Cooperative Lends Crews To Help Cooperatives In Missouri

Shelby Electric linemen arrived home early Friday, Jan. 26, after spending more than a week assisting Missouri cooperatives with their storm restoration efforts. Pictured left to right, linemen Steve Darnell, Kris Koehler, Brian Bunton, Jerry Johnston, Brian Chevalier, Adam Schrock and Matt Clark. Not pictured is Brad Wright.

Koehler, Johnston, Bunton and Chevalier left on Monday, Jan. 15 to help Cuiver River Electric in Troy, Missouri. They were then dispatched to join up with Darnell, Clark, Schrock and Wright who left Thursday, Jan. 18 to assist New-Mac Electric in Neosho, Missouri.

“We were lucky this time. Helping each other out is what cooperatives do,” noted Shelby Electric Construction Superintendent Terry Oldham. “We had crews come help us out in December when we were hit by an ice storm, and now it was our turn to help them get their members back online.”

The Shelby Electric forestry crew employees, Andy McDonald (l) and Kevin Carlen (r), spent three days with McDonough Power Cooperative in

Continued on page 2

Scholarship Deadline is March 15 - Visit www.shelbyelectric.coop For Details.
Shelbyville Wal*Mart Now Open

The new Wal*Mart Supercenter in Shelbyville, Illinois officially opened its doors at 7:30am Monday, Jan. 22, following a ribbon cutting ceremony. Shelbyville Wal*Mart Manager Ken Wamble stated that the new 100,266 square foot store brings to the community everyday low prices and 176, planned, new jobs. Community leaders participated in the grand opening. As part of the celebration, Wal*Mart donated $38,500 in charitable contributions to local organizations.

The store will be open 24 hours a day, seven days a week with 14 full service check-out lanes.

Shelby Electric Cooperative serves the new store in Shelbyville as well as the Taylorville store.

Contined from page 1

Macomb, Illinois following the Jan. 13 ice/snow storm. Kevin and Andy assisted by trimming back trees and getting limbs off the lines.

Shelby Electric Cooperative linemen worked 16-18 hours per day in the storm restoration process.
These tips assume only a very limited knowledge of pruning woody, ornamental plantings.

1. Prune just outside the “branch-bark ridge.” Every junction of the trunk and a branch, or the junction of two branches, has a branch-bark ridge. It is easier to see on some trees, such as maples. It looks like wrinkled skin or cracked and wrinkled skin. Make pruning cuts just outside this ridge and the tree will heal easily. Pruning too far outside this ridge will result in a dead stub that cannot be healed over. Pruning inside of the ridge results in slower and usually ineffective healing. So, think of the ridge as the skin and the cut you want to make as not being a “clean shave,” but leaving a little “stubble.”

2. Leave a terminal bud or leaf pointing in the direction that you want future growth. If you want to encourage a wide, spreading tree, then terminal growth should be pointing only slightly upward. Shaping a tree to minimize spread requires pruning off lateral or downward growth or buds, and encouraging upward growth.

3. Prune out crossing or rubbing branches as early as possible. Branches that are rubbing other branches will create wounds that can become diseased. Crossing branches will eventually grow together to create an undesired effect.

4. Let the light in! Frequent shearing of shrubs creates excessive terminal growth, resulting in “dead zone” beneath. It is necessary to hand prune “openings” to allow light to get to the lower branches and hopefully re-establish new growth. This is possible on yews, arborvitaes, junipers, viburnums and even some trees. However, burning bush in particular cannot be “brought back,” but can be allowed to grow on to a larger height.

5. Head-back shrubs that flower on new growth in late fall or early spring. The timing for this activity is mostly based upon ones desire for neatness or fullness during the winter months. Shrubs such as spirea and potentilla and some hydrangeas flower on new growth and can and should be pruned to within a foot of the ground at one of these two times. This practice accomplishes two things; it eliminates dead wood and encourages more vigorous new growth and better flowering. These are not plants to “give a haircut.”

