

# POWER

## WINTER STORM IZZY

SLEMCO STORM TEAMS TRAVEL TO GEORGIA TO RESTORE POWER



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MEETING 2022**

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Cover photo by Nick Vincent



## TAKE NOTE



Photo by Kimberly Ann Photography

### SLEMCO'S 85TH ANNUAL MEMBERSHIP

**MEETING** will be held on Saturday, June 11, at Lafayette's Cajundome. Attendees have a chance to win 17 valuable prizes. Drawings will also determine who will receive \$40,000 in college scholarships.

Doors open at 6 a.m., with plenty of hot Community Coffee as you visit with your friends and neighbors. Coffee is free and the Cajundome will have other refreshments available for purchase. No outside food or drink is allowed, per Cajundome policy. *Lucky Number: 4500399504.*

Music will start at 6:30 a.m., so wear your dancing shoes. Geno Delafosse & French Rockin' Boogie will get your feet tapping and the dance floor hopping. Vitalant will hold its annual blood drive at our meeting. Your continued generosity in this annual drive is always appreciated because of the continuing demand for blood in our communities. *Lucky Number: 4500584301.*

Prize drawings begin at 8 a.m., and winning names will be drawn until our business meeting begins at 10 a.m.

Brief reports from the company's officers and legal counsel will inform members on operations.

When the business portion of the meeting concludes, our scholarship drawing will award college funds of \$2,000 each to 20 lucky students. Then, to end our meeting on a high note, we'll draw our grand prizes. ☺



Photo by Kimberly Ann Photography

## COMMERCIAL CUSTOMERS CAN ENTER PRIZE AND SCHOLARSHIP DRAWINGS

SLEMCO commercial customers wishing to participate in the prize drawings must drop off a letter to SLEMCO's main office by June 10 naming their company's authorized representative.

After presenting ID on the day of the meeting, that representative will receive a card for the prize drawing.

Owners of commercial establishments who are SLEMCO customers may also sponsor their children, themselves or a spouse for the scholarship drawing, but only if they own more than 50 percent of the company, corporation or partnership.

Proof of ownership is required when a business sponsors a scholarship applicant. ☺

— THE FUTURE LOOKS BRIGHT —

# SLEMCO SCHOLARSHIP



# Win \$2,000

APPLY TODAY



**A TOTAL OF \$40,000 IN COLLEGE SCHOLARSHIPS** will be given away at our 85th annual meeting on Saturday, June 11. Twenty students will each win \$2,000 to help pay for college or trade school. The process is easy, but you must apply before the May 12<sup>th</sup> deadline. *Lucky Number: 3014643502.*

Members connected to SLEMCO for one contiguous year prior to the deadline of May 12 can sponsor themselves, a spouse, dependent children or legal wards. Grandchildren are eligible only if they are the legal dependents or wards of members.

Applications for the 2022 SLEMCO scholarship program were included with all February SLEMCO bills.

You can also apply online at our website [www.slemco.com](http://www.slemco.com). Submit your application online and receive a confirmation notice by email. It's quick and easy.

Read the application carefully and follow all instructions. Applications for the scholarships will be accepted until

Thursday, May 12. Delivered entries and electronically submitted entries must be received by 4:30 p.m., May 12, and mailed entries must be postmarked by that day. Entries can be mailed to the SLEMCO Scholarship Program, P.O. Box 90866, Lafayette, LA 70509.

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. *Lucky Number: 3037067005.*

Winners must have at least a 2.0 cumulative grade point average and plan to attend on a full-time basis (at least

12 hours) this fall. Students must be at least high school seniors to enter.

IRS guidelines allow a parent to claim their college student child until the year he or she turns 24. We follow the same guidelines in awarding these scholarships. In order to sponsor a child, parents must still claim the applicant on their income tax return and the applicant must be under 24 years of age. Proof will be required.

Any eligible family member can enter each year. Winners aren't eligible to receive the scholarship again.

We've already received several hundred entries. Even though the entry deadline is not until May, get your application in early so you don't forget. If you have any questions, call SLEMCO at 896-5384. ☎

**ENTRY DEADLINE**  
**MAY 12 2022**

## SLEMCO 2022 NOMINATING COMMITTEE

**ACADIA PARISH**—Fern Hebert,  
2739 N. Cherokee Drive  
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**LAFAYETTE PARISH**—Dwayne Sonnier,  
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**VERMILION PARISH**—Keith Hensgens,  
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The committee will meet April 5, 2021, at 9:30 a.m. at the SLEMCO office, 2727 SE Evangeline Thruway, Lafayette, LA 70508.

