

2011

SDSU DAIRY DIGEST

DISCOVERING THE FUTURE



**SOUTH DAKOTA  
STATE UNIVERSITY  
DAIRY CLUB**



The Jackrabbit Dairy Council is a unique partnership between Academia and Industry to build the dairy industry of the future. Through generous donations from Jackrabbit Dairy Council members, we are currently building a state-of-the-art dairy plant adjacent to the Dairy Science Department at SDSU. Dairy Science students that benefit from the JDC members' efforts will be available for employment after graduation to ensure continued success for our members.

Current Council members include: The American Dairy Association of South Dakota, Daryl Boddicker, Ecolab, Davisco Foods International, Glanbia Foods, The Gonzenbach Family, Hilmar Cheese, Neil Kucker, Jerry Lohr, Tetra Pak, David Thompson, The Tidemann Family, Trega Foods, SA Foundation, Valley Queen Cheese Factory and Wells Blue Bunny.

For information and details on how to participate in the Jackrabbit Dairy Council contact:

Jon Davis, Davisco Foods International, Inc.  
719 North Main Street, Le Sueur, Minnesota, 56058 (507) 665-3353 [jon.davis@davisfoods.com](mailto:jon.davis@davisfoods.com)

# TABLE OF CONTENTS

## STORY INDEX

Adopt-A-Highway.....	47
Advisor Comments .....	8
Ag-Bio Bash .....	39
Alaska Adventure.....	48
Bonfire .....	35
Bowling .....	57
Candid Photos.....	62-64
Central Plains Dairy Expo .....	36
Central Plains Fall Sale.....	43
Dairy Camp .....	54
Dairy Challenge .....	36-37
Dairy Club Membership .....	2-3
Dairy Club Vacation.....	45
Dairy Judging .....	39-40
Dairy Products Team Wins National Championship .....	44
Dairy Science Scholarships .....	61
Dean's Comments.....	7
Dedications .....	4-5
Department Highlights.....	8
Dodgeball.....	42
Editor's Comments .....	6
Executive Teams.....	9
Faculty Spotlights .....	13-16
Festival of Trees.....	57
Heifers for State.....	58
Hobo Days .....	41
Holiday Cheese Box Fundraiser .....	52
Internship Spotlights.....	28-33
Little International .....	34
Midwest Regional ADSA-SAD.....	46
Miss Homely Coming Contest.....	49
National Ag Day.....	51
NDPRB Scholarship Winners .....	58
Oozeball .....	58
Presidents' Comments.....	10
Relay for Life.....	47
SDSU Jackrabbit Dairy Camp Registration .....	55
SD Dairy Princess Comments .....	11
Senior Spotlights .....	22-26
Softball.....	49
Staff Spotlights .....	18-21
Supper at Cubby's.....	51
World Dairy Expo.....	38

## ADVERTISER INDEX

Alpha Gamma Rho .....	22
Agropur.....	21
AMPI.....	35
Dairy Net.....	Inside Back Cover
Davisco.....	Back Cover
Dean Foods .....	56
Del Dee Foods.....	4
Ecolab .....	50
Farmhouse Fraternity .....	59
Fasco .....	45
Genex .....	17
Hiland Dairy Foods .....	27
Jackrabbit Dairy Council.....	Inside Front Cover
Land O Lakes .....	33
Leprino Foods.....	12
Midwest Dairy .....	34
Paradox.....	41
SDSU Dairy Bar .....	60
Stoelting.....	4
Summit Farms .....	44
Valley Queen.....	7
Wells Blue Bunny .....	53
Wirtland Holsteins .....	42

## PAGE SPONSOR INDEX

J & M Repair.....	36 & 37
Newalta Dairy .....	40
Parents of Megan Forst .....	52
Parents of Megan Rice.....	39
Parents of Mitchell Maher.....	43
Qual Dairy.....	11
Van Eck Dairy.....	38 & 54

# SOUTH DAKOTA STATE UNIVERSITY

## DAIRY CLUB



**Back Row L to R** Wylie Scalise, Cory Zelfel, Steve Landman, Mitch Maher, Dani Tews, Grace Liebenstein, James Schroepfer, Matthew Holdvogt, Michael Schultz, Mike Dunn, Jordan Dorneman, Logan Lenhart, Tim Pennings

**3rd Row L to R** - Rebecca Hanson, Megan Forst, Katie Crocker, Stephanie Nussbaum, Jessica Olsem, Jordan Evans, Nathan Gollnick, Austin Asche, Cody VanEck, Noah Sellner, Merideth Williams-Ponto, Holly Lee Schmitt, Heather Jons, Katie Nelson, Josh Oakley, Sophie S. and Dr. Lloyd Metzger

**2nd Row L to R** - Angie Klaers, Molly Paterson, Ana Schweer, Val Mohr, April Johnson, Cassie Hulstein, Kayla Holscher, Angela Sellner, Katie Rusch, Andrea Hoffman, Kaitlin VanEck, Jennifer Gunnink, Samantha Erickson, Megan Rice, Larissa Neugebauer and Nicole Stevens

**Front Row L to R** - Renae Hinkeldey, Jenn VanderWal, Kara Gutormson, Jessi Becker, Carrie Ellefson, Ethan Pidde, Melissa Lax, Johnna Schuur, Chelsey Johnson, Meg Viland and Alisha VanderWal

## SUPER SENIORS

**Front L to R:** Michael Dunn, Samantha Erickson, Cory Zelfel, Jordan Dorneman, Kara Gutormson and Wylie Scalise



# DAIRY CLUB MEMBERS



## FRESHMAN

**Front L to R:** Alisha VanderWal, Chelsey Johnson and Meg Viland

**Middle L to R:** Jennifer Gunnink, Holly Lee Schmitt, Merideth Williams-Ponto, Jordan Evans and Noah Sellner

**Back L to R:** Matthew Holdvogt, Logan Lenhart, Michael Schultz and Tim Pennings

## SOPHOMORES

**Front L to R:** Larissa Neugebauer, Angela Sellner, Kayla Holscher and Carrie Ellefson

**Back L to R:** Dani Tews, Ethan Pidde, Cody VanEck, Josh Oakley and Austin Ashe



## JUNIORS

**Front L to R:** Jenn VanderWal, Katie Rusch, Jessi Becker, Megan Rice and Angie Klaers

**Middle Front L to R:** Renae Hinkeldey, Megan Forst, Johnna Schuur, Ana Schweer, Val Mohr, Cassie Hulstein and April Johnson

**Back L to R:** Nathan Gollnick, Grace Liebenstein, Mitch Maher, James Schroeffer and Katie Nelson

## SENIORS

**Front L to R:** Stephanie Nussbaum, Andrea Hoffman, Kaitlin VanEck, Melissa Lax, Samantha Erickson and Nicole Stevens

**Middle L to R:** Heather Jons, Molly Paterson, Kara Gutormson, Katie Crocker, Rebecca Hanson and Jessica Olsem

**Back L to R:** Steve Landman, Wylie Scalise, Jordan Dorneman, Cory Zelfel and Michael Dunn



# DR. DAVID SCHINGOETHE DEDICATION

by Melissa Lax

People are like cows; we like our routines. After a while, routines become tradition, and traditions become legendary. One of this year's dedications goes to the Dairy Science Department's most legendary faculty member. The 2011 Dairy Digest is dedicated to a man who has shown the utmost timeless dedication to this school and the Dairy Science Department. Dr. David Schingoethe came to SDSU in 1969, as an Associate Professor. Over his many years here, he has taught thousands of students and gained the title of Distinguished Professor. Like a resilient farmer, he has fertilized the seeds of opportunity in the fields of many minds, both young and old. The students, Dairy Science alumni, and faculty and staff, remember not only learning the 'ins and outs' of dairy production, but also a wealth of information from the man who has more stories than the Brothers Grimm. That's Dr. Schingoethe; a legend, a timeless masterpiece in the Dairy Department. I am not alone in saying that Dr. Schingoethe's knowledge and passion for teaching merit a huge 'Thank You!!,' from students,



alumni, and faculty. Although we will miss him as he moves on to retirement, none of his students from the past 42 years will forget the man who always had a kind word or a story to share. Best wishes to Dr. Schingoethe in your retirement and thank you for all you have done for us.

**STOELTING®**  
 PROCESS SOLUTIONS  
[www.stoeltingprocess.com](http://www.stoeltingprocess.com)  
 email: [process@stoelting.com](mailto:process@stoelting.com)  
 920.894.2293  
 F: 920.894.7029

# DR. ROBERT BAER DEDICATION

by Angie Klaers & Nicole Stevens

It is difficult to put into words what Dr. Robert Baer has done for the South Dakota State University Dairy Science Department. His passion for the Dairy Industry is infectious, spreading throughout the department and impacting each student he meets. He uses persistent encouragement as his secret weapon to help students get the most of school work, interviews with other companies and the entire program itself. Whether students are 'bitter blind' or they want to know his opinion on Bovine Growth Hormone, Dr. Baer has always been an open resource for all.

We are certain that any current or former student of Dr. Baer's have their own memorable moments either during class or on the long trips to Dairy Products contests. The way he utilizes trees (very often) in his Dairy Tech II class, the way his voice seems to come up an octave when he receives a new butter sample from FedEx, and how he managed to get the dairy product judging team back around 1:00 a.m on the Sunday of Hobo Day weekend



1988 - Dairy Products Judging Team  
 1st Place - Regional Contest - Chicago, IL  
 7th Place - National Contest - San Antonio, TX  
 Coach Dr. Bob Baer, Sandy Iverson, Mark Johnson, Russ Buseman, and Terry Schmitz

trip are just few of many memories we will keep. None of us will forget the hundreds of articles on ice cream crystals he hard copied for us or the thousands of post-it notes that helped plan our schedules. Above all, Dr. Baer has taught each of his students the power of practice and importance of precision.

Since the word of his retirement swirled throughout the department, students including ourselves have

tried to get him to stay "just one more year" or "until we graduate." Some would say we're selfish but in our eyes, we all greatly respect and admire Dr. Baer and will miss him as a teacher, as an advisor and as a coach. We are delighted to dedicate this year's Dairy Digest, "Discovering the Future" to Dr. Robert Baer who has always put his students, his team and his role as an educator first. Congratulations on your career success and we wish you the best in your retirement.



## EDITOR'S COMMENTS

by Nicole Stevens

### *Discovering the Future*

The South Dakota State Dairy Club continues to excel because of members who are true leaders and the future of this industry. From cutting hundreds of pounds of cheese to night watch at the Fall Sale each Dairy Club member defines what it means to be dedicated to something more than their work. As each of us discovers our own future, we will remember the friendships, traditions and achievements the Dairy Club has to offer. The future of the Dairy Industry is bright and I look forward to discovering the possibilities. I am so proud to be a

part of this club that understands how to turn a plan into action.

This year's digest unfolds the past year's memories and support and above all the pride and fun we have had along the way. As I pass the Dairy Digest onto the next editor, I am so grateful for the opportunity to tell the story of the Dairy Club for the past two years.

Thank you for another great year and please continue to speak up for this club and industry that has so much to offer.



**2010-2011  
DAIRY DIGEST EDITOR  
NICOLE STEVENS**

## CONTRIBUTING STAFF



**2010-2011  
DAIRY DIGEST CO-EDITOR  
KATIE RUSCH**



**Front L to R:** Melissa Lax, Megan Forst, April Johnson, Cassie Hulstein, Val Mohr

**Back L to R:** Angie Klaers, Chelsey Johnson, Katie Crocker, Katie Nelson and Wylie Scalise

**Not Pictured:** Nate Gollnick and Katie Rusch



## DEAN'S COMMENTS

by Dr. Barry Dunn

Spring 2011 is an incredible time in the SDSU Dairy Science Department.

In spite of a challenging economy, student placement remains at 100%. The Dairy-Micro Building has been fully renovated, and construction is underway on a new dairy plant. During the past year, Dairy Science faculty were engaged in more than \$850,000 in grant-funded research. For the third year in a row, the Dairy Products Judging Team earned top honors in national competition. Excellence is the established hallmark of the department.

These departmental milestones represent new opportunities to serve the dairy industry, which holds tremendous promise for South Dakota and the region. The dairy industry will continue to contribute to South Dakota's economy, and is an excellent example of our comparative advantage here in the Northern Plains. We have the ability to grow the crops necessary to support dairy livestock, which in turn provide a raw product that can be processed locally before being transported to consumers across the region and nation. The dairy industry provides

a good model for all of us of how we can capture value from our products for our producers and communities.

We're proud to be a part of the effort to strengthen the dairy industry, and every step forward helps. The Dairy Science Department is one conduit through which SDSU focuses its efforts.

We will maintain our tradition of providing the best dairy education available. Our faculty will use creativity, innovation and teamwork to address the challenges and opportunities of tomorrow.



**Valley Queen is proud to support  
the SDSU Dairy Program**

For more information about Valley Queen Cheese Factory and the exciting career opportunities we have available, please call our Human Resources Director at 605-432-4563.

## DEPARTMENT HIGHLIGHTS

by Vikram V. Mistry

Professor and Head, Dairy Science Department

The year 2010 was an unusual and exciting year for the Dairy Science Department that began by an incredibly well organized and professionally run (by our dairy club members) annual conference of the Student Affiliate Division of the Midwest American Dairy Science Association. This conference was held in Brookings in February and our students prepared for it for almost a year and eventually hosted over 350 participants.

Remodeling of the Dairy-Micro Building continued and after spending a year and a half in cubicles around campus amid packed boxes and two floods the department offices finally returned to the building on December 20, 2010. We now occupy the first and third floors of this spectacularly renovated building that features new offices, a new teaching lab, new graduate offices, and new research labs with supporting facilities such as equipment and conference rooms.

Another major development in 2010 was the long awaited ground breaking of the new dairy plant. This event took place on May 7 and brought to campus many of the generous donors for the project as well as alumni and friends. Construction is progressing well and the project is expected to be completed in summer 2011. These two major projects will help strengthen our programs significantly.

The demand for Dairy Science graduates remains high. Placement has been excellent for the past many years. In 2010 15 companies from around the US visited the department and conducted 143 interviews that resulted in numerous offers for internships and permanent positions. During fiscal year 2010 our faculty and staff spent almost \$850,000 of grant funds on research projects. These external funds were awarded to faculty through competitive grants and helped support research and salaries of at least 22 scientists and graduate students.

Faculty excellence was demonstrated through their teaching and service to the industry in various capacities. Faculty members were invited to speak at professional events. They

were recipients of national awards and participated in professional service activities that assisted the dairy industry.

Student excellence was evident in many ways; eight of our students were selected to be recipients of the National Dairy Promotion and Research Board scholarships, students had high placings in judging contests and they occupied leadership positions on various organizations.

Our cows under the outstanding leadership of the farm crew registered record milk production. These are particularly difficult times for the dairy industry and for individuals as well but support in the form of scholarships and other projects continued at admirable levels. We recognize this and continue to develop extension and research programs that will benefit the industry in the long term. Most importantly, this support has helped develop the future leaders of the industry.

Thus with all of these developments we are truly looking forward to "Discovering the Future".

As we continue to progress through another year, we will be faced with two additional changes; two of our faculty members with the longest tenure in the department have announced retirement. Dr. David Schingoethe will retire in June after over 41 years of service and Dr. Robert Baer in May after over 28 years. They will leave behind solid legacies for us to look up to and emulate. Their commitment to students, to the department and to the industry will be greatly missed.



## ADVISOR COMMENTS

by Dr. Lloyd Metzger

It has been another busy and successful year for the Dairy Club. This year the Dairy Club was involved in fundraising activities, campus related activities and outreach activities for the dairy industry and community. The Dairy Club also took several trips including a trip to Alaska, a trip to the Canadian Royal, and the Midwest American Dairy Science Association Student Affiliate Division meeting in River Falls, WI. The major fundraising activities were the Central Plains Fall Sale and cheese box sales. Both fundraisers were successful and more than 6,000 lbs of cheese were cut and wrapped by the club. The major outreach activities included Dairy Camp, National AG Day, and Ag Bio Bash.

At Dairy Camp, 45 participants from the age of 8-18 spent three days learning about the Dairy and show industry. Of course, the Dairy Club also had numerous social, campus, and community related activities including a bonfire at Dr. Hippen's, Little International, intramural sports, bowling, Hobo Day, and Relay for Life. As you can see, it has been a productive and fun filled year for the Dairy Club. All of these activities provide training and development opportunities for the students and I enjoy watching the students work together to address challenges and develop into the future leaders of the Dairy Industry.



