

SDSU

Dairy Digest

2014

Out with the old. In with the

BLUE.

A Publication of the South Dakota State University Dairy Club





DAVISCO
FOODS INTERNATIONAL, INC.®



PROUD TO BE
FAMILY OWNED
AND AMERICAN MADE

TABLE OF CONTENTS

Digest Staff.....	4
Index of Advertisers.....	5
Dedication.....	6
Department Highlights.....	7
Dean's Comments.....	8
Advisor's Comments.....	9
South Dakota Dairy Princess Highlights.....	10
Minnesota Dairy Princess Highlights.....	11
2013 President's Comments.....	12
2014 President's Comments.....	13
Class Pictures.....	15
Dairy Products Judging.....	17
North American Dairy Challenge.....	18
Dairy Challenge Academy.....	19
Senior Spotlights.....	20
Holiday Cheese Box Fundraiser.....	26
Internship Spotlights.....	28
Jackrabbit Dairy Drive.....	40
Dairy Club Christmas Tree.....	41
Campus-wide Ag Day.....	42
Adopt-A-Highway.....	43
Little International.....	44
Special Olympics.....	46
Ag-Bio Ice Cream Social.....	47
Dairy Cattle Judging in Texas.....	48
Jackrabbit Dairy Camp.....	50
Dairy Cattle Judging at World Dairy Expo.....	51
South Dakota State Fair.....	52
Midwest Regional Dairy Challenge.....	54
Faculty Spotlights.....	56
Graduate Student Spotlights.....	70
ADSA-SAD.....	80
Candid's.....	83
Scholarships.....	82



Digest Staff

Editor

Chelsey Johnson

Editorial Assistant

Maggie Stiles

Creative Assistants

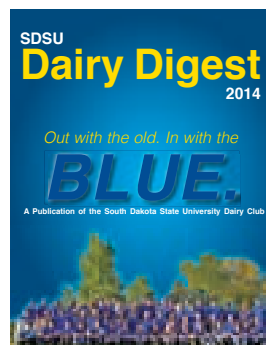
Teresa Sandberg
Larissa Neugebauer
Yu Shen

Advertising Assistants

Bobbi Jo Wild
Bernice Vander Wal

THE 2013 DAIRY CLUB Executive team posed for with a Brown Swiss and Holstein calf at the SDSU Dairy Research and Training Facility. Front Row (left to right): Rachel Achen (Historian), Maggie Stiles (Historian), Sara Sontag (Activity Coordinator.) Back Row: Chelsey Johnson (President), Kevin Berg (Activity Coordinator), Matt Holdvogt (Secretary), Chris Schulze (Vice President), and Alisha Vander Wal (Treasurer.)

On the Cover:



This year's theme is "Out with the Old. In with the Blue." Our cover is designed to display our school spirit with SDSU Blue and Gold. Read the Editor's Comments to learn more about the theme.



SDSU Dairy Club

<https://www.facebook.com/SDSUDairyClub>

Alfred Dairy Science Hall

<http://www.sdstate.edu/ds/students/dairy-club.cfm>

605-688-4116

Index of Advertisers:

Davisco.....	2 & 83	Dairy Challenge Sponsors.....	55
Northland Farm Systems.....	9	Saputo Cheese.....	59
Qual Dairy Inc.....	16 & 25	Global Cow, Ltd.....	60
South Dakota Dairy Fest.....	17	Pederson Sales.....	61
Agropur.....	27	Forbes Chocolate.....	62
Midwest Dairy.....	28	Dean Foods.....	63
MC Life Sciences, LLC.....	29	Fasco.....	64
AgStar.....	31	bel brands USA.....	65
Jackrabbit Dairy Camp.....	37	FarmHouse Fraternity.....	66
Parents of Chelsey and Jacob Johnson.....	40	Hoard's Dairyman.....	69
Post Family Dairy.....	43	Valley Queen Cheese.....	70 & 84
Land O Lakes.....	45	AMPI.....	73
Tretra Pak.....	46	Schulze Dairy.....	74
Farm Bureau Financial Services.....	48	Achen Family.....	75
Alpha Gamma Rho.....	49	Relco.....	76
Parents of Nicole Jax.....	50	UdderTech.....	78
Genex.....	51	Hiland Dairy Foods.....	79
Making Milk Dairy.....	52 & 72	Wild Brothers Farm.....	80
Ecolab.....	53		

Editor's Comments

By Chelsey Johnson



“Out with the Old. In with the Blue.” Not only does this theme have a catchy ring to it, I hope that the readers of the *Dairy Digest* can also catch on to its significance. When pondering this year’s theme for the *Dairy Digest*, myself and the rest of the *Dairy Digest* staff wanted

to think of something strong to follow last year’s “Pioneering Tomorrow’s Excellence” theme. Last year, I poured myself into learning about the history of SDSU and the Dairy Science Department. The Dairy Club even joined in the theme by taking old fashioned pictures.

Reflecting on this theme is what made our light bulb turn on. We decided to go “Out with the Old.” In other words turn our attention away from the past and focus on the rich school spirit that fills the SDSU campus in other words “In with the Blue.”

To spread this SDSU spirit, we decided to make the pages of the *Dairy Digest* have a sleek blue and gold look. Our club pictures display our blue Dairy Club polos that as a Club we wear at events to show we are from South Dakota State University.

Each year when I edit and lay out the *Dairy Digest*, I am filled with excitement about his university and our department. If I were in charge of recruiting new students to our department, I would simply hand them this book. It has everything they need to know inside including Dairy Club events, what types of internships our students get, the classes we offer and who teaches them, the types of research the department conducts, and the social opportunities the Dairy Club offers.

In my last year as the *Dairy Digest* Editor, I know I will miss documenting our department’s achievements. However, I also look forward to reading the *Dairy Digest* as an alumni and seeing what great things South Dakota State University will do in the future.

Digest is Dedicated to S.D. Ranchers



By: Larissa Neugebauer

It started with rain, and then switched to a heavy wet snow and in true South Dakota fashion, the wind came up. The early October blizzard that hit western South Dakota and its neighboring states was a storm that many will not forget. This storm will not be

remembered just for the record rain and snowfall, but more for the loss of the livestock.

The bond that a rancher shares with their livestock is one that only other livestock producers can understand. The cattle that were lost were much more than a financial loss, they were “friends” that you have cared for and who have their own personalities just as peoples’ dogs, horses, and other animals said the members of Neugebauer Dairy, located in Hermosa, S.D. The dairy lost seven bred cows during the storm. The dairy was out of power for three days but there were others out for much longer. They had many neighbors coming over to use hot water for showers and whatever else they needed, the family at Neugebauer Dairy tried to help in any way they could.

A & O farms located in Hermosa, and Buffalo Gap, S.D. lost 14 head of cattle in the storm. Greg Neugebauer said the things that helped him mentally and physically to survive the storm was to understand that there was nothing he could do during the storm, and he needed to concentrate on doing what he knew needed to be done when the storm had passed such as feeding the cattle, moving snow, and helping the neighbors with anything he could. Greg said it was the worst thing he had ever seen, the wind had caused the cattle to drift and some traveled about 10 miles before they lost the fight with the storm. There were many dead cattle lying in fence lines, buttes and all over the land. Trying to find the cattle and get them out of the snow to try to dispose of them was one of the hardest things they had to do. Greg said there were producers taking boats out because of all the water and trying to hook onto cows to pull them out to get them to land.

6 Not only did they have to physically go out and

see the dead livestock, another hard part of the storm was seeing it the local news all the time. A & O farms consider themselves very lucky to have only lost 14 head compared to many of their neighbors that lost a lot more.

The family members of Neugebauer Dairy along with A & O farms said knowing people are willing to help is heartwarming. Organizations such as Ranchers Relief have helped financially and the Neugebauer Dairy said the western ranchers truly appreciate it. Both farms received a little financial help from Ranchers Relief, they said the payments are based off the percentage of cattle lost and they were told if funds keep coming in, Ranchers Relief would keep distributing it. The funds will not bring their cattle back, but anything helps them get back on their feet.

Since the storm, the good cattle markets have helped when both farms have sold their calves, however, with the high prices it has made it very expensive for them to replace their cows that they lost. Ranchers are getting things put back to normal, but there are still dead cattle in the buttes that they have not been able to reach. Nevertheless, as every livestock producer knows things will find a way to work themselves out in the end.

The SDSU Dairy Club has joined in the efforts for Ranchers Relief. We donated money to a fund that provided Christmas gifts to families of ranchers. We also teamed up with bel brands to create a basket that was auctioned off at the Ranchers Relief Banquet at SDSU.

We know that our small donations are appreciated by the South Dakota farmers and ranchers, but as students who have a passion for livestock, we also know that their loss will be something they never forget. For this year’s *Dairy Digest* we would like to dedicate it to the ranchers in western South Dakota. Their hard work and dedication to their animals and to each other have not gone unnoticed and as the SDSU Dairy Club, we want to recognize and share our support to all affected by the storm.





Department Highlights

By: Vikram V. Mistry, Professor and Head, Dairy Science Department

Mistry takes pride in the Dairy Science Department's success and congratulates the Dairy Club on an excellent year.

The Dairy Science Department is very proud of the Dairy Club that through the professionalism and work of its members contributes to the mission of the department and the dairy industry. Their hallmark activities include the Dairy Camp for k-12 youth, Cheese Box sales, and many others.

The Dairy Digest's theme for this year "Out with the Old, in with the Blue" coincides well with the university's introduction of a new strategic plan, IMPACT 2018. This new plan will guide the university, the department and indeed the Dairy Club to provide a positive impact on the state and region over the next five years. The Dairy Science Department is well positioned to embark on this new journey.

Our new facilities; the Alfred Dairy Science Hall, and Davis Dairy Plant, have already seen the graduation of the first group of students that received hands-on experience in the new Davis Dairy Plant. In the coming years, many more such students will graduate with this state of the art, unique experience.

The current Dairy Research and Training Facility has housed our cows and hosted numerous teaching and research projects since 1994 and is due for a replacement or major upgrade. Our eyes are therefore now set on renovation/remodeling of this facility. To begin this process we will engage our faculty, students, producers and industry in sessions that will investigate needs for teaching, research and service that will be relevant to the growing and changing

industry of the state. This will then guide the planning, designing and ultimately fund raising efforts to help complete the project.

In the past three years we have welcomed three new faculty members, Drs. Casper, Patel, and Anderson who are off to an excellent start in their teaching and research missions.

Long-term faculty members continue to make impacts at home and abroad; Dr. Hassan for example, was invited by USAID to assist cheese makers in the Republic of Georgia, Dr. Garcia travelled to Greece and Latin America for conveying his knowledge on dairy cattle feeding and milk quality. Dr. Kalscheur led a group of students to New Zealand. Dr. Metzger has been most successful in keeping alive and vibrant the very strong dairy products judging legacies of Shirley Seas and Bob Baer by winning the sixth straight national title. Dr. Anand actively engages graduate and undergraduate students in research and discovery and represents the department in the Honors College. Howard Bonnemann received a patent on milk flavor research work that he and Dr. Baer had done. Steve Crego, in addition to managing the farm helped the cattle judging team achieve second place at a contest in Texas. Tracey Renelt, Extension Field Specialist is in the field assisting producers and youth. John Haberkorn, a highly experience alumnus, has filled the vacancy of plant manager that was created by the departure of Jacob Anderson.

Help us spread the word about exciting careers in Dairy Science, and an outstanding scholarship program, made possible by so many generous donors, and the opportunity to engage with world class faculty and facilities. We are hopeful that all of these and other inspiring activities will help us continue increasing enrollment in Dairy Science so that we may serve the industry through our graduates. I congratulate the Dairy Club for an excellent year and look forward to their activities in 2014.





Dean's Comments

By: Barry H. Dunn, Ph.D., South Dakota Corn Utilization Council
Endowed Dean, Director of SDSU Extension, College of Agriculture
and Biological Sciences

Dean urges everyone connected to the dairy science department to help tell the story of the opportunities it holds.

It is no secret to you or me that the Dairy Science Department at South Dakota State University stands out as one of the leading programs at the University and across the country. The SDSU Dairy Science Department has so much to offer potential students, and society as a whole, through our premier education, research, and outreach programs.

Our Dairy Science Department is vibrant and outstanding on many levels. The department is making a global impact in the areas of education, research, and outreach by exposing students to international experiences and by being engaged in research projects throughout the world. The SDSU Dairy Club is very active on campus and in the industry. The judging teams are highly competitive. The Dairy Products Team secured its sixth straight national title, an event record. And our students earned top honors at the North American Intercollegiate Dairy Challenge. The research program is very active, with more than \$1 million in raised in external research funding in the last fiscal year and three patents filed by co-inventors from the department just in the last year. Faculty and staff are highly engaged in professional and industry organizations, such as the American Dairy Association of South Dakota, American Dairy Science Association, Central Plains Dairy Association, Midwest Dairy Foods Research Association, North Central Cheese Association, and South Dakota Dairy Producers.

In July of 2012, SDSU implemented its new strategic plan, Impact 2018. As part of the uni-

versity's plan, our college developed its own new strategic plan. If you have not already done so, I invite you to read our college's strategic plan online at <http://www.sdstate.edu/impact2018/plans>. Based on the reinvestment of industry partners and the university in remodeling Alfred Dairy Science Hall and the Davis Dairy Plant, our Dairy Science program was one of the areas in the college specifically identified for growth opportunities in both undergraduate and graduate student numbers. We are actively telling prospective students about the outstanding student scholarships awarded in the department, the exceptional careers available in Dairy Manufacturing, that the job placement rate for graduates from the department is 100%, and that many of our graduates choose from several job offers. But we need your help! As alumni, supporters, and industry leaders, your voices lend valuable credibility to this important message. So please help us spread the word, far and wide, about the Dairy Science program at SDSU!

Our Dairy Science Program is where it is today because of remarkable leadership, exceptional faculty, dedicated staff, ambitious students, generous donors, and loyal supporters. Future success of the department will be determined by the commitment all of us make to fulfill the goals of the strategic plan to grow our program. Again, please help us tell the story of our fabulous Dairy Science program. Not just what we have been, but more importantly, what we will be.



Advisor's Comments

By: Jill Anderson

Anderson is excited and honored to be a part of the Dairy Club as a new advisor.

I was very honored and excited when the Dairy Club asked me to become an advisor this past fall. They are a great group of students. I have enjoyed getting to know them in the classes I teach and am happy to be able to interact with them outside of the normal classroom setting. I always enjoy attending club meetings and seeing this large group of students working together, who are all so excited about the dairy industry. Additionally, I know from my own undergraduate experience that being an active member in a vibrant club can really enhance your college experience. So I feel very fortunate to be a part of the Dairy Club, and am looking forward to working with these students in years to come.

Again this year, the Dairy Club organized or participated in a whirlwind of exciting activities. Early in 2013 they got back from a very educational and exciting trip to California, as a fun activity during the trip the club was on the "Price is Right". In February the show aired and in a departmental viewing we learned that one of our students, Nicole Jax, won the show case! I am not sure how the all the club members managed to contain themselves and keep this outcome so top secret! Also, in February the club went to the Midwest Regional ADSA-SAD meeting in Ames, Iowa, hosted by Iowa State University where they participated in a variety of competitions and educational activities. Then in March the annual SDSU Little I event was held. Members spent a significant amount of time working with heifers to show and representing the club during this activity. In June, the club organized and held another very successful dairy camp. Thirty campers from a variety of ages participated in 2.5 days of fun and

educational activities related to dairy. Crosswinds, a Jersey Farm near Elkton, SD hosted tours for the dairy camp, so campers had the opportunity to learn about Holstein, Brown Swiss, and Jersey cattle this year. At the SDSU facilities campers learned about cattle judging, showmanship, cattle nutrition, got a tour of the new processing plant, and learned about how to make cheese. The club then wrapped up the summer by serving ice cream at the South Dakota State Fair.

A good portion of the fall semester was focused on this year's biggest fundraiser, the preparation and selling of Holiday Cheese boxes. This year the club took on extra initiative and responsibility to extend the sale of cheese boxes over Thanksgiving as well as for Christmas. Cheese box chairs tried several new things in relation to the management and promotion of this fundraiser. This year the club even had a YouTube commercial made with Santa as the major spokes person. They impressively sold over 1500 cheese boxes.

This group of students also has an impressive sense of community and college service. The Dairy Club was involved this year in several service activities such as Adopt a Highway, Relay for Life, and donated to Rancher Relief Fund project. In addition they also help out with general fund raising for the Dairy Science Department at the first Jackrabbit Dairy Drive at an SDSU Basketball game. They also donated and served ice cream at Special Olympics last spring. In the spring they also set up a booth for Campus Ag Day and in Sioux Falls for National Ag Day.

In addition to service and educational activities, the Dairy Club also managed to have some fun. They had a bon fire last spring, and then kick off the fall semester with a grill out at the SDSU dairy unit. In October they also had a bowling night. I am unsure who got the most strikes!

The Dairy Club kicked off the beginning of this year with a very long bus trip to Columbus, OH for the 2014 Midwest Regional ADSA meetings. They are actively planning a variety of events for this spring, summer, and next fall. They are a motivated group of students who are already discussing creative new funding raising activities, ways to help the community, and ideas to promote the dairy industry. I am very excited to see everything they will do over the next year and to be able to work with such a vibrant group of students.



South Dakota Dairy Princess Highlights

South Dakota State University Freshman, Audrey Souza, reflects on her reign as the South Dakota Dairy Princess.

By: Audrey Souza



My name is Audrey Souza, and I am a freshman at South Dakota State University. I am double majoring in Dairy Production and Dairy Manufacturing with a minor in Spanish. I live in Milbank, South Dakota on a jersey dairy my Dad, Kevin Souza, partner owns named Victory Farms.

This year I have had the privilege of serving as the 2013-2014 South Dakota Dairy Princess. I was crowned in March of 2013 at the Central Plains Dairy Expo in Sioux Falls, S.D. The contest consisted of a prepared public speech, interview, extemporaneous remarks, and a group discussion.

It has been a great privilege to serve as the South Dakota Dairy Princess! I have met so many new people and have been able to share my knowledge of the Dairy Industry with others as well as learning some new things from talking with people in the industry. My reign started out with an appearance at a Sioux Falls Skyforce basketball game during Dairy Night. Over the summer I was able to visit numerous dairy farms around the state of South Dakota and share my knowledge of the Dairy Industry with visitors through tours and other dairy activities. In addition to this, I helped out at dairy cattle and farm shows all over the state where I got the chance to talk with dairy farmers and future dairy farmers about their opinions and interests in the industry.

As the school year began, I started making classroom visits to schools around South Dakota, with a few being in Milbank, Big Stone, Castlewood, and Webster.