Note: It is important to leave enough growth such that there are several buds on each stem. This same rule applies to cutting back woody perennials such as Russian Sage and Butterfly Bush.

6. Prune trees and shrubs that flower on the previous year’s wood just after the flowering period (usually in late spring). Most people recognize their lilacs have been incorrectly pruned when they don’t have any fragrant flowers in the spring. These plants, along with fragrant viburnums, flowering crabs, and others “set” their flower buds the previous season.

Note: If you miss the proper time to prune, it is still possible to thin these plants with care later in the season without dramatically affecting the desired flowering.

7. Periodically renovate heavier, woody shrubs. Shrubs such as viburnums, dogwoods and weigela should occasionally have the older “canes” removed down to the ground. It is usually easy to distinguish the older stems by the darker color, less vigorous growth and sometimes-dead wood. It is recommended not to remove more than 20 percent of the plant.

8. Use a string and line level to trim formal hedges. The frame of reference for formal hedges is going to be structures such as decks, patios or buildings – not the ground.

9. Dense trees should be thinned or they will be damaged by high winds. As trees mature, they should be thinned to allow wind to pass through them. This minimizes broken branches and shredded leaves in the spring when there is an abundance of new growth.

Pear trees in particular should be thinned to prevent splitting of the brittle branches. A trained arborist should probably be consulted for this practice.

10. Balance the root system with the crown (top of tree). Here in the Midwest, the soils are heavy and root growth is often not what we would like. This is why it is sometimes necessary to reduce the crown to balance with the available root system. The root system then has fewer crowns to support and feed and therefore is not stressed. The same would go for construction damage. If it is necessary to encroach on the root system of an established tree to build a patio, for example, it is advisable to thin the tree to balance the “upstairs” with the “downstairs.” This minimizes shock and ensures future success.

Bonus tip: The hand pruning shears most professionals recommend are the Felco #2. These hand shears can be easily repaired and will last for many years. The type of pruning saws professionals prefer are the Corona brand for ease of use and durability.
For Sale

- Generac 16 KW, PTO generator with trailer. Call 217-682-3257.
- Weather brake for JD 4020, complete, $75 obo; narrow front ends for 3010 & 4020. Call 217-784-5496.
- Clayton wood furnace, thermostatic control, forced air. Call 217-797-6991.
- Roll-away bed, 72" x 32", 5 inch coil spring mattress, new, $35 obo. Call 217-873-4441.
- Show western saddle, like new; 2 used saddles. Call 217-235-3427.
- AKC registered cocker spaniel puppies, $250 - $300; AHC registered cockapoo puppies, non-shedding, $250 - $300. Call 217-728-4961.
- Cemetery lots, 3 burial spaces, 1, 2, and 3, lot 137, section B, Rosslawn Cemetery, $400 for all. Call 217-923-3810.
- Roll-away bed, $1,900 obo. Call 217-348-768-4944.
- 217-348-3886 or 217-273-5952 after 5:00 p.m.
- Cemetery lots, 3 burial spaces, 1, 2, and 3, lot 137, section B, Rosslawn Cemetery, $400 for all. Call 217-923-3810.
- Ford 9N tractor with snow blade and brush hog, $1,900 obo. Call 217-348-768-4944.
- 217-348-3886 or 217-273-5952 after 5:00 p.m.
- Cemetery lots, 3 burial spaces, 1, 2, and 3, lot 137, section B, Rosslawn Cemetery, $400 for all. Call 217-923-3810.
- Coyote chandeliers. Call 217-549-0620.
- Show western saddle, like new; 2 used saddles. Call 217-235-3427.
- AKC registered cocker spaniel puppies, $250 - $300; AHC registered cockapoo puppies, non-shedding, $250 - $300. Call 217-728-4961.
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Honoring Our Area Military Personnel

Sr. Aron Virden from Pana, IL is currently stationed in Camp Buka, Iraq. He is in the United States Air Force and this is his second tour in Iraq. Aron is a 2003 graduate from Pana High School and is the son of David Virden of Mt. Zion and Faye Adams of Pana.

