

## Scholarship recipients recognized

**S**helby Electric Cooperative (SEC) awarded their annual scholarships for higher education at the 86th Annual Meeting of Members. SEC would like to recognize these three area youths who received the 2025 scholarships for their outstanding application and essay: Alivia Kent, Jack McClain, and Nellea Polley. Each recipient was awarded a \$1,000 scholarship.

**Kent** is the daughter of Barry and Amy Kent of Taylorville. A Taylorville High School graduate, she will be attending Illinois State University's Mennonite College of Nursing program to receive her bachelor's degree in nursing. After graduating college, she wants to continue her education and obtain her master's degree to be a nurse practitioner.

**McClain** is the son of Rebecca McClain of Shelbyville. A

Shelbyville High School graduate, he plans to attend Taylor University in Upland, Indiana to major in English Education with minors in worship arts, scripture engagement, and Spanish. After graduating he hopes to be a high school English teacher and a worship leader.

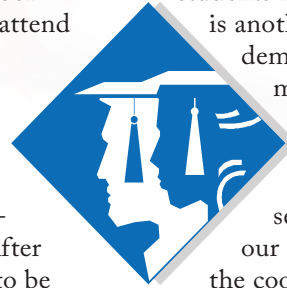
**Polley** is the daughter of Buck and Amanda Polley of Taylorville. A Taylorville High School graduate, she plans to attend Harding University in Searcy, Arkansas to obtain her bachelor's degree in medical humanities. After that, she is hoping to be accepted into Harding's Occupational Therapy program.

"We are happy to present these scholarships to deserving

students in our service area. This is another way the cooperative demonstrates our commitment to the communities we serve," noted Faith Wheeler, member services specialist. To see a short video clip of our three recipients, visit the cooperative's website, Instagram, or Facebook page.

Information about 2026 scholarships will be sent to area high school guidance counselors in the fall. Learn more about this and other scholarships on the cooperative's website, [shelbyelectric.coop](http://shelbyelectric.coop), under the "Community" tab, or call the office at 217-774-3986.

*SEC would like to congratulate all 2025 graduates and wish them well as they move on to the next chapter of their lives.*



*This year's scholarship recipients, pictured from left, Alivia Kent of Taylorville, Jack McClain of Shelbyville, and Nellea Polley of Taylorville.*

## ENERGY EFFICIENCY TIP OF THE MONTH

During summer months, run large appliances that emit heat such as clothes dryers and dishwashers during the evening when the outdoor temperature is lower. Running heat-emitting appliances in the evening will reduce indoor heat gain during the day when outdoor temperatures are highest and ultimately keep your air conditioner from working harder than necessary.

Source: [energy.gov](http://energy.gov)

**SHELBY**News

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**Summer Office Hours:  
Monday - Thursday  
6:30 a.m. - 4:30 p.m.**

*Effective June 9-August 8*

 **Shelby Electric  
Cooperative**

Your Touchstone Energy® Cooperative 

## HEAT UP THE GRILL

TO SAVE ENERGY THIS SUMMER

Nothing screams summer more than firing up the grill.

The good news is that using your grill in the great outdoors helps lower your energy bill. If you cook outside, less energy is needed to cool your kitchen.

- Nearly 70% of Americans own a grill.
- The Fourth of July is the most popular holiday for outdoor cooking.
- The hamburger is the favorite item to grill.
- The all-American hot dog gets the most votes from kids.
- More men grill than women.
- Grilling and barbecuing are not the same thing.
- Grilling means cooking over a fire, hot and fast.
- Barbecuing means cooking slowly over indirect heat.



Source: Breo Box

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On America's birthday, remember to honor our flag,  
our nation, and all those, past and present,  
who have risked it all for our freedom.

Our offices will be closed  
**THURSDAY, JULY 3**  
to celebrate our country's independence!



# Faith's ROADTRIP



## Musical tastes

Just north of Pana, Illinois, along US 51, sits a unique winery nestled in the countryside on land that has been in the Swiney family since Mike's great-grandfather bought it back in 1908. It is a place where history, family, and a love for wine all come together.

