 minutes. (Be careful not to over burn it.) Serve immediately. You can also use a blowtorch to caramelize the sugar.

#### 6

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

#### - HURRICANE PREPAREDNESS -

### **USE GENERATORS SAFELY**

#### THIS IS THE TIME OF YEAR WHEN

hurricane-wary homeowners think about generators — either getting one or getting a bigger one.

With our hurricane track record, generators are common in Southwest Louisiana. But if you're still in the "need to buy one" category, you may want to do some homework first. *Lucky Number: 2311060000*.

The two types of generators for home use are portable and stationary (standby) generators. They are powered by different fuels: gasoline for portable versions and diesel, natural gas NG or liquefied petroleum gas LPG for stationary types. Both types must be used outside in well-ventilated areas.

Most popular, and least expensive by far, is the **PORTABLE GENERATOR**. Portable gasoline-powered generators can be purchased at most home improvement stores. However, this type of generator has its shortcomings.

They provide insufficient power to meet all the electrical needs of your house and must be refueled often. And when used improperly, they have the potential to cause deadly carbon monoxide poisoning. *Lucky Number: 2038714000.* 



Portable generators are most often used to run only your home's bare essentials: lighting, fans, refrigerators and freezers. Portable generators come in various sizes, according to the wattage they can power. For example, a 5kW (5,000 watt) generator can run appliances that, altogether, do not require more than 5,000 watts.

When determining what size generator to buy, the LSU AgCenter recommends you consider that appliances with motors (such as refrigerators or freezers) require more current to start than they do to run. You'll need to take that into consideration when determining how many appliances you can safely run at one time. It also advises that bigger is not always better. The generator's run time and fuel requirements are major concerns during widespread power outages. The fuel supply you have on hand should last as long as possible.

The **STATIONARY (STANDBY) GENERATOR** is sometimes called a whole house generator. This type of generator must be installed by a professional, but can be sized to accommodate the electrical needs of your entire home. These use fuels such as diesel, natural gas or propane from a tank or line. Refueling is less of a problem, but standby generators are a sizeable investment. *Lucky Number: 4502032801.* 

Any generator that is improperly installed into your home's wiring can cause a condition known as backfeeding: Electricity from the generator not only powers the home, but sends power back into the lines leading to the home. This could elec-

#### FOR MORE INFORMATION

National Fire Protection Association: www.nfpa.org U.S. Consumer Product Safety Commission: www.cpsc.gov LSU AgCenter: www.lsuagcenter.com

trocute utility workers attempting to restore power lines.

Special switches must be installed to prevent this, which is why these generators should only be installed by licensed professional electricians. Failure to install these safety devices can make the homeowner liable for injuries or damages resulting from an improper installation.

The National Fire Protection Association publishes the National Electrical Code<sup>®</sup> (NEC<sup>®</sup>) and recommends the following tips for the proper use of portable generators:

• Operate generators only in wellventilated outdoor locations, away from all doors, windows and vents, so that exhaust fumes cannot enter the home.

• Turn the generator off and let it cool before refueling. Never refuel while the generator is running.

• Never store generator fuel in your home. Gasoline and other flammable liquids should be stored outside of living areas in properly labeled safety containers. Fuel should always be stored away from any appliance with a flame, such as your gas hot water heater.

• Plug appliances directly into the generator or use a heavy duty, outdoor-rated extension cord. Make sure the cord is free of cuts or tears and that the plug has all three prongs, including grounding pin.

• Never try to power your house wiring by plugging the generator into a wall outlet. If you must connect a portable generator to the house wiring

to power appliances, have a qualified electrician install a properly rated transfer switch in accordance with the NEC<sup>\*</sup> and all applicable state and local electrical codes. **(P)**