



PC Electric

CONNECTIONS

MEMBER NEWSLETTER

NO. 30 May/June 2023 Price Free www.pcemc.org

How crawfish became an
icon of Louisiana cooking



CONNECTIONS

MAGAZINE

No. 30 May/June 2023

Connections Magazine is the official publication of PC Electric

2506 False River Drive
P.O. Box 160
New Roads, LA 70760
225.638.3751 Phone
800.738.7232 Toll Free
www.pcemc.org

BOARD OF DIRECTORS

DISTRICT 1

Al Ewing

DISTRICT 2

Jimmy Ewing, Jr., President

DISTRICT 3

George G. LaCour, Jr., Vice President

DISTRICT 4

Ralph B. Chustz, Sr., Secretary/Treasurer

DISTRICT 5

Brenda Hurst

DISTRICT 6

Eric Elliott

DISTRICT 7

Chris Settoon

EXECUTIVE STAFF

Myron A. Lambert

General Manager

Craig Magruder

Operations Manager

Amanda McDuff

Chief Financial Officer

Lisanne Labatut

Executive Administrative Assistant &
H.R. Manager

Chad Nichols

Safety Training & Projects Coordinator

Jill Copeland

Manager of Member Services and
Communications

CRAWFISH CORNBREAD



Ingredients:

- 4 Tbsp Butter or margarine
- 1 medium yellow or sweet onion
- 1/2 medium red bell pepper
- 2 ribs celery chopped
- 1 tsp creole seasoning
- 1 lb frozen crawfish tails, thawed
- 1 box Jiffy Cornbread Mix
- 1/4 cup self rising flour
- 1 tsp salt
- 1/2 cup shredded cheddar or cheddar jack cheese
- 1 cup frozen corn
- 1 cup milk
- 1/4 cup vegetable oil
- 3 large eggs lightly beaten

Crawfish Cornbread can be eaten as a side dish or you can add a salad or veggie and make it (175901) the main entree. For best results, only use Louisiana crawfish!

Instructions:

Preheat oven to 400 degrees.

Place the butter in a large pan and heat over medium-high heat. When melted, add onion and bell pepper.

Cook 5-6 minutes or until onions and peppers are soft.

Drain liquid from crawfish and add to pan along with creole seasoning. Remove from heat and set aside.

In a large bowl, whisk together cornbread mix and self rising flour.

Add cheese, corn, milk, oil, and eggs. Add onion/crawfish mixture.

Stir until well combined. Transfer mixture to a greased 10 inch cast iron skillet.

Bake for 35 to 45 minutes, or until golden on top and set in the middle.

HAPPY MEMORIAL DAY

REMEMBER AND HONOR
Our office will be closed

MONDAY, MAY 29, 2023

A dispatcher will be on duty to
take outage reports.

Have a happy and safe holiday.

How crawfish became an icon of Louisiana cooking

Crawfish is a staple in Louisiana cooking. We cook crawfish to celebrate big events in our lives, celebrate holidays and especially during Lent.

While crawfish can be cooked several different ways, and all delicious in their own way, one of the most common is boiling them.

When you think of “Cajun Cooking” one of the dishes you think of is crawfish. But did you know that the Cajuns weren’t the first people to discover and eat them?

According to the Native American Project, (184200) the Houmas Indians were the primary group found in South Louisiana in the 1800s and early 1900s. The first mention of the Houmas Indians is found in LaSalle’s report of the existence of the “Oumas” village in March of 1682, even though he did not actually visit the location. The name, Ouma (French or Huma translates as “red” and is apparently a shortened form of Saktci-homma, the name of the Chakchiuma meaning “red crawfish.”

The Houma tribe had been eating crawfish long before the Cajuns arrived in the 1700s. They would fish for these “mudbugs” using reeds covered in deer meat. Crawfish were plentiful in the muddy southern marshes of the state, and the tribe even named themselves

after crawfish and used them as their war emblem. The crawfish was a symbol of honor and resilience. They respected the fight in the crawfish, which raises its claws in defense instead of backing down.

But as much as they were revered, they were also a symbol of poverty when it came to using them as food. If you were so downtrodden that you couldn’t find any food, you could take a tub, a kind of a wash tub, and put it where they let the rice fields drain out. The tub (433401) would sink down by the drainage and crawfish would wash out of the rice fields. Once they hit the tub they would settle to the bottom. When the tub eventually filled with crawfish, they would pour the water out of the tub only to find a bountiful catch of crawfish.