# 2010 EXECUTIVE TEAM

President

Katie Crocker

Vice President

Mitchell Maher

Secretary

Megan Rice

Treasurer

Melissa Lax

Activities Coordinators

Cassie Hulstein &  
Carrie Ellefson (above)

Historians

April Johnson &  
Megan Forst



**L to R:** Mitchell Maher, Katie Crocker, Melissa Lax, Carrie Ellefson, Megan Forst, Cassie Hulstein, Megan Rice, April Johnson

# 2011 EXECUTIVE TEAM

President

April Johnson

Vice President

Mitchell Maher

Secretary

Katie Nelson

Treasurer

Megan Rice

Activities Coordinators

Megan Forst &  
Alisha Vander Wal

Historians

Grace Liebenstein &  
Chelsey Johnson



**Stairs from Top:** Katie Nelson, Alisha Vander Wal, April Johnson, Megan Forst, Megan Rice  
**Standing from Top:** Mitchell Maher, Grace Liebenstein, Chelsey Johnson

**“If your actions inspire others to dream more, learn more, do more and become more, you are a leader.”**

*-John Quincy Adams*

## 2011 PRESIDENT COMMENTS

*by April Johnson*

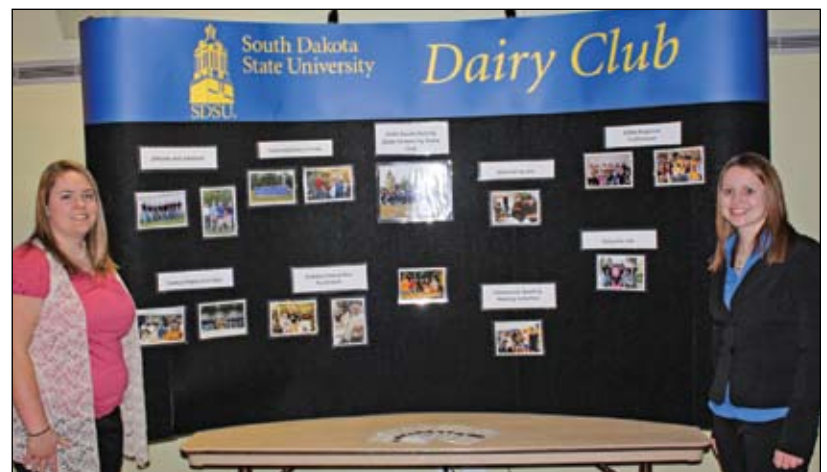
Coming from a high school with just two other dairy farm families it was exciting to come to South Dakota State University and join the SDSU Dairy Club. Never before in my lifetime have I been surrounded by so many people who share a similar passion for the dairy industry. It seems like just yesterday when I was a freshman and attending my first dairy club meeting. I remember I was so excited for all of the opportunities to come and to meet many new people. The opportunities that I've experienced throughout the past three years have more than exceeded my expectations. Dairy club has also taught me leadership, organization, and communication skills. Now just three short years later, here I am writing the incoming President's Comments.

Along with the great opportunities, friendships, and skills I've developed, I've seen the dairy club thrive and make great strides through the past few years. We have been able to increase our membership and involvement on campus and throughout the community. This year the club has been active in activities such as the Ag and Bio Bash, Dairy Camp, Hobo Days, Holiday Cheese Box Sales, Cen-

tral Plains Fall Sale, Intramural sports, Little International, National Ag Day, Relay for Life, and Children's Miracle Network. The club also adopted-a-highway this year.

Besides campus and community-wide activities, the club has had the opportunity to take many great trips during the past year. In October, the club traveled to the World Dairy Expo, in Madison, Wisconsin and to the Royal Winter Fair in Toronto, Canada. Of course all of the success of the dairy club would not have been possible without the support of club members, advisors, and other club supporters. I am looking forward to leading the

dairy club during the upcoming year and I am looking forward to a great year for the SDSU Dairy Club!



## 2010 PRESIDENT COMMENTS

*by Katie Crocker*



Another year has flown by! Soon it will be May, and the students I started the Dairy Science Program with will graduate with me (sell most of them.) and I will graduate. Over the past year, many new activities have found their way into the Dairy Club's agenda including: building a mini golf hole for the Children's Miracle Network "Putt Putt" fundraiser, adopting three miles of the Highway 14 bypass, monitoring parking lots during football and basketball games, playing intramural softball league, joining the Colleges Against

Cancer bowling league, and reading to elementary classes for Ag in the Classroom.

Throughout this year, I have not only had the opportunity to build my resume, but also to make new friends and give back to the community I have called home for the past four years. While I am looking forward to being done with classes and homework, I am not looking forward to leaving my fellow Dairy Club members in Brookings. However, one thing is for sure, I'll be back for Hobo Days next year!

# 55TH SOUTH DAKOTA DAIRY PRINCESS, EMILY JUNGEMANN

*“Everything you need to know you learned from growing up on a dairy farm.”*

That was the first advice I received after being crowned the 55th South Dakota Dairy Princess on March 31st and is it ever true! Growing up on my family’s 450 head dairy farm by Wolsey prepared me more than any class could have. Over my reign, I have gotten the chance to test my knowledge of the dairy industry at various events, including dairy open houses, dairy cattle shows, fairs, and classroom visits.

The dairy open houses for Global Dairy, Drumgoon Dairy, and Lazy J Dairy were a wonderful time for the dairy’s to open their doors and let the community get a look first hand at how the animals are cared for, the milking process, and all the work that goes in to dairy farming. At my family dairy farm’s open house, I had the chance to give tours and show my neighbors what we do and they showed us their never ending support.

The various cattle shows that I handed out ribbons for were also fun, the hard work that the families put into their animals and the pride they have for both their animals and the genetics is evident on every participants’ face.

The Sioux Empire Fair, South Dakota State Fair, and Dakota Fest sure kept me busy. Between handing out cheese, ice cream, or milk in the Dakota Flavor Building, giving out cheese in the South Dakota Wine Pavilion, passing out milk and ice cream to the numerous 4-H members and serving milk at the Century Farmer Picnic, I felt

the South Dakota State Fair had a great taste of dairy! The Sioux Em-



people who were not as familiar with agriculture by sharing my story with fairgoers on the Budweiser Bridlewood stage, as well as thanking the wonderful sponsors who helped build the new housing for the dairy cattle. Dakota Fest was another great time to thank the many people who keep both agriculture and the dairy industry going in our state, by handing out malts, and I also had the chance to meet our state Senator, John Thune.

The classroom visits and farm tours are always encouraging to me. The students have so much enthusiasm to learn about something new and absolutely love seeing pictures of my dairy farm which may not be familiar to them. They are always good at keeping me on my toes with the questions they ask and testing my knowledge of the dairy industry. My favorite part of being in the classroom is that every time I start the slideshow and the kids see the first picture of a baby calf, the room echoes with ‘aaaawwwweee’.

Being the South Dakota Dairy Princess has given me more than I would have ever imagined, between the new skills I have gained and the opportunity to meet the many wonderful people that the dairy industry is made up of. It also showed me how much pride and support the dairy industry has for one another. I will always be thankful for the experiences I have had and the opportunities that were given to me. I am also thankful for the people that have supported me through my reign, my family and friends, the dairy industry and Midwest Dairy Association.



pire Fair was a new experience for me; I had the opportunity to reach

***This page is proudly sponsored by Qual Dairy - Jon & Mark***



## FACULTY SPOTLIGHTS



### **Bob Baer**

**Hometown:** New Hyde Park, NY

**Education:** Ph.D. 1983 – University of Georgia, Athens

**Hobbies:** Hiking, photography, tennis

**Fun fact about me:** Low HDL cholesterol

**What classes do you teach and other campus involvement?** Dairy Product Judging, Advanced Dairy Product Judging, Technical Control of Dairy Products II, Dairy Product Processing

I (Frozen desserts section), Undergraduate Research, and Thesis

**What is one experience that has shaped who you are?** Being asked to coach the Dairy Products Judging Team

**What is your most memorable experience at SDSU?** Dairy Club Advisor on the trip to Canada

**Where do you see the dairy industry in 10 years?** Unique dairy products will be developed and marketed.



### **Arnold Hippen**

**Hometown:** Wellsburg, IA

**Education:** 1991, Dairy Science, Iowa State University

M.S. – 1996, Nutritional Physiology, Iowa State University

Ph.D. – 1997, Nutritional Physiology, Iowa State University

**Hobbies:** NASCAR (really anything racing with 4 wheels), cars and trucks, huntin'

**Fun fact about me:** I used to have more hair!

**What classes do you teach and other campus involvement?** Teach: Dairy Cattle Feeding, Dairy Breeds and Breeding, Dairy Farm

Management, Dairy Challenge, Dairy Records

Campus Involvement: Dairy Club Advisor, Institutional Animal Care and Use Committee

**What is one experience that has shaped who you are?** Dairy farming before I went to college.

**What is your most memorable experience at SDSU?** 1 1/2 years of remodeling the Dairy Micro Building and getting flooded out of Hansen Hall.

**Where do you see the dairy industry in 10 years?** Average herd size and production per cow will continue to grow. Dairy products will be more fully appreciated by consumers as part of a healthy lifestyle choice and overseas markets for dairy products will continue to grow as many of the world's population become more affluent.



### **Vikram V. Mistry**

**Hometown:** Ahmedabad, India

**Education:** Ph.D., Food Science, 1986: Cornell University, Ithaca NY. [Soft Break]M.S., Food Science, 1982: Cornell University, Ithaca NY.[Soft Break]B.Sc., Dairy Technology, 1979: Gujarat Agricultural University, Anand, India.

**Hobbies:** Gardening

**Fun fact about me:** I like ice cream but among my best flavors is blue cheese ice cream that I had in California – it includes the best dairy food, ice cream, and the best cheese, blue cheese.

**What classes do you teach and other campus involvement?** Opportunities in Dairy Science, Dairy Seminar, Internship, Thesis and Dissertation

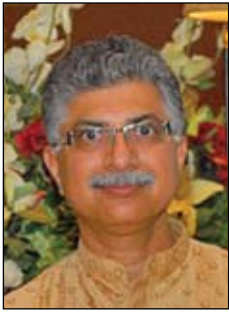
**What is one experience that has shaped**

**who you are?** The opportunity to have traveled widely since a young age; this has opened my eyes to the breadth and depth of opportunities.

**What is your most memorable experience at SDSU?** There have been several, but one that is fresh in my memory is the day that I shook hands with a prospective student during a visit to campus, and then turned to introduce myself to her dad and realized that he was a student in the first class that I taught at SDSU when I started in 1986. In fact, he was the first SDSU Dairy Science student that I had ever met as a new faculty member!

**Where do you see the dairy industry in 10 years?** It will be very exciting to see the dairy industry in 10 years because by then it will be in the hands of and led by those that are students today; it will continue to thrive and be a leader in the food production industry.

## FACULTY SPOTLIGHTS



### **Sanjeev Anand**

**Hometown:** New Delhi, India

**Education:** M.Sc., Ph.D (Dairy Microbiology), Post doc experience (quorum signals).

**Hobbies:** Reading spiritual books.

**Fun fact about me:** I love to count stars.

**What classes do you teach and other campus involvement?** Food Microbiology (MICR 311/311L), Dairy Microbiology (DS 301/301L), Advanced Dairy Microbiology (DS 722/722L).

Member, Functional Genomics Core facility (FGCF), SDSU.

In charge, Microbiology lab (SDM #308).

**What is one experience that has shaped who you are?** During my Grade X, I visited a pharma lab and observed some disease causing bacteria under a microscope for the first time. That experience influenced my decision to become a microbiologist, later in my life.

**What is your most memorable experience at SDSU?** The first time I attended the Dairy scholarship banquet, I was greatly impressed by the achievements of our students. The experience keeps repeating itself year after year.

**Where do you see the dairy industry in 10 years?** More functional products having clearly defined and documented health attributes, with a greater emphasis on composites.



### **David J. Schingoethe**

**Hometown:** Sugar Grove, IL

**Education:** B.S. ('64) and M.S. ('65), University of Illinois in Dairy Science; Ph.D. ('68) Michigan State University in Dairy and Nutrition

**Hobbies:** Music, boating, gardening, traveling, and doing things with the grandchildren.

**Fun fact about me:** I enjoy being around the water, jet skiing and boating.

**What classes do you teach and other campus involvement?** "Introduction to Dairy Science" and "Physiology of Lactation". I previously also taught "Ruminology", and at times have taught all or portions of "Dairy Cattle Feeding". Other campus involvement: I have been on many committees through the years including: Academic Senate, Academic Affairs Committee, Academic Appeals Committee, and Graduate Council.

**What is one experience that has shaped who you are?** Being in 4-H with dairy cattle projects.

That got me into the dairy business where I have remained for my lifetime. I also met my wife (Darlene) through 4-H.

**What is your most memorable experience at SDSU?** Many! A lot of excellent Jackrabbit basketball games. Also, seeing students grow and develop into fine dairy professionals. Other memories (some good and bad): having our offices flooded twice in June 2010, while in the basement of Hansen Hall during the Dairy-Microbiology Building remodeling. Soon (at the time of this writing), moving back into the remodeled D-M Building should be a good experience.

**Where do you see the dairy industry in 10 years?** Higher milk production per cow, slightly fewer cows on fewer but larger dairies. That trend hasn't changed in nearly 70 years and if anything these types of changes will accelerate in the future. Also, I expect that the I-29 corridor will continue to become a more significant part of the U.S. dairy industry. It should be an exciting time for dairying in this area of the country.



### **Steve Crego**

**Hometown:** Baldwinsville, NY

**Years of Service:** 2

**Hobbies:** Traveling

**Fun Fact about me:** Hit by lightning four times.

**What classes do you teach and other campus involvement?** Field Experience, Dairy Cattle

Evaluation, Dairy Cattle Judging Coach, Dairy Club Advisor.

**If you could change one thing about SDSU, what would it be?** Move it to a southern state!

**Who has given you the best advice? What did they say?** Cornell Professors: You go to school to learn how to learn.



## FACULTY SPOTLIGHTS



### **Ken Kalscheur**

**Hometown:** Reeseville, WI

**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:** I enjoy history, traveling, and hiking.

**Fun fact about me:** I loved collecting Hot Wheels and Matchbox cars when I was a bit younger.

**What classes do you teach and other campus involvement?** I teach Ruminology, the dairy production labs in Introduction to Dairy Science, and team-teach Dairy Farm Management, and Dairy Cattle Feeding. Research areas include utilization of ethanol co-products in dairy cattle diets, modifying rumen fermentation to improve

nutrient utilization, and formulating diets to reduce nutrient waste to the environment.

**What is one experience that has shaped who you are?** Growing up on a family-run dairy farm definitely shaped my life and led me to where I am today. One specific experience would be the opportunity to work on dairy farms in Holland and Ireland. This experience showed me there were many ways to manage dairies in the world and opportunities in our field were vast.

**What is your most memorable experience at SDSU?** Surviving the trip to the Royal Winter Fair!

**Where do you see the dairy industry in 10 years?** The industry will continue to adapt and change, but I believe there will always be great opportunities for students graduating with a dairy science degree.



### **Lloyd Metzger**

**Hometown:** Lester, IA

**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 and other campus involvement?** Dairy Product Processing II, Laboratory Techniques in Dairy Science, Dairy

Product and Process Development

Dairy Club Advisor

**What is one experience that has shaped who you are?** Meeting my wife Mindy and raising our two daughters together.

**What is your most memorable experience at SDSU?** Having a cubical for an office in the basement of Hansen Hall.

**Where do you see the dairy industry in 10 years?** I think the Dairy Industry will continue to grow and that more than a quarter of the milk based products produced in the United States will be exported.



### **Alvaro D. Garcia**

**Hometown:** Montevideo, Uruguay

**Education:** DVM (Uruguay), MS and PHD (U of MN)

**Hobbies:** Wildlife, reading.

**Fun fact about me:** Don't take life too seriously.

**What classes do you teach and other campus involvement?** Spanish for Agricultural students

**What is one experience that has shaped who you are?** Having parents who understood it

takes time to grow

**What is your most memorable experience at SDSU?** It has not been just one experience but a succession of them that led to the growth of the Dairy Science Department and the dairy industry in the state.

