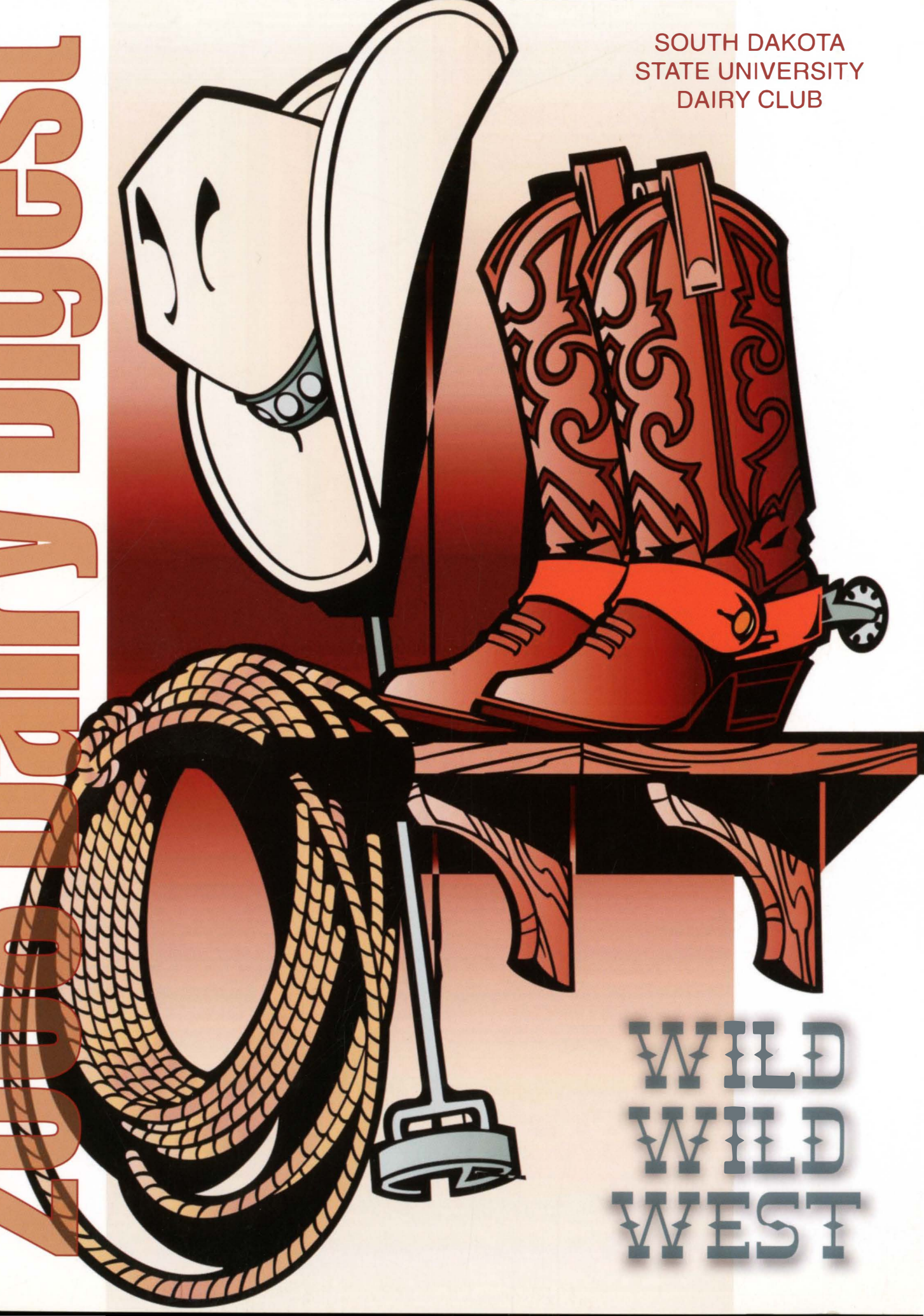


# 2008 Dairy Digest

SOUTH DAKOTA  
STATE UNIVERSITY  
DAIRY CLUB



WILD  
WILD  
WEST



South Dakota State University Dairy Club



SDSU Dairy Club Advisors

(L-R) Dr. Arnold Hippen, Dr. Vikram Mistr, Mr. Matt Laubach, Dr. Lloyd Metzger, and Dr. Kenneth Kalscheur

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Andy Walker  
Wendy Weber  
Bekki Wirt



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# WILD WILD WEST



Twelve hundred copies printed by the SDSU Dairy Club at no cost to the State of South Dakota.