If you have a family member or friend who is currently serving in the military, please send us their name, rank and where they are stationed and we will try to feature them in an upcoming issue. Pictures can be used but must be of good quality. Send information to Military, P.O. Box 709, Mattoon, Illinois 61938 or P.O. Box 560, Shelbyville, Illinois 62565.

If you have items to list, please send them to: Member Exchange P.O. Box 560, Shelbyville, IL 62565 or P.O. Box 709, Mattoon, IL 61938

e-mail: info@cmec.coop or memberexchange@shelbyelectric.com

Deadline for ad submission is the first of the preceeding month.

Day Light Savings Time Begins Sunday, March 11 At 2am.
**Irish Breakfast**

**Ingredients:**
- 6 thick slices bacon
- 2 tablespoons butter or margarine
- 4 eggs
- 2 small tomatoes, sliced
- 2 cups whole mushrooms
- 4 slices prepared soda bread

**Directions**
Lay the bacon slices in a single layer in a large skillet. Fry over medium heat until it begins to get tinged with brown. Fry on both sides. Remove from pan, but save grease. Melt butter in skillet. Crack eggs into pan, being careful not to break yolks. Place tomato slices, mushrooms, and bread in pan. Fry gently, stirring mushrooms and tomatoes occasionally. Keep everything separate. Turn bread over to brown on both sides. When egg whites are set, but yolks are still runny, dish half of everything on to each of 2 warmed plates and serve immediately.

**Pratie Oaten**

**Ingredients:**
- 3 large potatoes
- 1 ½ teaspoons salt
- 1 cup rolled oats
- ½ cup unsalted butter, melted
- 2 tablespoons butter for frying

**Directions**
Place potatoes in a bowl and wash under cold, running water until water runs clear. Place in a medium saucepan with ½ teaspoon of the salt. Add enough water to generously cover. Bring to a boil, reduce to simmer, and cook, uncovered, until soft, about 15 minutes. While potatoes are warm, mash with a fork or in a food mill. Let potatoes cool a little, and then mix in the oats to make a soft dough. Add the butter and remaining 1 teaspoon salt and mix well. Roll dough into 1-inch thickness and cut out 3-inch biscuits with a round cutter. Heat 1 tablespoon butter in a large skillet. Add half of the potato and oatmeal “cakes” and fry until light brown on both sides, about 2 minutes per side. Repeat with remaining cakes, adding more butter to skillet if necessary. Serve warm.

**Glazed Corned Beef**

**Ingredients:**
- 4 ½ lbs corned beef, rinsed
- 1 cup water
- 1 cup apricot preserves
- 4 tablespoons brown sugar
- 2 tablespoons soy sauce

**Directions**
Preheat oven to 350 degrees. Coat a large pan with non-stick cooking spray. Place corned beef in dish and add water. Cover tightly with aluminum foil and bake for 2 hours; drain liquid. In a small bowl, combine apricot preserves, brown sugar, and soy sauce. Spread the apricot mixture evenly over the corned beef. Bake uncovered at 350 degrees for 25 to 30 more minutes, or until the meat is tender; basting occasionally with pan drippings. Slice corned beef across grain and serve.