10 It was a great experience being able to teach youth

about why they should consume dairy products and letting them know what dairy farmers and manufacturers do in order to make sure that their dairy products are the most wholesome they can be. It was also a lot of fun to listen to the questions they had! Other events I attended included ice cream judging contests, kid festivals, an SDSU game sponsored by Midwest Dairy, and many more. Here at SDSU, I have become involved in the SDSU Dairy Club, State-a-thon, member of Alpha Xi Delta Sorority, and I am working at the SDSU Dairy Plant. It has been a great privilege being the South Dakota Dairy Princess and even when I am no longer, I will forever be an advocate for the Dairy Industry!

AUDREY SOUZA and Jack the Jackrabbit posed at the Jackrabbit Dairy Drive this February.



Minnesota Dairy Princess Highlights

A number of SDSU Dairy Club members served as county dairy princesses in Minnesota and Nicole Jax was a Finalist for Princess Kay of the Milky Way.

By: Nicole Jax

At the Dairy Princess Promotion and Leadership Event traditionally held in May, twelve ladies are chosen as finalists to represent the Minnesota dairy industry as Princess Kay of the Milky Way. In between my duties as a county dairy princess, I traveled all over Minnesota to participate in Princess Kay promotional and educational events. The other finalists and I did an event at Coborn's in Sauk Centre, Minn., a parade in Melrose, Minn., attended the unveiling of the second butter carton dress, toured several dairy farms, and got to give a presentation to the Minnesota division of the American Dairy Association.

The real fun began after the conclusion of Princess Kay of the Milky Way judging. Coronation day was a blast! Many of the previous Princess Kay of the Milky Ways were in attendance and there was a very large crowd, despite the heat. The adrenaline rush of hearing my name called and getting to wave is a memory I will never forget. Although I was not crowned Princess Kay of the Milky Way, I still enjoyed my three day stint at the Minnesota State Fair. I got to be involved with several events with the newly crowned Princess Kay of the Milky Way. Some of these included giving a presentations in the Moo Booth entitled "My Farm, My Story." I was also able to help with the daily milk-



ing demonstrations and butter sculpting contests. Getting to hand out ribbons during the Open Dairy show and showcase dairy treats on Kare 11 news station were also highlights. My favorite part, however, was getting my head sculpted out of a 90-pound block of butter. There is nothing quite like looking at a butter version of yourself. Not to mention getting to escape the heat for 8 hours in a rotating, 40°F cooler.

A NUMBER OF JACKRABBIT Dairy Club members participated in the Dairy Princess and Promotional Leadership event. They included (left to right): Maggie Stiles, Jill Cihlar, Sara Glisczinski, Kaylee Wegner, Angela Kroska, and Nicole Jax.



2013 President's Comments

By: Chelsey Johnson 2013 SDSU Dairy Club President

Johnson encourages Dairy Club members to make the most out of their Dairy Club experience.



For the first time since the fall of my freshman year, I do not hold an exec position within the Dairy Club. While it is hard to let go of a role leading such an excellent group on campus, I am enjoying the opportunity to watch our next generation shine.

I take great pride in knowing that other groups on campus aspire to be “more like the Dairy Club.” I am usually not the type to boast, but when it comes to our Dairy Club, I can't help but brag a little. Not many other groups on campus offer the same opportunities for travel, professional development, and social activities.

In my years of involvement with Dairy Club, I have traveled more than 4,000 miles to dairy related events such as the Royal Winter Fair in Toronto, Canada, ADSA in Wisconsin, Illinois, Iowa, and Ohio, as well as World Dairy Expo among other local events. If it had not been for Dairy Club, I would not have seen as much of the world as I have today.

In addition to travel opportunities, Dairy Club has offered me the opportunity to grow professionally. I have learned many valuable lessons about public speaking and facilitating a group through my leadership in Dairy Club. In addition, as a communications major, the skills I have gained from managing the Dairy Club and Cheese Boxes Facebook pages as well as editing the *Dairy Digest*, are invaluable.

Finally, the friendships I have gained through Dairy Club have been the most rewarding. I can confidently say that the support group I have gained through Dairy

Club is one of the main reasons I have been able to survive some of my most difficult semesters during college. Without a doubt, these friends will be the industry professionals I call on for advice, five, ten and twenty plus years down the road.

Dairy Club members: Get excited about Dairy Club! You will get out of it what you put into it as the cliché goes. If you are somebody who normally stays quiet at meetings, I challenge you to volunteer for one leadership activity. If you have creative ideas, share them! Don't be afraid to think outside of the box. There is no manual saying that the Dairy Club must do the same events every year. Combine the long-standing traditions such as the Holiday Cheese Box fundraiser with new and innovative ideas. I can't wait for the Dairy Club to shine into the future.

As the retiring President, I can't forget to thank some of the individuals who have made this year a success. First of all, I must thank Jayne Raabe and Melinda Cornelison, the Dairy Department Secretaries. The Dairy Department is so fortunate to have such organized and hardworking people as a backbone to keep everything running smoothly. In addition, I must thank our Dairy Club advisors for the time and guidance that they provide to the Dairy Club. In addition, a special Thank-you must go to Dr. Mistry, our Department Head who is always willing to listen to the Dairy Club's needs and offer advice. A huge congratulations and thank you must be extended to Abby Weyrens, Rachel Achen, and Kevin Berg who chaired another successful Holiday Cheese Box Fundraiser in 2013. Finally, I can't say enough how proud I am of the 2013 Dairy Club executive team. I couldn't have asked for a better supporting cast.

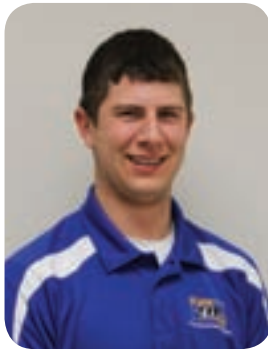
THE 2013 SDSU DAIRY Club Executive team included (front to back): Chelsey Johnson (President), Sara Sontag (Activity Coordinator), Alisha Vander Wal (Treasurer), Chris Schulze (Vice President), Maggie Stiles (Historian), Kevin Berg (Activity Coordinator), Rachel Achen (Historian), and Matt Holdvogt (Secretary.)



2014 President's Comments

By: Ben Choudek 2014 SDSU Dairy Club President

After first visit to South Dakota State University, Choudek knew he was going to become a Jackrabbit.



My first visit to SDSU was in early December 2010 for a meeting with Dr. Mistry and Dr. Baer about the Dairy Science Program. Not knowing what to expect and how the campus and programs would compare to River Falls or Madison, I was thinking that the 200 mile ride on Highway 14 from home would never end. Once entering campus, I was lost in a maze of roads and buildings leading into the heart of campus. After meeting the professors, I was given a tour of the Dairy Research and Training Facility (DRTF) and brought back for a complementary ice cream cone.

Walking out of the dairy, I remember turning to my dad and saying, "I am going to be a Jackrabbit" without any hesitation. I was greeted at my first Dairy Club meeting by members asking about my life back at home and made connections with a certain few who also sparked an interest in the Alpha Gamma Rho fraternity.

Being involved with the Dairy Club over the past few years has yielded many new friends, experiences, and activities that I never would have dreamed of. When elections for this year came into agenda, I have to say running for president wasn't my first option, but I was told by several people that I should run for President. After asking dozens of questions and

giving it some consideration, I entered the poll and am now writing the President's Comments.

Over the past year, the club has continued to be one the largest and most involved clubs across SDSU. With the shipments of new club apparel, club members are able to display their involvement within the club and fulfill our club mission statement: "To provide networking opportunities among club members and industry professionals while developing leaders and promoting the dairy industry to consumers." With over 80 active members, students have displayed that they know when it's time to work and when it's time to play.

Members continued to show strong support and dedication with Little International, SDSU Ag Day, Dairy Camp, and World Dairy Expo. The annual Cheese Box sales proved to be a strong hold for the club's fundraising activities as sales keep growing larger each year and span over numerous states. I have come to appreciate the experience that opportunities such as Cheese Boxes presents. This fundraiser has built years of loyal customers and it involves a product our industry is proud of.

I am privileged to have been given the opportunity to follow in the footsteps of some stronger leaders of the SDSU Dairy Club. I am looking forward to working with the executive team and advisors to continue to improve and develop the club. I can reflect back on all the positive experiences that have come from within the club and encourage the current and future students to take advantage of the endless opportunities the Dairy Club has to offer.



THE 2014 DAIRY CLUB executive team included (left to right): Sara Sontag (Vice President), Megan Schaefer (Historian), Bernice Vander Wal (Treasurer), Ben Choudek (President), Sara Post (Activity Coordinator), Maggie Stiles (Historian), Nicole Jax (Activity Coordinator), Meg Viland (Secretary.)

South Dakota State

Freshmen



Front Row (left to right): Bernice Vander Wal, Bennet Baker, Jacob Bierstedt

Second Row: Mitch Jazdzewski, Megan Schaefer, Chelsea Schossow, Kiley Van Eck

Third Row: Wyatt Post, Katelyn Johnson

Back Row: Brennen Albrecht, Jacob Johnson, David Trcka, Cody Schroeder, Brandon Hawkins

Sophomores

Front Row (left to right): Abby Weyrens

Second Row: Courtney Johnson, Frank Hartway, Maggie Stiles, Mikayla Piller, Kimberly Maassen

Back Row: Andrew Thyen, Wyatt Johnson, Will Smith, Sam Fuchs, Kaylee Wegner, Brandon Johnson, Jerome Schuhwerk, Dani Evers, Kelsey Hokanson, Megan Norman



University Dairy Club

Juniors



Front Row (left to right):

Corinne Kach, Teresa Sandberg, Sara Sontag, Nicole Hans

Second Row: Sam Berg, Emily Martin, Rachel Achen, Bobbi Jo Wild, Kayla Quincey, Della Stage

Back Row: Riley Pitman, Sam Vlasak, Ben Choudek, Ryan Effling, Eric Fritz

Seniors

Front Row (left to right): Chelsey Shumski, Chris Schulze, Meg Viland, Jennifer Gunnink

Second Row: Larissa Neugebauer, Holly Schmitt, Alisha Vander Wal, Chelsey Johnson, Kevin Berg

Back Row: Jordan Evans, Noah Sellner, Josh Oakley, Matt Holdvogt



SDSU Dairy Digest 2014



Six-peat for Dairy Products Judging



By Megan Huegli

The 2013 SDSU Dairy Products Judging Team won the national championship on November 4th. This was the school's sixth consecutive win and the twenty first for the school since 1916. SDSU's success can be attributed to an introduction course taken by all Dairy Science majors that weeds

out best tasters with diverse palates followed by intensive training to prepare for the national competition.

In the Graduate Division, Suresh Sutariya was second overall. In the Undergraduate Division, Taylor Jones took first overall, Tim Pennings earned fifth overall, and Megan Huegli was awarded sixth overall. The team was coached by Cassandra Hulstein and Dr. Llyod Metzger

The three undergraduate students began preparing for the contest three years ago when they earned their

THE SDSU DAIRY PRODUCTS evaluation team took first place in the National Dairy Products Evaluation competition for the 6th year in a row. The team included (left to right): Coach Lloyd Metzger, Graduate student Suresh Sutariya, Taylor Jones, Tim Pennings, Megan Huegli and Coach Cassandra Hulstein.

spot on the team after taking Introduction to Dairy Products Judging. The next year, the three students registered for Advanced Dairy Products Judging where they practiced with the current judging team. The six students, along with a graduate student, practice everyday during the week for 1-2 hours. On the third year, the team competes in two competitions: regionals and nationals.

Another reason contributing to the success of the team is the multiple samples they test. The diverse selection of products to test over a three year span makes South Dakota State University a very promising winner. Other schools do not train as long or as frequently as SDSU and do not taste as many different samples that could pop up in the competitions.

This Page is Proudly Sponsored by
Qual Dairy Inc.

SDSU Dairy Digest 2014

TAYLOR JONES (left) earned first place overall in the National Dairy Products Evaluation Contest. He was followed by teammates Tim Pennings (fifth place overall) and Megan Huegli (sixth place overall). The team took first place overall.

The products judged include: 2% milk, butter, cottage cheese, cheddar cheese, strawberry yogurt and vanilla ice cream. During the competition, the students have thirty-five minutes to taste eight samples. Some products are not only tasted but evaluated by their body/texture and appearance such as, yogurt, cottage cheese, cheddar cheese and ice cream. Then, the products are issued a score 1-10 and the score is indicative of the defect(s) some of which are critiqued more harshly. The students who match closest to the national judge will place higher in the competition.

Overall, the Dairy Products Judging team at SDSU is something worth being part of and it grooms its students for a bright and successful future.





DAIRY
First Annual
FEST

SATURDAY, JUNE 7, 2014
BROOKINGS, SD



SWIFTEL
CENTER

VISIT WWW.SWIFTELCENTER.COM FOR MORE INFORMATION
OR CALL DARREL RENNICH AT 605-695-3676

**FUN & EDUCATIONAL
FREE ADMISSION!**

HOSTED BY THE DAIRY INDUSTRY & LOCAL
COMMUNITY FOR EDUCATING THE PUBLIC
ABOUT THE INDUSTRY.

EVENTS INCLUDE:

FRIDAY, JUNE 6
YOUTH DAIRY CATTLE JUDGING
PRIDE OF THE PLAINS CATTLE SALE
GOT MILK GALA

SATURDAY, JUNE 7
CENTRAL PLAINS HOLSTEIN SHOW
EDUCATIONAL VENDOR BOOTHS
INTERACTIVE VENDOR BOOTHS
YOUTH ACTIVITIES INCLUDING SDSU
ATHLETES & YOUTH CARNIVAL
GRILLED CHEESE CONTEST & MORE!

SDSU Dairy Digest 2014



Dairy Challenge Takes First Place



By April Johnson

For the first time in history, South Dakota State University brought home the gold, taking the top honors at the 12th annual North American Intercollegiate Dairy Challenge Competition, held April 4 to 6th, 2013 in Fort Wayne, Ind.

The SDSU Dairy Challenge team members, Cassandra Hulstein, April Johnson, Lael Schoessler, and Alisha Vander Wal put years of training to the ultimate test by performing a comprehensive evaluation of a 500 cow dairy operation. The three-day competition began with

an analysis of farm data and records and continued with a walk-through of the dairy, and question-answer session with farm owners the following day.

Finally the team prepared a presentation to farm staff and a panel of industry professionals. Their presentation included recommendations for nutrition, reproduction, milking procedures, animal health, housing and financial management.

All members of the team agreed that this competition was a great opportunity to apply information learned through their coursework at SDSU and network with other dairy enthusiasts. Hulstein described the benefits of participating in this contest as, "Through this experience I learned how to think like a consultant, how to present my findings, and I enhanced my critical thinking skills."

On the final day of the event, the results were announced at a banquet, where SDSU students were awarded first place and each of the members of the team was awarded a \$200 scholarship.

The team's success wouldn't have been possible without the guidance of coaches Dr. Kenneth Kalscheur, Dr. David Casper, and Melissa Schmidt. Students involved in the SDSU Dairy Challenge program also benefitted from



THE DAIRY CHALLENGE Team members included (left to right): Coach Ken Kalscheur, Alisha Vander Wal, Cassie Hulstein, April Johnson and Lael Schoessler.

SDSU Dairy Digest 2014



others including area producers who allowed students to evaluate their farms and industry professionals who assisted with practices.

Students Benefit from Academy

Six students from South Dakota State University traveled to Fort Wayne, Ind. to participate in the first ever Dairy Challenge Academy. The dairy challenge academy was first introduced earlier this fall to expand the number of students involved with the Dairy Challenge program. Academy students participated in a number of activities similar to the Dairy Challenge competition including learning how to evaluate a dairy and had the opportunity to network with individuals within the industry. Participants from SDSU included: Danielle Tews, Angela Sellner, Jennifer Gunnink, Grace Liebenstein, Chelsey Johnson, and Holly Schmitt. Two-hundred and thirty students from 37 colleges in the U.S. and Canada participated in the Dairy Challenge Academy.

Throughout the challenge, students had the opportunity to work alongside industry professionals who served as advisors for academy students. Students attended interactive seminars and structured table talk,

REPRESENTING SDSU at the Dairy Challenge Academy were (left to right): Danielle Tews, Jennifer Gunnink, Holly Schmitt, Coach Ken Kalscheur, Grace Liebenstein, Chelsey Johnson, and Angela Sellner.

and participated in a real case study. Each student visited two operating dairy farms to learn how to evaluate dairy profitability and approach management challenges.

Seniors Angela Sellner and Grace Liebenstein were among the group of SDSU students attending the Dairy Challenge Academy. Both valued the experience and found the academy very educational. Liebenstein said, "I felt I learned a lot from participating in the academy. It is a great program to help prepare people for future participation in the Dairy Challenge competition but also for helping prepare students for jobs in the dairy industry." Meanwhile, Sellner said, "Dairy Challenge and the Academy helps you to find solutions and answers to problems that are not obvious. These programs challenge you to dig deeper to find solutions to help build critical thinking skills."

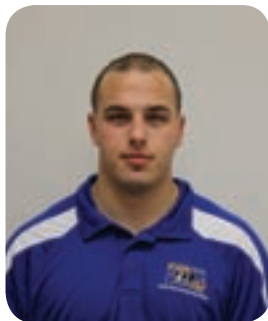


SDSU Dairy Digest 2014



Kevin Berg

Dairy Manufacturing



Hometown: Dell Rapids, S.D.

Hobbies: Hunting, fishing, golfing

Activities while attending SDSU: Dairy Club, Cheese Boxes

Future plans: I will be working at Valley Queen Cheese in Milbank, S.D. as a packaging supervisor.

Favorite memory: My favorite memory was being hauled in a cattle trailer my freshman year.

Advice to underclassman: Meeting new people is very important, as it will help you network in the future.

Favorite Dairy Club activity/memory: All the memories and fun times at ADSA.

What do you feel you gained from being in the Dairy Club?

I gained a lot more friends from all the activities and learned how much work is put into Cheese Boxes.

I will:

I will the ice cream truck “Blue Beauty” to Andy Kaskie.
I will the cheese cutting chairmen for Cheese Boxes to Andrew Thyen.

Quote that best describes you: “Simply a working man.”

What will you miss most about school?

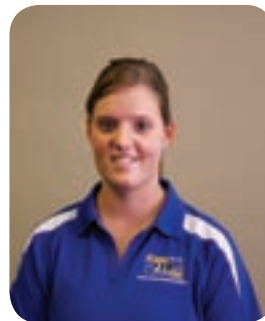
I will miss being able to sleep in some days and all the friends made over the years.

What is the most memorable class?

Technical Dairy Products II

Alisha Ekkel (Vander Wal)

Dairy Production



Hometown: Pipestone, Minn.

