

SLEMCO

POWER

SEPT/OCT 2019

GAME CHANGERS



**YOUNGSVILLE
AND BROUSSARD
SPORTS COMPLEXES
FIELDS OF DREAMS**

The Official Publication of the Southwest
Louisiana Electric Membership Corporation

3420 NE Evangeline Thruway
P.O. Box 90866
Lafayette, Louisiana 70509
Phone 337-896-5384
www.slemco.com

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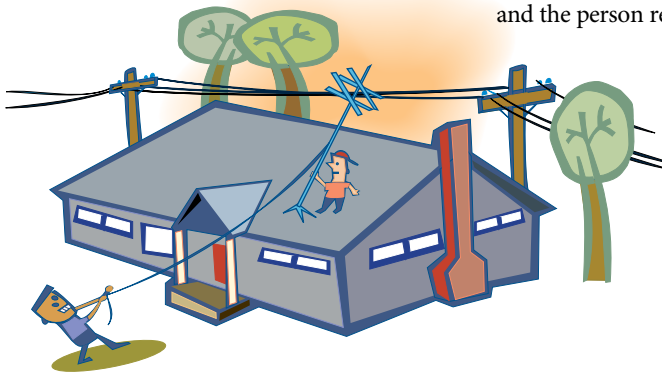
TakeNote

NOTIFY SLEMCO WHEN WORKING NEAR HIGH VOLTAGE LINES

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. *Lucky Number: 2326583000*

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.

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.

ALWAYS REPORT YOUR OUTAGE CALL 1-888-275-3626



Photo by Kimberly Ann Photography

Never assume we know you are without power just because your neighbors have called in. *Lucky Number: 1303608000*

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, always call us at 1-888-275-3626. ☎

**VISIT WWW.SLEMCO.COM OR
SLEMCO'S FACEBOOK PAGE
FOR UPDATES DURING
WEATHER
EMERGENCIES**

During severe weather, such as hurricanes, you can count on SLEMCO to keep you updated on the status of repairs in your service area. *Lucky Number: 1315413000*

SLEMCO customers who evacuate can visit the home page

of www.slemco.com or Slemco Facebook page for updates to weather emergencies.


Clicking the Emergency News link will take you to all of the latest information on SLEMCO power restoration efforts throughout the area. 



Photo by Kimberly Ann Photography

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**YOU CAN COUNT
ON SLEMCO
TO KEEP YOU
UP TO DATE
DURING WEATHER
EMERGENCIES.**


**LUCKY NUMBER
WINNERS**

There were no SLEMCO members who called in to claim their \$50 prize after reading the July/August issue of SLEMCO Power.

Those missing out on a \$50 SLEMCO credit include **Jilian Rideau** of Palmetto, **Darlene St. Romain** of Morrow, **Wilfred Broussard** of St. Martinville, **Edward Alexander** of St. Martinville, **Alice Porter** of Broussard, **Molli Leblanc** of Lafayette, **Shawn Mayer** of Carencro,



Pepper Brasseaux of Youngsville, **Bobby Aucoin** of Lafayette and **David Touchet** of Lafayette. *Lucky Number: 2327638000*

We've hidden ten more SLEMCO account numbers in this issue of the magazine. Look now 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 \$50 to your SLEMCO account. 

WINNERS NOW RECEIVE \$50 CREDITS!

**IMPORTANT SLEMCO
PHONE NUMBERS**

To report a power outage anywhere in our service area, call our automated toll-free system by dialing **1-888-2SLEMCO** (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.



COMPLEXES WORK THEIR MAGIC

BRINGING TOURNAMENTS (AND TOURISTS)

The movie *Field of Dreams*, where a farmer hears a voice convincing him to cut fields of his corn to make a professional baseball diamond, may have planted the first seed of an idea for youth sports complexes. In Broussard and Youngsville, where there were once sugar cane fields, there are now two top-performing sports complexes that are integral parts of their respected communities, promoting healthy lifestyles and providing places to enjoy recreational and competitive sporting events.

Last month, Broussard's Sports Complex at St. Julien Park, which opened in 2017, celebrated its second anniversary. The \$33 million facility, financed with a half-cent recreational sales tax, appears to be paying off, helping the city of nearly 12,000 residents diversify.