## DEDICATED TO DR. ARNOLD HIPPEN

The SDSU Dairy Club is pleased to dedicate this year's annual *Dairy Digest* to Dr. Arnold Hippen. Dr. Hippen is a tremendous asset to the SDSU Dairy Club. He is one of our most reliable advisors by attending club and executive meetings, chaperoning trips, and helping with fundraisers. Dr. Hippen has taken time out of his weekends and vacations to travel from Canada to California with the Dairy Club. His advice is always freely given and quite helpful. Dr. Hippen even invited Dairy Club members to join his family for a grill out and bonfire last spring.

As a professor, Dr. Hippen specializes in dairy cattle feeding and nutrition, but is willing to take any other additional classes that students desire to take. Dr. Hippen's classes are sought after by students and provide excellent hands-on education. As a highly esteemed member of the American Dairy Science Association, Dr. Hippen also serves as an advisor to numerous students. He guides and leads them through their educational career with wisdom and understanding.

The SDSU Dairy Club would like to thank Dr. Hippen for all of his help and time devoted to the club, as well as for being an excellent professor, advisor and friend.



*Where simple goodness begins.*

Land O'Lakes Dairy Products Division  
Brookings, SD

## ROPING IN THE MEMORIES by Abbie Wirt and Jessica Berg

As the year wraps up, we begin to remember the knowledge we've gained, the people we've met, the places we've been, and the fun we've had. From dairy tours to ski trips, each of us has had the opportunity to grow in the dairy brotherhood here at SDSU.

As SDSU dairy students are roped in from Georgia, California or even the Midwest, we start to realize the importance of the dairy industry and our time here at SDSU. We are continually learning about the dairy industry and have been branded as successful dairy students.

As we are let loose upon graduation, we'll hopefully giddy-up and gallop into our careers as thriving professionals in the dairy industry!

We would like to express our gratitude to all the contributing staff that helped make this year's *Dairy Digest* a memorable publication. We are excited to present this wild, wild West edition of *Dairy Digest*, as we have been roped in, branded, and let loose into the utterly amazing dairy industry!

### 2007-2008 DAIRY DIGEST STAFF MEMBERS

Co-Editors:  
Abbie Wirt (left)  
and Jessica Berg



### Contributing Staff:

(left to right)  
Rachel Patrick  
Sami Wahls  
Tim Korver  
Wendy Weber

## DEPARTMENT HIGHLIGHTS by Vikram V. Mistry

*D*airying in the Wild Wild West in the past year has witnessed excitement that has been a long time in the making; the Dairy Science program at SDSU has its roots that go back to the origins of the university 127 years ago.

By some accounts, 2007 was a landmark year for our program; it marked a century of existence in its present format. Over the course of these years, the program has evolved in response to trends and needs of the industry through teaching, innovative research and service activities.

In January 2007, Dr. David Chicoine became the 19th President of SDSU and guided the university through a strategic planning effort. The Dairy Science Department was an integral part of this process in which we paused to reflect on the past and chart a path for the future. The net result: our mission will be to help create a prosperous future for the dairy industry of South Dakota, the region, nation and world.

Our vision is to be a national and international leader in dairy education, research and extension. There are specifics within these broad and all-encompassing aspirations. The department's missions are directly tied to the dairy industry. In recent times, there have been increases in cow numbers, milk production and profitability in the state, though farm numbers have decreased. One of our own Holsteins became the top milk producer in the state. For the first time in nearly 14 years, our undergraduate student numbers were back to 70 and included

students from six states in the U.S.