**Where do you see the dairy industry in 10 years?** South Dakota will be recognized as one of the leaders in this industry more than likely not because of quantity but quality. Quality graduates, quality milk and dairy products, and animal well-being.

## FACULTY SPOTLIGHTS



### Ashraf Hassan

**Hometown:** Alexandria, Egypt

**Education:** BS in Dairy Science, Alexandria University, MS in Dairy Science, Minia University, Egypt and PhD in Dairy Science, joint program between Minia University, Egypt and University of Georgia.

**Hobbies:** Reading, Travel, Swimming and soccer.

**Fun fact about me:** Three different last names in my small family.

**What classes do you teach and other campus involvement?** Technical control of Dairy

Products, Dairy Processing I and II, Laboratory Techniques in Dairy Science

**What is one experience that has shaped who you are?** Working under Dr. Joseph Frank at university of Georgia.

**What is your most memorable experience at SDSU?** There have been so many excellent experiences but the most memorable one is the warmth and friendliness I encountered when I first visited SDSU in 2003.

**Where do you see the dairy industry in 10 years?** Functional and all natural products will grow rapidly. Non-thermal treatments to be approved as an alternative to pasteurization.



### Howard H. Bonnemann

**Hometown:** Brookings, SD

**Education:** BS – Dairy Manufacturing 1982, MS – Dairy Science 1984, BS – Chemistry 1987

**Hobbies:** Gardening – Perennials, Cooking, Reading

**Fun fact about me:** Moved to Brookings the same month the Dairy Technology and Bacteriology Building first opened to prepare for classes. (August 1961 – Where was the SDSC dairy farm located then?)

**What classes do you teach and other campus involvement?** Introduction to Dairy Science – Manufacturing, Dairy Foods, Dairy Products Processing I – Market Milk, Dairy Products Processing II – Butter, Dairy Plant Management, Field Experience in Dairy Manufacturing, Undergraduate Research

**What is one experience that has shaped who you are?** Growing up in a family that always placed a high value on education and sharing

knowledge.

**What is your most memorable experience at SDSU?** There are many but one of the dairy related episodes would have been being covered from head to toe in Lemon Custard ice cream when a fitting failed on the ice cream freezer when I was filling 1/2 gallon square containers as an undergraduate. The ice cream also covered the windows and wall behind the freezer all the way up to the skylights.

**Where do you see the dairy industry in 10 years?** I see further consolidation into larger operational units with additional automation to assist the producer and processor in providing the highest quality, safest product possible at the lowest cost to the consumer. The challenge will be in training new individuals to move into the oversight positions in these operations as the current generation of producers and processors retire or are weeded out by their abilities to remain economically viable. The new individuals will need to be technically astute; environmentally, economically and politically aware and globally connected. We cannot survive and thrive in isolation.



### Jake Anderson

**Hometown:** De Smet, SD

**Education:** B.S. Dairy Manufacturing from SDSU

**Hobbies:** Hunting, Fishing, Camping

**What classes do you teach and other campus involvement?** I am the Dairy Plant Manager

**What is your most memorable experience at SDSU?** As a student, being part of the Dairy Products Judging Team and winning the National Contest in 2002.

**Where do you see the dairy industry in 10 years?** Better than ever. South Dakota will see several new operations, and higher herd numbers to supply the increased demand for milk.

# GENEX IS YOUR **CAREER** *Partner*



[www.crinet.com/careers](http://www.crinet.com/careers)



### Grow your career with positions in:

- Sales and Service • Public Relations • Market Development • Dairy Genetics
- Management • International Marketing • Reproductive Consulting



*your Prof<sup>it</sup>partner™*

## Genex Cooperative, Inc.

A subsidiary of Cooperative Resources International  
888.333.1783 [www.crinet.com](http://www.crinet.com)

## STAFF SPOTLIGHTS



### **Michael Dunn**

*Student Plant Manager*

**Hometown:** Vale, SD

**Years of Service:** 4

**Hobbies:** Hunting, shooting sports, snowmobiling, having a good time

**Fun Fact about me:** I have been to both Argentina and Chili

**Favorite SDSU Ice Cream Flavor:** cookies and

cream

**If you could change one thing about SDSU, what would it be?** Speed up the construction

**Who has given you the best advice? What did they say?** Enjoy your time in school because as soon as you graduate you actually have to work.

What is one quote that you live by? Well I don't live by quotes I find them to be restricting on a persons life.



### **Mitchell Maher**

*Student Farm Manager*

**Hometown:** Nunda, SD

**Years of Service:** 2

**Hobbies:** Milking Cows, hanging out with friends, and hunting

**Fun Fact about me:** I've been in the manure pit at the dairy unit in a few different and interesting predicaments.

**Favorite SDSU Ice Cream Flavor:** Chocolate Peanut Butter Revel

**If you could change one thing about SDSU, what would it be?** Maybe have a larger herd both for doing more research and to give the students more experience with a larger farm.

**Who has given you the best advice? What did they say?** Not sure if anyone in particular has given me the best advice everyone I talk to seems to be full of advice and willing to give it, and most of it is good.

**What is one quote that you live by?** All the really good ideas I ever had came to me while I was milking a cow. ~Grant Wood



### **Jill Anderson**

*Wilmington, DE*

**Years of Service:** 5-1/2

**Hobbies:** Gardening and Horseback riding

**Fun Fact about me:** I went to New Zealand in a

study abroad program my senior year of college.

**Favorite SDSU Ice Cream Flavor:** Peanut butter revel

**If you could change one thing about SDSU, what would it be?** How cold it gets here in the winter time.



### **Rebecca Hanson**

*Student Plant Manager*

**Hometown:** Brandon, SD

**Years of Service:** 3-1/2

**Hobbies:** Reading, Outdoors, Animals, Jewelry Designing, Painting

**Fun Fact about me:** I was born on Friday the 13th.

**Favorite SDSU Ice Cream Flavor:** Chocolate Peanut butter Revel

**If you could change one thing about SDSU, what would it be?** There is a lack of understanding between those who are on the East side of campus versus those on the West

side of campus leading to a division amongst students. Each side has its common theme or cultural such as the West side students being typically the agricultural ones and each side tends to have a rivalry against the other at times.

**Who has given you the best advice? What did they say?** One of my friends, who is a year ahead of me, has been one of the best people to get advice from. During my freshman year, when it came to finals, she told me go with what you know, don't stress, don't panic, and most importantly go into each final relaxed and not stressed you'll be amazed at what you know.

**What is one quote that you live by?** "Do not follow where the path may lead. Go instead where there is no path and leave a trail."

## STAFF SPOTLIGHTS



## Ananya C. Biswas

**Hometown:** Kolkata, India

**Years of Service:** 5

**Hobbies:** Internet browsing, reading, and spending time with my daughter (Little Aanavi).

**Fun Fact about me:** Among friends, always try to save a funny joke at the end.

**Favorite SDSU Ice Cream Flavor:** Freshly prepared cookies-n-cream

**If you could change one thing about SDSU, what would it be?** Probably SDSU needs a university bus service within the campus, especially in winter.

**Who has given you the best advice? What did they say?** All my good and best friends around me. They said, "Always believe in you, to accomplish anything successfully".

**What is one quote that you live by?** Take the life easy, and perform everyday as it comes.



## Aki Ichinomiya

**Hometown:** Japan

**Years of Service:** 2-1/2

**Hobbies:** Camping

**Fun Fact about me:** I look younger than I really am, but my gray hair makes me look older.

**Favorite SDSU Ice Cream Flavor:** Caramel cookies and cream and caramel apple

**If you could change one thing about SDSU, what would it be?** Bringing some cows from farm and keep them next to new dairy bar for display.

**Who has given you the best advice? What did they say?** I don't remember who has given it to me. "Keep expanding your horizon by lifelong learning."

**What is one quote that you live by?** Life is good!!



## Heather Jons

*Student Farm Manager*

**Hometown:** Bonesteel, SD

**Years of Service:** 4 all together, 2 as student manager

**Hobbies:** Reading, Puzzles, Long Walks, Working with Cattle

**Fun Fact about me:** I LOVE hot chocolate in the winter!

**Favorite SDSU Ice Cream Flavor:** Black Cherry Nut

**If you could change one thing about SDSU, what would it be?** The fact that it is growing, I prefer the small town small college atmosphere. It is a land grant university, agriculture should be as big as SDSU can make it.

**Who has given you the best advice? What did they say?** Kaitlin Van Eck – Don't do anything I wouldn't do. My Dad – Relax, enjoy college while you can, and make some memories you will never get to do this again.

**What is one quote that you live by?** Just living is not enough. One must have sunshine, freedom, and a little flower. – Hans Christian Andersen



## Samantha Erickson

*Student Plant Manager*

**Hometown:** Postville, IA

**Years of Service:** 1 year as Student Manager and 2 years as a plant worker

**Hobbies:** Fishing, cooking, and reading

**Fun Fact about me:** I like to make pie.

**Favorite SDSU Ice Cream Flavor:** Chocolate almond

**If you could change one thing about SDSU, what would it be?** I would finish all the construction projects so you can actually walk through campus!

**Who has given you the best advice? What did they say?** All the teachers who said to do internships and get involved in clubs and activities on campus.

**What is one quote that you live by?** Do unto others as you want them to do unto you.

## STAFF SPOTLIGHTS



### **Chenchaiiah Marella**

**Hometown:** Ongole, India

**Years of Service:** 2

**Hobbies:** Volunteering, traveling, watching movies

**Favorite SDSU Ice Cream Flavor:** Vanilla

**If you could change one thing about SDSU,**

**what would it be?** Add more parking spaces

**Who has given you the best advice? What did they say?** Mr. Subba Rao (My teacher in 10th grade). To get success you should work first. Perhaps dictionary is the only place where you find success before work.

**What is one quote that you live by?** Do what you can, with what you have, where you are.  
~Theodore Roosevelt



### **Jayne Raabe**

**Hometown:** Wolsey, SD

**Years of Service:** 24

**Hobbies:** Baking, walking, playing piano.

**Favorite SDSU Ice Cream Flavor:** Cookies n' Cream

**What is one quote that you live by?** Do unto others as you would have them do to you.



### **Valerie Denison**

**Hometown:** Wichita, KS

**Years of Service:** 8

**Hobbies:** Sewing, crafting, gardening

**Fun Fact about me:** I have many hidden talents!

**Favorite SDSU Ice Cream Flavor:** Caramel Cookies and Cream

**If you could change one thing about SDSU, what would it be?** Free staff parking.

**Who has given you the best advice? What did they say?** My mother. "You can do anything that you put your mind to"

**What is one quote that you live by?** "Do unto others as you would have them do unto you"



### **Nicole Stevens**

Dairy Science Student Secretary

**Hometown:** Pipestone, MN

**Years of Service:** 3 years

**Fun Fact about me:** I was the first and still the only person to get pulled over in Driver's Training in Pipestone County.

**Favorite SDSU Ice Cream Flavor:** Strawberry Cheesecake or Coffee

**If you could change one thing about SDSU, what would it be?** The story of my college experience will always be a positive one, but if I had to change anything I would have really liked to have one snow day in my college career and

everyone always talked about a "Dead week" before finals and that would have been nice too.

**Who has given you the best advice? What did they say?** Before I left for college my high school English teacher told me, when you find yourself faced with a tough decision, make one, be confident in your choice and work hard enough to make sure it was the right one.

**What is one quote that you live by?** -People may forget what you said and people will forget what you did, but people will never forget how you made them feel.

-The only disability in life is a bad attitude; you can be as miserable or as joyful as you choose.

# STAFF SPOTLIGHTS



## ***Pete Linke***

***Hometown:*** Mitchell, SD

***Years of Service:*** 6

***Favorite Ice Cream Flavor:*** Strawberry Cheesecake



## ***Brooks Varnum***

***Hometown:*** Buffalo, MN

***Years of Service:*** 1

***Hobbies:*** Racing, Hunting and Fishing

***Favorite SDSU Ice Cream Flavor:*** Double Chocolate Chip

***What is one quote that you live by?*** What doesn't kill you makes you stronger

 **agropur**

# Come Grow with Us

*Career Opportunities and a New Option for Milk Marketing*

**Agropur inc., Cheese & Functional Products**  
332 Division St., Hull, IA 51239  
[www.agropur.com](http://www.agropur.com)  
*(formerly known as Green Meadows Foods)*

For more Information call 712-439-6780

## SENIOR SPOTLIGHTS



### **Nicki Stevens**

**Major:** Dairy Manufacturing and Ag Communications

**Hometown:** Pipestone, MN

**Hobbies:** Scrapbooking, photography, showing, water sports, internet shopping and spending time with friends and family

**Activities while attending SDSU:** Sigma Alpha, Dairy Club and Dairy Digest Editor, Little International, 2008-2009 Dairy Products Judging Team and Kappa Tau Alpha Honor Society

**Future plans:** I hope to promote rural America and market in the Dairy Industry

**Favorite memory:** Heart to hearts with Melissa Lax during Field Experience and the fallen spatula and of course, Cheers to Wisconsin!

**Advice to underclassman:** Fit in as much as you can, spend as much time with friends and get

the most of every opportunity.

**I will:** Wylie a doctorate in college living, Melissa Lax and Brittany a microphone for our next Karaoke extravaganza, Katie Crocker one last adventure, Molly Paterson one more phone call for a processing question and Chelsey Johnson, Jenn Vanderwal and Katie Rusch the 2012 Dairy Digest.

**Quote that best describes you:** If you never did, you should. These things are fun, and fun is good. ~Dr. Seuss

**Where do you see yourself in 10 years?** Enjoying a marketing and communications position in the Dairy Industry encouraging the masses to include ice cream for every occasion and hopefully making plans for my own wine and cheese shop.

**What will you miss most about school?** The randomness of each day, the people and friends along the way and the occasional nap.



### **To Make Better Men**

**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 46 years. For more information contact Tyler Fruechte**

**(507) 820-1269**  [tmfruechte@jacks.sdstate.edu](mailto:tmfruechte@jacks.sdstate.edu)



## SENIOR SPOTLIGHTS



### **Kara Gutormson**

**Major:** Dairy Manufacturing

**Minors:** Food Safety; Journalism

**Hometown:** Huron, SD

**Hobbies:** Writing, singing, baking, playing billiards

**Activities while attending SDSU:** Institute of Food Technologists Students Association, The Collegian, SDSU Dairy Club, University Lutheran Center

**Future plans:** Management Trainee with Leprino Foods in Ravenna, NE

**Favorite memory:** When professors' jokes go over my head. Like Howard Bonneman's joke about not letting Sam and Ella into the plant. (Salmonella...get it?)

**Advice to underclassman:** Make sure to have some fun, but take college seriously because it's your time to figure out who you are, and the time goes by fast. Make sure to take advantage of the internship opportunities and valuable industry connections you will make throughout your time

as a dairy student.

**Quote that best describes you:** Every day is a new opportunity to live your life to the fullest.

**Where do you see yourself in 10 years?**

Working to become a whey or lactose department manager, and still learning about the complexities of manufacturing.

**What will you miss most about school?** Being a part of the close knit family in the dairy science department. I've had many conversations and gotten valuable advice from the faculty members, graduate students, and classmates. Now I'm leaving and will have to call them instead of just dropping on in!

**What is the most memorable class you've ever had?** Food Process Engineering Fundamentals was my favorite class because I learned that I enjoy math when it is related to dairy processes. It was memorable because Muthu's Hawaiian print shirts were so bright. He had every color of the rainbow-including canary yellow. Wearing shades was a good idea if you sat in the front row of the class!



### **Katie Crocker**

**Major:** Dairy Production, Ag Business and Rangeland Management Minors

**Hometown:** Grand Rapids, MN

**Hobbies:** Hunting, Fishing, getting into trouble with MLax

**Activities while attending SDSU:** Dairy Club, Sigma Alpha, Collegiate Farm Bureau

**Future plans:** Find a job in Ag Finance, buy some land and build my amazing pole barn home/machine shed

**Favorite memory:** Driving through Idaho with the Sr and Jr Dairy Judging teams Freshman summer and listening to the Gatlin Brothers and Alabama tapes over and over and over because there were no radio stations out there.