Hobbies: Showing cows

Activities while attending SDSU: The SDSU Dairy Club, Sigma Alpha, Little I, SDSU Dairy Judging Team, and the SDSU Dairy Challenge Team.

Future plans: I plan to return to the home farm and help run the day-to-day operation.

Favorite memory: My favorite memory of college is any one of the numerous dairy cattle judging trips we took.

Advice to underclassman: To be involved in as many things as you can but remember to make time for the people that are important to you.

Favorite Dairy Club activity/memory: My favorite Dairy Club activity is the Central Plains Fall Sale. It was a lot of work to help put on the sale but it was always fun working with the other Dairy Club members and meeting all of the new freshmen.

What do you feel you gained from being in the Dairy Club?

I gained experienced with working as a team to plan events and see that they go smoothly while I was on Dairy Club Exec.

I will:

To Chelsey, the ability to be in three places at once so that she can get everything done that she needs to get done and a happy meal or cake batter concrete mixer from Culver's when the going gets tough or she needs a “study break.”

To Holly, the knowledge to be “Numba One!” in Dairy Challenge this year.

To Chris, some luck to breed a World Day Expo Supreme Champion.

Where do you see yourself in 10 years?

I see myself on the home farm and married with a couple of kids.

SDSU Dairy Digest 2014

What will you miss most about school?

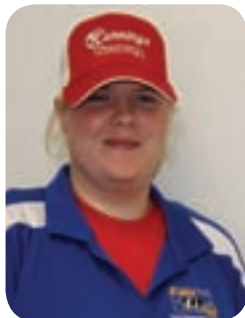
I will miss seeing my friends everyday and being part of the Dairy Cattle Judging and Dairy Challenge team and traveling to all of the different competitions and events.

What is the most memorable class you've ever had?

The most memorable class I had was Animal Breeding and Genetics with Dr. Gonda. It was a very hard class, but Dr. Gonda made it a lot of fun and it was a very rewarding class.

Jennifer Gunnink

Dairy Production & Animal Science



Hometown: Lake Benton, Minn.

Hobbies: Working with animals, scrapbooking, hanging out with family and friends

Activities while attending SDSU: Little I, Dairy Club, and FFA

Future plans: I plan to take over the family dairy farm while raising some sheep.

Favorite memory: My favorite memory is being on the "Price is Right" with the Dairy Club.

Advice to underclassman: Get involved as much as you can because school goes by way too fast.

Favorite Dairy Club activity/memory: I enjoyed traveling to California with the Dairy Club.

What do you feel you gained from being in the Dairy Club?

I gained new friends and many opportunities.

Where do you see yourself in 10 years?

I will be owning my own dairy farm.

What will you miss most about school?

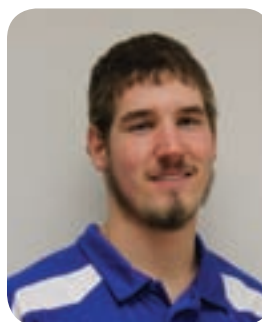
I will miss the social aspect and all of the people I met.

Who is your favorite teacher?

Dr. Gonda

Matt Holdvogt

Dairy Production & Agriculture Business



Hometown: Eden Valley, Minn.

Hobbies: Watching movies, learning new things.

Activities while attending SDSU: Dairy Club, Alpha Gamma Rho, Little International, Dairy Challenge Team, Dairy Cattle Judging

Future plans: Acquire a job in agriculture industry

Advice to underclassman: College is fun, exciting, and a great experience. Live it up, get good grades, but don't let your classes get in the way of your education (Arnold Hippen). Make your time and money investment worth it to the penny.

Favorite Dairy Club activity/memory: One memory is being called "Canada" but being from central Minnesota, and another is attending ADSA and all the networking.

What do you feel you gained from being in the Dairy Club?

I gained the ability to communicate much more effectively both personally and within a group.

Where do you see yourself in 10 years?

Being an owner and operator of a farm.

What is the most memorable class you've ever had?

I enjoyed Crop Production Lab because Leon Wrage is a great teacher and can teach anyone the material of the class.

How will your classmates remember you?

Tall, curly headed individual.

Chelsey Johnson

Dairy Production & Agriculture Communications



Hometown: Windom, Minn.
Hobbies: Playing basketball, photography, InDesign, writing, and stained glass.

Future Plans: Intern with Paulsen Marketing in Sioux Falls, S.D., then return to SDSU and graduate in December of 2014.

Activities while attending SDSU: Dairy Club, Dairy Cattle Judging, Dairy Challenge, Little International Staff, Sigma Alpha, Ag Communicators of Tomorrow, Ag and Bio Prexy Council Exec.

Advice to Underclassmen: Grades are important, but don't take them too seriously. Focus more on getting the best value out of your education and take advantage of every opportunity inside and outside of the classroom. Your success is measured by what you actually learn, not by a letter grade on WebAdvisor.

Favorite Dairy Club activity/memory: I would say it was Fall Sale of my Freshman year, I worked almost 40 hours and loved it. Having that chance to work with cattle while at school is what got me hooked on Dairy Club. I also became closer with a lot of college friends during this week.

I Will: To Ben Choudek: The ability to lead the Dairy Club through another successful year.
To Megan Schaefer: The ability to take awesome club pictures and be the creative mind in the Dairy Club.
To Audrey Souza, Jacob Johnson, Kiley Van Eck, and Bernice Vander Wal: The knowledge to be a champion ADSA quiz bowl team.
To Emily Martin: A gallery to display all of your SnapChat art.
To Holly Schmitt: The role of Dairy Club Grandma after I graduate in December. Also, some sand paper, and a can of paint.
To Rachel Achen: The ability to become a famous food scientist.
To Abby Weyrens: The ability to drive on ice.

What will you miss most about school?

The ability to just experiment. In college there is room to try things out one semester at a time. I will miss having a

clean slate every 5 months after a semester is over.

What is the most memorable class you have ever had?

My two favorite classes at SDSU is a tie between Dairy Breeds and Breeding and Honors Public Speaking. Dr. Anderson did an excellent job at teaching Breeds and Breeding and the students in the class made every day interesting. Listening to Lael tell Dr. Anderson how to drive during our field trips was always fun.

Honors Public Speaking was taught by Barb Kleinjan. She did an excellent job at teaching and helped prepare the class for public speaking and job interviews. I would recommend the class to anyone as it teaches many lifelong skills and Barb gives you the opportunity to be creative.

How your classmates will remember you?

As the student who had to be told "I told you so" or "You are crazy," every semester once she realized taking more than 20 credits isn't healthy.

Larissa Neugebauer

Dairy Production & Agriculture Leadership



Hometown: Dimock, S.D.

Hobbies: photography, riding 4-wheelers, spending time with family and friends, golfing.

Activities while attending SDSU: Dairy Club, Volunteer for Children's Miracle Network, Study Abroad trip to Argentina, State-a-Thon

Future plans: Acquire a job within the Ag Industry

Favorite memory: Going to Argentina for 15 days to see how their farms are run and how the culture is different than ours. I also will never forget building Hobo Days floats.

Advice to underclassman: Do not be afraid to go outside your comfort zone, take risks, make new friends, and study abroad!

Favorite Dairy Club activity/memory: Going

SDSU Dairy Digest 2014

on trips with the club and making so many friends that I will continue to be friends with after college.

I will:

To Holly Schmitt, wine drinking skills and a vast knowledge of getting your homework done on time.

What do you feel you gained from being in the Dairy Club?

I gained leadership skills and communication skills from being a part of the club, but I also gained some pretty awesome friends!

What will you miss most about school?

I will miss spending time with friends and going to the Dairy Bar for ice cream whenever I want.

What is the most memorable class you've ever had?

The most memorable class I have ever had was Anatomy and Physiology of the Domestic Animal.

Who is your favorite teacher?

Dr. Denise Peterson

Rachel Toren

Animal Science Business and Production



Hometown: Bird Island, Minn.

Hobbies: Snowboarding, ice fishing, riding horse, traveling

Activities while attending SDSU: Dairy Club, Horse Club, Tri-Beta Biological Honors Society, Wildlife and Fisheries Conservation Club, Alpha Xi Delta

Women's Fraternity

Future plans: I'm hoping to work as a vet tech in either a mixed animal practice or in a veterinary teaching hospital. I plan to have my own side business doing dog training.

Favorite memory: Getting asked to karaoke "Friends in Low Places" because we were from South Dakota while on the California trip.

24

Advice to underclassman: Get involved! Stay active and make as many friends as possible. Don't be afraid to take on a leadership position because who knows what opportunities it could bring.

Favorite Dairy Club activity/memory: The trips to ADSA, but not the long drive to Ohio.

What do you feel you gained from being in the Dairy Club?

I have a whole group of friends that have a shared interest in dairy!

What will you miss most about school?

I will see my friends every day and not being able to cross campus without running into at least 3 people I know.

What is the most memorable class you've ever had?

Equine Halter Training because my filly, Regal, was a total pain to work with. It's never a good sign when you are bit and kicked on the first day. I probably learned as much from her as she did from me and I miss that little pain!

How will your classmates remember you?

I will probably be most remembered for my involvement in different activities across campus. I seemed to always do that one extra step to get involved with whatever was going on.

Chelsey Shumski

Dairy Production



Hometown: Fairmont, Minn.

Hobbies: Competing in WSCA horse shows, going to rodeos, and being Miss Foot-hills Rodeo 2013

Activities while attending SDSU: Competed for Jackrabbit Stampede Ambassador and getting first runner

up and the congeniality award, Competing in Little I two years and winning Reserve Champion Horse Showmanship the first year and Grand Champion Horse Showmanship the second year, Dairy Club – Dairy Camp Co-Chair for two

years, Dairy Digest, California Trip, ADSA

Future plans: My future plans after graduating are to move to North Dakota and work somewhere in the dairy industry, along with competing in the North Dakota Rodeo Association.

Favorite memory: My favorite memory while being at SDSU is tied between running for the Jackrabbit Stampede Ambassador and going to California with the Dairy Club.

Advice to underclassman: My advice to the underclassman would be to experience as much as you can while in college! Be willing to go on the many trips that there are not only through the Dairy Club, but also through the university. Also, try new things! Running for rodeo queen contests was very new to me and definitely made me who I am today.

Favorite Dairy Club activity/memory: My favorite Dairy Club memory would be going to California and making many friends through the Dairy Club.

What do you feel you gained from being in the Dairy Club?

While being in the Dairy Club I have gained the willingness to step out and be a role model to the dairy industry and be more willing to take on projects that are new or different to me.

I will: definitely remember all the many things that I have done through the Dairy Club! My life will never be the same.

Quote that best describes you: It isn't about how many ribbons you win or how much money you make. Life's about doing something you love and never giving up.
-Unknown

What will you miss most about school?

What I will miss most about school is the many different opportunities provided to experience everything you can.

What is the most memorable class you've ever had?

The most memorable class that I have ever had was English Horsemanship!

Chris Schulze

General Agriculture



Hometown: Holland, Minn.

Hobbies: Showing, Hunting, Fishing, Having a good time.

Activities while attending

SDSU: Dairy Judging Team, Alpha Gamma Rho

Future plans: Return home to the family dairy farm.

Favorite memory: ADSA,

the trip to California and World Dairy Expo.

Advice to underclassman: Become involved. You won't regret it.

Favorite Dairy Club activity/memory: Graduation parties for seniors!

What do you feel you gained from being in the Dairy Club?

Leadership responsibilities, networking, and making lifelong friends involved in the same industry.

Quote that best describes you: Money can't buy you happiness, but it can buy you cows, which is pretty much the same thing.

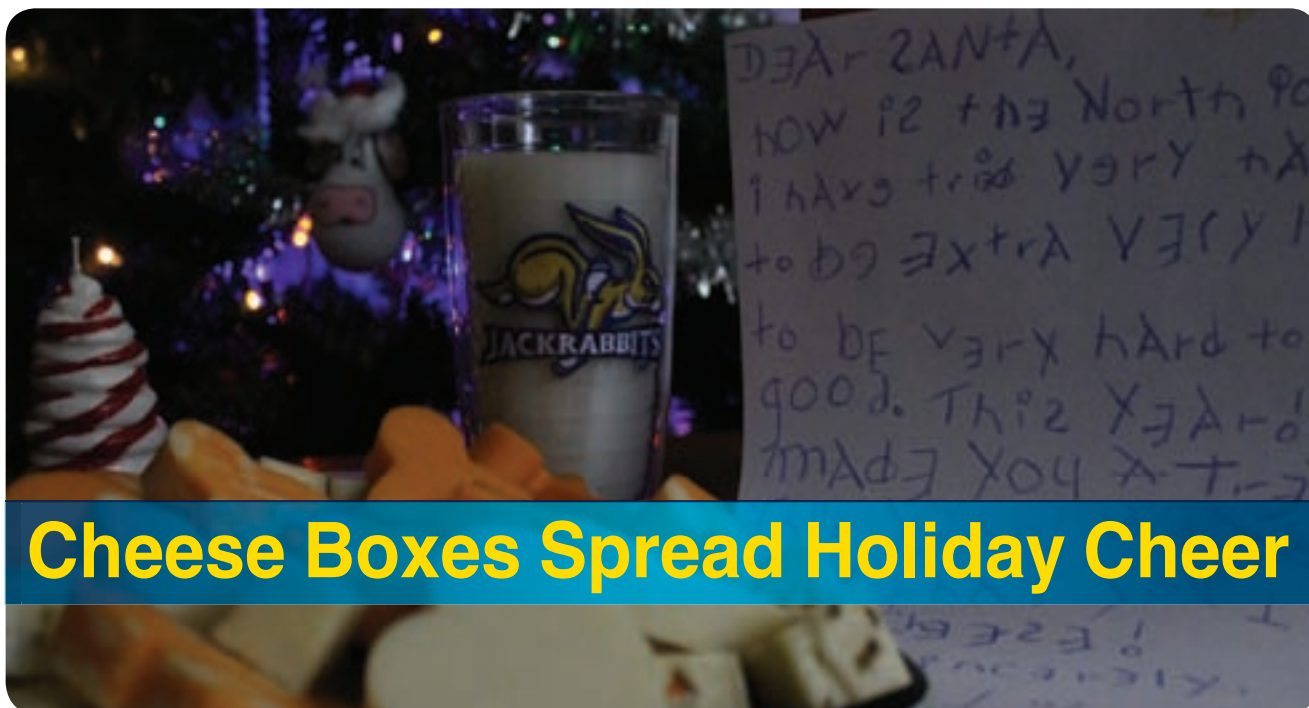
What will you miss most about school?

The late night festivities with friends I'll never forget!

How will your classmates remember you?

"That guy"

SDSU Dairy Digest 2014



Cheese Boxes Spread Holiday Cheer



By Abby Weyrens

Once again, a successful holiday cheese box fundraiser was put into the books! Our three co-chairs led the fundraiser: Abby Weyrens, Rachel Achen, and Kevin Berg. With the help of our many Dairy Club members, almost 9,000 pounds of cheese was cut and pack-

aged into one pound blocks.

Starting in early September, our Dairy Club members joined together to complete our big project. Almost 2,000 cheese boxes were sold, with 462 boxes being shipped to 45 different states. This year, we introduced a couple more means of payment, letting customers pay by credit card or Hobo Dough. We also put together a commercial to promote our fundraiser, featuring Santa Claus himself, this commercial can be viewed at: <http://youtu.be/ipW516Uoa6Q>. We also took time to take pictures of our

DAIRY CLUB MEMBERS spent many hours cutting and packaging cheese. Pictured in the front of the photo are Megan Schaefer, Yu Shen (partially hidden) and Larissa Neugebauer.

cheese in holiday shapes to be used for flyers and ads as seen in the photo above.

As we look back on the workings of the fundraiser, we'd like to give a big thank you to the Dairy Bar and Dairy Plant for letting us use their facilities. Monica Markwed in the Dairy Bar was a tremendous helping hand for this project. We would also like to give a big thank you to Dean Dr. Barry Dunn for supporting the SDSU Dairy Club. It would not have been possible without the help of the Dairy Club members, faculty and alumni. And of course, thank you to all that purchased a cheese box!






agropur

COME GROW WITH US

Grow your career with us! Rewarding and challenging careers are available at Agropur - Hull, Iowa. Start your career at a state-of-the-art cheese and whey manufacturing plant that operates 24/7 with 130 employees. Producing over 20 kinds of cheese and whey products and over 12 truckloads of products daily. COME GROW WITH US!



Vern Landeen, Whey Manager, '96 Grad
 Kim Blain, Quality Supervisor, '09 Grad
 Wendy Devney, Quality Manager, '08 Grad
 Tim Czmowski, General Manager, '85 Grad

Proudly Supports



Join a GROWING manufacturer of cheese and whey products!



Applications available at: Agropur, Inc., Hull Facility

332 Division Street - PO Box 820 Hull, IA 51239 - Phone: 712.439.6780 - hull_hr@agropur.com

SDSU Dairy Digest 2014

Internship Spotlights



Kevin Berg

First District Association, Litchfield, Minn.

What does the company do? First District Association produces 500 pound barrels of white cheddar and makes colored cheddar and swiss.

What position, responsibilities, and duties did you have? I was a vacation and injury relief person that filled in all over the plant. I also watched how the operation went and tried to find ways to improve the plant and make it more efficient.

What did you learn and what skills did you obtain? I learned how a big operation runs and how the whey system runs. I learned how to work on the Ultra Filtration system and take it apart.

Why should future students work there? First District Association is a great company that is one of the largest single plant companies, yet it's a friendly atmosphere that helps you learn more about the production of cheese.

FOLLOW US ON

twitter
facebook

**CALL YOUR
Producer Service
Center** For Your Local Promotion Needs
1-877-360-FARM
(3276)

midwestdairy.com dairyfarmingtoday.org
dairymakesense.com nationaldairyCouncil.org
twitter.com/midwestdairy

Find us on Facebook at "Midwest Dairy"

Midwest Dairy
ASSOCIATION
We promote great products made by great people.

SDSU Dairy Digest 2014

Sam Berg

Kemps, Farmington, Minn.



What does the company do? Kemps Farmington plant manufactures yogurt, sour cream, cottage cheese and smoothies.

What position, responsibilities, and duties did you have? I worked mainly in the lab with the quality assurance staff. I would take product samples periodically from the line. Then I tested the viscosity, texture, fat, total solids and microbial composition of the products and recorded the results.

What did you learn and what skills did you obtain? I gained knowledge about how the lab works to ensure the product is consistent from step to step to ensure a safe product for consumption. I learned how to perform the analytical tests and compare the results to the sensory samples examined the next day.