There was an abundance of excellence among our students. Examples include recognition through nationally competitive scholarships, leadership positions in professional organizations, positions of ambassadorship for dairy and agriculture in general and for the university. These were in addition to academic excellence on campus. Thanks to the generous support of alums, industry and friends, our students were supported by a total of \$60,000 in scholarships.

The Dairy Club maintained an unrelenting record of activity through cheese box sales, the annual fall sale, Dairy Camp, a trip to the student affiliate ADSA meeting, and other fun and professional activities. These activities have a long-term professional development impact on our students. This is recognized by employers; employment opportunities for our graduates are excellent at 100%. Eleven companies visited the department and conducted 115 interviews during 2007. Several students received multiple job offers with starting salaries for B.S. degree holders ranging from \$40,000 to \$50,000.

Our faculty obtained approximately \$350,000 in grants to help support research. Our faculty members were recognized at the local and national levels through awards of merit, promotion and tenure. Industry commitment through the Jackrabbit Dairy Council and "Heifers for State" has taken us to a new level of collaboration and integration within the dairy industry.

With immense commitment from the Jackrabbit Dairy Council that includes dairy farmers and dairy processors, designing of the new dairy plant is well under way and we are nearing ground breaking for the start of construction. Dairy farm remodeling projects are nearing completion.

These exciting events are the foundation for our future. As we continue our journey into the depths of the Wild, Wild West to integrate into and serve the industry, we invite you to come along and give us a suggestion or two.



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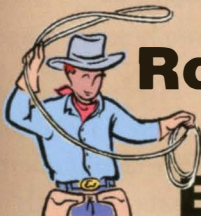
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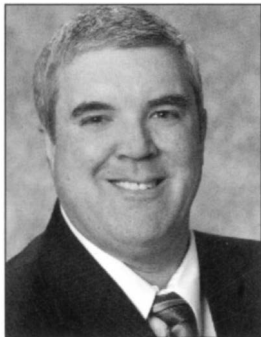
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# Dean's Comments

## COMMENTS by Dr. Gary Lemme



SDSU is where opportunities begin. The SDSU Dairy Science Department is an excellent example. It is one of only two dairy programs in the nation that combines both dairy production and dairy manufacturing. With a 100 percent job placement rate for graduates, it is clear that the dairy industry values the department and its graduates.

Between 2004 and 2005, dairy cow numbers increased by 1.25 percent. All other states except Iowa lost dairy cows during this period. Today there are 85,000 dairy cows in the state, up 4.9 percent from last year. Each year, South Dakota's dairy cattle produce an average of 19,305 pounds of milk each, for an annual total of 1.64 billion pounds. This is a nine percent increase in total milk production, and a 3.9 percent increase per cow.

South Dakota's dairy industry is growing, and the reason can be traced directly to the SDSU Dairy Science Department. Educational programs conducted by the Cooperative Extension Service, combined with recruitment efforts by the State Department of Agriculture, have helped strengthen dairy opportunities. Within the next four years, 36 new start-ups, relocations and/or expansions are expected to add 28,550 cows, for approximately 0.56 billion pounds of milk.

One of the drivers that has helped attract producers has been the increase in milk processing capacity within the state. The Davisco Foods International

cheese plant in Lake Norden is increasing production from 3 to 4.5 million pounds per day.

To keep pace with the high expectations of dairy producers and the dairy manufacturing industry, SDSU will remodel the Dairy Plant. As the project progressed through the various stages of planning, we realized that our initial construction estimate was too low, and have asked the Legislature to authorize more than \$10 million for this project. The source of these funds is the dairy processors and producers who see the value of the SDSU dairy program, and support the future of the dairy industry. We believe that our students must have hands-on learning opportunities with cutting edge technology if they are to be the leaders in tomorrow's dairy industry.