**Advice to underclassman:** Get involved as early as possible, go on trips, don't use crayon, marker, or anything that uses fun colors on any tests, and as Dr. Hippen says, "Don't let your education get

in the way of becoming educated."

**I will:** The glass house to Oakley, Austin Asche the right to always know the difference between abuse and discipline, faith in finding the perfect red head to Wylie, the power to raise as many Nunda ditch ducks as he wants to Mitch, the "best mom" award to Megan Forst, the ability to someday turn 14 to Jake 'Sprinks' Albrecht, Katie Nelson the power to continue the Big Buck Hunter tournament without us (only at Rays), and lastly the right for Melissa 'Tiny Fawn' Lax to someday have her double-wide, double-high filled with 13 children.

**What will you miss most about school?** Living next door to my best friend and being able to have "family" suppers at Mitch and Wylie's.

**What is the most memorable class you've ever had?** Livestock Reproduction, I mean, after what other class could going down to Ray's at 11am be acceptable?

**Who is your favorite teacher?** Dr. Hippen

## SENIOR SPOTLIGHTS



### Samantha Erickson

**Major:** Dairy Production and Dairy Manufacturing

**Hometown:** Postville, IA

**Hobbies:** Cooking, fishing, and reading.

**Activities while attending SDSU:** Dairy Club, Dairy Challenge, and Dairy Products Judging

**Future plans:** To have a successful career in the dairy industry by starting as a supervisor trainee at Saputo Cheese in Lena, WI.

**Favorite memory:** All the Dairy Club trips, Dairy Challenge Contest, and Dairy Products Judging Contest. Meeting my husband, my internship in France, last summer in Rock Valley with A.A. and M.L., and working in the plant and on the

farm.

**Advice to underclassman:** Get involved with Dairy Club, judging activities, and study hard!

**I will:** Angie, Justin, and Luke the ability to pull off a 4peat! Austin the ability to be “pasteurized”. Megan Forst the ability to find the “warp pipe”. All of those who work in the plant the ability to get the new plant up and running. The Dairy Club the best year yet!

**What is the most memorable class you’ve ever had?** Any of the dairy classes.

**Who is your favorite teacher?** Tie between Howard, Dr. Baer, and Dr. Hippen.

**How will your classmates remember you?** The one who slept in class and still did well on the tests.



### Jordan Dorneman

**Major:** Dairy Manufacturing

**Hometown:** Milbank, SD

**Hobbies:** Ray’s Corner Regular

**Activities while attending SDSU:** Dairy Club, Collegiate FFA, Dominating at Dairy Products Judging, Daktronics Dream Team

**Future plans:** Work for Agropur, Inc. in Hull, IA

**Favorite memory:** Going on emergency insulin run with Kim and Jessica during one of the worst blizzards ever to hit Brookings/ Butter making lab in Processing II

**Advice to underclassman:** I’m not telling you it’s going to be easy, however, I am going to tell you that it’s going to be worth it.

**I will:** To Oakley & Sprinkles- official Wolf Pack members; To Nicki- WISCONSIN!; To Molly- an always full flask; To Wylie- Math and spelling skills; To Cory- A popcorn maker; To Crocker- The ability to back a trailer; To Mike Dunn- A lifetime supply of caffeine to stay awake.

**Quote that best describes you:** “The strength of the Wolf lies in the Pack” – Random realty commercial

**Where do you see yourself in 10 years?** Making ice cream with Wylie in New York

**What will you miss most about school?** I will miss the minimal responsibility, slack schedules, sleeping in, nights at Ray’s, Cook’s Kitchen, Guadalajara, the bowling alley and probably most importantly: My Wolf Pack.



### Heather Jons

**Major:** Double Major: Dairy Production and Animal Science

**Hometown:** Bonesteel, SD

**Hobbies:** Reading, Puzzles, Hanging with Friends

**Activities while attending SDSU:** Dairy Club, Little International, Dairy Judging, Dairy Challenge, Dairy Camp, ADSA Co-chair

**Future plans:** Stay in South Dakota and start a new chapter in my life!

**Favorite memory:** All the dairy club trips, especially the skiing trip my freshman year and all the studying with Kaitlin.

**Advice to underclassman:** Find a study buddy in your classes it makes things a whole lot funnier and easier!

**I will:** Megan Rice, a post for the barn and a good set of reasons; Cody, the ability to listen to your sister; Kaitlin, a new barn; Melissa, finding the perfect job.

**Where do you see yourself in 10 years?** Raising kids, cows, and sheep.

**What will you miss most about school?** The friends I have made, especially getting together with Kaitlin.

**Who is your favorite teacher?** Pat Lyons – would recommend anyone to take his classes!!

## SENIOR SPOTLIGHTS



### Melissa Lax

**Major:** Dairy Production

**Hometown:** Sleepy Eye, MN

**Hobbies:** Bowling, singing karaoke, playing music, choreographing Wylie's Miss Homelycoming routine, tasting wine

**Activities while attending SDSU:** Dairy Club, Sigma Alpha Sorority, Little I, Dairy Challenge, and college league bowling

**Future plans:** Work in an agriculture related field and eventually farm with my family

**Favorite memory:** Trips: ADSA to UofM and Fargo, Canada, Expo, Utah... wearing the pink cow costume at the Hobo Days Parade, being KISS for Halloween, the ski trip to Colorado, and when Katie and I got stuck in a tornado in Sioux Falls. ...oh and that one Labor Day weekend.

**Advice to underclassman:** Take the advice of the upperclassmen. Like go bowling, do not take a Dairy Cattle Eval test in crayon, use a Christmas tree instead of a juniper bush, don't pull an all-nighter before an AandP test, always bring Jimmy John's to class, do not ask Dr. Schingoethe about changing your last name before graduating, don't get hit by lightning, don't leave a full cooler in the back of your truck, don't go on the roof, STUDY FOR REPRO, and build a five foot snow fort to hide your uncovered fire and other things in. Oh, and support the industry: Have some delicious chocolate milk!!!

**I will:** To Austin, a hammer that you can pound for twelve hours straight, an ankle brace and a clean fridge; To Moose- a shotgun with 100% precision; To Cassie, the ability to bowl to the lower standards of your teammates; to Sprinkles, a sweet bike of your own; to Nicki, a new toothbrush because she dropped

hers in the parking lot; to Carrie- a bathroom sign, To Oakley, Mitch, and Wylie- a glass house and another 4.5 lbs of bacon, To Val- the rules to Uno, To Wylie- the ability to graduate, buy your own female attire, and fall in love with the right girl. To Ana- a plunger, To Angie, Oakley, and Tim- the right van; To Angie- a body piercing and a Jimmy's for Dairy Micro, to Mike Dunn- a whale in the Owahee reservoir, a corn dog, and an involuted uterus, To Canada- the ability find your home country and to share your knowledge of physics with the world (or me). To Heather- a big ranch house, a starter sheep and a miniature apartment cow, and to Crocker- a crayon to take tests, a new cooler and back tire, a list of reasons not to own a Mac, a boat sander, a twitter account so you can keep up with Steve Lax Farms, ten acres of ditch hay, some blue ox semen, a party hat just in case, some rubber boots and a lifejacket to wear during storms, a new extension cord, and a house-trained beaver.

**Quote that best describes you:** "Indeed ei is mielkok, Long may be gib draw!"

—Newfoundlander Proverb

**Where do you see yourself in 10 years?** On a farm, milking cows and feedlotting beef cattle. Jamie and I will have gotten married, bought our dream double-wide, and populated it with about 12 short color blind kids. Heather will have the largest sheep (and child) ranch in the American West. Dr. Schingoethe will have come out of retirement and gone back to teaching Physiology of Lactation. Katie, ironically, will either be living in Iowa, Nebraska, or the pole barn next to my trailer; the owner of the largest company that supplies both blue ox genetics and stray-voltage resistant lifejackets.

**What is the most memorable class you've ever had?** Physiology of Lactation. Enough said.

after every Repro exam.

**Advice to underclassman:** Try new things while you are in college and take every opportunity to travel. I wish I could go back and take a few more opportunities, because once you are done it's not so easy to just pack up and go! Your classes and homework will always be here when you get back.

**Where do you see yourself in 10 years?** In 10 years I hope to have a new 150 to 200 cow dairy barn put up at home and hopefully running efficiently!

**What will you miss most about school?** Being able to just call up friends and going out to have a good time!

**What is the most memorable class you've ever had?** I would have to say physiology of lactation; you never knew what topic was up for discussion.



### Stephanie Nussbaum

**Major:** Dairy Production, Minor: Ag Business

**Hometown:** Garretson, SD

**Hobbies:** Showing Dairy Cattle at County and State fairs, camping, and spending time with friends and family.

**Activities while attending SDSU:** SDSU Dairy Club, Sigma Alpha Agricultural Sorority, Post Secondary Ag Students Organization

**Future plans:** I plan on returning home to our family farm in Garretson, SD and continue to work and expand our dairy, while eventually taking it over some day.

**Favorite memory:** Driving around sophomore year jamming out to good music with Katie Cocker in her Camry and the trips to Down Town Brookings

## SENIOR SPOTLIGHTS



### Cory Zelfel

**Major:** Dairy Manufacturing

**Hometown:** Kennard, NE

**Favorite pastimes:** Working on cars, building things, being outdoors, and hanging out with friends

**Activities while attending SDSU:** Dairy Club, intramural sports

**Future plans:** Have an internship with Cargill Kitchen Solutions this summer and then find a job in the dairy industry.

**Favorite memory:** I think the trips, those are always fun.

**Advice to underclassman:** Get involved in a club early in your college career.

**I will:** I will Wylie the dairy bar van and Ben Forst the ability to get intramural sports teams together at the last minute.

**Quote that best describes you:** I have a couple of quotes that come to mind are "Good things come to those that wait," and "Better late than never". Another quote that I found is by J. Sidlow Baxter, "What is the difference between an obstacle and an opportunity? Our attitude toward it. Every opportunity has a difficulty, and every difficulty has an opportunity."



### Rebecca Hanson

**Major:** Dairy Manufacturing

**Hometown:** Brandon, SD

**Hobbies:** Reading, Outdoors, Painting, Jewelry Designing, and Animals

**Activities while attending SDSU:** SDSU Dairy Club, Dairy Products Judging Team

**Future plans:** Supply Chain Associate Management Trainee for Dean Foods at Reiter Dairy in Springfield, Ohio

**Favorite memory:** Dairy Products Judging Team trips

**Advice to underclassman:** Don't be afraid to take chances and go after things that may seem like they are out of your reach. Also be sure to get involved with Dairy Club and get to know

people from all areas of the industry.

**I will:** Angie lots of luck with her hot ice cream and killer taste buds for judging, Johnna manufacturing master technician, Ana anti ice cream explosion technology, a pair of blinds, a pillow, and a blanket.

**Quote that best describes you:** Our greatest glory consist not in never falling, but in rising every time we fall.

**Where do you see yourself in 10 years?** I hope to be in research and development utilizing my taste buds and skills I developed from dairy products judging and other classes.

**What will you miss most about school?** Being able to see my fellow dairy classmates just about every day and having them in some of my classes.



### Kaitlin Van Eck

**Major:** Dairy Production Minor: Animal Science

**Hometown:** Ruthton, MN

**Hobbies:** Spending time with friends and family, fishing, riding 4-wheeler, going to races

**Activities while attending SDSU:** Dairy Club, Fall Sale Co-chair 2009, ADSA-SAD, Sigma Alpha

**Future plans:** Work as a herdsman at Hilltop Dairy and help out on my family dairy

**Favorite memory:** Crocker, Georgia, Heather and I took a random road trip in Georgia's truck and took a minimum maintenance road and got stuck...It was a long walk to get help but we made it back to go to Eclipse in the chips!

**Advice to underclassman:** Good luck in Livestock Reproduction!

**I will:** Heather the ability to work with her brothers. My brother the ability to get the grades I did. Heather a stick.

**What will you miss most about school?** Being close to friends and also "studying" with Heather. (Note- we spent most of the time just talking!)

**Who is your favorite teacher?** Dr. Weaver- Intro to Meat Science

**How will your classmates remember you?** The classmate that went home ALL the time and almost NEVER stayed in Brookings and didn't go on very many trips because then I would have to be gone.

# FRESH & LOCAL

100% of Hiland milk comes from our local farmers in your area.

Hiland Dairy is owned by local farmers who are committed to providing you and your family with fresh, wholesome milk and dairy products with absolutely no added growth hormones.

For more information about Hiland Dairy, go to [HilandDairy.com](http://HilandDairy.com).



*The Squibb Family, Topwinds Farm - Billings, Missouri*



## NO Artificial Growth Hormones

While the FDA has found no significant difference between milk from treated and untreated herds, some of our customers prefer their milk to come from untreated cows.



---

## INTERNSHIP SPOTLIGHTS

---

### **Luke Rensink**

**Company:** Davisco

**Location:** Lake Norden, SD

**What does the company do?** This factory produces mozzarella, provolone and hard Italian cheeses. They also have a custom dryer, a dryer for whey powders and they also make Splenda.

**What position, responsibilities, and duties did you have?** I was able to learn every position from truck bay intake to packaging, including but not limited to cheese deck, cooker stretcher, pasteurizer, lab, etc.

**What did you learn?** I learned how to operate a large amount of equipment and how it all works together as a whole. I learned a few things about cultures and a lot about cheese. I learned a lot about mechanics and about working with people. The way that Davisco is set up makes it a lot

easier, than at Glanbia, to see all of the pipe work and the flow of things.

**Why should future students work there?** They treated me great and I was able to learn a tremendous amount kind of at my own pace. I would learn a certain area of the plant, then when either Beau or I thought it was time for me to move, I would move to a different area.

**What skills did you obtain?** I learned quite a bit about mechanics, surprisingly. There are mechanics in every plant all over the place. I also learned a tremendous amount about, well everything. Since I worked everywhere, I learned constantly. I learned to think on my toes and make quick, smart decisions. I learned about making cultures and which cultures make the cheese stretchier. I learned to know what was going on in each part of the plant by using computer screens and I learned that making cheese is a lot of hard work.

---

### **Eric McNeel**

**Company:** Glanbia Foods Inc.

**Location:** Gooding, ID

**What does the company do?** The company manufactures many types of dairy products. It makes cheese in 500 lb. barrels and has a vast number of nutritional products it manufactures. I worked in the whey plant in Gooding. We made powder lactose and protein. We also extracted calcium and sent it to another facility.

**What position, responsibilities, and duties did you have?** During my internship I was able to have many responsibilities and duties. The first six weeks I followed the operators in each working spot. I learned the overview of the plant and the basics of each machine. The next 10 weeks I worked on projects. I did three projects. First, I worked with the CIP of one evaporator. Second, I fixed the moisture analyzer and calibrated it. Third, I worked with

the UF CIP flushes.

**What did you learn?** I was able to learn the whey process. I learned about membrane technology and the different types of membranes and how they function. I also learned how evaporators function and the flow of the product through an evaporator. I also learned the process of removing calcium from the whey. I also learned the drying process of lactose and protein.

**Why should future students work there?** Future students should work here because it is very interesting how they process the whey and how lactose, protein and calcium are separated and processed. The management team here is excellent. Everyone was very helpful and willing to teach. The pay is excellent and the hours are flexible.

**What skills did you obtain?** I was able to really focus on my ability to work along with people. Other skills I learned are how to efficiently work and complete projects in a timely manner.

---

### **Eric McNeel**

**Company:** Davisco Foods

**Location:** Jerome, ID

**What does the company do?** They make many types of cheese. Jerome Cheese also processes whey.

**What position, responsibilities, and duties did you have?** I started learning the plant by spending one to two days in each spot. I learned milk receiving, HTST room,

HCV room, belts, and packaging. I started on a project working with cheese yield and adjusting meters.

**What did you learn?** I learned about milk composition and cheese ingredients.

**Why should future students work there?** This place is a place for students to gain simple experience. The pay is good.

**What skills did you obtain?** I learned about accurate measures and the importance of detailed results.

## INTERNSHIP SPOTLIGHTS

### Nicole Stevens

**Company:** The Schwan Food Company

**Location:** Marshall, MN

**What does the company do?** The Schwan Food Company is a private company that provides branded frozen food to all sectors of the food industry. Schwan's Home Service is most recognized by their yellow trucks delivering over 350 products to American homes for 55 years.