The 122-acre campus features: 11 synthetic-turf baseball/softball fields, six soccer fields (five grass), eight tennis courts (with a tennis pro), including—new this year—pickleball; two basketball courts, an amphitheater, three playgrounds, nine pavilions, a two-mile walking trail, two stocked fishing ponds and a splash pad.

Still a newbie, the park has already hosted some 100 tournaments. This year, there is a tournament scheduled every weekend except at Christmas and Thanksgiving, according to the park's Director of Tourism

“Because the complex provides a ready-made customer base, businesses have a desire to build nearby.”

—Broussard Mayor Ray Bourque



St. Julien Park, Broussard Sports Complex



“Over the last five years, the sports complex has attracted players and participants from all over the world.”

—Youngville Mayor Ken Ritter

and Communications Holly Cope Lynn. Tournaments like The USSSA Global World Series bring families from across Louisiana, Texas and Mississippi. The Pony World Series, which happens later this month, will bring in even more—from all around the country. The park is also home to Acadiana Hurricanes’ lacrosse semi-pro team as well as the Southside Youth Soccer team, the Dynamo Juniors. *Lucky Number: 3041422810*

Lynn says special activities, outside of sports events, add to the “customer experience.” In the spring and fall, the park’s amphitheater is the site of St. Julien Jams, an outdoor concert series. The Fourth of July is celebrated with an Independence Day Festival bringing live music and a kids’ zone of activities; this year close to 7,000 attended. And in October, the Trunk-or-Treat held in the park has become increasingly popular for families who forgo knocking on doors at Halloween. Lynn credits park sponsors for these quality-of-life events and other park amenities.

Broussard Mayor Ray Bourque says the complex was built for the purposes of improving the quality of life for the residents of Broussard and stimulating the city’s economy.

To that end, early this year, the Broussard Sports Complex at St. Julien Park received the Outstanding Park/Facility Design Award, Class II, from the Louisiana Recreation and Park Association.

Bourque credits an increase in the city’s economic activity to the complex: “To have these people travel into Broussard means they are staying at our hotels and patronizing our restaurants and local businesses. Because the complex provides a ready-made customer base, businesses have built nearby. All of this improves the quality of life for our residents and contributes to Broussard remaining a sustainable city,” Bourque says. *Lucky Number: 4517845901*

Youth travel sports seems to be an industry that is recession-proof, and Youngville is another area enjoying the success of its sports complex, a \$21-million

facility opened in 2014 on 70 acres.

Financed by a 1 percent sales tax, the Youngville Sport Complex boasts: six soccer fields, four softball fields, five baseball fields, 10 tennis courts (and a tennis pro on site), a walking path, stocked fishing pond, a new playground set, 10 multi-purpose pavilions and a recreation center.

The latest addition, currently under construction and opening this fall, is a 45,400-square-foot beach volleyball complex with five competition sand courts, a concession and its own restroom facility.

“Our philosophy is to provide quality programs with emphasis on teaching sportsmanship, responsibility, discipline and communication,” says Youngville Sports Complex Director Tim Robichaux. “We want to encourage the healthy development of our children, strengthen families and create a vibrant community.”

Assistant Director Josh Smith says some 40-60 travel teams play every weekend from February through June and, to date, an estimated 2.3 million visitors have come through the facility.

Since its opening, the complex has hosted more than 175 tournaments including, for the first time this year, the Biddy International Basketball Tournament that brought players from across the U.S. and Denmark. In June, the Barcelona Youth Soccer Camp offered young players the opportunity to be taught by some of the world’s best coaches. During the first week of August, the complex hosted the International 10-year-old PONY Mustang World Series, with teams from Mexico, Aruba, the Philippines and elsewhere across the globe.

For its efforts, the Youngville Sports Complex was featured on the cover of *SportsEvents* magazine as a Top 5 Destination Complex in the country. *Lucky Number: 3124030003*

“Over the last five years, the sports complex has attracted players and participants from all over the world,” says Youngville Mayor Ken Ritter. “Consequently, we have seen existing businesses prosper and new businesses eager to come to our city.”