Why should future students work there? The people I worked with over the summer were great! They always answered any questions I had and trusted me to do important things on my own. Moreover, I had a chance to check out all aspects of the plant's production.



MegaFerm Fiber

- A new feed additive technology
- Designed for lactating dairy cows
- Enhanced rate of ruminal digestion
- Improved nutrient utilization

MILLER-CASPER LIFE SCIENCES, LLC

2409 10th Street, Apt. 211

Brookings, SD 57006

Contact:

David P. Casper, Ph.D., P.A.S.

815-535-7555

davec@mclifesciences.com



Ben Choudek

Northland Farm Systems, Owatonna, Minn.

What does the company do? Agricultural, construction and turf equipment sales, repair and building.

What position, responsibilities, and duties did you have? I went out on the road with the construction crew to hang curtains, stalls, headlocks, water fountains, fans, sprinklers and mattresses. I also installed manure separators and was on the maintenance crew to change augers, screens and pump units. I worked on various equipment such as replacing TMR planitarties, skid loader wheel bearings, chopper boxes, manure spreaders, manure pumps and tanks, bale wrappers and rakes. I did some over the road trucking to Michigan, South Dakota, Iowa and Northern Minnesota.

What did you learn and what skills did you obtain? I learned how to install and operate dairy industry equipment essential for making the cow's environment comfortable. From working with systems first hand, I know which ones work best and to recommend to other dairies rather than what representatives suggest for the most money. I learned and practiced mechanical skills on skid loaders, manure spreaders, forage boxes, TMR mixers and hay rakes. I also had the opportunity to do some maintenance items that can be done on the farm rather than taking it in to be fixed.

Why should future students work there? The crew at Northland is laid back and easy to get along with. Even in the worst of jobs, a few coworkers would sing or joke to lighten the mood. If students aren't afraid to get dirty, work with your hands, and learn new things, I would recommend working at Northland Farm Systems.



Jordan Evans



AgStar Financial Services, Worthington, Minn.

What does the company do? AgStar Financial Services is a cooperative which is owned by its stock-holders. AgStar provides a broad range of financial services and business tools for agricultural and rural clients in Minnesota and northwest Wisconsin, focusing on simple, practical solutions that meet their clients' needs.

What position, responsibilities, and duties did you have? My title was Crop Insurance intern. I mapped acreage reports with multiple insurance companies' systems and gathered information for acreage reports and delivered insurance schedules to clients.

What did you learn and what skills did you obtain? I learned more about the crop insurance process and types of policies. In addition, I gained more knowledge in farm and machinery loans. It was an excellent opportunity to experience a rural estate appraisal.

Why should future students work there? AgStar has an employee friendly atmosphere which really makes you enjoy your internship. AgStar also makes their interns feel a part of their team. They are a team oriented company that strives for client satisfaction, and as an intern, it was enjoyable to make a client satisfied at the end of the day.



AGSTAR'S CEO PAUL DEBRIYN posed for a picture with Jordan Evans and the other AgStar interns from the past summer. Jordan is pictured in the second row, one person in from the right.



At AgStar, we customize our full range of financial management services to help you find what's best for your operation.

Nicole Skroch
320-203-4657
License number: 40276801



AgStar.com • 866-577-1831

AgStar Financial Services is an equal opportunity lender, employer and provider. © 2014 All rights reserved.



Cassandra Hulstein

Mason Dixon Farms, Gettysburg, Pa

What does the company do? Mason Dixon Farms is a 2400-cow dairy that milks about half of their cows on 20 DeLaval robots housed in a non-traditional barn, while milking the rest in a conventional parlor. Mason Dixon Farms is known for being at the forefront of many new technologies, and for coming up with their own ways to do things. They raise all of their own forages, with choppers they have modified to implement their process. Besides being one of the largest dairies in Pennsylvania, Mason Dixon Farms is also one of the oldest, with the 8th generation operating the farm.

What position, responsibilities, and duties did you have? I was the herd health intern. I worked with the herd health manager/veterinarian and her assistant. Our responsibilities were to milk the special needs cows (fresh, sick, mastitis), diagnose and treat sick animals, and do health checks on cows that show up on the low producer list for the day. We were also responsible for inputting information into PCDart.

What did you learn and what skills did you obtain? I learned about cow health and various cow treatments. I learned a lot about different milking systems and different technologies. I also learned about the job of a herd veterinarian. Some skills I obtained and improved upon include: PCDart entry and how to do various health protocols.

Why should future students work there? Mason Dixon Farms is a great place for an internship mainly because they have interns frequently. This has allowed them to perfect their program and to make the experience both beneficial to you and to them. They are willing to design an experience that matches your goals, and they work to ensure that you learn everything that you would like to learn. Furthermore, Mason Dixon Farms is fairly well-known, and is a good place to learn about innovation in the dairy industry.

Additional Comments about your experience: Mason Dixon Farms typically hires three interns: a herd health intern, a calf care intern, and robot intern. The calf care intern typically works with the calf crew. In past years, this intern has been responsible for managing a couple projects that the farm has come up with. The robot intern spends time training cows on the robot, looking for special needs cows, and learning about maintenance of the robots. All three internships offer a different experience.





Nicole Jax

Kemps, Rochester, Minn.

What does the company do? Kemps makes ice cream, packages milk, and produces cultured products.

What position, responsibilities, and duties did you have? I was the Quality Assurance Intern. My main responsibility was preparing for, and training the station operators for the launch of the Statistical Process Control Project. I also conducted environmental swabbing, sat in on the annual SQF audit, shadowed a lab technician for a day, as well as many other things.

What did you learn and what skills did you obtain? Through this internship, I learned that I love Quality Assurance and want to make a career out of it. I also was able to apply my experience from working in the Dairy Plant and in the classroom in an industry environment.

Why should future students work there? Kemps is a great place to work! Everyone is willing to help you, as well as share their experiences with you. Kemps is literally a tight-knit family that works together to make a really tasty product.

Additional Comments about your experience: Even though I was not selected by Kemps for an internship when they visited SDSU, they got my name from the resume I gave them at the interview in the Fall. Don't be discouraged if a company doesn't select you right away for the job.



SDSU Dairy Digest 2014



Chelsey Johnson

Accelerated Genetics, Baraboo, Wis.

What does the company do? Accelerated Genetics is a global provider of bovine genetics and research, reproductive services, and solution-based animal health products. With a focus on People, Products and Pride, the Accelerated Genetics vision is to be the producer's trusted first choice.

What position, responsibilities, and duties did you have? I was a Marketing Communications intern located at the administrative headquarters in Baraboo, Wis. My responsibilities for the summer included writing press releases, writing feature articles, posting to the Accelerated Genetics Facebook page and website, designing ads, and many more communications related tasks.

What did you learn and what skills did you obtain? I built relationships and connections in Wisconsin. I also came to understand the diversity of the dairy industry in Wisconsin. This internship gave me opportunity to expand my design portfolio and become more proficient with design programs. Furthermore, I gained a ton of website experience and enjoyed finding ways to bring more traffic to the Accelerated Genetics website. I grew in my ability to write about different topics and became confident in my knowledge of the AI industry. Finally, I learned how to maintain a uniform brand image.

Why should future students work there? The Accelerated Genetics internship program is well organized and a great experience. We had a one week training with the other interns within the company and were fully prepared to work in the company.

Additional Comments about your experience: Although I was a communications intern, I had the opportunity to spend a day with a technician, a sales representative and a herd analyst. I also had the opportunity to travel for interviews, videos, and represented Accelerated Genetics at the Wisconsin FFA convention and Farm Technology Days. So, I wasn't always in the office. In addition, I had the opportunity to live at the Association of Women in Agriculture house on the University of Wisconsin-Madison campus. This made for a great opportunity to meet students in other internships and from other schools. Furthermore, Accelerated Genetics invited me back to work at their booth during World Dairy Expo which was a great experience.





Corinne Kach

Black Magic Stables, Kingsley, Iowa

What does the company do? Black Magic Stables breaks and trains horses along with giving lessons to local kids.

What position, responsibilities, and duties did you have? I exercised, rode and worked several horses this summer. I also helped fix fence, clean stalls and groom horses. I also observed professional training to start young horses.

What did you learn and what skills did you obtain? I learned how to properly ride horses along with learning new skills on how to exercise and work horses. I also learned new techniques on how to start a horse and different things to do to teach the horse once you start riding them.

Why should future students work there? Students should work here because it is a good opportunity to learn how to ride horses and a good place to watch and learn how to train and work horses.



Natasha Laska

Glanbia Foods Inc., Gooding, Id.

What does the company do? Glanbia Foods Inc. makes cheese, whey, lactose, and other products associated with whey.



What position, responsibilities, and duties did you have? I was a GPS or Lean Manufacturing Intern. I worked with putting in the new freeze dryer and also Lactoferrin. I was focused on helping with reducing rework and future rework from contamination points. I also was an active member on the Lactoferrin Team helping to find ways of making more product.

What did you learn and what skills did you obtain? I learned about how Lactoferrin works, and I learned about sterile filtration and membranes. I also learned about lean manufacturing.

Why should future students work there? Glanbia was a great place to work and there were plenty of things to do. I learned a lot while I was there and it was also nice to be away from home. Glanbia also does a great job with involving all the interns with activities like golf and white water rafting.

SDSU Dairy Digest 2014



Sam Mellgren

AGCO Corporation, Jackson, Minn.

What does the company do? AGCO Corporation- Jackson Operations designs and manufactures Massey Ferguson and Challenger high horse power row-crop, track, and articulating tractors. They also design and manufacture RoGator and TerraGator application equipment.

What position, responsibilities, and duties did you have? Over the summer, I worked as a Quality Engineer Intern. While working as a Quality Engineer Intern, I had the opportunity to learn about the manufacturing, design, and quality process as well as help improve and implement quality processes into the manufacturing of parts at AGCO. Some of the processes included a key component qualification process to ensure that key components are being manufactured to the drawing specs. I also helped with the qualification process by creating reports for parts that needed to be qualified before going into production. I created a chart for machine operators to fill out after taking measurements of certain parts, this chart allowed the operators to see if they were in tolerance or not, as well as seeing trends from the process. This chart will allow the quality department to show upper management what a more advanced software could do.

What did you learn and what skills did you obtain?

While working at AGCO in Jackson I learned many different concepts about the manufacturing of agricultural equipment. I had the opportunity to learn about and use different part inspection tools and software, as well as using the software to create the reports for the part qualification. I also had the opportunity to use a Computer Aided Drawing software to create storage space for inspection gages.

Why should future students work there? Future students should work for AGCO Corporation- Jackson operations because it is a great company to work for. They have room for professional development and career advancement. They also are a great company to intern for because they provide you with opportunities to learn about their company and the information you need to know when looking for a job after college.



Jackrabbit Dairy Camp

June 5-7, 2014
Brookings, S.D.



Youth ages 8 to 18 are invited to register for the Jackrabbit Dairy Camp to enhance and develop skills in dairy cattle judging, fitting and showmanship. Also gain knowledge about dairy products and how to positively promote the dairy industry. Campers will also get a chance to take part in the South Dakota Dairy Fest on June 7 at the Swiftel Center. At Dairy Fest, campers will meet SDSU athletes and participate in Dairy Fest educational activities.

Registration Fee: \$50 Due May 24, 2014.

Registrations are accepted on a first-come-first-serve basis

Visit sdstate.edu/ds for more registration details.

Name: _____ Age: _____ Gender: _____

Address: _____ City: _____ State: _____ Zip Code: _____

Parents: _____ Home Ph. # _____ Cell Ph. # _____

Email: _____ T-shirt Size (Adult sizes): S M L XL

Please send registrations to: SDSU Dairy Club, C/O Nicole Jax, 918 8th Ave: Apt #6, Brookings, SD

SDSU Dairy Digest 2014

Della Stage

Valley Queen Cheese, Milbank, S.D.



What does the company do? At Valley Queen Cheese, they manufacture cheese, Lactose powder, Delactose powder and Anhydrous milk fat (AMF). The cheese is packaged in 640-pound blocks and shipped to other companies for further packaging.

What position, responsibilities, and duties did you have? While at Valley Queen, I worked within the Quality Assurance department where I helped with the general testing of all the products, such as moisture, fat and microbial tests. I spent some time performing plant audits along with updating product specification sheets.

What did you learn and what skills did you obtain? I learned the knowledge for testing products to ensure they meet the product specifications and ensuring they are safe for consumer consumption. With the plant audits, I learned how to ensure the plant is up to manufacturing standards and what to look for when performing an audit.

Why should future students work there? Future students should work here because it is a great environment to work in. Furthermore, whenever I had a question, it was answered.

Additional comments about your experience: As I was starting my internship, Valley Queen Cheese was in the process of relocating their lab, so I was privileged to assist with the move and saw what it was like to work in a lab that is not fully functioning lab for a short time. I feel this was a valuable process to observe— even though it does not happen often—I will now be prepared if I am ever asked to work in that type of situation.





Holly Schmitt

Grassland, Greenwood, Wis.

What does the company do? Grassland is a family owned company. They predominately produce butter at a large plant in Greenwood, but they also have some cheese plants.

What position, responsibilities, and duties did you have? I was a machine operator on the print room floor in the butter plant. The print room floor is where all of the butter is churned and put into the various packaging.

What did you learn and what skills did you obtain? I learned a lot about the butter manufacturing process. I also learned a lot of people skills as I had to work with a range of ages from younger than me to older than me.

Why should future students work there? It is a great facility, and they just recently added on. Grassland produces a million pounds of butter per day. In addition, they have a large drying operation connected to the butter plant. I would recommend Grassland to other students mainly because you get to learn about butter manufacturing, an opportunity that is not available in many plants. In addition, it was a great learning environment to see how their management works. I also enjoyed the opportunity to run a variety of different machines.



Meg Viland

National Park Service, Pipestone, Minn.

What does the company do? The National Park Service preserves local history or local heritage and provides opportunities for families and kids to get outside and have fun. There are over 400 established parks in the United States.

What position, responsibilities, and duties did you have? I was originally hired as an Administrative Assistant. However, because a biological technician declined their position with short notice, I got to take over some of their responsibilities as well. Aside from working in the office, I was in charge of the Youth Conservation Corps for nine weeks. The Youth Conservation Corps goes around a park to remove exotic, non-native plant species. They also have an education component once a week, and I was in charge of coming up with a lesson for that.

What did you learn and what skills did you obtain? I learned about how to manage high school age kids for forty-hour work weeks for nine weeks. I discovered how to identify plants and the best way to eradicate the invasive plants. Also, I learned how to appreciate other cultures and see their view on the world and life.

Why should future students work there? I think the National Park Service is a great place to work during college! I would suggest going to larger parks to work at because they have a large variety of opportunities to get involved with. It is fun to interact with visitors and talk to them about their travels and teach them about what the specific park was made for. The National Park Service also offers a large variety of jobs in different fields throughout the country.



Jackrabbits Celebrate Dairy Drive

By Megan Smith



The 1st Annual Jackrabbit Dairy Drive was held on February 21, 2013 at the Frost Arena at the South Dakota State University Women's Basketball game in their final home game of the season against Omaha. The event was sponsored by Midwest

Dairy Association and South Dakota Dairy Producers.

The purpose of this event was to promote the dairy industry in South Dakota as well as to raise funds for the SDSU Dairy Research and Training Facility for a new facility and maintenance efforts. We had a great turnout of approximately 2,000 students, faculty, and visitors to watch the game and support the dairy industry in South Dakota. Approximately \$300 was raised for the new farm and had a very positive impact on the public as

well as the university. The funds were raised through dairy related activities before and during the game.

"What a great way to honor our state's dairy producers, an industry SDSU proudly supports, by providing students with educational opportunities in the field of dairy production and manufacturing," said Dr. Barry Dunn, Dean of the College of Agriculture and Director of SDSU Extension.

Dr. Vikram Mistry, SDSU Dairy Department Head also commented, "This event will help support the dairy industry of the region through research and teaching an updated dairy research and training facility is needed for providing state of the art hands on training in dairy production. This will complement the new Davis Dairy Plant that was recently built with the support of industry, alumni and producers."

Thank you to the entire faculty, students, and staff who volunteered their time to help with this momentous event. The tradition has stayed alive as the 2nd annual Dairy Drive took place on February 27, 2014 with many Dairy Club members in attendance.

SDSU Dairy Digest 2014



Decking the Student Union Halls



By Rachel Achen

On December 4, 2013, the Student Union was decorated with Christmas Trees with each organization's special touch. Students and staff of the campus community were invited to experience a little festive cheer and vote for their favorite tree. The Dairy Club decorated a tree that had our traditional cow orna-

ments. This year after the festival, the trees went to the food pantry and the harvest table to be given to families in need of a tree for the holiday. Decorating a tree with good friends, promoting dairy, and then giving back to the community, it may not be any Miracle on 34th Street, but a miracle on Grove Lane...just maybe.



SDSU Dairy Digest 2014



Dairy Club Shares Milk on Ag Day



By Sara Colombe

Got Milk? SDSU Dairy Club did during the 3rd Annual SDSU Ag Day on March 13, 2013. Members handed out bottled milk with the help of a grant donation by the Mid-

west Dairy Association at the Wellness Center to promote the benefits of choosing milk as a healthy after workout drink.

SDSU Ag Day is an annual student-run event to educate and raise awareness about agriculture. The day concluded with a free meal followed by "Next Generation of Livestock Production" presentation by the South Dakota Extension and South Dakota Department of Agriculture.



ORANGE SHIRTS flooded campus on Campus-wide Ag Day. The shirts read "I heart Agriculture," with the heart being formed by agriculture facts written in the shape of a heart. Pictured to the left, students gathered for the free evening meal prior to the presentation, "Next Generation of Livestock Production."

Club Participates in Adopt -A-Highway

By Holly Schmitt



The Adopt-a-Highway program is where groups of volunteers clean up the ditches along the road that their organization has “adopted.”

Dairy Club participates in the Adopt-a-Highway program to help give back to the community by helping keep the environment clean. The Dairy Club is in charge of cleaning up a couple mile section along the Highway 14 bypass. A group of members go out in the late afternoon and clean up our section of the highway and then afterwards the club enjoys pizza.