**What position, responsibilities, and duties did you have?** I interned in Schwan's Global Supply Chain in the Ice Cream Marketing Department. I was responsible for building customer relations through innovation meetings and presentations, keeping tabs on the ice cream industry through market research and field analysis, assisting in process improvement and product development and building brand loyalty.

**What did you learn?** I learned how to work in a very high

performance culture with a small innovative work group to grow the ice cream division. Beyond the benefits of free ice cream and flight itineraries, my greatest take away this summer was to identify how to reach an audience and maintain their expectations for a lasting business relationship.

**Why should future students work there?** Schwan's provides an excellent internship environment with a mentor, supervisor and opportunities to work with other interns. They provide challenging projects and allow you to make the most of your experience. They have high expectations for you and give you as much independence as you would like.

**What skills did you obtain?** Some of the skills I was able to obtain or improve upon include a greater sense of efficiency, flexibility, teamwork, time management and professionalism. I was able to polish my presentation skills and found new avenues for creativity and thinking outside of the box.

### Melissa Lax

**Company:** Hematech, Inc.

**Location:** Hull, IA

**What does the company do?** Hematech is a biotechnology research company that is using cattle to produce human polyclonal antibodies. Every human and animal with a functioning immune system produces antibodies to fight illness and infections. By using genetically altered cattle, Hematech produces human polyclonal antibodies that can be used to fight diseases in humans. Some of these illnesses include autoimmune disease, immune deficiencies, and antibiotic resistant infections. Cattle are used because they offer a safe and steady supply of antibody.

**What position, responsibilities, and duties did you have?** I was an intern in the Plasmapheresis Department. It was my responsibility to assist in the collection, processing, and purification of plasma, similar to the method for collecting human red blood cells. I was also able to assist with c-sections of calves and feeding the newborns in a biosecure environment. Another responsibility I had was applying my knowledge in microbiology to monitor sterility in the plasma purification process, as well as examining the effectiveness of milk pasteurization. I even helped with a candy-making experiment!

**What did you learn?** I learned a lot about working within a biotechnology company. Hematech takes very seriously the care of the animals to make sure they are healthy, comfortable, and well cared for. Everything that is fed to the animals, used with the animals, or that comes onto the farm is carefully checked and documented. Hematech



also works hard to assure the safety of its animals and employees. Interdepartmental communication is also very important, especially in a research company, so everyone learns about new ideas and new research going on in the genetics, immunology, or molecular biology areas.

**Why should future students work there?** Hematech has a diverse work force with a multitude of knowledge. Many people come together to get ideas and work with one another towards a common goal. It was very interesting to be part of a research company that is pushing the bounds and providing for human health.

**What skills did you obtain?** I can effectively and safely locate a vein and collect blood samples on large animals. I learned isolate and manufacture purified antibody from plasma, and effectively maintain biosecurity in an animal facility. I also learned to analyze ultrasound screens and photos.

## INTERNSHIP SPOTLIGHTS

### Michael Dunn

**Company:** First District Association

**Location:** Litchfield, MN

**What does the company do?** They produce 500 pound barrels of cheddar, white cheddar, Monterey jack, and some Swiss cheese for reprocess.

**What position, responsibilities, and duties did you have?** Production Intern, Vacation Relief, Shadowed operators and managers

**What did you learn?** During this internship I learned the process of cheese making on the industrial scale, production of bulk starter, cheese grading, and about the effects of Listeria, and Salmonella.

**Why should future students work there?** They give you the opportunity to see the entire process of making cheese from the producer to the customer. I got to go with one of the field men and meet producers, got to work in the receiving, cheese, whey plants, and in the lab, and then I got to meet with one of the customers and grade cheese. They are a great company to work for and they strive to take care of their employees.

**What skills did you obtain?** Producing bulk starter, cheese grading, lab techniques for bacteria and quality testing

**Other comments:** It is a great internship opportunity and living in a motel for a summer is a very interesting experience.

### Jordan Dorneman

**Company:** Kemps LLC

**Location:** Rochester, MN

**What does the company do?** Manufacture a full line of ice cream, fluid milk and cultured products.

**What position, responsibilities, and duties did you have?** Worked closely with the QA Manager to identify and solve any QA problems.

**What did you learn?** I learned more microbiology in three months than I did in three semesters of school.

**Why should future students work there?** Great opportunity to learn about several different products under one company. A great chance to meet and work with dedicated, caring people.

**What skills did you obtain?** A stronger microbiology background, people management skills and a better understanding of the industry.

### Johnna Schuur

**Company:** Hiland Dairy Foods

**Location:** Wichita, KS

**What does the company do?** Hiland Dairy Foods-Wichita has three different products that it produces. Fluid milk, yogurt, and cottage cheese.

**What position, responsibilities, and duties did you have?** I was the Lab Tech. I tested milk, cottage cheese and yogurt.

**What did you learn?** I learned how to run a Babcock on cottage cheese, and yogurt.

**Why should future students work there?** Working at Hiland Dairy Foods in Wichita Kansas will open doors to future students that want to work in the industry. They will learn how to work in a plant and a lab, but also how to work with many different people.

**What skills did you obtain?** I obtained time management skills, and communication skills.





## INTERNSHIP SPOTLIGHTS

### Kaitlin Van Eck

**Company:** Land O' Lakes Purina Feeds and Cenex Harvest States, Tracy, MN

**Location:** Eastern South Dakota and Southwest Minnesota

**What does the company do?** Land O' Lakes is the third largest cooperative in the world. It provides agricultural products, consulting services to livestock and crop producers and also produces dairy products.

**What position, responsibilities, and duties did you have?** I was a feed sales intern and my responsibilities this summer were to survey dairy producers. The purpose of the survey was to develop an understanding of what was important to the producer in regards to the nutrition and feed of the dairy cattle.

**What did you learn?** This summer I learned about the challenges of making cold calls and how intimidating it is at first to drive onto a producer's farm not knowing how you will be accepted. Once I gained confidence in myself and what I was doing, I really enjoyed surveying and visiting with dairy producers. I learned a lot about what they are concerned with and how they rationalize the practices that

they follow on their dairies.

**Why should future students work there?** Land O' Lakes has an excellent internship program, they do a very good job at making the whole summer a great learning experience. I was given the opportunity to go to two different seminars and I also had the chance to spend a day with four different dairy production specialists. Even though I had set guidelines to follow when completing my survey, I worked on my own, developed my own schedule and worked at my own pace. The best part of the summer was when I compiled all the data I had collected and analyzed all the information and put it into a presentation that I presented at the cooperate headquarters. That is when I realized that all of my time and effort was actually valued and the information I collected was not just busy work but that I was going to be used to help develop a better understanding of the producers and how to market products to them.

**What skills did you obtain?** I learned how to overcome the fear of making cold calls and talking to new people; how to be a more effective communicator and listener; improve my organizational and time management skills; and set goals that are obtainable.

### Kara Gutormson

**Company:** Leprino Foods

**Location:** Lemoore, CA

**What does the company do?** Leprino manufactures mozzarella and pizza cheese blends, whey protein concentrate, lactose, and dairy ingredient powders.

**What position, responsibilities, and duties did you have?** My position was production intern. My project was in the whey department, specifically the specialty products division. My goal was to investigate the root source of a microbial quality issue in a dried whey ingredient.

**What did you learn?** Whey is a complex and extremely interesting product to work with. During the internship I learned about fractionation of whey using ion exchange, nano-filtration, and protein hydrolysis processes.

My project was interesting and it was an important issue; it was a very positive and rewarding experience to spend a summer doing work which actually translated into cost savings for the plant.

**Why should future students work there?** I had fun, enjoyed being in California, and got to train and learn from the hourly personnel as well as supervisors and managers. Leprino is a company that gives interns meaningful projects which allow them to actually contribute to the business. It's a very structured and organized internship program. At the end of the internship, all interns meet with the senior management and company executives in Denver to present

their summer projects.

**What skills did you obtain?**

The project taught me how to be a better leader and communicator – which meant coordinating meetings and an inter-departmental team within the plant to share the findings and implement improvements in the process by the end of the summer.

**Left to right:**

Ted Hughes, Sr. Whey Supervisor; Kara Gutormson, Whey Intern; Anthony Levario, Sr. Specialty Products Supervisor



## INTERNSHIP SPOTLIGHTS

### Jennifer VanderWal

**Company:** Pipestone County Extension Office

**Location:** Pipestone, MN

**What does the company do?** They are Ag educators and organize 4-H events.

**What position, responsibilities, and duties did you have?** Organize dairy judging contest, help organize

Pipestone County Fair, and help coach dairy judging.

**What did you learn?** Office tasks, learned to work with deadlines, people and people in the office.

**Why should future students work there?** It is a great experience if you want to work with people and with kids.

**What skills did you obtain?** Patience, phone skills, email skills, computer skills and managing skills.

### Nathan Gollnick

**Company:** Glanbia Foods

**Location:** Gooding, Idaho

**What does the company do?** Glanbia Foods is the largest American-style cheese manufacturer in the United States as well as one of the largest whey ingredient producers.

**What position, responsibilities, and duties did you have?** As a focused improvement team member I was part of a group that worked on solving the issues that our lactose bagging line had with holes being punctured in the bags somewhere along the production line.

I also learned the different areas of the plant from the separators, RO/UF, to making cheese, to the cheese belts, salting belts, and cheese tower barrel packaging.

### Cory Zelfel

**Company:** Ecolab, Inc

**Location:** Brookings, SD

**What does the company do?** Ecolab provides sanitation resources to numerous industries and facilities. I worked in the Food and Beverage Division, which serves food processing facilities.

**What position, responsibilities, and duties did you have?** My position was a summer internship. During the summer I worked mostly with Rich Hansen in dairy plants and a turkey processing facility. I performed chemical concentration checks, checked inventory, and developed customer relations.

**What did you learn?** I learned about CIP systems and

automation, and the varying complexities of them.

**Why should future students work there?**

This internship provides a learning experience for CIP systems that isn't taught in the classroom.

**What skills did you obtain?** I am better able to understand, troubleshoot and make adjustments for CIP systems that are out of specification.



### Mitchell Maher

**Company:** Broken Bow Dairy LLC.

**Location:** Milburn, NE

**What does the company do?** 500 cow dairy

**What position, responsibilities, and duties did you have?** I was an assistant to the herdsman and herdmanager. I was responsible for entering daily events into Dairy Comp 305, breeding cows and heifers, treating sick animals, caring for fresh cows and newborn calves, developing maintenance logs for computers, creating a written SOPs, and feeding animals.

**What did you learn?** I learned new techniques to treat illnesses, how to operate different dairy management software, and became a better breeder.

**Why should future students work there?** Future students would enjoy the welcoming employees and they would feel as though they are part of the team because their opinion matters. Most of all the people are fun to work with and the cows come first.

**What skills did you obtain?** I became familiar with Dairy Comp 305, became better at Artificial Insemination, and am able to more quickly and correctly diagnose and treat illness in dairy cattle.

## INTERNSHIP SPOTLIGHTS

### **Rebecca Hanson**

**Company:** Schreiber Foods Inc.

**Location:** Green Bay, WI

**What does the company do?** Schreiber is a private label company that makes a wide array of dairy products such as cheese and yogurt. They also formulate products that are used by quick service restaurants.

**What position, responsibilities, and duties did you have?** Position: Research & Development Intern Duties: Worked on projects for the company, and was exposed to a wide variety of Schreiber products. I also learned how much research goes into creating a new product or flavor for an existing product while working on some of my projects.

**What did you learn?** I learned that there is a lot of work that goes into the actual finish product that the consumer sees. From having to reformulate something to make it healthier or trying to make something taste better to

meeting the customer's demands. The consumer sees the end revision which could be many weeks or months from the original product that was developed

**Why should future students work there?** I learned more than I thought I would and enjoyed my time there along with the people I worked with. As a whole, everyone I met in Schreiber was very friendly and willing to answer any questions I had. They are an amazing company to be with and I hope other students are lucky enough to have the opportunity I had.

**What skills did you obtain?** My organizational skills and effective time management skills grew tremendously. Also my communication skills and working in a professional setting grew as well. Networking was also a key skill that was obtained during my summer.

**Other comments:**

I traveled to several different plants of Schreiber's and was able to see the products they made there along with the type of product and the lines used to make them.



*Where simple goodness begins.*

Land O'Lakes Dairy Products Division  
Brookings, SD

# LITTLE INTERNATIONAL

by Katie Rusch

The familiar red barn, white fencing, and green wood chips returned to the Animal Science Arena for the 87th Little International, held March 19-20, 2010. Little I, which is a two-day livestock exposition, is completely student run, with over 100 students working together to organize and carry out all events. Participants draw for their animals about a month before the show,

and then compete in events such as judging, showmanship, and fitting. Whether taking part in Little I for the first time, or carrying on a family tradition of Little I involvement, the event is a great opportunity to develop and enhance skills, and also have fun. Congratulations to all who participated in and organized this event. The 88th Little International will be held April 1-2, 2011.



**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

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

Find us on Facebook at "Midwest Dairy"

## BONFIRE AT HIPPEN'S

by April Johnson

Dairy Club members enjoyed a night of fun, food, and fellowship to celebrate the end of another



semester. The end of the year bonfire was held at Dr. Hippen's house near Flandreau. It was a great time for members to gather before returning home for the summer or starting their summer internships.

Dr. Hippen and his wife, Pat were great hosts for the evening. Everyone brought a dish to pass, and we fired up the grill to enjoy hamburgers and hot dogs. And for dessert, members enjoyed some of the Hippen's finest homemade ice cream. Following supper members enjoyed playing lawn games, basketball, and visiting around the fire.



genuine by nature™

For more information on  
**ASSOCIATED MILK PRODUCERS INC.,**  
 contact AMPI's corporate office at 507.354.8295  
 or visit our Website at [www.ampi.com](http://www.ampi.com)

## CENTRAL PLAINS DAIRY EXPO

by April Johnson

On March 30, 2010, members of the dairy club traveled to the Welcome Reception of the Central Plains Dairy Expo in Sioux Falls, SD. The members assisted with serving ice cream to dairy producers and industry members at the welcome reception. They served several gallons of delicious SDSU ice cream to nearly 1000 people! After serving ice cream, mem-

bers had a great time attending the concert of country artist, Heidi Newfield. Throughout the next two days of the Central Plains Dairy Expo, members had a great time helping with registration and other parts of the event. This event was a great opportunity for our members to connect with people involved within the dairy industry and have fun.



## DAIRY CHALLENGE

by Dr. Arnold Hippen

The SDSU Dairy Challenge team was able to participate in two Challenges this year. The first event was the Midwest Regional Challenge in Wooster, OH in February. Holly Bruns, Mike Dunn, Corey Zelfel, and Cassie Utke attended from SDSU. SDSU students received two Silver, one Gold, and one Platinum award at this event.

This April, Holly Bruns, Samantha (Wahls) Erikson, Abigail Wirt, and Alex Ode represented SDSU at the National Challenge in Visalia, CA. At the national challenge, the team analyzed a 3,500 cow, open lot dairy, so it was a unique experience for the team. The SDSU team was fortunate to receive a Platinum award at the National Challenge this year.



Midwest Regional Dairy Challenge 2010 participants, from left to right: Cassie Utke, Holly Bruns, Cory Zelfel, Mike Dunn, and coaches Arnold Hippen and Matt Laubach.

***This page is sponsored by J&M Repair, Schaller, IA (712) 275-4245  
Specializing in tractor and farm equipment repair.***

## DAIRY CHALLENGE

by Dr. Arnold Hippen

### *Dairy Science Students Place in North American Intercollegiate Dairy Challenge*

Visalia, Calif., April 10, 2010 – Students from South Dakota State University won a Platinum placing in the Ninth Annual North American Intercollegiate Dairy Challenge (NAIDC) held April 9-10, 2010, in Visalia, Calif. Hosted by California Polytechnic State University and California State University, Fresno, 28 teams from the United States and two teams from Canada competed.

The team from South Dakota State University consisted of: Holly Bruns, Samantha Erikson, Abigail Wirt and Alex Ode. Matt Laubach and Arnold Hippen coached the team.

NAIDC is an innovative two-day competition for students representing dairy science programs at North American universities. It enables students to apply theory and learning to a real-world dairy, while working as part of a four-person team.

Day One of NAIDC began with each team receiving information about a working dairy, including production and farm management data. After an in-person inspection of one of four designated dairies, participants interviewed the herd managers. Then, each team developed a farm analysis and presentation, including recommendations for nutrition, reproduction, milking procedures, animal health, housing and financial management.