Alumni, industry and faculty are working hard to foster even more opportunities for SDSU dairy students. You have a promising future. We look forward to helping you start your journey.



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## SD DAIRY PRINCESS: KATIE NORLING



I have been thrilled to serve as South Dakota's 53rd Dairy Princess. My family is proud to own a dairy farm west of Beresford, S.D. Throughout my life I have been involved in various aspects of the dairy industry, from cheese making and dairy cattle judging to caring for our cows. I have a great passion for the industry into which I have put my heart and future – dairy.

After the coronation on March 21st, 2007, I jumped into my journey as South Dakota's goodwill ambassador for the dairy industry. I traveled the state representing the industry at various events, fairs and shows. One of the highlights of my reign took place during the summer months. With the help of my mother, Beresford's public librarian, I created a program to present to library story times across the state. There, I had the opportunity to reach children of many ages, as well as their chaperoning parents. The children learned how milk moooves from the cow to their tables as well as the importance of 3-A-Day in their daily diets.

It has been my pleasure to represent a thriving industry that has done so much for my family and me. I would like to thank Midwest Dairy Association and South Dakota's dairy producers for this great opportunity.

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# Dairy Club Officers

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## 2008 OFFICERS

Back row, left to right: Sami Wahls, Secretary; Tim Korver, Vice President; John Temme, President; and Heather Jons, Treasurer. Front row: Jessica Berg and Kaitlin Van Eck, Historians; Abbie Wirt and Rachel Patrick, Activities Coordinators.



## 2007 OFFICERS

Left to right: Heather Rollefson, President; John Temme, Vice President; Abbie Wirt, Secretary; Tim Korver, Treasurer; Jessica Berg, Historian; and Activities Coordinators Sami Wahls, Wendy Weber and Jake Krekelberg.



## JOHN TEMME — 2008

Well, it's been a wild ride becoming the SDSU Dairy Club President. Three years after starting college, here I am just finishing up my junior year, and the first half of my Dairy Club presidency.

So far this year, the Dairy Club has been busy with various activities. In January a handful of members embarked on a ski trip to Red Lodge, Montana. Then in February we took a large group to the Midwest Regional ADSA-SAD meeting in the Twin Cities.

In addition, the club has been busy planning various events such as bowling, paintball, ice skating, Little I, and a spring bonfire. We are also planning to hold the annual Dairy Camp for kids ages 8 to 18 June 6-8, 2008. Along with that, we have been working on improving our fundraisers.

The club has a very busy fall ahead, but I look forward to it because I know that my officer team is willing and capable of handling any challenge that gets thrown their way.



## HEATHER ROLLEFSON — 2007

Another productive year for the Dairy Club has passed and a new one will now begin. Only a short twelve months ago I was the newly-elected President of the SDSU Dairy Club. There was so much going on and I

was a little nervous as to where to begin. While writing my "President's Comments" last year, I didn't know quite what I was getting myself into, but knew that the officer team and advisors would help me. And they did.

The Dairy Club started off with a trip to Manhattan, Kansas, for the Midwest ADSA-SAD conference February 2nd and 3rd. It was great to meet people from other schools in the Midwest and see old friends that we have met in the past. In March, Dairy Club members assisted with set-up and during the Central Plains Dairy Expo in Sioux Falls, SD. Club members got the chance to work with industry people while learning a little more about the dairy industry and what it has to offer.

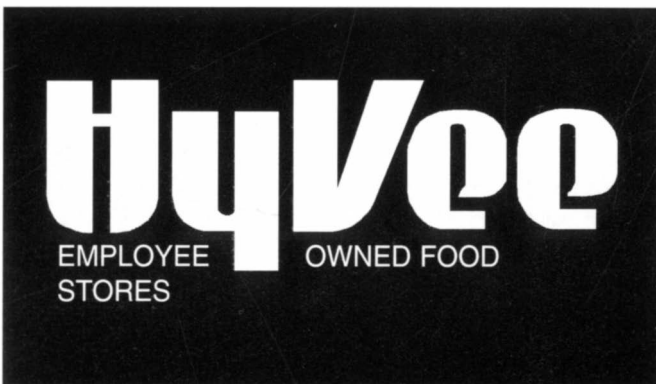
Some of the other activities the club participated in were National Ag Day, Little International, Calf College Catering, and the Dairy Science Banquet.