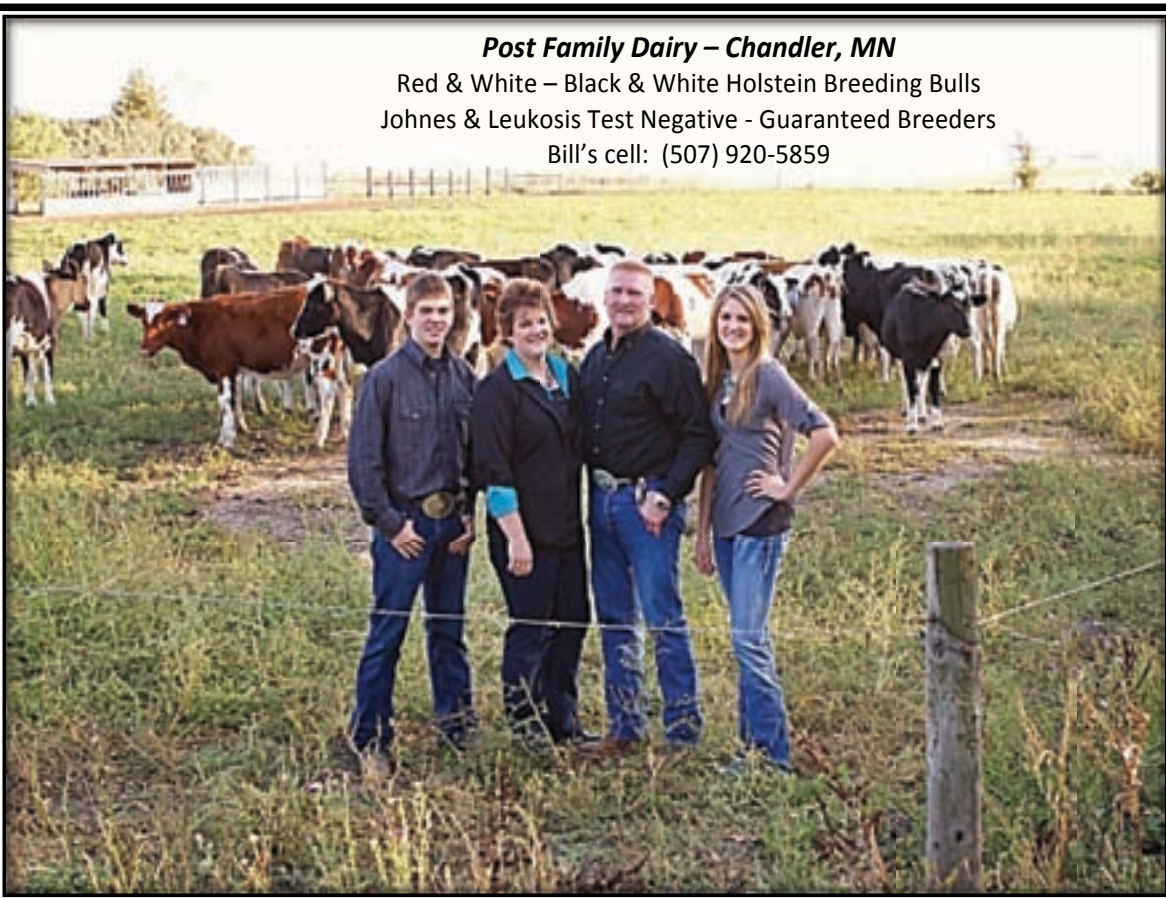
This activity is really a good way for members to socialize and get to know one another, while they help give back to the community. For the Dairy Club this is a fun way to give back to the Brookings community since many people in the community help support our yearly fundraisers.

EACH FALL AND SPRING, the Dairy Club cleans up a portion of the road ditch along the Highway 14 bypass. Below is the crew of members who picked up the ditch this fall.



Post Family Dairy – Chandler, MN

Red & White – Black & White Holstein Breeding Bulls
Johnes & Leukosis Test Negative - Guaranteed Breeders
Bill's cell: (507) 920-5859



SDSU Dairy Digest 2014



By Chelsey Shumski

Little International, also known as Little I, is a program put on every year by the students at South Dakota State University. Little I began in 1921 and has only been cancelled three years since then. This program is beneficial to not only the

college students, but also high school students. The high school students that attend Little I have a chance through their FFA program to participate in the many judging contests that the SDSU college students put on. Some examples of the more popular judging contests

are the Dairy Cattle Judging, Dairy Products Judging and Horse Judging, but there are many more other judging contests as well.

Little I offers a great opportunity for the college students to compete against fellow students. This contest begins a month in advance with a drawing. During this drawing, students get a chance to pick which animal they would like to show. Many Dairy Club members participate by showing not only dairy heifers, but many of the different species as well. Sara Sontag, Chris

RANDY GROSS JUDGED the Dairy Showmanship and Fitting contests at Little International. He is pictured below observing a class (left) and pulling a class into line (right.) Jennifer Gunnink (middle), was the Dairy Club's Lamb Lead representative.



SDSU Dairy Digest 2014

Schulze, Ryan Effling, Mikayla Piller, Alisha Vander Wal, Maggie Stiles, Sara Glisczinski, Kelsey Hokanson, Brandon Weidert, Olivia Siglin, and Abigail Weyrens were the Dairy Club students that showed dairy heifers. Chris Schulze won dairy showmanship and moved on to the Round Robin portion of Little I.

Other Dairy Club members that showed were Teresa Sandberg, Jennifer Gunnink, and Chelsey Shumski. Teresa showed a pig in novice and placed fourth. Jennifer showed a sheep for lamb lead to represent Dairy Club and also showed a sheep for showmanship. Chelsey showed a horse, won showmanship and placed fifth in the fitting contest and moved on to the Round Robin as well.

The Round Robin is a contest that is a goal for many of the students competing. During the Round Robin the students that have received Grand Champion or Reserve Champion in their showmanship contest compete against each other by being judged while

showing the many different animals that received those placings as well. Overall, Little I was a success for the Dairy Club students that competed in it.

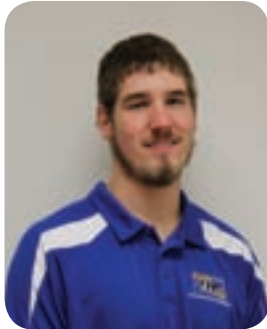


MIKAYLA PILLER WAS ONE of many Dairy Club members who took part in the Dairy Showmanship and fitting contests during Little I. To the right, she leads a heifer into the ring.



SDSU Dairy Digest 2014

Club Supports Special Olympics



By Matt Holdvogt

As the Dairy Club does every fall, members volunteered again to serve ice cream to the Special Olympics teams that participated in an event this fall at the Mickelson Middle School in Brookings.

With a group of about ten members, we served ice cream to all the competitors of the Olympics. There were about 350 attendants! As always, SDSU Ice Cream was thoroughly enjoyed by all. Thanks to all who helped and those that assisted in the consumption of the scrumptious ice cream!



DAIRY CLUB MEMBERS enjoyed serving ice cream to the participants of the Special Olympics. Pictured above from left to right: Matt Holdvogt, Teresa Sandberg, Meg Viland, Jessica Riediger, Maggie Stiles, Sara Colombe, Yu Shen.



Cheese Processing & Evap/Drying Equipment: 320-485-4401
Filtration Equipment: 800-553-4457

SDSU Dairy Digest 2014



Ice Cream and Socializing: What We Do Best!



By Sara Colombe

Students brightened their future by joining SDSU Dairy Club during the Ag & Bio Ice Cream Social. New students got to practice their swing on the mini golf course and try some baby bel Cheese. Dairy Club members were available to

inform students of the Dairy Club's first meeting and answer students' questions. Overall this was a successful event as the club gained many new members to continue the growth of the club.

THE AG-BIO Ice Cream Social is something that Dairy Club members look forward to each year. To get in the spirit, Dairy Club members brought along our cow costume and miniature golf hole. Below to the left, Chelsey Johnson tries to get a hole in one. Below to right, Abby Weyrens greets new members with the pink cow costume.



SDSU Dairy Digest 2014



Cattle Judging Team Excels in Texas



By Mikayla Piller

The SDSU Dairy Cattle Judging team departed for Fort Worth, Texas to compete in the Southwestern Exposition and Livestock Show in the early morning hours on January 16th. The team consisted of Sophomores Andrea Pfaffenbach, Maggie Stiles, and Mikayla Piller as well as Junior Riley Pitman. The team was led by coach Steve Crego and assistant coach Jon Pretz.

The team met up with other college teams at farms in Kansas, Oklahoma, and Texas to judge classes of Jersey, Holstein, and Brown Swiss cows. This was a good chance to get some practice in before the competition that Sunday and a definite high-light for everyone on the trip.

Sunday morning everyone was ready and excited to compete. The competition consisted of ten classes with reasons on four. Jersey, Holstein, and Brown Swiss were the breeds used for the contest. There were fifteen teams from colleges ranging from California to Georgia.

Considering it was everyone's first or second experience judging at the collegiate level everyone was very excited about the results of the competition. The team placed 2nd in the Jersey breed, 4th in Oral Reasons, 4th in the Holstein breed, and 8th in the Brown Swiss breed. Individually, Andrea Pfaffenbach was 16th overall and 9th in Jerseys, Maggie Stiles was 15th overall and 6th in reasons, Mikayla Piller was 4th overall, 8th in reasons, 8th in Holsteins and 1st in Jerseys. Everyone's accomplishments allowed the team to place 2nd overall. It was a rewarding and educational experience for everyone on the trip, and everybody is excited to compete again.

48 first or second experience judg-

DAIRY CATTLE JUDGING participants at Fort Worth included (left to right): Coach Jon Pretz, Riley Pitman, Andrea Pfaffenbach, Maggie Stiles, and Mikayla Piller and Coach Steve Crego.

ing at the collegiate level everyone was very excited about the results of the competition.

The team placed 2nd in the Jersey breed, 4th in Oral Reasons, 4th in the Holstein breed, and 8th in the Brown Swiss breed. Individually, Andrea Pfaffenbach was 16th overall and 9th in Jerseys, Maggie Stiles was 15th overall and 6th in reasons, Mikayla Piller was 4th overall, 8th in reasons, 8th in Holsteins and 1st in Jerseys. Everyone's accomplishments allowed the team to place 2nd overall. It was a rewarding and educational experience for everyone on the trip, and everybody is excited to compete again.

Farming is your livelihood, and it's our business to help protect that.

Farm/Ranch Business Insurance Life Business Succession



Brent Rohl, CLU, ChFC
Financial Advisor
cell 605.651.3754
brent.rohl@fbfs.com

We make it simple to help you select the coverage that's right for you today and provide options for the future of your growing operation.

Call us today to see how we make insurance simple.



Ginger Post
Sales Associate for Brent Rohl
cell 605.690-9199
ginger.post@fbfs.com



FARM BUREAU FINANCIAL SERVICES
Insurance • Investments
605.692.4343 | fax 605.692.4344 | toll free 877.600.4343
126 Main Avenue Suite 1, Brookings, SD 57006

Securities & services offered through FBL Marketing Services, LLC, 5400 University Ave., West Des Moines, IA 50266, 877/860 2904, Member SIPC. Farm Bureau Property & Casualty Insurance Company*, Western Agricultural Insurance Company*, Farm Bureau Life Insurance Company*/West Des Moines, IA. *Affiliates *Company providers of Farm Bureau Financial Services PC055-ML-2 (3-13)

ALPHA GAMMA RHO FOUNDATION

NURTURE. GROW. GIVE. REPEAT.
ИПЫТОВЕ СВОМ ДІЛЕ ВЕРЕВІ



Presidential Steer Show



AGR/Sigma Alpha Dairy Club Members

ON CAMPUS INVOLVEMENT:

*Little International
Presidential Steer Show
Antique Tractor Pull
Block & Bridle
Agronomy Club
Ag Systems Tech Club
Farm Bureau
Collegiate FFA*

*Dairy Club
Proxy Council
Ag & Bio Ambassador
Meats Judging
Dairy Judging
Livestock Judging
Wool Judging
Crops Judging*

Alpha Gamma Rho is the only professional/social Agricultural fraternity at South Dakota State University. We are committed to our members and provide them with a variety of new skills and opportunities to be successful in academics, organizations and future careers. With over 65,000 national alumni, AGR has been successful for 48 years. For more information contact Mic Skaar.

SDSU Dairy Digest 2014



By Meg Viland

The tenth annual Jack-rabbit Dairy Camp was held June 20 to 22 at the SDSU campus and the Dairy Training and Research Facility. The SDSU Dairy Club organized this event for 30 youth ranging from ages 9-15 who wanted to en-

hance their dairy cattle skills, learn about the industry, and have fun!

Highlights of dairy camp included various workshops each day and fun activities. The first day was focused on promoting the dairy industry with Maggie Stiles and making Mozzarella cheese with Dr. Metzger. A favorite camp activity, the heifer auction, was held. Over the course of the next two days, the youth got to know their heifers. Then in the evening, the youth had a blast swimming at the Hillcrest pool.

On the second day, the youth tuned up their skills at fitting with Darrel Rennich; at showmanship with Rachel

Achen; and cattle judging skills with Tracey Erickson (Renelt). They also enjoyed learning about heifer nutrition as they stuck their hand inside the rumen of a live cow with Dr. Anderson. A tour of a local dairy farm was included as they ventured around Crosswinds Jersey Farm by Elkton.

On the final day, the youth put their newly attained showmanship and fitting skills to the test in front of their parents. Ana Schweer was serving as our judge. After the competition, the campers bid farewell to their heifers, friends and counselors as they traveled back home with their parents and told them about how much fun they had at the tenth annual Jackrabbit Dairy Camp.



Cattle Judging Takes on Madison

By Chelsey Johnson



After participating in several intercollegiate contests and practicing for three years, Alisha Vander Wal, Chelsey Johnson, Chris Schulze and Matt Holdvogt were prepared to take their judging skills to Madison, Wis., at World Dairy Expo.

Prior to competing in the competition, they visited three farms across Wisconsin with a group of collegiate judging teams and youth judging teams.

In the 93rd annual National Collegiate Judging Contest at World Dairy expo, we placed 14th out of 19 teams. Chelsey Johnson placed seventh in the Brown Swiss breed while Christopher Schulze placed seventh in the Red and White classes. Chris was also one placing away from being considered an All-American at 26th place.



ONE OF THE JUDGING practice farms was the Hoard's Dairyman Farm near Fort Atkinson, Wis., where the team judged the Hoard's Dairyman Guernseys. Pictured by the farm sign are (left to right): Coach Steve Crego, Matt Holdvogt, Alisha Vander Wal, Mikayla Piller, Abby Weyrens, Chelsey Johnson, Ben Choudek and Chris Schulze.

GENEX IS YOUR CAREER Partner

www.crinet.com/careers



Grow your career with positions in:

- Sales and Service ▪ Public Relations ▪ Dairy Genetics
- Management ▪ International Marketing ▪ Reproductive Consulting



your Profit partner™

Genex Cooperative, Inc.

A subsidiary of Cooperative Resources International
888.333.1783 www.crinet.com

©2012 CRI A-04272-12

SDSU Dairy Digest 2014



Serving the Crowds at the State Fair



By Frank Hartway

The South Dakota State Dairy Club attended the 2013 South Dakota State Fair, working the weekend shift at the milk booth. While there, we helped provide milk, ice cream, and shakes to the friendly fair goers of South Dakota, in col-

laboration with the Midwest Dairy Association.

The weekend was a complete success and turned out to be one of the SDSU Dairy Club's most eventful fundraising functions. Admittedly, the noon hours were a very hectic race for us all, but this legendary noon hour rush created a fun environment to work in. It was great to be reminded of the happiness just a glass of milk will bring to a person's face, especially when you remind

ALL YOU CAN DRINK milk for two dollars was a huge hit with the crowds at the South Dakota State Fair. Dairy Club members kept busy hustling to keep up with the demand for the milk. Switching out the bags of milk was a constant task.

them they have free refills. Not to mention how crazy people can get about their ice cream.

The Midwest Dairy Association was very accommodating as well as thankful for the help and support that we provided. The Dairy Club looks forward the helping with this event again next year.



This Page is Proudly Sponsored by
Making Milk Dairy.



**For a Cleaner,
Safer, Healthier Operation,
*Turn to our Team***

- ▲ Global leader in cleaning and sanitation
- ▲ Produce safer, higher quality products
- ▲ Improve your operational efficiency
- ▲ Help achieve sustainability goals

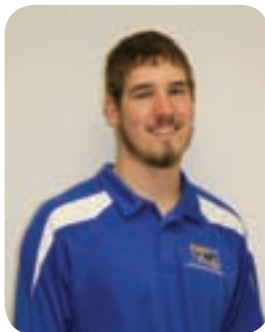
Toll Free: 1-800-392-3392
www.ecolab.com

SDSU Dairy Digest 2014



Team Gains Experience at Regional Dairy Challenge

By Matt Holdvogt



Despite the cold weather this winter has dealt us, the SDSU Dairy Challenge team has been hard at work practicing and visiting farms.

Cold weather didn't stop the 2014 Midwest Regional Dairy Challenge which took place this February 5th-8th at Appleton, Wis. although a winter

storm did add onto the travel time for some schools.

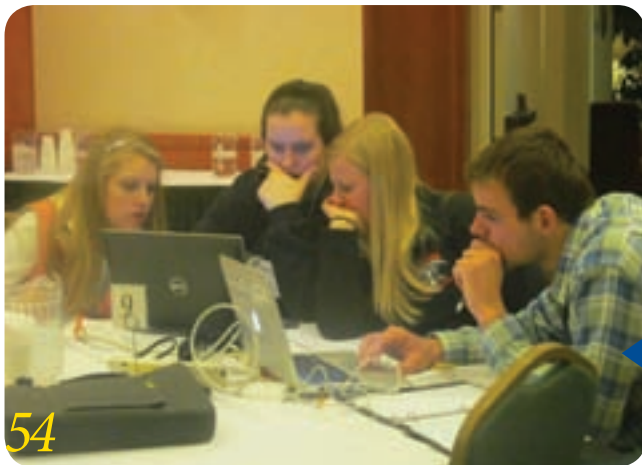
For those who don't know what Dairy Challenge is, it is the assessment of a dairy farm looking at all aspects

PARTICIPANTS IN THE Midwest Regional Dairy Challenge included (left to right): Coach Ken Kalscheur, Holly Schmitt, Matt Holdvogt, Chelsey Johnson and David Berning.

from nutrition, parlor management, production and reproduction. Furthermore, teams look through financial records and do a financial analysis. The teams play the role of an industry consultant.

This year, students Chelsey Johnson, Matt Holdvogt, David Berning, and Holly Schmitt represented South Dakota State University at the Midwest Regional Competition. At the regional contest, teams are composed of students from different schools. There were fourteen teams present, as some schools were unable to attend due to the weather.

Being paired with students from other schools made for an exceptional learning experience as students have to learn to work with others who they don't know and have never worked with before. Half of the teams assessed one farm of about 1,100 cows, and the other half of teams assessed a 3,000 milking cow facility. Both



THE FIRST NIGHT at the Midwest Regional Dairy Challenge, teams were formed with students from different schools. Then the teams had an opportunity to analyze records from the contest farm. Pictured is Holly Schmitt with her team.