Day Two was presentation day. Team members presented recommendations to a panel of judges and then fielded questions from the judges. Presentations were evaluated, based on the analysis and recommendations. The evening concluded with a reception and awards banquet.

Team members described the contest as: “The best learning opportunity a dairy science major could ask for and the best contest I have been a part of.” - Samantha Erikson. “An educational, yet fun experience and a good way to gain knowledge of the dairy industry.” - Holly Bruns.

“One of the most practical, hands-on learning experiences that employers look for as a means of identifying critical thinking and problem solving. In the dairy industry, businesses are essentially a team trying to help the



South Dakota State University National Dairy Challenge Team of 2010. Pictured from left to right are: front row - team members: Alex Ode, Abigail Wirt, Samantha (Wahls) Erikson, and Holly Bruns; and back row - coaches Arnie Hippen and Matt Laubach

producer succeed and also themselves in return. As a team of four students, we worked just as we would in the industry; our goal: happy, healthy and comfortable cows for a successful future.” - Abigail Wirt.

“A great learning opportunity to see how the dairy industry changes upon region, but the ultimate goal is still the same for all producers. Through Dairy Challenge you understand the challenges that producers also face and trying to help them become a better dairy gives you a great feeling of success.” – Alex Ode.

The North American Intercollegiate Dairy Challenge was established as a management contest to incorporate all phases of a specific dairy business. It strives to incorporate a higher-learning atmosphere with practical application to help prepare students for careers in the dairy industry. Supported financially through generous donations by agribusinesses and coordinated by a volunteer board of directors, the first NAIDC was held in April 2002.

The students and the Dairy Science Department express gratitude to the many supporters in South Dakota, Minnesota, and Iowa who contributed to support travel and participation in the challenge.

***This page is sponsored by the proud parents of Renae Hinkeldey - J&M Repair***

# WORLD DAIRY EXPO

By: Melissa Lax

We struck out, one fine October afternoon; the Nina, the Pinta, and the Santa Maria. With Columbus himself as our guide and nothing but blue sky, the ocean, and our faith in GPS ahead of us, we traversed 485 miles eastward. Our destination: to find a new world. Okay, the sky was blue, and the GPS was legitimate, but the only oceans we saw were the oceans of cornfields across southern Minnesota, and our new world destination happened to be the state of Wisconsin. But in our three little cars with Dr. Hippen as our advisor, we may as well have been the great expedition of 2010. How ironic that World Dairy Expo falls only a few days before Columbus Day.

And what an Expo it was. A necessary stop at Cold Stone Creamery ensured we were on the right path. This year's Expo theme was Golden Opportunities and Crowning Achievements, complete with castles, lords and ladies, attendees from 90 countries, and 2600 of the royally elite cattle. There was the ever-popular trade show, the barns to go through, sweatshirts to purchase, and the shows to watch. As a Dairy Club, we took in the Holstein heifer Show, the Red and White Show, the Guernsey Show. Aside from the cattle shows and festivities, we were able to meet up with some old SDSU friends who have since moved on. We broke the tradition of Prime Quarter supper for something a little more 'down under:' Outback Steakhouse. A few of us even got the firsthand experience of Madison life, including a karaoke contest, some Girl Scout cookies, a trip to Jimmy John's, an hour-long cab ride, and a young man who was very adamant that we know Michigan is indeed shaped like a mitten. To complete our weekend, we attended the Supreme Female Show, where we witnessed the Holstein Harvue Roy Frosty win her second WDE Supreme Female, two years standing. Reserve went to the red and white Holstein Blondin Redman Seisme. All in all, it was a successful and fun trip, even if we did pull back into Brookings in the wee hours of the morning.



***This page is sponsored by Van Eck Dairy.***



## AG-BIO BASH

By: April Johnson

“Stuck on Ag and Bio” was the theme of the 2010 Fall College of Ag and Bio Bash. SDSU clubs and organizations used this theme in a variety of different ways to attract new members. Each club had their own distinctive kind of duct tape and students went around collecting pieces of duct tape from all of the groups they visited with. By the end of the afternoon, many students were sporting outfits covered in several different colored pieces of duct tape. Along with visiting with various clubs and collecting duct tape, attendees enjoyed SDSU ice cream with toppings provided by clubs and organizations. Throughout the event, Dairy Club officers enjoyed visiting with many new students, along with returning students, and they were able to recruit many new members and share their excitement for the dairy industry.



## 89TH INTERCOLLEGIATE DAIRY CATTLE JUDGING CONTEST

By: Steve Crego

This year 20 four-year colleges from across the nation had the opportunity to compete for top honors in the 89th Intercollegiate Dairy Cattle Judging Contest, September 27, 2010.

The contest was held in conjunction with the World Dairy Expo at the Alliant Energy Center in Madison, Wisconsin. During the contest, students placed twelve classes representing seven dairy breeds and presented six sets of oral reasons.

In the judging contest, South Dakota State University placed 16th overall as a team. The judging team consisted of Heather Jons, a senior from Bonesteel, South Dakota; Megan Rice, a junior from Firth, Nebraska;

and Katie Nelson, a junior from Rice, Minnesota. On an individual basis Katie Nelson placed 26th. The team placed 4th overall in the Red and White Holstein class. The team was coached by Matt Laubach and Steve Crego.



***This page is sponsored by the proud parents of Megan Rice - Dan & Brenda Rice***

## FORT WORTH STOCK SHOW DAIRY JUDGING CONTEST *By: Katie Nelson*



The 2011 Dairy judging team started out the year down south in Fort Worth, TX competing at the Fort Worth Stock Show Dairy Judging Contest. The team coached by Stephen Crego consisted of Katie Nelson, April Johnson, Jenn Vander Wal, and Johnna Schuur. The team traveled to Oklahoma where they met up with other judging teams from Kansas State, Oklahoma State University, and North Dakota State University to practice together. The teams traveled together and visited five farms in the Stillwater, OK area. They had the opportunity to judge Guernseys, Jerseys, Aryshires, and Holsteins. This was a great time for the team to meet many new friends, relax and have fun! While in Stillwater the four teams were treated to a meal at Eskimo Joe's by the Oklahoma State Judging Team.

Following supper, members enjoyed socializing with other students from other schools at the hotel. One of the highlights included, listening to Katie and the Kansas State Judging team sing "Don't Stop Believing" karaoke in the hotel. Then it was on to Fort Worth, TX for the judging contest. The contest took place on Sunday, January 16th and consisted of 10 classes and four sets of reasons. After the contest, members gathered at the Stock Show for a meal and an awards banquet. SDSU placed 6th just missing 5th place by four points. Individually, Jenn placed as the second high individual within the Holstein breed and fifth overall. April also was awarded fourth place high individual in Oral Reasons. Overall, it was a great trip and everyone had a lot of fun!



***This page is proudly sponsored by Newalta Dairy, LLC***

# HOBO DAYS 2010

By: Katie Crocker

This was not only another successful homecoming for the Jackrabbit football team with a win against Youngstown, but it was also successful for the SDSU Dairy Club. This year, the Dairy Club put together another amazing float, complete with a bum-mobile. We were lucky enough to have a 1987 Pontiac Bonneville donated and proudly placed it on our borrowed 32 foot flatbed. As usual, most of the float building happened within 24 hours of the parade, however fun was definitely had by all! We also had the opportunity to share one of the SDSU Dairy Unit's heifer calves with the parade go-ers. The theme was "Peace, Love, and Hobos" which was easily turned into "Peace, Love, and Dairy Club." Students handed out candy to the youngsters and dressed up in cow costumes. Overall, all of the participants had a blast! We hope to see you all again next year at the Hobo Days parade!





**PARADOX**  
General Store

Fred & Jean Scalise - Proprietors  
 (518) 532-7462      759 State Rte 74  
 info@paradoxgeneralstore.com      Paradox, NY 12858

**Visit Us Soon For All We Have To Offer:**

- Our Deli Is Stocked With Only Boar's Head Meat
- Breakfast and Lunch Served All Day
- Serving Green Mountain Coffee
- Camping & Fishing Supplies
- Paradox Specialty Foods
- Gifts & Souvenirs




www.paradoxgeneralstore.com

# INTRAMURAL DODGEBALL TEAM

by Katie Rusch

The SDSU Dairy Club participated in a dodgeball tournament sponsored by The American Cancer Society and SDSU's Colleges Against Cancer on March 21, 2010. Members got active for the good cause, which supported testicular cancer awareness.

The Dairy Club's team, The Muddy Udders, consisted of Holly Bruns, Cory Zelfel, Steve Landman, Katie Rusch, Heidi Bruns, and Brandon Fischbach. With this tournament and also participation in intramural dodgeball during the fall, The Muddy Udders are definitely making a name for themselves in the world of dodgeball.

Thanks to support from "cheerleader" Bob Plaisted, the team was able to throw, catch, and dodge the ball with success. After a few gracious losses to the opposing team, the Dairy Club pulled out several wins in the final matches.

The team ended up taking second place in the tournament, but definitely won in team spirit and determination. Fun was had by all while participating in this great cause.



## Wirtland Holsteins

25438 County Road 25

Lewiston, Minnesota 55952



Dustin Wirt  
With **Beyonce 1883**  
Abbie Wirt  
With **Babe 1541**

**Wirtland Palmero 2129 (81)**  
2-02 3X 278 27,518 860 779  
Calved 2-02-11 at 3-02 with 2<sup>nd</sup> Calf

**Wirtland Roy Beyonce 1883 (90)**  
Pictured Above Right  
3-03 3X 305 34,147 1340 1006  
Dam: Wirtland Jordan Babe 1541

**Wirtland Jordan Babe 1541 (92)**  
Pictured Above Left  
5-07 3X 305 34,515 1313 987  
Dam: Wirtland Formation Barb 880 (88)

### Registered Holsteins for Sale

Thank You Royalwood Farms (Ode Family), SD 32 Fresh 2 Year Olds  
&  
Thank You Ridgeview Dairy (Thesing Family), MN 27 Fresh 2 Year Olds

Purchased from Wirtland Holsteins in 2010

J. Duane  
507-523-2860

Denny  
507-523-3718

Doug  
507-523-2041

Russell  
507-523-3723

# CENTRAL PLAINS FALL SALE

By: Val Mohr and Mitchell Maher

Saturday, October 30 saw a gathering of Holstein breeders in Brookings, South Dakota for another edition of the Central Plains Fall Sale. The sale was managed by the South Dakota State University Holstein Association and Dykshorn Sales and Services. Consigners provided a quality line-up of promising calves and yearlings and exciting milk cows. Consignments came from well-known herds throughout the Midwest.

The South Dakota State Dairy Club cared for and prepared the animals over the course of the week. They were respon-



sible for the daily chores of milking, feeding, bedding, fitting, and washing all cattle under the direction of the co-chairs Val Mohr and Mitch Maher.

The sale averaged \$1950. Topping the sale with a final bid of \$4950 was Lot 4 – RSC-CH Distrg Roza-Red-ET. This full aged winter calf could be a strong competitor for the 2011 show season. She is sired by Carrousel Distrigene-Red and her dam is Jen-D Talent RaeAnna EX-91. Roza was consigned by Christopher Hongslo and Jim Stoutjesdyk.

Thank you to all of the hardworking dairy club members that made this sale possible. We hope to see you all next year!



***This page is sponsored by the proud parents of Mitchell Maher - Philip & Rae Lynn Maher***

# DAIRY PRODUCTS TEAM WINS NATIONAL CHAMPIONSHIP *By: Dr. Robert Baer*



Left to right – Coach Bob Baer, Gagan Deep, Rebecca Hanson, Sami Erickson, Eric McNeel, and Coach Lloyd Metzger

South Dakota State University's Dairy Products Judging Team placed first in All Products in the 2010 89th Collegiate Dairy Products Evaluation Contest, held Nov. 12 at Archer Daniels Midland Company James R. Randall Research Center in Decatur, IL. This was the third year in a row for the Dairy Products Judging Team to win the National Championship. The team placed first in milk, butter, ice cream, and Cheddar cheese. A total of 38 undergraduate and graduate contestants from 10 universities in the U.S. and Canada participated in the contest.

SDSU team members were Samantha Erickson, Postville, IA; Rebecca Hanson, Brandon; Eric McNeel, Blackfoot, ID; and Gagan Deep, Kurukshetra, India. The team is coached by Bob Baer, SDSU Professor of Dairy Science and Lloyd Metzger, SDSU Associate Pro-

fessor of Dairy Science and Alfred Chair in Dairy Education.

Erickson placed first overall, including first in milk, butter, and Cheddar cheese. As top judge in the nation, Erickson received the Robert Rosenbaum Award and lifetime membership in the National Dairy Shrine. She has also been invited to participate in the spring 2011 Quality Check Dairies, Inc. annual conference in St. Louis, MO. Hanson placed fourth overall, first in ice cream and second in milk and butter. She was awarded lifetime membership in the National Dairy Shrine. McNeel was 12th overall and placed fifth in Cheddar cheese. In the graduate student contest, Deep placed first overall and was first in milk, butter, ice cream, cottage cheese, and yogurt. As top judge in the graduate contest, Deep received the Genevieve Christen Award.

For placing first overall, the SDSU team won the Shirley Seas Memorial Scholarship. This scholarship is in memory of Shirley Seas, who coached the SDSU team for 21 years. Baer also received the Aurelia and George Weigold Coach of the Year Award.

The contest was sponsored by the U.S. Department of Agriculture, the Food Processing Suppliers Association, Chr. Hansen, Inc., and the American Dairy Science Association.

## SUMMIT FARM INC.

*Metzger Family Corporation*  
*Registered Jerseys*



Alvin	Art	Harvey	Rodney	Jared
478-4344	478-4465	478-4627	478-4361	472-4411

(712) 478-4465 • Fax (712) 478-4039  
Box 9 • 1334 Dove Avenue • Lester, IA 51242

# DAIRY CLUB VACATION

by Chelsey Johnson

Are we there yet? Most people can recall a family vacation when it felt as if the entire time was spent in a car. What could be better than sitting squished between your siblings in the back seat while your parents try to entertain you by pointing out different license plates as vehicles pass by? On November 19, dairy club members, one advisor and his guest squeezed into three university vans and set out for the 20 hour ride to the Canadian Royal Fair in Toronto, Ontario—family vacation style.

It wouldn't be a family vacation without some kind of activity to keep the children in the backseat entertained, so Dairy Club president, Katie Crocker, prepared a spiced-up version of the family vacation past time of watching for unique license plates. Each van was given a list of items to photograph on the way to and from Toronto. Each picture was assigned a point value and the team with the most points after returning to Brookings would receive a special prize. The most competitive portion of this scavenger hunt was earning 10 points for each different state and personalized license plate. This allowed for never a dull moment on the trip, as whenever a unique license plate passed by, three white vans full of college students were swarming to get the perfect photo of the plate.

Every family vacation has to have an educational stop along the way, so we had the opportunity to visit the Crave Brothers Farms in Wisconsin. The Crave Brothers Farm is run by four brothers who grew up on a 40 cow dairy in Wisconsin. Now, their farm consists of 950 dairy cows, and a cheese factory. They also have a manure digester that produces enough power to run their farm. This tour was excellent for our club since it showed a combination of quality dairy production and dairy manufacturing facilities.

After the exhausting ride and a few hours of sleep at a hotel, we finally crossed the Canadian border. While in Canada, we attended the Sale of Stars at the Canadian Royal Fair and saw many high quality dairy animals sold. We also had a chance to see the many booths, exhibits, and different types of animals at the fair. On Saturday, we watched Blondin Redman Seisme, a red and white Holstein, get named the supreme champion of the fair.

Our family vacation also consisted of site-seeing activities. We visited Niagara Falls and had the opportunity to take some great pictures with the falls as a background. We also spent an afternoon touring a winery and were cultured on the art of wine tasting.

Despite one flat tire, one dented van door, one dysfunctional GPS system and hectic Toronto traffic, the trip to the Canadian Royal Fair was a success. The dairy club members enjoyed quality family bonding and had the chance to see a quality dairy facility, see quality dairy animals, and taste quality wine—the perfect family vacation.



