



First day of spring is March 20

Dig safely

- Call 811 before you dig to avoid contact with underground utilities such as electric, gas, water, sewer and phone lines.
- 811 is a national call-before-you-dig phone number and will mark the location of utility lines.

Reminder about payment options

Customers can make payments at a local customer service office with a credit or debit card or check using the self-service payment kiosk.



Energy-saving kit for small businesses

Small business owners can receive an energy kit through Cleco's energy efficiency program, Power Wise™ to become more energy efficient.

Apply at www.cleco.com/powerwise/business-kit-application while supplies last.

Energy-saving kit includes the following:



Red Exit Retrofit Kit

Changing the lightbulb in your exit signs can save on average **220 kWh** per year.



9W A19 Energy Star Certified Dimmable LED

Changing out old lighting to new efficient LEDs can save an average **165 kWh** per bulb per year.



9W BR30 Energy Star Certified Dimmable LED

Changing out old flood lighting to new efficient LEDs can save an average **247 kWh** per bulb annually.



1.0 GMP Faucet Aerator

Installing each low-flow faucet aerator can save an average **733 kWh** per aerator per year.

The Opelousas Customer Service Office is moving!

While the office hours will remain 7:30 a.m. to 3:30 p.m., the new location will provide customers a larger facility and additional parking spaces.

The moving date and address of the new location will be announced soon!



Cleco in the Community

Cleco sponsors Farmers Education program at Opelousas Museum in honor of Black History Month



In February, Cleco sponsored a Farmers Education program at the Opelousas Museum and Interpretive Center in celebration of Black History Month. The program honors the Negro Farmers of St. Landry Parish and allowed farmers to share wisdom and stories of cultivating crops. The museum also presented a local farmers market and provided free samples of locally grown vegetables.

Cleco sponsors Pineville Night of Lights Mardi Gras Parade



In February, Cleco sponsored the 7th Annual Night of Lights Mardi Gras Parade in the city of Pineville. Employees enjoyed throwing beads and making memories at the only night-time Mardi Gras parade in the area.

For the latest on career opportunities, community events, safety tips and more, visit cleco.com or follow us on social media.



Cleco expands role of its Chief Operations Officer Robbie LaBorde to include Chief Sustainability Officer

Cleco recently expanded the role and responsibilities of Robbie LaBorde to reflect the company's sustainability efforts which are to preserve the environment and support present and future generations.



Cleco is incorporating sustainability into its operations by establishing environmental, social and governance goals (ESG).

LaBorde will lead the ESG initiatives and continue in his role as Cleco's chief operations officer. His new title, chief operations and sustainability officer, went into effect in February.

Daylight Saving Time begins Sunday, March 13.
Set clocks forward one hour.



BBQ SHRIMP

- 1/2 lb margarine
- 1/2 lb butter
- 1 whole lemon
- 2 tbsp garlic puree or 4 cloves garlic crushed
- 3 tbsp freshly ground black pepper
- 6 tsp dry barbecue seasoning
- 4 bay leaves
- 1 tbsp cayenne pepper
- 1/2 tsp rosemary leaves
- 1 tbsp Worcestershire sauce
- Salt to taste
- 3 lbs shrimp
- 1 loaf French bread
- 1 tsp chives

Mix all ingredients over the stove. Pour over 3 lbs of shrimp with peels on (you can leave heads on or take them off) in large Pyrex dish. Bake at 350 degrees for about 20 to 30 minutes. Stir them once while they are cooking to wet with liquid. Mound the shrimp in the center of a platter. Spoon sauce over the shrimp and around the plate. Slice French bread. Arrange the bread around the shrimp. Garnish with chopped chives.