SDSU Dairy Digest 2014



THE SECOND DAY of the contest, the teams visited and did a walk through of a farm. Half of the teams went to one farm and half of the teams went to another. Pictured here is Matt Holdvogt analyzing a TMR with his teammate.

farms are located near Appleton, Wis. After spending hours putting together a presentation and looking at records, the students presented their recommendations for the dairies on the last day. The panel of judges was composed of industry representatives who are experts in their specific area (finances, reproduction, nutrition etc.)

Besides working with their teams and presenting, the participants had the opportunity to listen to educational seminars on topics related to dairy farm management

and the dairy industry. Also, a career fair was available for students to talk to companies within the industry. Another highlight was listening to a panel of recent college graduates share their experiences with beginning careers.

The contest was based more on participation and a learning experience for students. All four members who attended the contest had a great time learning and experiencing new ideas from other students from across the Midwest Region. The team, along with all other participants thank our coaches and industry sponsors for assisting with the event, and hope other students attend it in the future.

Thank you to our Dairy Challenge Sponsors!

Alltech, Inc.

Arnold Hippen Dairy Challenge Awards

Hubbard Feeds

Kemin Animal Nutrition and Health Inc. - North America

Kevin Herrick

SDSU Heifers for State

BioZyme® Inc.

KC Dairy, LLP

Prince Agri Products

Diamond V

Vi-Cor

SDSU Dairy Digest 2014

Faculty Spotlights

Sanjeev Anand

Associate Professor



Hometown: New Delhi, India

Education: Ph.D.

Hobbies: Reading books

Fun Fact about me: I enjoy throwing pebbles in flowing water and watching circles grow despite the counter waves.

What classes do you teach?

- DS 301/301L Dairy Microbiology
- MICR 311/311L Food Microbiology
- DS 722/722L Advanced Dairy Microbiology

What advice do you have for students interested in the Dairy Industry?

Relate and innovate.

What do you enjoy most about your position?

Working closely with students and watching them grow.

Jill Anderson

Assistant Professor



Hometown: Wilmington, Del.

Education: B.S., Animal Science, 2003: University of Delaware, Newark, Del.; M.S., Animal Science/Dairy Production, 2005: South Dakota State University
Ph.D., Dairy Science/Production, 2012: South Dakota State University

Hobbies: Gardening and Horseback riding

Fun Fact about me: This year, my husband and I acquired two pet goats named Cinnamon and Nutmeg.

56

What classes do you teach and what other ways are you involved on campus?

- DS 130/130L Introduction to Dairy Science (Production Section)
- DS 411/411L Dairy Breeds and Breeding
- DS 498 Undergraduate Research
- DS 731 Laboratory Techniques in Dairy Science (Team Taught)
- Dairy Club Advisor
- Conduct research on Dairy Cattle Nutrition

What advice do you have for students interested in the Dairy Industry?

There are more possibilities for different careers in the Dairy Industry than most people realize, so if you are a dedicated student and keep an open mind to the possibilities you will have many opportunities and a bright future.

What do you enjoy most about your position?

I enjoy the opportunity to interact and work with different students, both undergraduate and graduate. Additionally, dairy cattle are amazing animals, so I find sharing knowledge and helping students learn about dairy cattle and the dairy industry to be quite enjoyable.

Howard Bonneman

Lecturer/Dairy Plant Research Manager



Hometown: Brookings, S.D.

Education: B.S. degrees in Dairy Manufacturing and Chemistry, an M.S. in Dairy Science and a Secondary Education Teaching Certificate all from SDSU

Hobbies: Gardening, Cooking and listening to music

Fun Fact about me: I taught high school chemistry and physics.

What classes do you teach and what other ways are you involved on campus?

- DS 130 Introduction to Dairy Science – Manufacturing
- DS 231 Dairy Foods
- DS 321 Dairy Products Processing I – Fluid Milk
- DS 322 Dairy Products Processing II – Frozen Dairy Desserts
- DS 421 Dairy Plant Management
- DS 496 Field Experience in Dairy Science
- DS 498 Undergraduate Research

SDSU Dairy Digest 2014

- Assist with DS 202 and DS 401 – Dairy Products Judging and Advanced Products Judging
- Curriculum and Assessment Coordinator for Dairy Science Department
- ABS Faculty rep to New Student Orientation
- Dairy Science Representative to ABS Dean's Faculty Advisory Board
- Committee member of ABS Summer Academic Task Force
- ABS College Representative to the University Assessment Committee – Chair of Committee

What is your most memorable experience at South Dakota State University?

Since I have over 25 years of experiences here I just picked one, not necessarily the most memorable but certainly an enjoyable event. Being a member of the 6-month club and being judged as the "Most handsome beard" by President Robert Wagner in the Beard and Pigtales contest for Hobo Day during graduate school.

What is your favorite flavor of SDSU Ice Cream?

Vanilla because if a company can produce a quality Vanilla then all of their other flavors can build upon a firm foundation.

David Casper

Assistant Professor



Hometown: Cuba City, Wis.

Education: B.S. University of Wisconsin-Platteville, M.S. & Ph.D. South Dakota State University

Hobbies: Lionel train collector, coin collecting, golf, fishing, hunting

Fun Fact about me: I'm always commenting that "you can't make this stuff up" and "I have a pretty creative mind."

What classes do you teach?

- ABS 482/582 International Experience, New Zealand & Australia
- AS 323 Advanced Animal Nutrition
- DS 314 Dairy Farm Challenge
- DS 413/513 Physiology of Lactation
- DS 432 Dairy Cattle Feeding
- DS 412 Dairy Farm Management
- DS 790 Graduate Seminar
- DS 798 M.S. Thesis
- DS 898 Ph.D. Dissertation

What do you enjoy most about your position?

Observing and witnessing the outstanding potential in the students that I get to interact with!! WOW!!

What is your favorite flavor of SDSU Ice Cream?

It's still Strawberry milk shakes!

Stephen Crego

Manager-Dairy Research & Training Facility



Hometown: Baldwinsville, N.Y.

Education: B.S. Ag. & Life Sciences, Cornell University

Hobbies: Travel

Fun Fact about me: When I visited Brookings 21 years ago who would have ever thought that I would live and work here.

What classes do you teach and what other ways are you involved on campus?

- DS 212 Dairy Cattle Evaluation
- DS 496 Field Experience
- DS 311 Dairy Cattle Judging
- Dairy Cattle Judging Coach
- Dairy Club Advisor

Alvaro Garcia

Professor/Extension Specialist-Dairy



Hometown: Montevideo, Uruguay

Education: DVM, MS, PHD

Hobbies: Wildlife, reading

Fun Fact about me: Not to take myself too seriously.

What classes do you teach?

Dairy Spanish (DS 492)

What advice do you have for students interested in the Dairy Industry?

Both the state and the world's dairy industry are changing. Be aware that in the next four years more changes will happen. Don't let your present goals limit you in the future. What you want to do today may be completely different a few

SDSU Dairy Digest 2014

years from now. The key to a successful career is to be flexible enough to be able to change direction as needed. The world has become smaller and your career path might take you to places you never dreamed of so be ready to take that challenge!

What do you enjoy most about your position?

Precisely what was mentioned in the previous question. The fact that one does not know what will happen today let alone four years from now is great! During the last 13 years at SDSU, I have had to change directions several times. That is exactly the life I have chosen and that makes things extremely interesting and this sparks creativity.

John Haberkorn

Davis Dairy Plant Manager



Hometown: Cedar City, Utah
Education: Bachelor's Degree in Dairy Science
Hobbies: Fishing, Hunting, Hiking
Fun Fact about me: I text my family a joke every morning.

What do you enjoy most about your current position?

I enjoy working with the staff and students.

What is your most memorable experience at South Dakota State University?

I have two, meeting my wife and graduation.

Ashraf Hassan

Associate Professor



Hometown: Alexandria, Egypt
Education: Ph.D. Dairy Science & Technology, University of Georgia and Minia University.
Hobbies: Soccer, swimming, travel
Fun Fact about me: The difference in temperature between Alexandria, my hometown, and Brookings can be 100 degrees in winter.

What classes do you teach?

- DS 313 Technical Control of Dairy Products I
- DS 322 Dairy Processing I and II
- DS 731 Laboratory Techniques in Dairy Science

What advice do you have for students interested in the Dairy Industry?

Consider graduate school. You create more opportunities for yourself with a graduate degree.

What do you enjoy most about your current position within the Department?

The excellent work environment that is very difficult to find in other places.

Ken Kalscheur

Professor



Hometown: Reeseville, Wis.
Education: B.S. in Dairy Science from the University of Wisconsin-Madison, and M.S. and Ph.D. in Animal Science (Ruminant Nutrition emphasis) from the University of Maryland.
Hobbies: Reading books
Fun Fact about me: I enjoy traveling, hiking, and history.

What classes do you teach and what other ways are you involved on campus?

- DS 711 Ruminology and team-team
- DS 412 Dairy Farm Management
- DS 432 Dairy Cattle Feeding
- DS 314 Dairy Farm Operation Evaluation,
- ABS 482 International Experience.
- I also co-coach the Dairy Challenge Team.
- Research areas include utilization of biofuel co-products in dairy cattle diets, modifying rumen fermentation to improve nutrient utilization, and formulating diets to reduce nutrient waste to the environment.

What advice do you have for students interested in the Dairy Industry?

After you graduate, find a job that you love and it will never feel like work. This really works!

What is your favorite flavor of SDSU Ice Cream?

Cookies and Cream

Saputo



“In 1954, using \$500 to buy equipment and a bicycle for deliveries, the Saputos founded their very own company bearing their name. Now, for over 50 years, we continue to be dedicated to innovations and craftsmanship which is evident through the efforts of our talented employees. At Saputo, we acknowledge and appreciate the skills that each and every member of our team possesses to provide the utmost quality and service that makes Saputo an exceptional company.”

SDSU Dairy Digest 2014

Lloyd Metzger

Professor & Alfred Chair in Dairy Education



Hometown: Lester, Iowa

Education: BS and MS in Dairy Manufacturing from SDSU; Ph.D. in Food Science from Cornell University

Hobbies: Golf, working on our acreage/hobby farm

Fun Fact about me: I grew up on a Jersey farm in Iowa.

What classes do you teach?

- DS 322 Dairy Product Processing II
- DS 731 Laboratory Techniques in Dairy Science
- DS 442 Dairy Product and Process Development
- DS 202 Dairy Products Judging
- DS 401 Advanced Dairy Products Judging

What is your most memorable experience at South Dakota State?

Having the departmental office in the basement of Hansen Hall during the renovation of the Dairy Science Building.

What is your favorite flavor of SDSU Ice Cream?

Cookies and cream

Vikram Mistry

Professor and Head



Hometown: Ahmedabad, India

Education: Ph.D., Food Science, 1986: Cornell University, Ithaca N.Y. M.S., Food Science, 1982: Cornell University; B.Sc., Dairy Technology, 1979: Gujarat Agricultural University, Anand, India

Hobbies: Gardening

Fun Fact about me: Thirty years ago my advisor at Cornell University founded the American Cheese Society. As his graduate student, I and other graduate students helped organize the first conference in Ithaca, N.Y. in 1983.

What classes do you teach?

- DS 109 First Year Experience in Dairy Science
- DS 490 Dairy Science Seminar
- DS 494 Internship

What do you enjoy most about your current position within the Dairy Science Department?

Witnessing the advancement of the department through the accomplishments of faculty, students, and alumni; meeting alumni and learning about their accomplishments; meeting new students each year and understanding their future aspirations.

What is your most memorable experience at South Dakota State University?

26th August 1986 – the day I was offered a position of Assistant Professor in Dairy Science at SDSU by Dr. Schingoethe; this was the beginning of creation of many memories in subsequent years at SDSU.

Hasmukh Patel

Assistant Professor



Hometown: Kuha, Ahmedabad, India

Education: Ph.D., Food Technology, 2007: Massey University, New Zealand. M.Sc., Dairy Technology and Dairy Chemistry, 1996: Gujarat Agricultural University, India. B.Sc., Dairy Technology, 1993: Gujarat Agricultural University, India.

Hobbies: Research and Development, Reading, Basketball, Cricket

Fun Fact about me: I love cheese. Once I start eating, it is difficult to stop.

FARMERS: Interested in hosting an international intern? STUDENTS: Interested in working in ag abroad? Talk with us at Global Cow! Complete details are on the website about our in-bound and out-bound programs.



Global Cow, Ltd.

611 Ames Hill Road Brattleboro, VT 05301
tel: (866) 267-2879 fax: (802) 257-1693

www.globalcow.com

Let's be crystal clear when we talk about stray voltage.
 CBM Lighting has the cleanest LED lighting in the industry.
 Period.



LED Flood Lights
 • Available wattages: 70, 140, 200, 300



Just Hang
 and Plug it in!
 Replaces 400W
 metal halide.

LED HB/C80-150W-120/277
 • 160° beam spread.
 • 10-year LED chip warranty
 • 5-year LED driver warranty



**NEW -
 INTERFERENCE/
 STRAY VOLTAGE-FREE
 LED**

**LED Strip
 Panel Light**
 • Ideal for parlor
 lights
 • V-shape tube
 for better light distribution
 • 10-year warranty on LED chips
 • 5-year warranty on LED driver



LED Wall Pack
 • Available wattages: 30, 50

**CBM
 CAN DIM
 ANY LED
 LIGHT**



WP fixtures
 • 4-ft long
 • Available in T-8, T-5, and LED
 • Available with 1, 2, or 3 tubes

AWC fixtures
 • 8-ft long
 • Available in T-8, T-5 and LED
 • Available with 4 or 6 tubes

If you're
 considering
 upgrading or adding
 lights to your existing
 facility, give CBM
 a call.
 We've got
 the answer.



LED Corn Light
 • Available wattages: 45, 54, 80, 100, 120
 • 360° beam spread

TRUSTED, TESTED, LEADERS IN THE INDUSTRY.

CBM Lighting

**RICHARD PEDERSON
 Pederson Sales**

220 Schendel St, Box 145, Blomkest, MN 56216
 rmmcl@frontiernet.net • 320.905.3725 (c)

SDSU Dairy Digest 2014

What classes do you teach?

- DS 322 Dairy Product Processing I (team taught)
- DS 422 Technical Control of Dairy Products II
- DS 731 Laboratory Techniques in Dairy Science (team taught)
- DS 798 Thesis
- DS 898D Dissertation

What advice do you have for students interested in the Dairy Industry?

I see a very bright future for the dairy industry. You can build excellent career with the dairy industry. The recipe for success is the interest and passion for dairy and of course, hard work. Think about helping our dairy farmers and creating a better nutrition for our society. Wow! What a unique opportunity. The dairy Industry needs you! I would say GO FOR IT!

What do you enjoy most about your position?

I enjoy working with students, that's why I returned to academia. I have two passions (1) Building students' careers and (2) building the future of the dairy industry. I believe that the most effective way to make this happen is through my faculty position at SDSU Dairy Science Department. It gives me immense job satisfaction when students learn new things and put that knowledge toward the practice. I strongly believe that the Dairy Science students are the future of the dairy industry.

Dave Schingoethe

Distinguished Professor Emeritus



Hometown: Sugar Grove, Ill.
Education: BS. and MS in Dairy Science from the University of Illinois; PhD in Dairy and Nutrition from Michigan State University
Hobbies: Boating, jet skiing, music, gardening, traveling, playing with grandchildren and attending their school and athletic events.

Fun Fact about me: I would like to see the Chicago Cubs in the World Series during my lifetime (actually they were in the World Series during my lifetime but I was too young to know it.)

What classes do you teach and what other ways are you involved on campus?

I taught portions of Introduction to Dairy Science (DS 130); Physiology of Lactation (DS

413/513); and - for many years - Ruminology (DS/AS 711). I also taught portions of many other classes through the years. I was on many university committees, etc., including Faculty Senate, Academic Affairs, Academic Appeals, and Graduate Council. I was on a couple of committees involved with giving recommendations to Higher Administration and/or the Board of Regents.

What do you enjoy most about your position?

In some respects, I miss the active daily involvement of teaching, research, and working with students. However, in retirement it is nice to come in late, leave early, or not show up at all. It gives me the time to reflect on the progress of SDSU and the Dairy Science Department. I'm proud of the continuous achievements of our department's students and faculty, and am proud that our department and its personnel are recognized nationally for their achievements.

What is your favorite flavor of SDSU Ice Cream?

Cookies & Cream

Ananya Biswas

Research Associate



Hometown: Kolkata, West Bengal, India

Education: MS in Food and Bi-material Processing, and MS in Dairy Chemistry

Hobbies: Internet browsing, reading books, and spending time with my family.

Fun Fact about me: I like ice cream with some hot habaneros on it.

What advice do you have for students interested in the Dairy Industry?

Dairy is a GREAT field of study for an outstanding career. At SDSU Dairy Science department we have 100% placement after completion of the degree.

What is your favorite flavor of SDSU Ice Cream?

SDSU Butter Brickle ice-cream with pecan topping.

**We're proud to be
part of the goodness
of South Dakota.**



South Dakota has a great dairy community, and Dean Foods is proud to be a part of it. Our people are committed to the success of the dairy industry, and the dairy producers here. And most important, we're Committed to continue bringing our South Dakota friends and neighbors all the good, good goodness of Dean Foods dairy products.



SDSU Dairy Digest 2014

Melinda Cornelison

Secretary



Hometown: Rapid City, S.D.

Hobbies: Reading, writing, singing, and playing with my son's awesome toys.

Fun Fact about me: I make super delicious lasagna.

What do you enjoy most about your position?

What I enjoy most is working with such a great team. Between the faculty, staff, and students, I couldn't have asked for a better job.

What is your favorite flavor of SDSU Ice Cream?

My favorite flavor of SDSU Ice Cream is strawberry. I really enjoy the chunks of fruit.

Tracey Erickson

Extension Dairy Field Specialist



Hometown: Arlington, S.D.

Education: B.S. Dairy Production & Dairy Manufacturing, pursuing MSAS in Human Resource Management.

Hobbies: Anything Outdoors – horses, snowmobiles, & fishing.

Fun Fact about me: I am a SDSU Dairy Science Alumni.

Also, I love cheese & chips with sour cream – a huge challenge when you are trying to stay fit, at least the chips & sour cream part – all good things in moderation right?

What ways are you involved on campus?

Within SDSU Extension, I am the co-coordinator of the I-29 Dairy Conference and also oversee the iGrow presence for Dairy on the igrow.org webpage.

What do you enjoy most about your position?

Having worked for the SDSU Extension Service for the past 23 years, I find there is never a day that is mundane. What

64 a great opportunity to help educate people and impact lives with science based information within the dairy

industry. We truly do have the opportunity every day to grow people and make a difference.