(s) Bryan G. Leonards, Sr., *Board Secretary*



## LUCKY NUMBER WINNERS!

**T**here were no SLEMCO members who called in to claim their \$100 prize after reading the November/December issue of SLEMCO Power. Those missing out are **Devin Brown** of Youngsville, **Mark Devillier** of Crowley, **Emily Fontenot** of Ville Platte, **Chelsea Romero** of Youngsville, **James Simon** of Broussard, **Stephanie White** of Duson, **Ronnie Guidry** of Breaux Bridge, **Dane Arceneaux** of Opelousas, **Budi Sugeng** of Abbeville and **Michael Taylor** of Arnaudville. *Lucky Number: 4517332500.*

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 Courvelle at 896-2504. Once she verifies you as a winner, she'll credit \$100 to your SLEMCO account. ☎

**WINNERS RECEIVE  
\$100 CREDITS!**



# WINTER STORM IZZY



Photo by Paul Richard



Photo by Nick Vincent

## RESTORING POWER IN GEORGIA

SLEMCO field crews headed to NE Georgia on Jan. 16 to assist Habersham EMC (Electric Membership Corporation) with power outages caused by Winter Storm Izzy. After a 10-hour drive, crews immediately got to work restoring power—eager to get the community back up and running in brutally cold temperatures.

Izzy produced as much as eight inches of snow in some areas and caused heavy damage. High winds and the weight of snow in particular were a challenge, causing trees to snap or lean into the right of way, bringing down lines and trees.



Photo by Nick Vincent



Photo by Durk Baudoin

Power restoration work included off-road locations, making restoring power a challenge. But crews made steady progress, working late nights to make the needed repairs.

Beautiful wooded hills covered in snow looked a bit different from our prairies of rice and sugarcane fields. Habersham EMC, headquartered in Clarkesville, Georgia, is an electric cooperative serving 34,000 customers.

SLEMCO crews were shown lots of appreciation from both the co-op and their customers. 🙏



“This is what it is all about... helping each other when mother nature doesn’t play fair.”



Photo by Nick Vincent

Photo by Nick Vincent

# Spring Cleaning Hacks that Lead to Energy Savings

## Dust Lightbulbs and other Electronics

Dust keeps powered items from running at top efficiency and light bulbs from projecting enough light. Make sure they're not hot to the touch first before dusting. While you're at it, check to be sure they're energy efficient bulbs such as LEDs or CFLs . . . which can last 20 years and save you up to 80% as compared to incandescents.

## Clean Out Your Refrigerator

If you are packing a lot of leftovers or old food in the fridge, it takes twice as long to cool food. Experts recommend keeping the fridge about 2/3rds full to promote circulation. Check the temperature, too, to be sure your setting is between 35 and 38 degrees. *Lucky Number: 1315218011.* A refrigerator set 10 degrees colder uses up to 25 percent more energy.

## Stock the Freezer

A full freezer is easier (and takes less energy) to keep cold, just be sure air can circulate around the top and sides. So, transfer those leftovers you want to keep sooner rather than later. A great tip is to fill used bottles with water and put them in your freezer to keep it full. You can later use them to keep your ice chest cool, and if properly cleaned, can give you an extra source of water in an emergency.

## Improve Air Flow

Wipe down your air vents with a damp cloth and mild detergent, have your ducts cleaned and checked for leaks, and replace HVAC filters. Leaky ducts can reduce heating and cooling system efficiency by as much as 20 percent. Next, dust the coils in the back of the exterior of your fridge. Dust build-up forces your appliance to work harder to maintain a cool temperature.

## Inspect Sliding Doors

If your home has a sliding glass door, take a few minutes to get all the grit and grime out of the track. *Lucky Number: 1443359600.* The buildup can ruin the door's seal and create gaps where heat or cold air can escape.

## Wash and Dry Smart

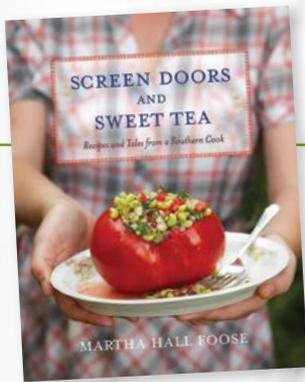
Wash clothes in cold water. About 90% of the energy the washing machine uses goes towards heating the water. And why not try air drying your laundry? *Lucky Number: 1013069501.* Not tumble-drying can reduce the average household's carbon footprint by 2,400 pounds per year. 



## SPRING FORWARD

When the time changes, take these 5 steps every 6 months to keep your home safe and sound.

1. Check and/or replace batteries in smoke and CO detectors
2. Replace HVAC filters
3. Clean out dryer vents
4. Switch the rotation of ceiling fan (counter-clockwise in spring)
5. Adjust programmable thermostat settings



# let's get COOKING

While the name **Screen Doors and Sweet Tea** sounds traditionally southern, Martha Hall Foose's surprising takes on familiar dishes makes her cookbook a must-have for even lifetime Southern cooks. Plus, every page is ripe with sidenotes of surprising food facts, cooking tips for professional results, touching family anecdotes and a dash of Mississippi Delta history. This James Beard award-winning cookbook can be purchased on Amazon for \$21.69 plus tax and shipping, or at bookstores.