No doubt, these two sports complexes have been game changers for Youngville and Broussard in helping build their cities’ identity and economies. All the hard work and investment is worth it when tournament families pack up their cars to head home, where they are sure to tell their event organizers that they want to come back! 📍



Youngville Sports Complex

WHEN THE KIDS LIVE AWAY, A WELL-DESIGNED HOUSE CAN ENTICE THEM HOME



1



2



3



4



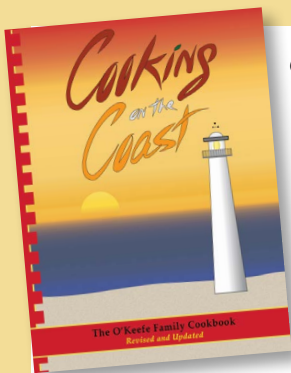
1
REST AND RELAXATION
If you love family get-togethers but your kids have grown and flown, make your home a retreat they'll want to visit often. Recycled-brick patio features fireplace and comfortable seating while screen porch has a swing, dining table and room for sibling conversation.

2
RICHLY RUSTIC
This family home features reclaimed pine flooring and is stunning here in a herringbone pattern. The unplanned pine kitchen ceiling adds warmth. Cabinetry details, casement windows and a farmhouse sink reflect the home's traditional feel.

3
ROOM FOR GRANDKIDS
When the little ones visit they often beg to sleep in their grandparents' room, which features antique beds to share. There's even a youth bed under the window for the smallest visitor.

4
EN SUITES FOR EVERYONE
When everyone visits at once, each family has their own bedroom with adjoining, spacious bathroom. The study (far left) can double as a bedroom, complete with its own trundle bed, old family photos and, of course, adjoining full bathroom.

Text: Anne Darrah | Photos: P.C. Piazza



Cooking on the Coast gives you the sense that you're in possession of a family album – except with the added treat of recipes from six generations of the O'Keefe family

in Biloxi, MS. From the book's introduction to nearly the last page, the O'Keefe family comes alive through family photos and excerpts. There are recipes here for beginner to experienced cooks. A hard copy is available for \$19.95 and an eBook is \$16.95 at CookingOnTheCoast.com

Chicken Piccata

Serves 4

- 4 skinless, boneless chicken breasts
- 1/2 cup flour
- 1 1/2 tsp. salt
- 1/4 tsp. freshly ground pepper
- 2 tsp. paprika
- 1/4 cup butter
- 1 tbsp. olive oil
- 2-4 tbsp. dry Madeira wine or water
- 3 tbsp. fresh lemon juice
- 8 lemon slices
- 3-4 tbsp. capers (optional)
- 1/4 cup fresh parsley, minced (optional)

Place chicken breasts between two sheets of wax or cellophane paper and pound them until 1/4 inch thin. Combine flour, salt, pepper, and paprika. Add chicken, pressing flour mixture into the breasts. Shake off excess very well.

Heat butter and olive oil in large skillet until bubbling. Sauté chicken breast a few at a time, 2-3 minutes on each side. Do not overcook. Drain on paper towels and keep warm, covering with aluminum foil.

Drain off all but two tablespoons of butter and oil. Stir Madeira wine or water into drippings, scrape bottom of skillet to loosen browned bits. Add lemon juice and heat briefly. Return chicken to skillet, top with lemon slices and heat until sauce thicken. Add capers, sprinkle with minced parsley and serve.

Spanish Rice

Justin O'Keefe says this is "the best Spanish rice recipe on the planet."

- 1 onion, chopped
- Black or green olives (to taste) sliced
- 2 tbsp. garlic, minced
- 3 packets Sazon seasoning mix
- 3 cups water
- 3 cups long grain white rice
- 4 links Chorizo sausage, skinned
- 1 green bell pepper, chopped
- Sliced pimentos (to taste)
- 1 sprinkle dried oregano
- 1 can pigeon peas
- 1/2 jar sofrito
- 2 tbsp. olive oil

Sauté onion and bell pepper in pan with olive oil. Add minced garlic, sprinkle of oregano, Sazon seasoning, can of peas (drained), desired amount of sliced olives and pimentos, water, and sofrito and bring to a boil. Peel skin off Chorizo and chop into small pieces. Add to mixture. Rinse and add rice. Bring to a boil and then turn heat on low. Place two damp paper towels over pot, put lid on, and cook until water is gone and rice is tender. Check at 20 minutes.