What is your most memorable experience at South Dakota State University?

Some of my most memorable moments at SDSU revolved around the SDSU Dairy Cattle Judging Team trips and SDSU Dairy Club trips. What a great way to develop life-long friendships and contacts in the world of dairy.

Akimoto Ichinomiya

Assistant Dairy Plant Manager



Hometown: Tokyo, Japan

Education: SDSU

Hobbies: Camping in state parks, and eating state fair foods

Fun Fact about me: I look younger than I am.

What classes do you teach?

DS 496 Field Experience

What is your most memorable experience at South Dakota State University?

Relay For Life of SDSU with Dairy Club in 2013

What is your favorite flavor of SDSU Ice Cream?

“Mm Mm Good!” (It's a new flavor of SDSU ice cream)



Russ Schaeffer

9910 N 48th Street
Omaha, NE 68152
1.800.456.6122

Phone: 402.453.1322
Fax: 402.453.1615
Cell: 402.578.5731

E-mail: rschaeffer@fascosolutions.com

bel brands USA



Sharing Smiles in Brookings

Bel Brands USA is proud to support South Dakota State University and the SDSU Department of Dairy Science. We are pleased to have had the opportunity to hire a number of SDSU graduates, alumni, and students as part of our team for our new Mini Babybel manufacturing facility in Brookings. We look forward to starting commercial production in July 2014.



Visit the careers section on
www.belbrandsusa.com

Follow us on  
www.belbrandsusa.com

Snack a little  bigger™

SDSU Dairy Digest 2014

Anil Kommineni

Assitant Manager-Institute for Dairy Ingredient Processing



Hometown: Guntur, India
Education: M.S, Dairy Science, SDSU
Hobbies: Playing Badminton and Cricket, Reading Books, Writing Poems

What advice do you have for students interested in the Dairy Industry?

If you love eating dairy foods you will for sure love making them. In addition understanding technical and scientific aspects of the foods we love to eat is always entertaining and motivates you to learn more. Lastly you will have a job guarantee upon completion

Pete Linke

Agricultural Foreman



Hometown: Mitchell, S.D.
Education: B.S. Dairy Production, SDSU; B.S. History SDSU

SDSU Dairy Club Cheese Boxes



South Dakota State University
sdsucheeseboxes@gmail.com
<http://sdstate.edu/ds/students/dairy-club.cfm>
605.688.6739

Monica Markwed

Secretary–Customer Service



Hometown: Herried, S.D.
Education: Graduated from Lake Area Voch Tech
Hobbies: Reading, Gardening, Shopping for my grandchildren
Fun Fact about me: I love ice cream way too much.

What is your favorite flavor of SDSU Ice Cream?

They're all so delicious, but I guess I would have to say Cherry Cheesecake.

What is your most memorable experience at South Dakota State University?

The willingness of past and present students working hard to meet their one bright goal: TO GRADUATE with a degree in what they want to do for the rest of their lives.

Sonia Patel

Application Technologist of the Institute for Dairy Ingredient Processing



Hometown: Ahmedabad, India
Education: MSc in Microbiology - Environment Biotechnology
Hobbies: Reading, Research (Health), Music, Painting.

Fun Fact about me: First thing in the morning for me is while drinking a cup of tea and go through the world news headlines and finally

the weather report!

What is your most memorable experience at South Dakota State University?

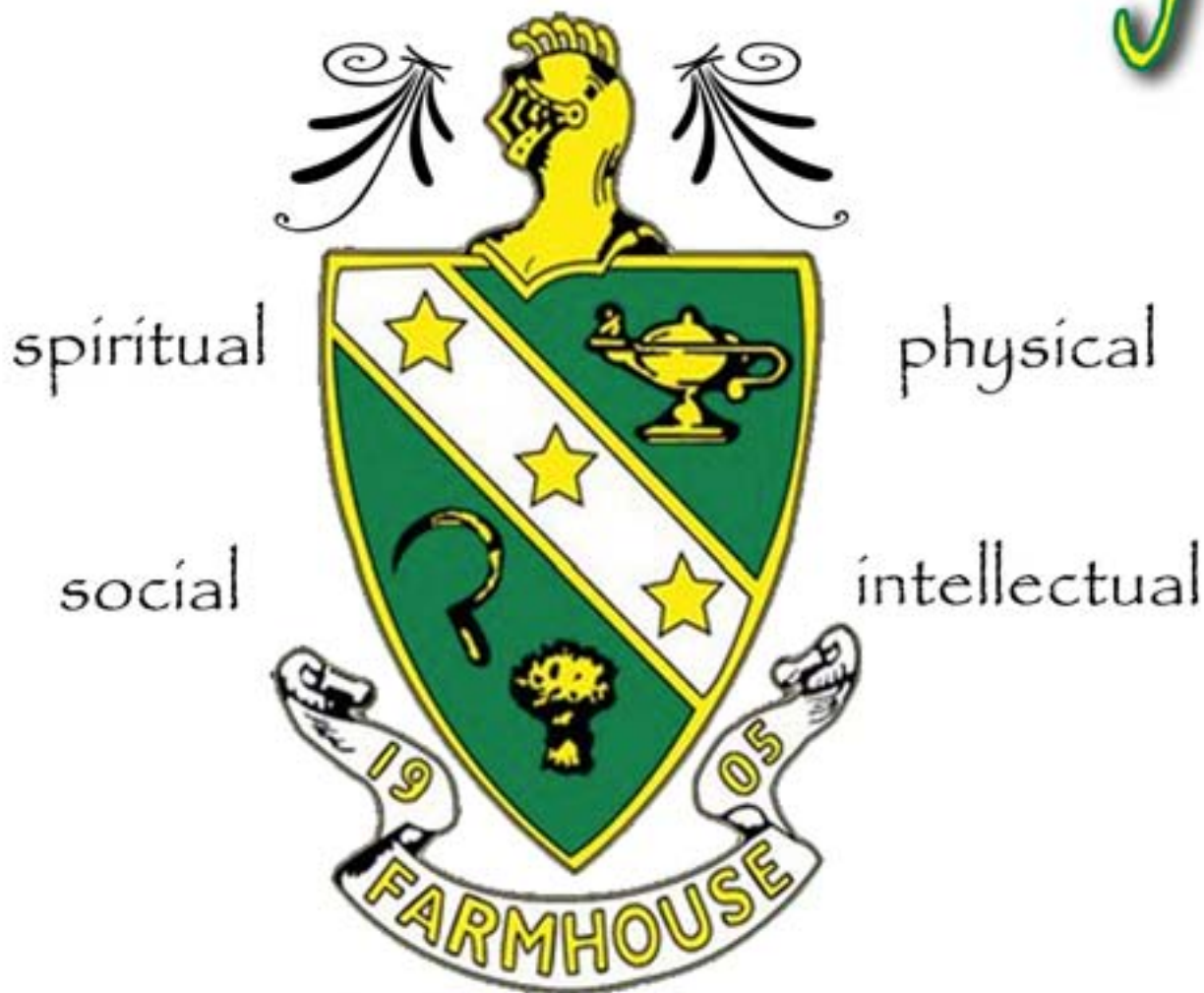
Waiting for one.... Soon.

What is your favorite flavor of SDSU Ice Cream?

I can't stop myself from Ice-creams except Cookies and Cream.

the True Builder of Men

FarmHouse Fraternity



The object of our fraternity is to promote good fellowship,
to encourage studiousness, and to inspire its members
in seeking the best in their chosen lines of study as well as in life.

Call us:
605-692-5933

Stop by:
729 20th Ave
Brookings, SD 57006

For more information:

Find us online:
www.sdstatefh.com

Email us:

sdsu_farmhouse@hotmail.com

Find us on social media:

Facebook: S.D. State FarmHouse

Twitter: @SDStateFH

SDSU Dairy Digest 2014

Jayne Raabe

Senior Secretary



Hometown: Wolsey, S.D.
Education: Associate of Arts in Secretarial Science, SDSU
Hobbies: walking, biking, baking, travelling

What is your most memorable experience at SDSU?

Winning a weekend stay in former SDSU President Robert Wagner's cabin in the Black Hills – complete with a complimentary bottle of wine.

What is your favorite flavor of SDSU Ice Cream?

Cookies and Cream

Fun Fact about me: I taught myself to play the violin, and I am currently working on the guitar.

What advice do you have for students interested in the Dairy Industry?

Follow your dreams, you are working towards your major for a reason so get out there and pursue it! Make the most of what life has to offer you.

What do you enjoy most about your current position within the Department?

I enjoy working with the numerous amount of students that work at the dairy farm. These students are our future of the dairy industry, and I get to help guide them along with what they know now and what they will be doing in the future.

Melissa Schmitt

Assistant Dairy Farm Manager



Hometown: Sumner, Iowa
Education: Bachelor's Degree in Dairy and Animal Science from Iowa State University
Hobbies: Photography, horseback riding, fishing, target shooting/hunting, or anything outdoors

Ty Wilczinski

Agricultural Foreman



Hometown: Canton, Ohio
Education: High School Diploma (Todd County, SD)
Hobbies: Watching Football, anything to do with cars.

SDSU Holiday Cheese Boxes



Available at the SDSU Dairy Bar week days November to December.
Visit sdstate.edu/ds for more information.

Don't forget to treat Santa during the Holidays!

Join Us

Since 1989, *Hoard's Dairyman* has annually welcomed a summer editorial intern. The internship gives dairy students with an interest in writing the opportunity to work with The National Dairy Farm Magazine. Interns will spend their summer working with our editorial staff, writing, blogging and traveling.

In 2008, we started the Hoard's Dairyman Farm internship where interns work in our remodeled facilities with our long-established Guernsey herd. The farm was recently

expanded and Jerseys were added in late 2009.

In 2012, we were honored to have Chelsey Johnson serve as the 24th *Hoard's Dairyman* Editorial Intern. Chelsey was the first editorial intern from South Dakota State University to join our staff for the summer.

We invite you to visit our website www.hoards.com or contact us for more information.

Our best wishes go to Chelsey as she embarks on what we know will be a bright and successful future. The entire staff enjoyed your time here and you will be missed!



Members of the *Hoard's Dairyman* Editorial Department from left to right, Ryan Ebert, art director, Amanda Smith, associate editor, Dennis Halladay, western editor, Steve Larson, editorial consultant, Chelsey Johnson, editorial intern, Lucas Sjoström, former associate editor, Kelly Wood, editorial assistant, Andrea Haines, editorial department coordinator, Patti Hurtgen, online media manager, Donna Smith, editorial assistant, Corey Geiger, managing editor.

HOARD'S DAIRYMAN

Congratulations to the South Dakota State University Dairy Club on another successful year!

Hoard's Dairyman · 28 Milwaukee Ave., W. · P.O. Box 801 · Fort Atkinson, WI · 920-563-5551

SDSU Dairy Digest 2014

Graduate Student Spotlights

Ishwary Acharya



Research Focus: Use of quality forage in lactating dairy cows
Hometown: Pragatinagar, Nepal
Education: M.Sc. Animal Science, M.S. Dairy Nutrition, Ph.D. Dairy Nutrition (on going)
Hobbies: Soccer, Swimming, Long distant drives
Fun Fact about me: I know it's supposed to be impossible...but I

can lick my elbow.

What is your favorite flavor of SDSU Ice Cream?

Vanilla

Subash Acharya



Research Focus: I am recently involved in a research, my area will be a kind of lactation trial, to find the effect of yeast and antioxidant as in TMR when fed to mid lactating cows.
Hometown: Nepal
Education: I completed my BVSc. from Tribhuvan University, Nepal
Hobbies: I am interested in playing

cricket and travelling.

What is your most memorable experience at South Dakota State University?

The orientation class conducted by International Students Office would be the first memorable experience over here. I got to know many helpful tips to sustain further. Even though the food offered by them was not my favorite, I liked the but sharing thoughts and caring really went well.

Ashley Adamski



Research Focus: Biofilm formation on modified plate heat exchangers
Hometown: Vadnais Heights, Minn.
Education: B.S. Food Science, University of Minnesota: Twin Cities (2013)
Hobbies: jogging, cooking, reading, figure skating

What is your favorite flavor of SDSU Ice Cream?

Peanut Butter Revel

Steven Beckman



Research Focus: Improving the quality of milk powders by controlling the occurrence of spoilage bacteria and by maximizing yield potential
Hometown: Lincoln, Neb.
Education: B.S. Food Science & Technology, University of Nebraska-Lincoln; M.S. Dairy Chemistry, Cornell University
Hobbies: Technology, camping, hiking, watching movies with my

wife, traveling, eating & cooking myriad world cuisines

Fun Fact about me: I helped found a cheese club at Cornell. It was delicious.

What is your favorite flavor of SDSU Ice Cream?

Favorite Flavor (thus far) is vanilla.

Khilendra Bhanduriya



Research Focus: Microbial aspects related to thermophilic bacteria during cheese manufacturing and ripening.
Hometown: Balaghat (M.P), India
Education: MS in Dairy science
Hobbies: reading, watching movies, volley ball
Fun Fact about me: I am not hardcore lover of chocolate and cakes.

What is your favorite flavor of SDSU Ice Cream?

Vanilla

Never underestimate the power of cheese.



As one of the oldest and largest dairy processors in South Dakota, we supply tons of cheese, whey, lactose and anhydrous milk fat products to some of the largest food brands in the world. Powerful stuff. And it's all happening right here in Milbank.

CHECK US OUT



vqcheese.com



605.432.4563

• Proud Member of the Jackrabbit Dairy Council • 200 East Railway Avenue • Milbank, South Dakota •

SDSU Dairy Digest 2014

Kimberly Buehner



Research Focus: Thermotolerant and spore-forming bacteria and their incidence in Midwestern dairy production and manufacturing facilities along with potential eradication of spore-forming bacteria with the use of ultra sonication and heat treatments
Hometown: White, S.D.
Education: Bachelor's of Science

in Microbiology

Hobbies: Horse back riding, reading, biking, and just working on the farm

What is your most memorable experience at South Dakota State University?

My most memorable experience at SDSU as a graduate student is almost getting first place (second) in the Dairy Department Festive Holiday Sweater Competition.

Dana Gadenken



Research Focus: Forages in dairy cow rations
Hometown: Springfield, VA
Education: BS from the University of Mary Washington
Hobbies: Crocheting, Reading, exercise
Fun Fact about me: I eat my cereal and drink my milk separately at breakfast.

What is your most memorable experience at South Dakota State University?

My most memorable experiences are dropping by professors' offices really late at night and getting into conversations about beloved dairy cows, model trains, things they have learned, and anything in-between.

Dustin Grossbier



Research Focus: Electromagnetic conditioning on milk properties.
Hometown: Wisconsin Rapids, Wis.
Education: BS Chemistry, Northland College
Hobbies: Disc Golf, Salt Water Aquariums, Triathlons
Fun Fact about me: I'm a big fan of campy horror movies, especially anything by George Romero.

What is your favorite flavor of SDSU Ice Cream?

Without a doubt my favorite SDSU ice cream flavor is Peanut Butter Chocolate Revel. It has chocolate and peanut butter in one dessert! Enough said.

Somil Gupta



Research Focus: Microbial induced corrosion and pitting of stainless steel from biofilms of thermophilic sporeformers
Hometown: Panipat, India
Education: B. Tech in Dairy Technology, Master of Science in Biological sciences specialization in Dairy Manufacturing

Hobbies: Cooking, eating, playing pool and driving
Fun Fact about me: I am a night owl. Feel energetic at night and do most of the work at night only!

What is your most memorable experience at South Dakota State University?

Meeting new people and working in the dairy plant was a good experience. This was my first snowfall, and I loved it!



Sarah Schmid 4 years
Communications Director



Mark Frederixon 33 years
Division Manager



Penny Sikora 7 years
Quality Assurance



Jim Ekert 37 years
Cheese Maker



Picture
yourself
here



Mike Zimanski 1 year
Financial Analyst



Jason Vavra 13 years
Area Member Services Manager



Sheryl Moshko 23 years
Sr. Vice President



Eiv Pitzner 17 years
Field Representative

genuine by nature™

ASSOCIATED MILK PRODUCERS INC.

www.ampi.com

- great cheese :)
- mom's favorite butter!!
- friendly staff - seems like a fun team!

TEN plant locations - Wow!

- SD
- ND
- MN
- WI
- IA
- NE



ASSOCIATED MILK PRODUCERS INC.

Career opportunities at AMPI -

Call their HR department:

507.354.8295

800.533.3580

hr@ampi.com

SDSU Dairy Digest 2014

Kayla Hultquist



Research Focus: Dairy nutrition
Hometown: Muscatine, Iowa
Education: B.S. in Animal Science with a minor in Spanish from Iowa State University.
Hobbies: Horseback riding, four-wheeling, and riding my bike.
Fun Fact about me: I used to play the piccolo in the Iowa State Marching Band.

What is your favorite flavor of SDSU Ice Cream?

Strawberry

Rhea Lawrence



Research Focus: Heifer growth performance
Hometown: Mission, S.D.
Education: B.S. Animal Science, South Dakota State University.
Hobbies: Reading, horseback riding
Fun Fact about me: I am a Gates Millennium Scholar.

What is your favorite flavor of SDSU Ice Cream?

Strawberry Revel

Angela Manthey



Research Focus: Dairy heifer nutrition
Hometown: Janesville, Minn.
Education: B.S. Dairy Science, University of Wisconsin-River Falls, 2011; M.S. Dairy Science, South Dakota State University, 2014; Currently Ph.D. Candidate, Dairy Science
Hobbies: Working on my family's

farm, photography, hanging out with family and friends
Fun Fact about me: I served as Waseca County dairy princess back home for 4 years.

What is your most memorable experience at SDSU?

The friendships gained from graduate school.

Sowmya Marka



Research Focus: Cleaning of membrane biofilms
Hometown: Hyderabad, India
Education: B.Sc. Clinical Nutrition, 2008: Osmania University, Hyderabad, India. P.G Diploma in Food Analysis & Quality Control, 2009: Acharya N G Ranga Agricultural University, Hyderabad, India. M.S., Biological Sciences/Dairy Manufac-

turing, Fall 2013: SDSU.

Hobbies: Watching movies, gardening, shopping

Fun Fact about me: My worst household chore is keeping the home clean, and I am very neat—except when I am not.

What is your favorite flavor of SDSU Ice Cream?

Butter Brickle

Haridas Meletharayil



Research Focus: Making proteins interact –But in a positive way

Hometown: Kerala, India.

Education: Master's in Dairying-

Hobbies: Reading non fiction

Fun Fact about me: I have one of the longest and tongue twisting name in dairy science department.

What is your favorite flavor of SDSU Ice Cream?

Cream and Cookies

GOT HOLSTEINS? GET SOME...