In June, Dairy Camp was held for kids ages 8 to 18. We tried something new this year called Dairy Days, an appreciation dinner for all the producers who donated an animal to the "Heifers for State" program. Sponsors helped serve the meal for the campers, parents, researchers, and producers. This showed the producers one way we put their donations to work.

The Dairy Club always has a busy fall with welcoming new students, talking to dairy science classes to promote the Dairy Club, and overall college activities like the Ag/Bio Bash. We welcomed new members of the Dairy Club at a surprise bonfire where they could get better acquainted with upper classmen.

The two major fundraisers that we had were a great success. The Central Plains Fall Sale averaged higher than in the past. I would like to thank all those who worked at the event and those who consigned the high quality animals. Our cheese box sales were a success. We completely sold out of cheese and had even ordered more than last year. Cheese boxes take a lot of time and dedication and I thank everyone for the hours that they put in.

I had a great time serving as the SDSU Dairy Club President. I learned a lot and the experiences that I had will stay with me for ever. The officer team that I worked with was amazing. They always had something planned or something to improve on. I want to thank them for helping me keep everything straight and for bringing new ideas to the table. I wish the new officer team the best of luck next year. I know you will do a great job.



# Faculty Spotlights

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## ROBERT BAER

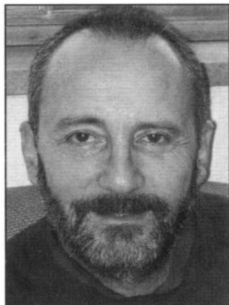
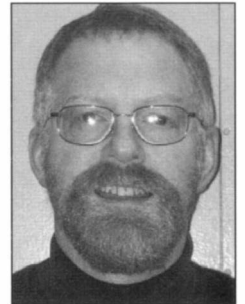
**What classes do you teach?** DS 202 - Dairy Products Judging, DS 321 - Processing I (the frozen desserts section), DS 401 - Advanced Dairy Products Judging, DS 422 - Technical Control of Dairy Products II, DS 492 - Topics, DS 498 - Undergraduate Research/Scholarship, DS 798 - Thesis

**What is your favorite board game?** Monopoly

## HOWARD BONNEMANN

**What classes do you teach?** DS 130 - Introduction to Dairy Science, DS 231 - Dairy Foods, DS 321 - Processing I, DS 322 - Processing II, DS 421 - Dairy Plant Management, and DS 496 - Field Experience

**What is your favorite board game?** Clue



## ALVARO GARCIA

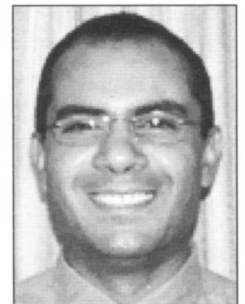
**What classes do you teach?** DS 492 - Spanish for Agricultural Students

**What is your favorite board game?** Scrabble

## ASHRAF HASSAN

**What classes do you teach?** Tech I, Processing I with concentrated milk, Processing II - cultured dairy products and drying

**What is your favorite board game?** Willing to play any board game, especially Scattagories



## ARNOLD HIPPEN

**What classes do you teach?** Dairy Cattle Feeding, Dairy Farm Management, and Dairy Breeds and Breeding

**What is your favorite board game?** Mouse Trap



## KENNETH KALSCHEUR

**What classes do you teach?** DS 130L - Introduction of Dairy Science Lab, DS 432 - Dairy Cattle Feeding, DS 412 - Dairy Farm Management, DS 731 - Lab Techniques in Dairy Science, DS 711 - Ruminology