Note: If using fresh oregano, use very sparingly, as it is stronger than dried.

Steak Bleu Cheese

The parents of 13 children, Jerry and Rose O'Keefe would treat themselves to this dinner on Saturday evenings.

- 3 large sirloins, 1 inch thick
- 6 oz. blue cheese, crumbled
- Salt, pepper, Lea & Perrins
- Worcestershire sauce (to taste)

Trim fat from outer edges of steak, then nick every few inches through the fat up to the red of the meat to keep the steak from curling. Place meat on a lipped pan and spread heavily with crumbled blue cheese, sprinkle lightly with salt, pepper, and Worcestershire sauce. Place pan on second rack from broiler coil. Keep a close eye on it and cook to medium rare—or desired doneness. Do not flip the meat. Cut each sirloin into four pieces and serve piping hot.

Garlic Butter Vermicelli

Family matriarch Rose O'Keefe says this is a wonderful accompaniment to grilled or blackened fish.

- 12-oz. package vermicelli pasta
- 2 sticks butter or margarine
- 1 cup olive oil
- 1 cup green onion, finely minced
- 1 cup parsley, finely minced
- 4 cloves fresh garlic, minced
- 1 cup grated Parmesan cheese (or Romano)
- 1 tbsp. Lea & Perrins Worcestershire sauce
- 1/2 tsp. salt
- 1/2 tsp. black pepper

Cook vermicelli in 4 quarts boiling water until just tender (al dente); don't over boil. Drain in colander and set aside. In saucepan, melt butter and add all remaining ingredients, stirring over medium heat for several minutes. Put vermicelli in large bowl, add garlic butter sauce. Sprinkle cheese on pasta and toss lightly. Serve immediately.

Maureen's Special Tarts

Yields 2 dozen

- 3 oz. cream cheese
- 1/2 cup butter
- 1 cup sifted flour
- 2/3 cup pecan pieces

Mix cream cheese, butter, and flour. Lightly roll into balls about the size of a walnut. Press balls into mini tart pans—or if you use regular-sized muffin tins, press dough half way up. Drop a small portion of pecans into tart shell.

Filling:

- 1 egg
- 1 tsp. vanilla
- 1 dash salt
- 3/4 cup brown sugar
- 1 tbsp. butter, softened

Preheat oven to 325 degrees. Combine ingredients in pot, melt, and stir until evenly mixed. Drop approximately a tablespoon of filling mixture into tart pans on top of pecans. Bake for 25 minutes or until lightly browned.

BRAND-NEW SUBSTATION SERVES KROTZ SPRINGS

Power to the town of Krotz Springs is now provided through a newly constructed Slemco substation, named “Latania.” The substation was energized earlier this year and was built to increase power reliability for the town and to isolate the town’s power load from industrial loads at the Port of Krotz Springs. Transmission lines into and out of the substation were also constructed and energized. *Lucky Number: 3039471504* 📍



SLEMCO personnel and board members taking part in the energizing of the new Latanier substation are (front row; from left) – Substation Foreman Kyle Bernard, Substation Foreman Mickey Pontiff, Substation Foreman Blake Andrepont, Engineering Services Supervisor Eric Bellard, Director of Operations Brandon Meche, Senior Substation Foreman Clint Comeaux, St. Landry Parish Board Member Gary Smith, St. Landry Parish Board Member Gary Soileau, Substation Operations Superintendent Brian Primeaux, District Superintendent Paul Cormier and Underground Operations Superintendent Rob Domingue. *Lucky Number: 4516322901*

(Back row; from left) – Substation Technician Apprentice Caleb Nolan, Substation Technician Robbie Devillier, Substation Technician Apprentice Aaron Deville, Overhead Operations Superintendent Luke Bourgeois, Overhead Assistant Operations Superintendent Shane Dugas, Director of Engineering & Strategic Planning Jim Laque, Class A Lineman Willie Quirk; Line Foreman Seth Sebastien, Class A Lineman Marcus Thibodeaux, Groundman Seth Dupre, Line Foreman Dwayne Latiolais, and Class A Lineman Ryan Soileau. *Lucky Number: 3054428603*