MILKING SHORTHORNS

Cherrywood Farm has produced several All-Americans including;

- Cherrywood Mega Mitzy
- Cherrywood KClay Judea
- 2009 Supreme Champion Minnesota State Fair

&

BROWN SWISS

Awarded Multiple years Genetic Honor Herd

(Top 25% herds with superior genetics based on PTA Protein)

4-H & FFA Project Heifers Available

Congrats to Dairy Foods Team; DO IT AGAIN in 2014.

Also, Best Wishes to the Dairy Judging Team in the Upcoming Year. Thank-you for the Jack Rabbit Dairy Camp.

Cherrywood Milking Shorthorns

Achen Swiss

Sauk-Valley Holsteins

Craig and Cindy Achen

(Sire and Dam of Rachel, Jessica, Emily, Jacob, Roxann, Annie, Christy, Little boys; Nicholas, John, Jack, and Joseph Achen)

P.O. Box 248 Warner, SD 57479

Cindy's Cell: (320) 429-0359 cindylachen11@gmail.com

SDSU Dairy Digest 2014

Jon Pretz



Research Focus: Dairy Cattle Nutrition: Utilization of High Forage Diets

Hometown: Osawatomie, Kansas

Education: M.S., Ruminant Nutrition, 2013: Kansas State University, Manhattan KS. B.S., Agricultural Education, 2009: Kansas State University, Manhattan KS.

Hobbies: Golf, Watching College Football, Attending Concerts, Traveling

Fun Fact about me: My family's registered Holstein farm in Kansas exhibited the Supreme Champion cow at World Dairy Expo in 1990.

What is your favorite flavor of SDSU Ice Cream?

Strawberry Revel

Sanjeewa Ranathunga



Research Focus: Feeding distillers grains to lactating dairy cows

Hometown: Kandy, Sri Lanka

Education: B.Sc (Agriculture), M.S. (Biochemistry), M.S. (Dairy Science), Ph.D candidate in Dairy Science

Hobbies: Reading books, watching cricket and documentaries on history

Fun Fact about me: I cannot remember lyrics of any song though I listen to a song more than 100 times.

What is your most memorable experience at South Dakota State University?

It was related to my personal life. The day I became a dad was the most memorable day at SDSU as well as in my life. My son, Naditha was born on the 26th of April, 2011.

Juan Sanchez Duarte



Research Focus: Protein nutrition in dairy cows

Hometown: El Lucero Durango Mexico

Education: B.Sc in animal husbandry, M.S. in agriculture, and Ph. D. candidate in Dairy Science.

Hobbies: Run and spend time talking to my mom.

Fun Fact about me: I have spent 13 years without taking vacations.

What is your favorite flavor of SDSU Ice Cream?

Chocolate

Shruti Srivastava



Research Focus: Calf Nutrition

Hometown: Kathmandu, Nepal

Education: Masters in Dairy Science Production

Hobbies: Playing Cricket, Basketball

Fun Fact about me: I can bend my left hand thumb back to touch the upper surface of my hand.

What is your favorite flavor of SDSU Ice Cream?

Vanilla, Strawberry Revel

Brittney Strayer



Research Focus: Dairy Calf and Heifer Nutrition

Hometown: Sebeka, Minn.

Education: B.S. in Animal Science with a Science Specialization; Minor in Chemistry

Hobbies: Exercise, cooking, taking pictures, camping, hiking, and spending time with family and friends

Fun Fact about me: I have my head carved out of 90 lb. block of butter.

What is your favorite flavor of SDSU Ice Cream?

Cherry Nut

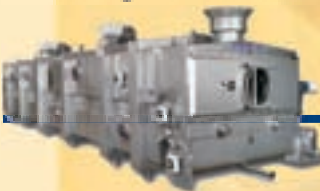
The Standard of Excellence in Cheesemaking Equipment

Block Formers

20 - 60 pound flexibility



Curd Tables



Draining/Salting Belts



Cottage Cheese Vats



Process Engineering

Horizontal Cheese Vats

***10,000 - 80,000 lb. capacity
featuring OptiSet Technology***



 **STOELTING**
CHEESEMAKING EQUIPMENT



Innovative process solutions, engineered right.
USA • The Netherlands • New Zealand • +1 (320) 231-2210 • www.relco.net

SDSU Dairy Digest 2014

Suresh Sutariya



Research Focus: Milk Protein functionality

Hometown: Ahmedabad

Education: B. Tech (Dairy Technology)

Hobbies: Photography, Watching Documentary movies

Fun Fact about me: I am a silent Observer of peoples' behavior.

What is your most memorable experience at South Dakota State University?

My most memorable experience is participating in Dairy Product Judging contest.

William (Billy) Weich



Research Focus: Performance of dairy cows receiving rumen-protected amino acids.

Hometown: Maple Grove, Minn.

Education: Pursuing a Ph. D. In ruminant nutrition. Received a B.S. and M.S. degree in Animal Science from the University of Minnesota – Twin Cities.

Hobbies: Hunting, fishing and golfing

Fun Fact about me: I have three hole-in-ones. I'd rather be lucky than good!

What is your most memorable experience at South Dakota State University?

I know I'll never be able to forget feeding cows each morning in that unforgivable South Dakota winter wind, it makes everything so much more enjoyable!

UDDER TECH

UDDERTECHINC.COM **888.438.8683**

Udder Tech, Inc. has been producing gear for farmers for almost twenty years. Waterproof, lightweight, and durable work gear for everyone on your farm. Your milkers, vets, breeders, and hoof trimmers will all enjoy our products!

Are You the Cream of the Crop?

Hiland Dairy Foods is a company that has great benefits and a wonderful environment.

We want to hear from dairy professionals who are interested in a career with our company and would be willing to relocate.



**NO antibiotics and
NO artificial growth hormones**

Hiland Dairy Foods Company, LLC
Attn: Human Resources • P.O. Box 2270
Springfield, MO 65801-2270 • (800)641-4022

HilandDairy.com



SDSU Dairy Digest 2014



Students Network at The Ohio State



By Bobbi Jo Wild

After putting in their hours of cutting and selling cheese for the club cheese box fundraiser, members earned partial funding for this year's Midwest Regional ADSA-SAD conference. The conference brings together students from Dairy

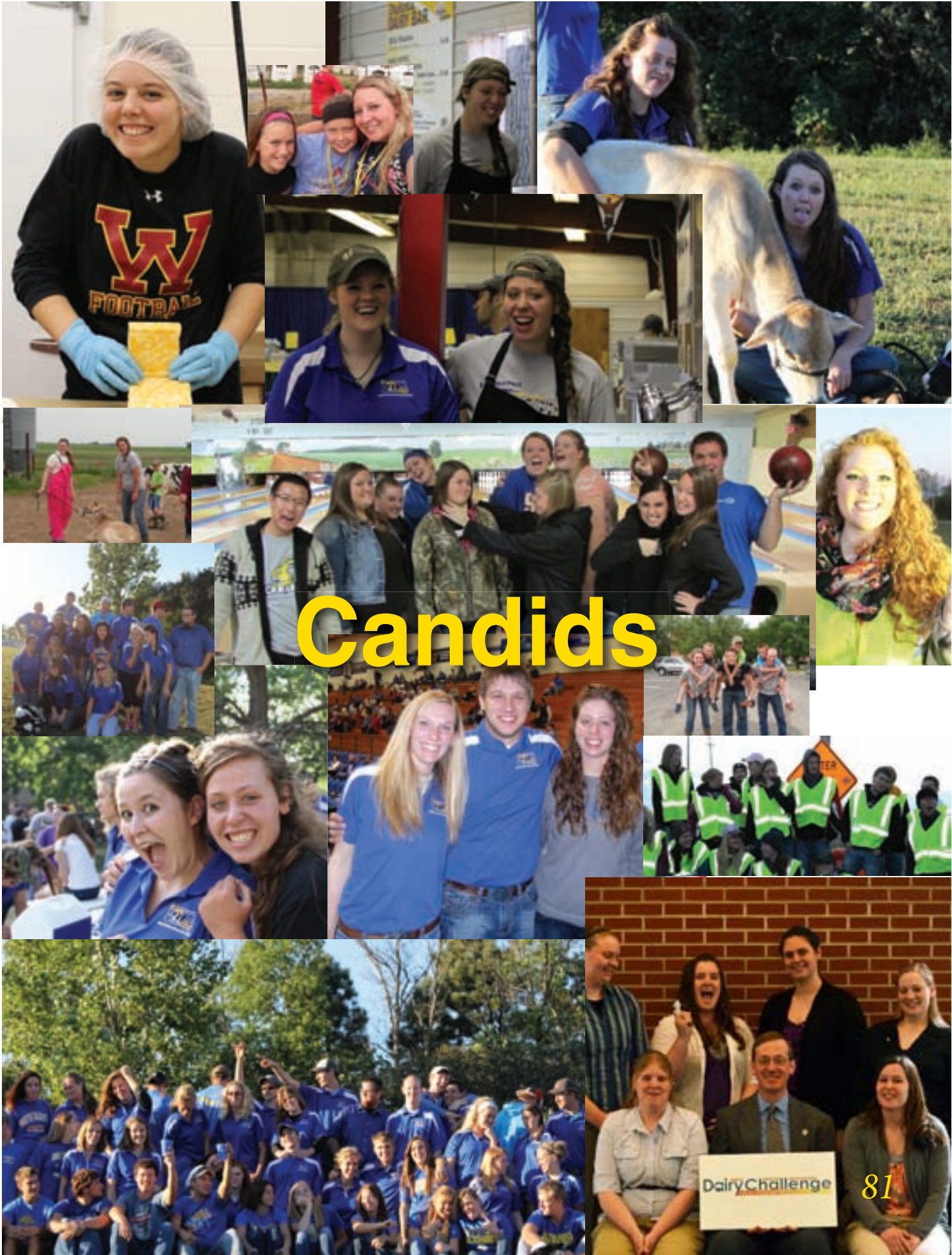
Clubs within the Midwest Region of the American Dairy Science Student Affiliate Division. Over 40 members piled onto the bus Thursday evening January 30th to make the long journey to The Ohio State for this fun and educational opportunity.

ADSA started Friday evening with students participating in the quiz bowl competition; SDSU had a team partaking in both the junior and senior division, they both did well and had fun putting their knowledge to the test. The junior team lost out to the University of Wisconsin-Madison in the first round while the senior team survived to the third round where Madison eliminated them. The junior

team consisted of Jacob Johnson, Audrey Souza, Bernice Vander Wal and Kiley Van Ekc. The Senior team was composed of Ben Choudek, Chelsey Johnson, Chris Schulze and Matt Holdvogt. The evening proceeded with pizza, a comedian, the opening ceremony, and introduction of candidates for the new officer team. The night ended with skits from clubs as well as a dance.

Saturday was a fast-paced, fun filled day that began on campus with several educational workshops discussing dairy related subjects such as mastitis, genetics, graduate school opportunities, and how to handle negative social media in agriculture. The day was finished off with an action packed milk tippy cup competition in which SDSU won second place to Oklahoma State.

The last evening in Ohio started with a formal banquet with a delicious meal being served followed by guest speakers, announcement of the new officers, and club awards were given out. SDSU took first place in the online yearbook category. To end the night everyone danced the night away and said their good-byes to new and old friends from other universities. All members had a great time and are looking forward to ADSA next year in the Wisconsin Dells hosted by the University of Wisconsin-Platteville.



Candid

DairyChallenge

SDSU Dairy Digest 2014

Dairy Science Scholarships for 2014

Award

Alfred Tobkin Memorial

Huegli, Megan: \$200
Jones, Taylor: \$200
Pennings, Timothy: \$200
Sutariya, Suresh: \$200

Arnold Hippen Dairy Challenge

Berning, David: \$200
Holdvogt, Matthew: \$200
Johnson, Chelsey: \$200
Schmitt, Holly: \$200

Dairy Judging Manufacturing

Jones, Taylor: \$150

Dairy Judging Production

Schulze, Christopher: \$150

Forbes Leadership

Johnson, Chelsey: \$285

Grabber-Ford

Holdvogt, Matthew: \$150

Howard Voelker Memorial

Holdvogt, Matthew: \$200
Johnson, Chelsey: \$200
Schulze, Christopher: \$200
Vander Wal, Alisha: \$200

Student Employee Excellence

Berg, Kevin: \$250
Casperon, Jennifer: \$250

Current

Agropur, Inc. Dairy Manufacturing

Kral, Kevin: \$1250

Agropur, Inc. Dairy Production

Pfaffenbach, Andrea: \$1250

Alfred Herman Rishoi Memorial

Pitman, Riley: \$550
Younie, Mitchell: \$550

Assoc. Milk Producers, Inc.

Stadick, Jacob: \$1000

bel brands USA

Maassen, Kimberly: \$3000

Clyde Helsper Memorial

Dammann, Kaelyn: \$1000

Dairy Club

Choudek, Benjamin: \$250

Sontag, Sara: \$250
Viland, Megan: \$250

Dairy Connection

Mott, Geena: \$1000

Dairy Farmers of America

Younie, Mitchell: \$400

Dairy Science

Johnson, Katelyn: \$250
Johnson, Krista: \$250
Metzger, Eric: \$250
Schossow, Chelsea: \$250

David H. Henry Memorial in Ag & Bio Sciences

Schmitt, Holly: \$200

David J. Schingoethe

Wild, Bobbi Jo: \$1000

Davisco Foods/Jay Headley Memorial

Stiles, Margaret: \$1500

Dean Foods -Sioux Falls

Johnson, Jacob: \$1250

Derdall

Gunnink, Jennifer: \$500

Emery Bartle Memorial

Choudek, Benjamin: \$5000

George Marx

Sandberg, Teresa: \$1000

Gilbert T. & Olga Gilbertson Memorial

Baker, Bennet: \$400

H. C. Olson

Kennedy, Molly: \$450

Heifers for State

McMartin, Laura: \$500
Shumski, Chelsey: \$500

Idaho Milk Processors Association

Achen, Rachel: \$2000
Goche, Morgan: \$2000

J. J. Yee

Johnson, Rachel: \$500

James Marvel Memorial

Casperon, Jennifer: \$400

Jessica Goens

Laska, Natasha: \$1000

John Anderson Memorial

Kaskie, Andrew: \$2000
Van Middendorp, Brent: \$200

John C. Gross

Post, Sarah: \$1000

Joseph Van Treeck

Chirnside, Lauren: \$1300

Kemps, LLC

Kaskie, Andrew: \$1500

Kirk Mears Memorial

Schroeder, Cody: \$1000

Land O'Lakes -Region 65

Evans, Jordan: \$400

Leprino Foods

Wegner, Kaylee: \$4000

Midwest Dairy Association

Souza, Audrey: \$3500
Viland, Megan: \$3500

North Central Cheese Ind. Assoc.

Berg, Samantha: \$1000
Johnson, Chelsey: \$2000
Post, Sarah: \$2000
Schaefer, Megan: \$1000

Ode Family

Schaefer, Samantha: \$500

Ralph Rogers Memorial

Sontag, Sara: \$400

Ross Baker

Jazdzewski, Mitchell: \$450

Royal and Helen Doner in Dairy Production

Fuchs, Sam: \$350

Ryan Graber Memorial

Schaefer, Megan: \$1000

Saputo Cheese

Wick, David: \$1000

Schuch Family

Jazdzewski, Mitchell: \$500

SD State Dairy Association

Hawkins, Brandon: \$1000
Hoffman, Joseph: \$1000
Jax, Nicole: \$1000
Palmer, Hayden: \$1100

Shirley Seas Memorial

Stage, Della: \$400

Susan Hawkins

Liu, Weina: \$1000

T. M. Olson

VanderWal, Michaela: \$650

Todd and Erica Stahl

Weyrens, Abigail: \$1000

Valley Queen Cheese Factory

Berg, Samantha: \$4000

Walt and Yvonne Wosje

Pfaffenbach, Andrea: \$1000

WOW Logistics Donald E. Utschig

Maassen, Kimberly: \$1000

Graduate

Dairy Recognition and Education Foundation

Garcia Fernandez, Nuria: \$4275
Meletharayil, Gopinathan: \$4275

Incoming-Dairy

Dairy Science Scholarships

Dairy Science

Hofmeyer, Aislinn: \$500
Jewett, Jacob: \$500

Dairy Science Faculty

Vlot, Dirk: \$600

Heifers for State

Hoyer, Cole: \$500
Wick, Angela: \$500

Howard Voelker Freshman Dairy Production

Wolter, Andrew: \$1000

Midwest Dairy Association

Krogstad, Kirby: \$1000
Mauk, Kyla: \$1000
Ode, Erik: \$1000

SD Dairy Fieldmen's Association

Azevedo, Kimberly: \$1000
Bartel, Olivia: \$1000
Beussman, John: \$1000
Goetz, Rob: \$1000
Lindquist, Brody: \$1000
Sundstrom, Walker: \$1000
Weg, Jacob: \$1000

SD State Dairy Association

Schmitz, Mackenzie: \$500
Seljan, Bryce: \$500

Valley Queen Cheese Factory Freshmen

Hemenway, Anna: \$1000

William & Marge Kallemeyn & Sons

Mohr, Kristin: \$1150

Incoming-Other

University Scholarships

College of ABS Dean's Excellence

Triebwasser, Logan: \$1000

Stanley & Ella Skorr

Reeter, Gregory: \$1000

Stanley & Ella Skorr Foundation

Triebwasser, Logan: \$3000

Yellow and Blue

Krogstad, Kirby: \$1000
Mohr, Kristin: \$2000
Seljan, Bryce: \$500
Sundstrom, Walker: \$1000
Wolter, Andrew: \$1000



DAVISCO

FOODS INTERNATIONAL, INC.®



**LAKE NORDEN CHEESE COMPANY WOULD LIKE TO
THANK ALL OF OUR EMPLOYEES FOR THE HARD WORK
AND DEDICATION THEY PUT IN EACH AND EVERY DAY**

Interested in joining our team visit:

www.daviscofoods.com and select the careers tab.

We are an affirmative action/equal employment opportunity employer.



South Dakota State University

College of Agriculture and Biological Sciences
Dairy Science Department

SDSU DAIRY CLUB

Box 2104, Alfred Dairy Science Hall
Brookings, SD 57007-0647

Change Service Requested

PRESORT STANDARD
U.S. POSTAGE
PAID
BROOKINGS, SD 57007
PERMIT 24

**Cheese builds strong bones and teeth.
Not to mention resumes.**



A rewarding career in dairy processing can be found
just up the road in Milbank, South Dakota.

CHECK US OUT



vqcheese.com



605.432.4563

• Proud Member of the Jackrabbit Dairy Council • 200 East Railway Avenue • Milbank, South Dakota •