## FASCO



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](mailto:rschaeffer@fascosolutions.com)

# MIDWEST REGIONAL ADSA-SAD

by Nicole Stevens

## Heroic Seven of 2011

After one abrupt wake up call and a packed Reading Bus, the South Dakota State Dairy Club headed to River Falls, Wisconsin for the 2011 Midwest Regional ADSA-SAD. The club was well represented with 38 members and two advisors, Dr. Metzger and Steve Crego to keep everyone in line. The first destination of our Wisconsin journey was to Goblirsch Dairy, a robotic milking operation near Lamberton, MN. The dairy was many of the members first look at a robotic milker. The Goblirsch's were very welcoming and have created a unique operation focused on innovation and engineering. Our tour concluded with a taste of Moo Joos, a local brew made from milk in Lucan, MN. Continu-



ing on the Minnesota brew tour we made it to Schell's fishing hook highlighted the rendition of Pink's Raise Your Glass. After a performance like this, everyone was ready for the dance floor. Dr. Metzger and Crocker showed off their Jitterbug skills and we saw a few glimpses of Justin Bieber throughout the night.

Saturday's events featured all aspects of the industry from a tour of the new UWRF Dairy Learning Center to rotational grazing and fighting fair against animal activists. The breakout sessions took an angle of production or business and marketing focus. Members were given their track of choice and some created their own path. Saturday night wrapped up with the awards banquet and one last dance. The group enjoyed a keynote address about tearing down silos and speaking up for the voice of Ag. The awards presentation followed with SDSU winning the Karaoke contest and top electronic yearbook. Another successful Midwest ADSA-SAD.

Each one of us came home with our own memories and inside jokes of the weekend and I am sure next year's trip to Illinois will be no different.



ing on the Minnesota brew tour we made it to Schell's Brewing Company in New Ulm, MN for a brief tour and taste of German tradition and Minnesota history. We reloaded the bus with Captain Corey, had it our way for lunch at Burger King and fit in a quick nap before we made it to River Falls for the big weekend. Just in time for the Quiz Bowl competition, our junior and senior teams tested their knowledge against other Midwestern Universities. No winning trophies, but we put up a good fight. Friday night's events continued with the annual business meeting and some good laughter with Comedy Sportz. Entertainment had just begun as the SDSU Dairy Club shined during the evening Karaoke contest. The cow suit wore by Katie Nelson and Wylie's





## RELAY FOR LIFE

by Cassie Hulstein

The Relay for Life event took place on April 30, 2010 on the Campanile green. Relay for Life is an all night fundraising event for the American Cancer Society. The point behind the all night event is that cancer never sleeps, and neither will we. The theme for this year's Relay for Life was "Marga-relay-ville, giving Cancer the Cha Cha Cha". The Dairy Club had 2 teams of 10 people that participated in the event, with Cory Zelfel and Cassie Hulstein as captains. They held grilled cheese fundraisers on campus and sold luminarias to raise money before the event. On the night of the Relay, Dairy Club sold grilled cheese sandwiches and apple cider, and participated in other fun activities throughout the night. Cory Zelfel and Austin Ashe took part in a unique contest. Cory spread shaving cream all over his face, and Austin threw cheeseballs

at him. Whoever had the most cheeseballs on his face at the end won. Cory and Austin won that contest. Our team also had to design a fashionable outfit out of a t-shirt, brown paper bag, beads, string, and duct tape. This outfit was modeled by Austin Ashe. Joe Darrington was our team's Mr. Relay this year. He had to dress and act the part of a lady. He also had to answer questions such as "What would be the perfect date?" and "Who would be the perfect man for you?" Joe wore the club's cow costume and proclaimed himself as Josie the Jersey. Other events at the Relay reminded the teams why they were there and what the American Cancer Society does. After the end of the night, Dairy club had raised the most money with \$3,778.73! The event raised over \$26,700.00 for the American Cancer Society.



## ADOPT-A-HIGHWAY

by Katie Rusch

This June, the SDSU dairy club became the proud parents of mile 418-421 of highway 14 as the club joined the Adopt-a-Highway program. On a windy afternoon in October, about 25 club members were equipped with neon vests, rubber gloves and garbage bags and ventured out to clean the ditch for the first

time. The event served as a great way for new dairy club members and returning members to get to know each other and work

together. During the event we learned how many dairy club members could fit inside Katie's truck and Wylie was thrilled to find a couch cushion for his apartment. After our garbage bags were filled, we enjoyed pizza and went back to the Dairy Micro building to hold the October dairy club meeting.



## ALASKA ADVENTURE

by Melissa Lax

On May 10, 2010, ten Dairy Club members and two chaperones flew out for an Alaskan adventure. Landing in Anchorage late Tuesday night, the group took advantage of the long daylight hours to admire the mountains surrounding the city while settling into the hotel. Wednesday morning, some of the group awoke to find moose walking in the parking lot before beginning the 2.5 hour drive to Seward. While in Seward, part of the group visited some gift shops and toured the docks, and others explored the Alaska SeaLife Center where we admired Woody, a 2000 lb Stellar sea lion. Because the fishing trip was postponed, the group decided to drive to Homer on Thursday in hopes of meeting the crew of the Time Bandit, one of the ships from the TV show, "Deadliest Catch". Although the gift shop was closed, Homer still offered the group beautiful scenery, and for some, a boat ride out onto the ocean.



could walk up to the Alaskan Pipeline and learn about its construction. We then toured the El Dorado Gold Mine where we got to pan for gold and where we met Earl Hughes, Alaska's Ambassador of Country Music (appointed by Sarah Palin). Earl took us out for Chinese, showed us his guns, and gave us some moose meat to grill, which tasted delicious.

After seeing Mt. McKinley from afar, we drove back down to Wasilla, where we settled into our hotel on beautiful Lake Lucille. On Monday we toured the Matanuska Creamery and two dairy farms. It was interesting to hear how these farms operate in that climate and how they continued to farm even when they had nowhere to sell their milk. The creamery let us sample their different cheese curd flavors and amazed us all by telling us that they pay their dairy farmers \$28 cwt. On Tuesday, the group toured the Musk Ox farm. They taught us about Musk Ox fur and how they were almost extinct. They also led us out into the pasture so we could see the Musk Oxen and their calves. Later that afternoon we drove back down to Seward for our fishing excursion the next day.

Our fishing charter left early the next morning. The weather was quite chilly and there was talk of winds later that day. We ventured out onto the ocean and let out our fishing lines. At the first spot we caught a lot of fish that looked like baby sharks. Since we could not keep or eat those, we moved to a new spot where we caught plenty of Halibut, which was what we were looking for. We were able to package and freeze the Halibut we caught so we could eat Alaskan Halibut at home. We flew back to Sioux Falls the next day. All in all, our trip was an exciting and memorable one, filled with many new experiences.



The next day, Friday, the group travelled up to Denali National Park. Although the drive was long, the group was able to see moose, caribou, and snowy mountains along the way. We also stopped at Huskytown, the home of an Iditarod dog sled musher. He told us about the Iditarod and how he trains his dogs for the race. He showed us some of his equipment and introduced us to his dogs, who then pulled us behind a sled on wheels for a ride. While in Denali National Park, we stayed in a couple cabins along a little lake. On Saturday, the group suited up for whitewater rafting on the 32 degree Nenana River, which still had melting ice along its banks. After taking a dip in the cold river, the group drove up to Fairbanks for some rest. On Sunday, the group drove to a stop along the highway where we

## MISS HOMELY COMING CONTEST

by Mercedes Milkmaid



Mercedes Milkmaid made her debut as a Miss Homelycoming contestant this Hobo Days. Dressed to impress in Peace. Love. Hobos fashion, Mercedes stole the audience with laughter and charm. After hard work, practice and patience, chorographer Melissa Lax and make up artist Katie Crocker pulled this competition together and are taking appointments for their next diva! Pulling off the Shakira/Celine Dion ribbon dance was a competition highlight, even with

a few kinks in the performance. Miss Homely Coming featured 10 other male contenders coming from all different SDSU paths. With unforgettable dance moves and a graceful bathing suit routine, Mercedes grabbed the judges' attention and made it to the final round. Mercedes Milkmaid earned Runner-Up Miss Homely Coming 2010 and has earned a special place in this year's digest and Dairy Club hall of fame! Wylie, we are so proud of you.

## INTRAMURAL SOFTBALL TEAM

by Katie Rusch



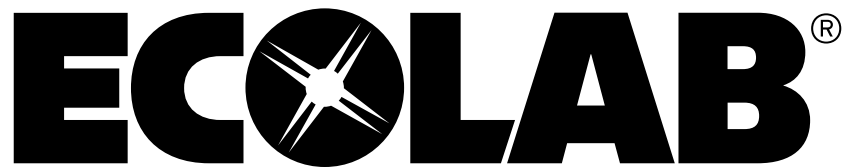
Dairy Club members competed in Co-Rec intramural softball during the spring. Although it was a short three week season, those who played said it was a lot of fun and well worth their time.

During the season, the Muddy Udders played five games and won one ... but who's counting? We had a lot of fun, and that's all that matters.

The weather was perfect for all of our games, with no rain-outs occurring. We played on Wednesday evenings, with two games taking place each week except the last. Games were held at Southbrook Park in Brookings.

The rules required an equal mix of girls and guys on the field in order to play. We had 19 people on the roster, so there was a good turnout of players at each game.

Although none of our players will be trying out for the majors, the Dairy Club's first venture into playing intramural softball was definitely successful.



**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](http://www.ecolab.com)

## NATIONAL AG DAY

by Katie Rusch

Members of the SDSU Dairy Club participated in National Ag Day on March 20, 2010, at the Washington Pavilion in Sioux Falls, South Dakota.

Dr. Lloyd Metzger, along with Katie Crocker, Cory Zelfel, Cassie Hulstein, Carrie Ellefson, Sami Erickson, and Katie Rusch, spent the day teaching the young attendees how to make butter. Two gallons of cream, 500 plastic cups, and many tired arms later, making butter turned out to be a great success.

Both the kids and their parents enjoyed the simple, yet somewhat tiring process of shaking the cream until butter had formed. All of their hard work definitely paid off, because attendees were able to enjoy the butter on some fantastic homemade bread.

Along with making butter, the kids were able to look at a sample of whipped cream under a microscope and enter a coloring contest. The kids enjoyed coloring cow pictures, which were judged by members at the next club meeting.

The Dairy Club members that helped to make Ag Day a success definitely enjoyed the day as much as the kids. Taking the opportunity to act like big kids themselves, they took a few goofy pictures and had fun checking out all the creative booths that were set up.



## SUPPER AT CUBBY'S



# HOLIDAY CHEESE BOX FUNDRAISER

by April Johnson

Ah the power of cheese. It was the power of cheese that helped dairy club celebrate yet another successful Holiday Cheese Box fundraiser. The power of cheese united dairy club members to work together to pull off this fundraiser. In order for the sale to be successful, planning for the sale began early last spring when we preordered 6,000 lbs of cheese. Shortly after returning for summer break at the Dairy Club pictures, nearly 50 dairy club members gathered to help stuff 1,200 envelopes to be sent to past cheese box customers and alumni. With everyone's help, we were able to stuff and prepare all of the letters in a short amount of time. After the letters were sent, dairy club members worked together to cut and package the cheese into one-pound blocks. Because of the construction in the dairy plant, we experienced some challenges with cheese cutting as we were forced to move from the traditional cheese cutting room to a new location. However, members quickly adjusted to the new facility.

Besides the new facility, we also expanded our horizons and sold cheese at some new locations. We were able to boost cheese box sales by having the opportunity to sell cheese at the new dairy bar store downtown, Campanile Connection. Additionally we had the opportunity to for the first time to sell cheese boxes online through the SDSU bookstore website.

After the four weeks of cheese box sales, we sold 5,795 blocks of cheese total. There were 350 boxes shipped and we sold many boxes online through the bookstore, at Campanile Connections, and at the SDSU Dairy Bar on campus. Regardless of the challenges and changes, we still had a successful cheese box sale. It would not have been possible, however, without all the help from alumni and faculty, dairy club members, and most of all the Dairy Bar/ Plant staff who allowed us to sell cheese in their store and allowed us to use their facilities. In addition, a big thank you goes out to all of the people who purchased cheese boxes!



***This page is sponsored by the proud parents of Megan Forst.***



©2011 Wells' Dairy, Inc. All rights reserved.

Good luck to SDSU students and alumni.



[www.bluebunny.com/careers](http://www.bluebunny.com/careers) | EEO/AA Blue Bunny is an Equal Opportunity Employer

# DAIRY CAMP

*by April Johnson and Val Mohr*

June 15, 2010- Nearly 45 area youth attended the eighth annual South Dakota State University Dairy Camp hosted by the Dairy Club from Thursday, June 10 to Saturday, June 12. Dairy Club members, April Johnson of Heron Lake, MN and Val Mohr of New Ulm, MN, co-chaired the annual event held during national Dairy Month.

Participants spent the bulk of their time at the South Dakota State University Dairy Research and Training Facility, north of campus learning to care for the a heifer they purchased at a mock heifer auction using "Moola" they earned from games and other activities. Some had never touched a dairy cow and while others utilized more advanced skills, but both clipped, lead, fed, watered, washed their heifers.

Campers were able expand their knowledge of the dairy industry from workshops throughout the camp. One of the workshops included information on dairy promotion. South Dakota Dairy Princess, Emily Jungemann, taught participants how they could promote the dairy industry. Another workshop focused on fitting, clipping and preparing a heifer for show. Meanwhile other workshops included, a tour of the SDSU Dairy Plant, making homemade ice

cream, dairy judging, and preparing oral reasons.

A tour of Hilltop Dairy, east of Brookings, a dairy quiz bowl competition, bowling, a movie night and the Ag Olympics are just a few of the other activities that kept campers busy throughout the rest of camp.

The final day of dairy camp included a judging contest and a dairy showmanship and an optional fitting contest.

Dairy Showmanship Competition. Parents were invited to attend the Showmanship and fitting competitions. Prizes were awarded to the top two participants in each age division. The results are as follows:



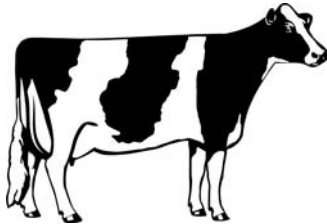
Sarah Eggert, Champion Jr. Showman, Sierra Swanson, Reserve Champion Jr. Showman, Alyssa Hulstein, Champion Sr. Showman, Kyle Viland, Reserve Champion Sr. Showman, Gavin Viland, Champion Jr. Fitting, Brody Forst, Reserve Champion Jr. Fitting, Alyssa Hulstein, Champion Sr. Fitting, Kyle Viland, Reserve Champion Sr. Fitting, Sierra Swanson, Champion Jr. Dairy Judging, Shelby Fasching, Reserve Champion Jr. Dairy Judging, Kassidy Busse, Champion Sr. Dairy Judging, and Grace Westerman, Reserve Champion Sr. Dairy Judging.



***This page is sponsored by Van Eck Dairy.***



# *SDSU Jackrabbit Dairy Camp*



**June 16-18th, 2011**  
**Ages 8-18**  
**Cost \$50**



Campers will enhance and develop new skills in dairy judging, showmanship, and ways to positively promote the dairy industry!

Send Registrations by: May 25, 2011

.....  
Name: \_\_\_\_\_ Age: \_\_\_\_\_ Gender \_\_\_\_\_

Address: \_\_\_\_\_ City: \_\_\_\_\_ State: \_\_\_\_\_ Zip Code: \_\_\_\_\_

Parents: \_\_\_\_\_ Home Ph. # \_\_\_\_\_ Cell Ph. # \_\_\_\_\_

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

Please Send Registrations to:  
Val Mohr  
10679 Cty Rd 24  
New Ulm, MN 56073

For further information contact:  
sdsu\_dairyclub@yahoo.com  
Val Mohr (507) 217-6880  
April Johnson (507) 221-0015  
Cassie Hulstein (507) 227-7628

\*Checks payable to SDSU Dairy Club



**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.



## FESTIVAL OF TREES

by Cassie Hulstein

After the November dairy club meeting, members decorated ornaments for the Dairy Club's tree at the Festival of Trees at the Student Union on campus. This year's tree would be filled with light bulb cows. Club members spray-painted used light bulbs white to create a base color. They then designed the cows' faces, some a little more personalized than others, using permanent markers. The silver

tips of the light bulbs were then painted red to simulate a hat, and cotton balls were glued to the rim. About 45 light bulb cows were made and displayed on the Dairy Club's tree in the Union and lit up with Christmas lights. We were fortunate enough to receive a fascinating tree skirt made by Jackie Forst to finish off our tree.