While visiting their oldest son Michael in Carbondale, Mike and Karen often stopped at local wineries — and in 2008, they decided to plant their own vines at home. It takes about three years for grapevines to start producing, but once they did, Karen began learning the craft of winemaking, studying fermentation, different techniques, and working to refine each batch. From the beginning, producing consistent, high-quality wine was a top priority — knowing that success meant every bottle had to deliver the same great experience.

As the winemaking journey progressed, so did ambitions for the winery. An old barn on the property had long been a family landmark, weathered but full of character. Before she passed, Mike's grandmother asked him to promise to **never tear it down**. He kept that promise by restoring the barn instead. The result is a rustic space that would become the heart of Arpeggio Winery. In 2015, they officially opened to the public.

Karen, who studied music in college, brought that passion into the winery's name. In music, an arpeggio is a chord played one note at a time — a fitting symbol for the process of winemaking. From grape growing to fermentation to bottling and labeling, every part matters. As



*Pictured left to right: Tim, Karen, and Mike Swiney — three of the faces behind the passion and hard work at Arpeggio Winery.*

you scan the wide variety of wines at Arpeggio, you will notice that each wine is named after a music term.

Throughout the 10 years of being in business, Arpeggio has become more than just a winery — it has grown into a local gathering place

known for its warm hospitality and vibrant community events. The winery buzzes with energy throughout the year with annual events including the Jeep Day in May, the Father's Day Car Show in June, seasonal vendor *Continued on page 18D*



*Mike Swiney turned the old family barn into a rustic gathering place for people to come from near and far to enjoy the ambiance and a glass of wine.*





*Each variety of wine has a musical term in its name.*

*"Musical tastes"* Continued from page 18C  
fairs, and the popular anniversary celebration, "Red, Wine, & Blue."

Each fall, when the grapes are ready, Arpeggio invites customers to take part in the harvest — a hands-on tradition that brings out anywhere from 20 to 60 volunteers. Friends, longtime supporters, and even college students join in to pick grapes and share a hearty lunch. Their help is vital to the process, easing the workload and creating a sense of shared accomplishment. In past years, volunteers have received bottles of wine made from the very fruit they helped gather in prior harvests, deepening the connection between the winery and its guests.

Arpeggio Winery grows two grape varieties. Norton makes red wine and Traminette makes white wine. Each harvest begins with hand-picking the grapes, followed by destemming, crushing, and fermentation. For reds, the fermentation happens on the skins, which gives the wine its deep color and rich character. Every step of the process — from vineyard to bottle — is done with care, right on the property.

Today, Arpeggio produces 16 different wines — all crafted in a converted two-car garage that serves as the heart of production. As demand has grown, so has the need for space.



*Arpeggio offers plenty of space for weddings, corporate functions, family reunions, or any group looking for a nice casual place to relax with friends.*

In 2024, the Swineys broke ground on a new facility that will allow for expanded production and continued creativity, especially in their increasingly popular Sangria line, including the much-loved Blackberry Sangria that has become a regional favorite.

As Mike and Karen prepare for the future of the winery, their son Tim is stepping into the role of winemaker, learning the craft firsthand. Tim's wife, Britany, plays a key part in the winery's operations as well, handling media and coordinating events to keep everything running smoothly. Their oldest son, Michael, designs all of Arpeggio's wine labels, adding a personal touch to each bottle.

In addition to its wines, Arpeggio Winery offers a loft rental space for small gatherings such as showers, meetings, and business events — a cozy, charming spot for visitors to enjoy. For larger celebrations, the entire winery is also available to rent for weddings, providing a unique and memorable setting for couples looking to celebrate their special day.

Visitors can find Arpeggio Winery, north of Pana, Illinois, at 778 US Hwy 51. For any questions or more information, people can call (217) 825-2015. To learn more

about the wines, events, or even purchase favorites online, visit their website at [arpeggiowines.com](http://arpeggiowines.com) and explore the Wine Shop.

Next time you find yourself looking for something to do, stop by and visit Arpeggio Winery and the Swiney family. Whether you come for the wine, the world-renowned Blackberry Sangria, or simply to enjoy their outdoor space with friends and family, you will not be disappointed. Arpeggio Winery is ready to welcome you — come for the wine, stay for the memories.

Thanks for riding along. I'll see you down the road!



*Their winemaking has grown from basement, to garage, and soon into a new spacious building currently under construction.*