**Cabbage and Potato Bake**

**Ingredients:**
- 1 cabbage, about 2 to 2 ½ lbs
- 2 large Idaho potatoes, about 2 ½ lbs
- 12 oz lean bacon, diced into ½ inch pieces
- 2 cups yellow onions, peeled and sliced lengthwise
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 2 cups canned, low-sodium chicken broth

**Directions**
Preheat oven to 375 degrees. Rinse the cabbage under cold running water and remove the tough outer leaves. Cut the cabbage into quarters and remove the hard core. Cut the cabbage quarters into halves and place, rounded side down, in a roasting pan. Cut the potatoes in half crosswise and peel. Cut the peeled potato halves into quarters, and arrange in the roasting pan, alternating with the cabbage pieces. Fry the bacon in a heavy medium skillet for 7 minutes. Add the sliced onions, salt, and black pepper to the pan and cook until soft, about 5 minutes. Evenly distribute the bacon mixture and pan drippings over the vegetables, then pour the chicken broth on top. Tightly cover the pan with aluminum foil and bake for 1 ½ hours. Remove the pan from the oven and allow to sit, covered, for 15 minutes before serving. Serve the vegetables with the bacon and broth spooned over them.

**Apple-Oatmeal Crisp with Irish Whiskey Cream**

**Ingredients:**
- 4 ½ lbs corned beef, rinsed
- 1 cup water
- 1 cup apricot preserves
- 4 tablespoons brown sugar
- 2 tablespoons soy sauce

**Directions**
Preheat oven to 350 degrees. Coat a large pan with non-stick cooking spray. Place corned beef in dish and add water. Cover tightly with aluminum foil and bake for 2 hours; drain liquid. In a small bowl, combine apricot preserves, brown sugar, and soy sauce. Spread the apricot mixture evenly over the corned beef. Bake uncovered at 350 degrees for 25 to 30 more minutes, or until the meat is tender; basting occasionally with pan drippings. Slice corned beef across grain and serve.

**Irish Whiskey Cream, recipe follows**

**Irish Whiskey Cream:**

**Ingredients:**
- 1 stick cold unsalted butter, cut into pieces
- 2 lbs Rome Beauty or Winesap apples, peeled, cored and sliced
- 2 tablespoons fresh lemon juice
- 1 cup packed light brown sugar
- 1 cup all-purpose flour
- 2 tablespoons Irish whiskey
- 1 teaspoon cinnamon
- ½ teaspoon cardamom
- Pinch salt
- ¼ cup Irish oatmeal
- ¼ cup toasted, chopped walnut pieces

**Directions**
Preheat the oven to 375 degrees. Lightly butter an 11x7 baking pan and set aside. In a large skillet, melt 3 tablespoons butter over medium-high heat. Add the apples, lemon juice, ¼ cup brown sugar and 1 tablespoon flour. Stir well and cook for 5 minutes. Add the whiskey, cinnamon, cardamom and salt; stir well and cook for 1 minute. Remove from heat. In a large bowl, combine the remaining flour, oatmeal and remaining sugar. Add the remaining butter and with your fingers or a pastry blender, work the mixture until it resembles coarse crumbs. Add the walnuts and mix well. Place the apple mixture in the greased pan and sprinkle the crumb mixture evenly over the top. Bake until golden brown and bubbly about 35 to 40 minutes. Serve hot with the Irish Whiskey Cream.

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**If you have recipes to share mail them to:** Recipes P.O. Box 560, Shelbyville, Illinois 62565 or P.O. Box 709, Mattoon, Illinois 61938.

**Remember To Set Your Clock Ahead One Hour On March 11.**
Co-op Connections Card Participating Businesses
as of Feb. 5, 2007