## Pecan Rice

- 1 qt. vegetable broth
  - 5 tbsp. unsalted butter
  - 2 cups long-grain white rice, rinsed
  - ¼ cup grated peeled carrot
  - ¼ cup chopped celery
  - 1 tsp. fresh thyme
  - ½ cup chopped green onion, white and green parts
  - 1 cup pecans, toasted
- Salt and black pepper to taste  
Pinch of ground allspice

Preheat the oven to 350 degrees. In a saucepan, bring the broth to a boil over medium heat. In a large ovenproof skillet with a lid, melt the butter over medium heat. Add the rice and cook and stir for 3 to 4 minutes, until the rice is slightly browned. Add the hot broth to the skillet, cover and bake for 20 minutes. Remove the rice from the oven and stir in the carrots, celery and thyme. Return to the oven and bake uncovered for 15 minutes, or until the liquid is absorbed. Add the onion and pecans, and toss lightly with a fork to combine. Season with the salt and pepper and sprinkle with the allspice. Serve hot or at room temperature.

NOTE: Dried cranberries or peas can be added in the last 10 minutes of cooking.

## Shrimp Boats

*A pound of crawfish may be substituted in this dish.*

- ½ cup (1 stick) unsalted butter
- ½ cup chili sauce
- ¼ cup chopped onion
- ¼ cup chopped celery
- 1 lb. peeled and deveined shrimp
- ¼ cup dry white wine
- ¼ cup chopped fresh parsley
- 2 green onions, white and green parts, finely chopped
- 6 crusty French rolls, split down center of the tops, and toasted

In a large skillet over medium heat, melt the butter. Add the chili sauce, onion and celery. Cook and stir until the

vegetables are tender, about 3 to 5 minutes. Add the shrimp and wine. Cook and stir until the shrimp begin to turn slightly pink, about 4 minutes. Stir in the parsley and green onions. Spoon into the toasted rolls and serve.

## Double-Cut Pork Chops

- 4 double-cut pork loin chops (2 inches thick)
- Salt and black pepper to taste
- 1 tsp. unsalted butter
  - ½ sweet onion, thinly sliced
  - ½ tsp. finely chopped rosemary
  - 4 (¼-inch thick) slices tart, sweet apple (like Granny Smith or Winesap)
  - 1 tsp. light brown sugar
  - ¼ cup apple butter

With a sharp boning knife, cut a slit in the side of each chop, forming a pocket midway. Season each chop inside and out with salt and pepper.

Set a grill rack 6 to 8 inches above the heat source and heat the grill to medium.

In a skillet set on the grates of the grill, melt butter over low heat. Add onion and rosemary. Cook, stirring occasionally, for 6 to 8 minutes or until the onion is very tender and caramelized. Season with salt and pepper. Remove to a dish to cool slightly.

Rub the surface of the apple slices with the brown sugar. Insert one slice of apple into the pocket of each chop. Add one quarter of the cooked onion mixture to the pocket. When ready to grill, you should be able to hold your palm over the grill for 3 seconds and there should be a light ash coating on the coals. Grill the chops for 6 minutes. Rotate them a quarter-turn and grill for 4 to 6 minutes more. Flip the chops and repeat. Cook until an internal temperature of 150 degrees is reached. Remove the chops from the grill and brush with apple butter before serving.

## Ponchatoula Strawberry Cupcakes

- 2 ½ cups cake flour
- 1 tsp. baking soda
- ¼ tsp. salt
- ⅓ cup buttermilk
- ¼ cup canola oil



- ½ tsp. almond extract
- 1 tsp. vanilla extract
- ½ cup (1 stick) unsalted butter
- 1 ½ cups granulated sugar
- 2 large eggs
- 1 cup mashed fresh or frozen strawberries
- 1 tsp. grated orange zest

### Frosting:

- ½ cup chopped fresh or frozen strawberries
- 2 tbsp. strawberry jam
- 1 tsp. fresh lemon juice
- 1 (8-oz.) package cream cheese, softened
- 1 ½ cups (3 sticks) unsalted butter, softened
- 4 cups confectioners' sugar, sifted

Preheat the oven to 350 degrees. Spray a muffin tin with nonstick cooking spray or line with foil baking cups. In a medium bowl, sift together the flour, baking soda and salt. In another medium bowl, combine the buttermilk, oil and almond and vanilla extracts. Set aside.