## BOWLING

by Melissa Lax

It was the best of balls, it was the worst of balls. It was probably a bowling ball. The SDSU Dairy Club is always looking for fun new feed-stuffs to incorporate into our ration of activities. This year was no exception with the induction of bowling. College League meets every Monday night, and a few of our members rose to the chal-

lenge of competing against other college teams in a twelve week tournament. Our skills ranged from very, very novice to those of us who own our own bowling ball. Good thing the handicap compensates!! Like everything that Dairy Club does, fun was had by all. Bowling was no exception... and we may have started a few new traditions to boot!



## OOZEBALL

by *Melissa Lax*



Muddy Udders. Not something your average dairy farmer wants to see in the herd. However, when it comes to playing in a mud volleyball tournament, muddy udders were just fine with us. Our team, the Muddy Udders, made its annual appearance in the spring Oozeball Tournament. There were seven team members; Nate Gollnick, Wylie Scalise, Katie Crocker, Jessica Olsem, Melissa Lax, Angie Klaers, Cameron Pewe, and Team Manager Cory Zelfel. We started the day out dense and rainy. We weren't even on the field yet, and we were already cold and wet. The extra rain added to the mud-

hole in the backyard of Berg and Bailey, as we huddled under towels in our duct taped shoes. Finally, the folks in charge just let us play, and lucky for us, the sun came out. In the first round, we played the Muddy Ducks and came out with a win, albeit covered in mud. That allowed us to move into the second round, where we were defeated. That didn't phase us, though. The water puddle in the ditch was just as fun as the tournament. We gave it our all, and afterward, spent some quality time with a hose at the SDSU Dairy Unit, vowing to sling some mud next year.

## 2010 NDPRB SCHOLARSHIP WINNERS

by *Dr. Vikram Mistry*

Eight dairy science students have been named as recipients of the 2010-2011 National Dairy Promotion and Research Board scholarships. Recipients include - **Austin Asche** of Hutchinson, MN; **Samantha Erickson** of Postville, IA; **April Johnson** of Heron Lake, MN; **Emily Jungemann** of Wolsey, SD; **Melissa Lax** of Sleepy Eye, MN; **Ana Schweer** of Watertown, SD; **Nicole Stevens** of Pipestone, MN; and **Todd Wight** of Grace, ID. On behalf of dairy farmers, the National Dairy Promotion and Research Board each year awards nationwide up to 19 \$1,500

scholarships and one James H. Loper award of \$2,500 to eligible undergraduate students enrolled in college or university programs in the US that emphasize dairy science. The Loper award this year has been presented to **Nicole Stevens**. Recipients are selected on the basis of academic performance, coursework related to dairy, commitment to a career in dairy, involvement in extra-curricular activities, especially those related to dairy, and leadership ability, initiative, character, and integrity.

## 2010 HEIFERS FOR STATE

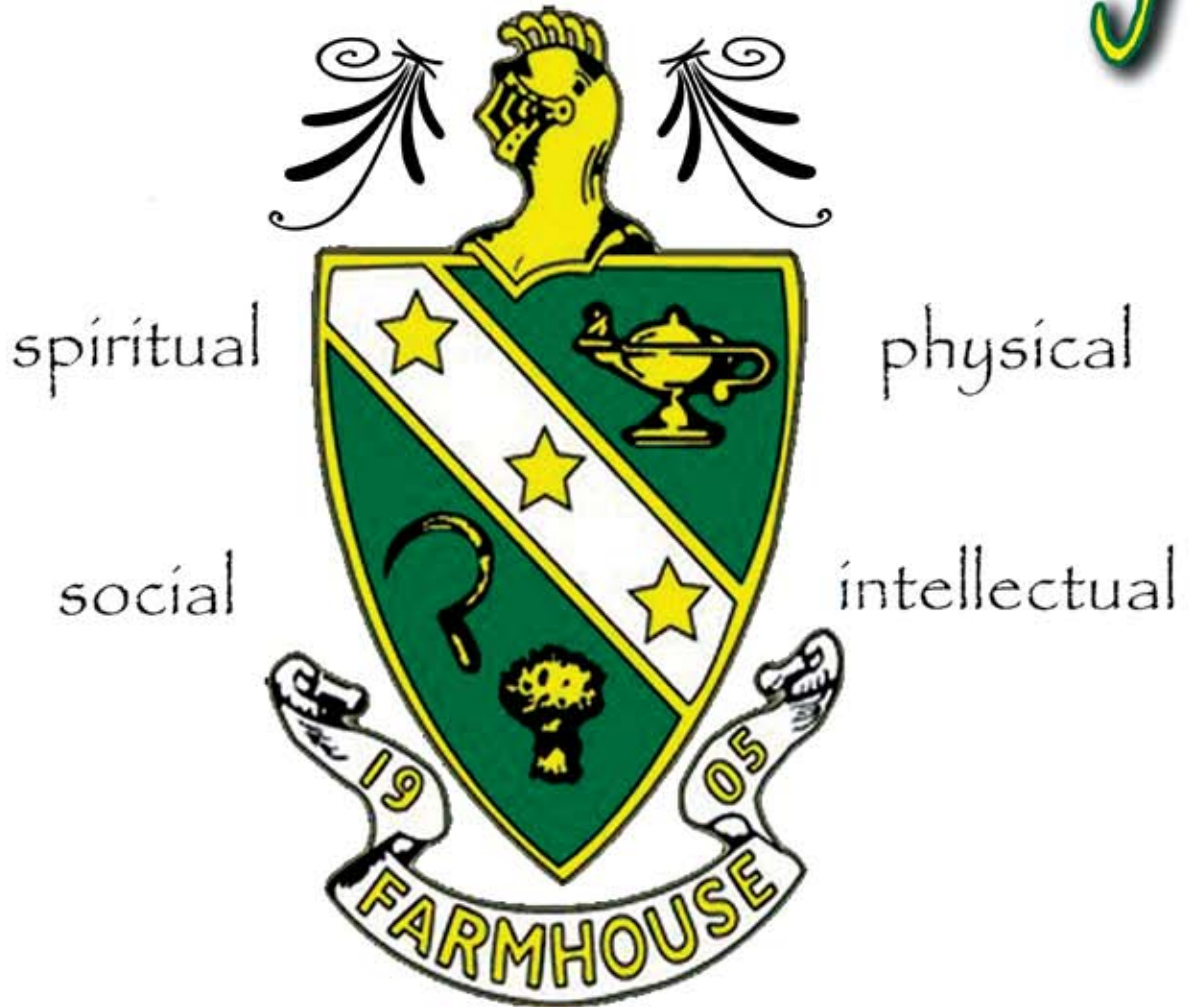
by *Dr. Vikram Mistry*

The Dairy Science Department started the Heifers for State program in 2006. The purpose of this program was to generate resource to strengthen teaching and research opportunities for Dairy Production students. The 2010 Heifers for State was held in conjunction with the annual South Dakota Central Plains Fall Sale on 30th October 2010 at the Animal Science Arena on the SDSU campus. Dairy Club members worked all week to set up the arena, prepare cattle, feed and milk them. On the day of the sale they showed the cattle to

buyers. Over 60 animals were sold at the sale. Three generous producers also donated animals for the fourth Heifers for State program. Donors included New Alta Dairy, Pipestone, MN; K. C. Dairy – Edward Kavanaugh, Elkton, SD and Marv and Joy Post, Volga, SD. \$5,000 were raised from the donated animals. This contribution will be used for supporting dairy education, research programs and providing scholarships to Dairy Science students at SDSU.

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.

For more information:

Brian Gottlob - President  
brian.gottlob@hotmail.com  
605-421-4829

Nate Cockburn - VP Alumni Relations  
nathaniel.cockburn@jacks.sdstate.edu  
712-229-3735

Peter Sandager - VP Recruitment  
plsandager@jacks.sdstate.edu  
651-472-1816

# Get the Scoop at the SDSU Dairy Bar

**Cheese Snacks Ice Cream Gift Certificates Shakes Butter Lunch & More**

**Check Out the NEW Campanile Connection on Main Avenue!**

Open Monday-Friday 10 am-5:30 pm Thursday open til 8 pm Saturday 10 am-4 pm & Sunday 12-4 pm



Located in the Dairy Microbiology Building  Open Monday - Friday 8:00 am to 5:00 pm  
Call for your next occasion (605) 688-5420 Campanile Connection (605) 688-4947

# DAIRY SCIENCE SCHOLARSHIPS FOR 2011

## Award

### **Alfred Tobkin Memorial**

Deep, Gagan: \$110  
Hanson, Rebecca: \$110  
McNeel, Eric: \$110  
Wahls, Samantha: \$110

### **Dairy Challenge Team**

Crocker, Katelyn: \$150  
Jons, Heather: \$150  
Lax, Melissa: \$150  
Zelfel, Cory: \$150

### **Dairy Judging Manufacturing**

Wahls, Samantha: \$150

### **Dairy Judging Production**

Nelson, Katie: \$150

### **Forbes Leadership**

Johnson, April: \$300

### **Graber-Ford**

Lax, Melissa: \$100

### **Howard Voelker Memorial**

Jons, Heather: \$200  
Nelson, Katie: \$200  
Rice, Megan: \$200

### **Student Employee Excellence**

Hinkeldey, Renae: \$250  
McNeel, Eric: \$250

## Current

### **Alfred Herman Rishoi Memorial**

Evans, Jordan: \$550  
Lais, Taylor: \$550

### **Assoc. Milk Producers, Inc.**

Mohr, Valerie: \$1000

### **Clyde Helsper Memorial**

Chapman, Roxane: \$500

### **Dairy Club**

Johnson, April: \$500  
Maher, Mitchell: \$500

### **Dairy Connections**

Klaers, Angela: \$1000

### **Dairy Science**

Huegli, Megan: \$400

### **Danisco**

Asche, Austin: \$1000  
Rensink, Luke: \$1000

### **David H. Henry Memorial in Ag & Bio Sciences**

Nelson, Katie: \$200

### **Davisco Foods Int'l., Inc.**

Becker, Jessica: \$750

### **Dean Foods -Land O'Lakes**

Tews, Danielle: \$1000

### **Derdall**

Oakley, Joshua: \$500

### **Emery Bartle Memorial**

Sellner, Angela: \$5000

### **Gilbert T. & Olga Gilbertson Memorial**

Neugebauer, Larissa: \$550

### **H. C. Olson**

Anderson, Kyle: \$500

### **Heifers for State**

Sellner, Noah: \$500  
Vander Wal, Jennifer: \$500

### **I-29 Dairy**

Hammink, Tom: \$500

### **J. J. Yee**

Bates, Adam: \$500

### **James Marvel Memorial**

Alexander, Lee: \$450

### **John Anderson Memorial**

Chapman, Roxane: \$2000

### **John C. Gross**

Vander Wal, Alisha: \$1000

### **Joseph Van Treeck**

Pennings, Timothy: \$1300

### **Kemps, LLC**

Forst, Megan: \$1500

### **Kirk Mears Memorial**

McMartin, Laura: \$950

### **Land O'Lakes -Region 65**

Ochsner, Justin: \$250

### **Midwest Dairy Association**

Holdvogt, Matthew: \$1500  
Jungemann, Emily: \$1500

### **North Central Cheese Ind. Assoc.**

Hartkopf, Kaitlin: \$1800  
Hulstein, Cassandra: \$1400  
Johnson, April: \$1800

### **North Central Cheese Ind. Assoc. Recruiting**

Anderson, Kyle: \$500  
Huegli, Megan: \$500

### **Ross Baker**

Hinkeldey, Renae: \$600

### **Ryan Graber Memorial**

Liebenstein, Grace: \$1000

### **Saputo Cheese**

Petersen, Morgan: \$1000

### **Schreiber Foods**

Flynn, Eric: \$1500

### **SD State Dairy Association**

Chapman, Bethany: \$1000  
Gunnink, Jennifer: \$1000  
Schuur, Johnna: \$1000  
Schweer, Ana: \$1000

### **Shirley Seas Memorial**

Gollnick, Nathan: \$500

### **Susan Hawkins**

Berg, Kevin: \$1000

### **T. M. Olson**

Van Eck, Cody: \$600

### **Todd and Erica Stahl**

Moorse, Brittany: \$1000

### **Valley Queen Cheese Factory**

Paterson, Molly: \$4000

### **Walt and Yvonne Wosje**

Rice, Megan: \$1000

### **WOW Logistics Donald E. Utschig**

McNeel, Eric: \$1000

## Incoming

### **Clyde G. Helsper Dairy Fieldmen's Association**

Sontag, Sara: \$1000

### **Dairy Science Faculty**

Duban, Clarissa: \$1000

### **Howard Voelker Freshman Dairy Production**

Wild, Bobbi Jo: \$1000

### **Midwest Dairy Association /SD Division**

Choudek, Benjamin: \$1000  
Konz, Abigail: \$1000

### **North Central Cheese Ind. Assoc. Recruiting**

Ihnen, Brady: \$1000

### **Royal and Helen Doner Freshman in Dairy Production**

Louwagie, Bridgette: \$550

### **SD Dairy Fieldmen's Association**

Berg, Samantha: \$1000  
Laska, Natasha: \$1000  
Pitman, Riley: \$1000  
Sandberg, Teresa: \$1000  
Schaefer, Samantha: \$1000

### **SD State Dairy Association**

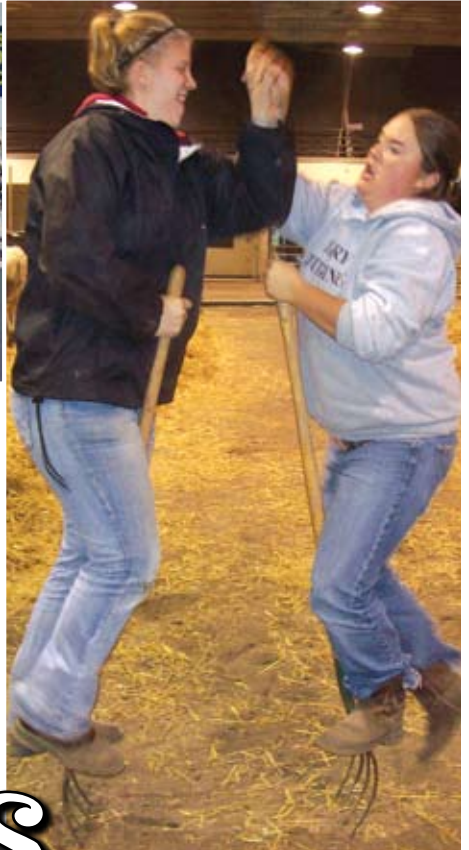
Olson, Lydia: \$1250

### **Valley Queen Cheese Factory Freshmen**

DeVaal, Jeremy: \$1000

### **William & Marge Kallemeyn & Sons**

Alburo, Dave: \$850  
Stage, Della: \$850



# Candid







# Candid





# Candid





# DairyNet<sup>INC</sup>

## *Profit Strategies for Success!*

- Gross Margin Marketing
- Cash Flow Projections
- RestructureSupport
- Daily Cost of Production
- Business Planning
- Risk Management
- Feasibility Studies
- SWOT Analysis
- Interim Management



151 Airport Ave. Brookings, SD 57006 Phone:605-697-3000  
solutions@dairynetinc.com [www.DairyNetInc.com](http://www.DairyNetInc.com)



# South Dakota State University

College of Agriculture and Biological Sciences  
Dairy Science Department

**SDSU DAIRY CLUB**  
Box 2104, Dairy-Micro Bldg.  
Brookings, SD 57007-0647

**Change Service Requested**

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



**DAVISCO**  
FOODS INTERNATIONAL, INC.\*



LAKE NORDEN CHEESE COMPANY, A JACKRABBIT DAIRY COUNCIL MEMBER AND PROUD  
EMPLOYER OF SDSU ALUMNI WOULD LIKE TO CONGRATULATE ALL SOUTH DAKOTA STATE UNIVERSITY GRADUATES.

**GO JACKS!!**

LAKE NORDEN CHEESE COMPANY  
408 DAKOTA STREET  
LAKE NORDEN, SD 57248  
605.785.3683