When the Acadians or Cajuns arrived in south Louisiana after being forced out of Canada by the British, they settled along those same bayous and marshes where crawfish were plentiful. Having nothing with them but what they could take along their journey, they learned that the crawfish were abundant and was one of the cheapest food sources in the region.

According to the Louisiana Office of Tourism, in the 1800s, Cajun settlers modified lobster recipes passed down from their coastal Canadian forefathers, substituting them with crawfish. Creole restaurateurs in New Orleans caught on, and once it took off in the Big Easy, the secret was out: crawfish became synonymous with Louisiana cooking. Today, Louisiana leads the nation in

crawfish production.”

Because crawfish are seasonal creatures, and because south Louisiana is such a communal region - where friends, family, and neighbors gathered regularly to share meals, gossip, and good times - the crawfish boil became a tradition in Louisiana as of the 20th century.

Since these large gatherings became almost the official celebration of the end of winter in Louisiana, we have used crawfish as the symbol of a good party and as the ultimate finger food. Crawfish even have their own festival. In Chalmette its called Crawfest at Tulane, in Lake Charles (762401) it's the Lake Charles Crawfish Festival and at the Breaux Bridge festival, you can find crawfish cooked in so many different ways it will be hard to decide on just one dish. These festivals are generally held in the spring when the crawfish are plentiful.

Crawfish have become a big part of life in south Louisiana, and even as the price fluctuates up and down, we still gather regularly to sample the marshland delicacy.



Member of the Houmas tribe with the crawfish war emblem

Did You Know?

- Louisiana leads the nation in crawfish production.
- Crawfish come in a variety of colors. The most common is red, but crawfish also come in blues, whites, greens, and yellow. When cooked, however, all crawfish turn the color red.
- Crawfish live on every continent in the world except for Antarctica.
- The crawfish is the Official Crustacean of the State of Louisiana – and Louisiana is (1332902) the first state to actually have an Official Crustacean.
- Crawfish have extremely good eyesight and can move their eyes independently of one another.
- Crawfish reach adult size in about four years, but can actually live up to 30 years in the wild
- Crawfish walk forward, but swim backward using their abdomen muscles. They actually move much faster backwards while swimming.

PC ELECTRIC STATEMENT OF ASSETS & LIABILITIES AS OF DECEMBER 31, 2022

| | | |
|---|--|---------------------|
| ASSETS: | | |
| Net Utility Plant | | \$46,014,962 |
| Non-Utility Plant | | 0 |
| Investments in Associated Organizations and Special Funds | | 2,360,064 |
| Cash | | 438,244 |
| Accounts Receivable | | 1,981,390 |
| Material and Supplies | | 1,000,202 |
| Other Current and Accrued Assets | | 3,516,690 |
| Deferred Debits | | 1,053,432 |
| TOTAL ASSETS | | \$56,364,984 |
| LIABILITIES AND EQUITY: | | |
| Memberships | | \$39,665 |
| Patronage Capital | | 18,373,510 |
| Operating Deficit - Prior Years | | (2,790,583.54) |
| Operating Margin - Current Year | | (372,341.76) |
| Other Margins & Equity | | 5,025,901 |
| Long Term Debt | | 29,413,352 |
| Obligations Under Capital Leases | | 491,388 |
| Other Non-Current Liabilities | | 116,113 |
| Notes Payable | | 3,250,000 |
| Accounts Payable | | 1,644,759 |
| Consumer Deposits | | 587,385 |
| Other Current and Accrued Liabilities | | 585,837 |
| TOTAL LIABILITIES & EQUITY | | \$56,364,984 |

| | |
|---|-------------|
| NUMBER OF ACCOUNTS BILLED AS OF DECEMBER 31, 2022 | 10,658 |
| TOTAL KWH PURCHASED DURING 2022 | 234,737,039 |
| TOTAL KWH SOLD DURING 2022 | 223,013,559 |
| TOTAL MILES OF LINE: | |
| TRANSMISSION | 51 |
| DISTRIBUTION | 1,076 |
| NUMBER OF FULL TIME EMPLOYEES AS OF DECEMBER 31, 2022 | 40 |