In an electric mixer, beat the butter and granulated sugar until light and fluffy. Add the eggs one at a time, beating well after each addition. Gradually add the buttermilk mixture. Beat for 1 minute at medium speed. Reduce the speed to low and add the flour mixture. Mix until just combined. Stir in the strawberries and orange zest. Spoon into the prepared muffin tins, filling them two-thirds full. Bake for 18 to 20 minutes, or until the cupcakes spring back when touched lightly in the center. Cool in the pans for 10 minutes, then unmold the cupcakes and cool on racks.

**Frosting:** In a small saucepan over medium heat, combine the strawberries, jam and lemon juice. Cook and stir for 5 minutes, or until the jam is melted and the strawberries are soft. Mash any big pieces. In an electric mixer, mix the cream cheese and butter at medium speed until creamy. At low speed, slowly add the confectioners' sugar and mix until combined. Add the strawberries and mix at low speed until blended. When the cupcakes are completely cool, spread with the frosting.

⚡  
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).

— HONOR AWARD —

# THANK YOU FOR PUTTING SLEMCO ON THE MAP

## RANKED TOP TEN IN THE NATION

**SLEMCO IS PROUD** to announce it has been ranked seventh out of the nation's 145 largest electric utilities in the 2021 J.D. Power 2021 Electric Utility Residential Customer Satisfaction Study<sup>SM</sup>.

The study of more than 101 million households examined satisfaction across six factors: power quality and reliability; price; billing and payment; communications; corporate citizenship; and customer care. With an overall score of 808, SLEMCO well outpaced the national average of 748.

“Our team is proud and humbled to be recognized this way by our customers,” said SLEMCO spokeswoman Mary Laurent. “It was a complete surprise. We never set out to win this award. We simply focus day by day on the business at hand. We work hard to be a good steward and partner in the community, and to be recognized by our customers not just for our utility services, but for our educational and economic development efforts, is a real honor.”

“From our crews in the field to office personnel who help our customers with billing issues, SLEMCO is and always has been woven into the fabric of Southwest Louisiana,” said SLEMCO CEO and General Manager Glenn Tamporello. “Not one of us considers those we serve to be just customers. They are friends, neighbors and even family. Almost everyone who lives around here knows someone who works for SLEMCO, which is one reason we take so much pride in what we do.”

Laurent is convinced that the dedication and commitment of SLEMCO employees in all departments is the key factor in this top ranking.



**“From the crews in the field to office personnel who help our customers with billing issues, SLEMCO is and always has been woven into the fabric of Southwest Louisiana.”**

—Glenn Tamporello,  
SLEMCO CEO and  
General Manager

for some of our customers. And because we're from here, we want everything we do to reflect our loyalty and dedication to the communities we serve.” *Lucky Number: 1316787608.*

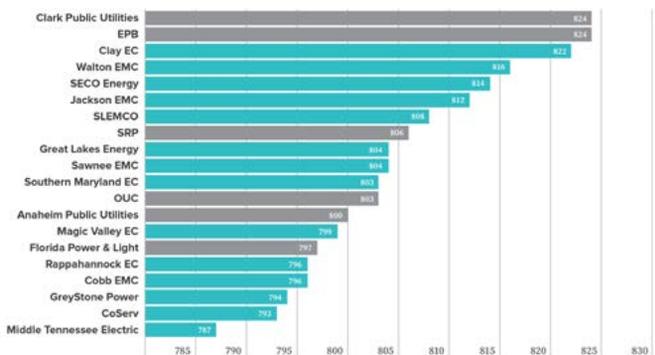
Reliability and customer care are also at the heart of SLEMCO's mission. SLEMCO works throughout the year to be proactive and prepared—from storm-hardening equipment to installing the latest technology. *Lucky Number: 4518799001.*

“Between storms, vehicle accidents, and mischievous wildlife, no utility can guarantee you'll never experience a power outage, but we can guarantee a dedication to keeping them to a minimum and to respond quickly when they occur,” said Laurent. “Being here for you, no matter when, no matter where, is what we do here at SLEMCO. We thank our customers for recognizing our efforts in this study, and we promise to continue the high level of service and dedication you've come to expect from us.”

“We give 100 percent, every day,” she said. “In the field, and in the office, our teams work together as a seamless operation. We understand the gravity of what we do, and the important service we provide. It's not just convenience: having power can be a life-or-death situation

### Co-ops Dominate J.D. Power Customer Satisfaction Study

Electric co-ops take 14 of 20 top spots in the 2021 J.D. Power Electric Utility Residential Customer Satisfaction Study. Overall electric utility residential customer satisfaction is 748 on a 1,000-point scale.



Electric co-ops take 14 of 20 top spots in the 2021 J.D. Power Electric Utility Residential Customer Satisfaction Study. Graph by NRECA