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<tr>
<th>Business Name</th>
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<th>Offer Details</th>
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<td>Barker's Balloonery &amp; Bridal</td>
<td>Shelbyville</td>
<td>774-2588</td>
<td>10% off all balloons &amp; gift basket purchases</td>
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<tr>
<td>Yard Heating &amp; Cooling</td>
<td>Taylorville</td>
<td>824-4737</td>
<td>10% off on furnace and/or air conditioner checkup</td>
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<td>Shelbyville</td>
<td>774-2191</td>
<td>$2 off Lube-Oil-Filter “oil change”</td>
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<td>824-7220</td>
<td>10% off single night stay, 20% off two or more night stay</td>
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<td>774-7809</td>
<td>10% off the full guest wedding package</td>
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<td>The Gathering Place</td>
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<td>Eagle Creek Resort</td>
<td>Findlay</td>
<td>756-3456</td>
<td>15% off regular room rate. Subject to availability. Golf—receive free cart rental.</td>
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<tr>
<td>Bland Heating &amp; Air Conditioning</td>
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<td>562-4256</td>
<td>10% discount on service calls</td>
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<td>ProStitch Auto Interiors &amp; Upholstery, Inc</td>
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<td>824-3228</td>
<td>$10 off any basic headliner replacement or free black vinyl for ag/commercial seat repairs</td>
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<td>10% discounts on kitchenettes</td>
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<td>10% discount</td>
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<td>$1 off every $10, $2 off every $20, $3 off every $30</td>
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<td>2 free medium drinks w/ purchase of any everyday Family Deal</td>
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<td>Hickory Hills Crafts &amp; Collectibles</td>
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<td>Decatur</td>
<td>422-9372</td>
<td>20% discount on all jobs over $50 up to $1000</td>
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<td>McElroy Recreational Sales</td>
<td>Shelbyville</td>
<td>774-3960</td>
<td>15% off parts and supplies at current list price. Offer expires January 26, 2008</td>
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Great Clips
Vandalia | 618-283-2150
$2 off regular price hair cut per card holder, per visit

Glass Specialty Company Inc
Bloomington | 309-664-1087
$20 Wal-Mart gift card with any auto glass replacement

Glass Specialty Company Inc
Decatur | 429-2371
$20 Wal-Mart gift card with any auto glass replacement

Glass Specialty Company Inc
Peoria | 309-676-6181
$20 Wal-Mart gift card with any auto glass replacement

Extreme Power Sports
Greenville | 888-469-0434
$1000 off of any new in stock Supra, Moomba, or Nautiques

Enertech, Inc
Greenville | 618-664-9010
$50 per ton equipment discount (max 5 ton) on geoComfort or Paradise geothermal systems

Paul Tree Farms, LLC
Pleasant Plains | 971-7876 & 414-9556
10% off pine, spruces, maples and oaks

Just A Stitch
Shelbyville | 774-2227
20% off regular priced merchandise

A Classic Bouquet
Taylorville | 824-6556
10% off purchases — cash & carry

Starship & The Enterprise Grill
Decatur | 872-8882
15% off any food item

Gordon Pontiac GMC
Taylorville | 824-3381
$100 off bottom line price after you have made your best deal. Limit one offer per transaction

Wireless Mike’s
Mattoon | 258-8771
50% off car cord or leather case when activating a new line or upgrading an existing plan

Wireless Mike’s
Champaign | 356-9300
50% off car cord or leather case when activating a new line or upgrading an existing plan

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### Outage Report – January 2007

#### Substation Outages:

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<td>1.15</td>
<td>Dunkel</td>
<td>Miscellaneous</td>
<td>1</td>
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<td>01/17</td>
<td>2.10</td>
<td>Neoga</td>
<td>Miscellaneous</td>
<td>1</td>
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<tr>
<td>01/18</td>
<td>1.12</td>
<td>Velma</td>
<td>Broken conductor</td>
<td>1</td>
</tr>
<tr>
<td>01/20</td>
<td>1.00</td>
<td>Velma</td>
<td>Member wiring</td>
<td>1</td>
</tr>
<tr>
<td>01/21</td>
<td>1.15</td>
<td>Velma</td>
<td>Trees/storm</td>
<td>1</td>
</tr>
</tbody>
</table>

The Operation Round-Up® winner for February is account #1027402. They received a $25 credit to their bill. For more information about Operation Round-Up®, contact the cooperative at 1-800-677-2612 or visit www.shelbyelectric.coop and look under the “Products and Services” menu tab.