Winter 2019

Energy Matters



Light up safely this holiday season

- Inspect electrical cords and other decorations for damage before using.
- Don't overload electrical outlets.
- Never plug more than one high-wattage decoration into an outlet.
- Use decorations rated for indoors inside and decorations rated for outdoors outside.
- Plug outdoor electrical decorations into ground fault-protected outlets.
- Don't leave holiday lights on when you go to bed or leave the house.

Cleco adds 50 megawatts of emission free power

On Aug. 13, Cleco Power placed into service its St. Mary Clean Energy Center in Franklin, La., which is capable of generating up to 50 megawatts of electricity without increasing emissions.

"This is a unique opportunity to provide clean power that is reliably generated and is good for the environment," said Robbie LaBorde, chief operations officer. "This new Cleco plant is capable of producing up to 50 megawatts, which is enough to power 17,000 homes a year with zero associated emissions."



St. Mary Clean Energy Center, Franklin, La.



Reminder about Emergency Deferred Billing

Cleco's Emergency Deferred Billing Program allows some customers to defer an excess portion of their bill for several months during an energy emergency declared by the Louisiana Public Service Commission. Customers must meet certain eligibility requirements in order to qualify for the program and must re-qualify every two years. For eligibility requirements and enrollment information, visit cleco.com, call 1-800-622-6537 or visit your nearest Cleco customer service office.

Cleco in the Community





On Nov. 5, Cleco employees and public safety mascot, Hot Spot, opened car doors, greeted students, gave high fives and more at Buckeye Elementary in Deville, La. to support a new initiative by the Rapides Parish School System called "Together Tuesdays."



On Oct. 22, Cleco donated a CPR in Schools Training Kit to Lakeshore High School in Mandeville, La. to help students learn the CPR skills needed to save a life in the event they encounter a sudden cardiac arrest at home, work or in public.

One kit can train hundreds of students annually.



On Sept. 27, Cleco presented the Evangeline Parish School Board with a check for \$85,000 for lighting upgrades made thi year through Cleco's Power Wise™ energy efficiency program. LEDs use less electricity, require less maintenance and last two times longer.

Follow us on social media for the latest on career opportunities, community events, safety tips and more!





Cleco receives Leaders in Philanthropy Award



On Nov. 7, Cleco received the 2019 Leaders in Philanthropy Award presented by the Community Foundation of Acadiana (CFA) during an awards ceremony at the Cajundome Convention Center in Lafayette. Each year, the CFA recognizes and celebrates outstanding individuals, couples and businesses who have made an impact in their community through philanthropic giving. Bill Fontenot, president and CEO of Cleco, accepted the award.

"Cleco has given its time and resources to improve the quality of life for residents throughout Louisiana," said Raymond Hebert, president and CEO of CFA. "The company's commitment to charitable giving continues to enhance communities and has done so for decades. It is our privilege to honor Cleco with the 2019 Leaders in Philanthropy Corporate Award."

Cleco presents electrical safety program to students

On Oct. 2, Cleco presented its electrical safety program, Hot Spot, to over 400 elementary students on the west and east end of St. Mary Parish to teach them how to stay safe around electricity.

During the presentation, Hot Spot and a team of specially trained Cleco employees simulated what could happen if kids or objects they are touching come into contact with a power line carrying 7,620 volts of electricity.



PECAN PIE

3 eggs, 2/3 cup sugar, 1 cup Karo Syrup (light or dark), 1 cup pecan halves, 1/3 cup butter or margarine (melted), 1 tsp vanilla extract, 1 pastry pie shell (deep dish)



Beat eggs, sugar, butter, vanilla and syrup together with mixer and add pecan halves. Pour into 9" pastry shell. Bake at 375 degrees for 40 to 50 minutes until pastry is nicely browned.