STATEMENT OF OPERATIONS FOR THE YEAR ENDING DECEMBER 31, 2022

| | | |
|--------------------------------|--------------|---------------------|
| OPERATING REVENUE | | \$27,550,938 |
| OPERATING EXPENSE: | | |
| Cost of Purchased Power | \$17,383,559 | |
| Transmission Expense | 56,385 | |
| Distribution Expense | 3,537,905 | |
| Consumer Expense | 1,030,506 | |
| Administrative Expense | 2,580,456 | |
| Depreciation Expense | 1,760,834 | |
| Tax Expense | 556,899 | |
| Interest Expense | 958,936 | |
| Miscellaneous Expense | 57,800 | |
| TOTAL OPERATING EXPENSE | | \$27,923,279 |
| Operating Margin | | (372,341.76) |
| Non-Operating Margin | | 162,453.40 |
| NET MARGIN | | (\$209,888) |

**SOMETHING
NEW TO HELP
US SERVE OUR
MEMBERS
BETTER**

PC Electric is in the process of upgrading our infrastructure, and all members will receive new meters.

Our meter installation vendor, Honeywell, will be changing out the meters. Installers will be wearing Honeywell uniforms and will have stickers that read "Licensed Contractor of PC Electric."

We know you may have questions, so we encourage our members to visit the Frequently Asked Questions page on our website at

www.pcemc.org



225-638-3751 or 800-738-7232





Play it Safe: 10 Do's and Don'ts When Using Portable Generators

storm season is upon us, which means greater potential for power outages. If you're planning to use a portable generator in the event of an outage, PC Electric reminds you to play it safe.

With proper use and maintenance, portable generators can provide great convenience during an outage. However, when generators are used incorrectly, they can be extremely hazardous. In a 2022 report, the Consumer Product Safety Commission estimated 85 U.S. consumers die every year from carbon monoxide (CO) poisoning caused by (1581803) gasoline-powered portable generators.

Here are 10 do's and don'ts to keep in mind when using portable generators:

DO:

DO Install Backup CO Alarms

DO Keep children and pets away from portable generators at all times.

DO Position generators at least 25 feet outside the home, away from doors, windows and vents that can allow CO to enter the home.

DO Ensure your generator is properly grounded. Use a portable ground fault circuit interrupter (GFCI) to prevent electric shock injuries.

DO Use three-prong extension cords that are rated to handle the load of the generator. Inspect extension cords for cuts, frays or other damage before use.

DON'T:

DON'T Operate a generator inside your home or an enclosed (or partially enclosed) space. Generators produce high levels of CO, which can be deadly.

DON'T Open windows or doors while the generator is running.

DON'T Rely on generators as a full-time source of power. They should only be used temporarily or in emergency situations to power essential equipment or appliances.

DON'T Overload generators. They should only be used to power essential equipment. Make sure your generator can handle the load of the items you plan to power.

DON'T Connect generators directly into household wiring unless you have an appropriate transfer switch installed.

If a generator is connected to a home's wiring without a transfer switch, power can backfeed along power lines and electrocute utility lineworkers making repairs.

While generators provide convenience during power outages, they can quickly (161600) become hazardous—even deadly—if improperly operated. Before you operate a portable generator, be sure to thoroughly read the owner's manual for important safety information and tips.



P.O. Box 160
New Roads, LA 70760

FEELING LUCKY? LOOK FOR YOUR ACCOUNT NUMBER TO WIN A BILL CREDIT!

If you see your account number published inside this issue, call PC Electric by June 30, 2023 to receive a \$25 credit on your bill. Your account number can be found on your bill statement.

GOOD LUCK!

If you're looking to add smart technology to your home, consider smart plugs. Smart plugs are inexpensive and can be used to control lighting and other electronic devices through a smart phone app. With smart plugs, you can conveniently manage (1670202) lighting, home office equipment, video game consoles and more. By powering off unused devices when you're away, you can save energy (and money!).

**ENERGY
EFFICIENCY TIP!**

***Follow Us
On Social
Media***



Digging into an outdoor project?

Before you dig, dial
811 or visit
www.call811.com to
protect underground
utilities.

Careless digging
poses a threat to
people, pipelines, and
underground facilities

Contact 811 first
and help keep our
community safe.