**What is your favorite board game?** Risk

## MATTHEW LAUBACH

**What classes do you teach?** DS 212 - Dairy Cattle Evaluation and DS 496 - Field Experience

**What is your favorite board game?** The Farming Game



## LLOYD METZGER

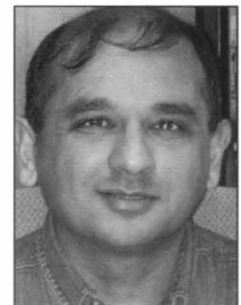
**What classes do you teach?** Processing II, Laboratory Techniques, and Dairy Process and Product Development

**What is your favorite board game?** Sequence

## VIKRAM MISTRY

**What classes do you teach?** DS 101 - Opportunities in Dairy Science, DS 490 - Dairy Seminar, DS 494 - Internship

**What is your favorite board game?** Scrabble



## DAVID SCHINGOETHE

**What classes do you teach?** Introduction of Dairy Science and Physiology of Lactation

**What is your favorite board game?** Sequence

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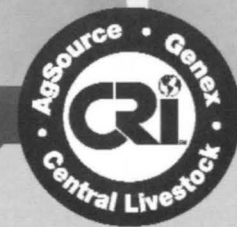
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ASSISTANT PERSONNEL



Jayne Raabe

What is your favorite board game?  
Pictionary



Valerie T. Denison

What is your favorite board game?  
Scrabble



Wendy Weber

What is your favorite board game?  
Apples to Apples



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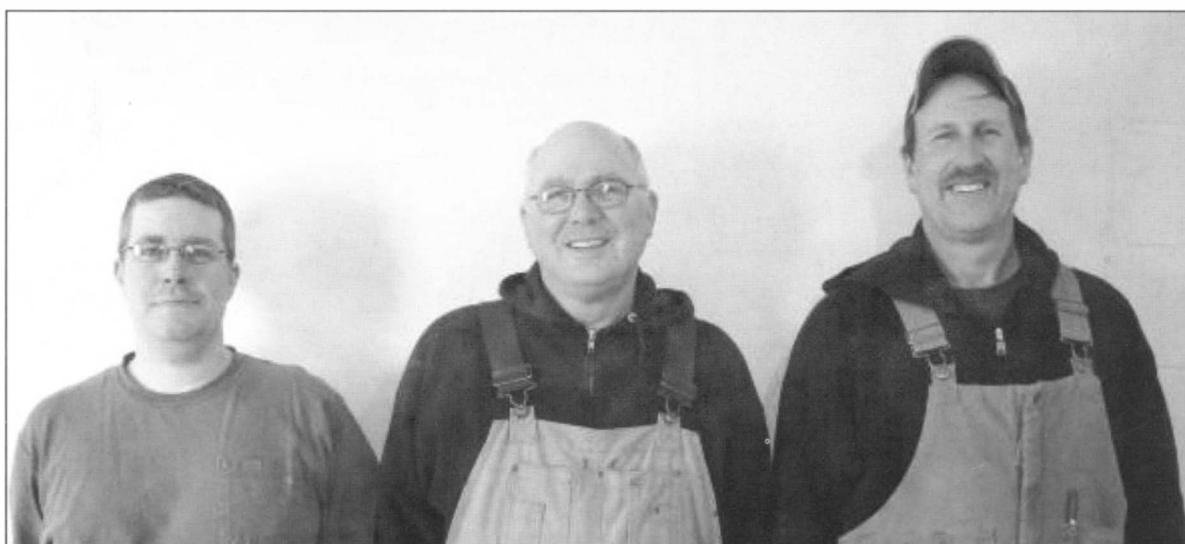
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## SENIORS

Left to right: Bekki Wirt, Brittany Nussbaum, Peter Beck, Wendy Weber, Heather Rollefson, and Jake Krekelberg

## JUNIORS

Left to right: (front row) Abbie Wirt, Kim Allen, John Goens, Jessica Berg, John Temme, and Mirinda Bye; (back row) Theresa Hendrickson, Brian Speltz, and Tim Korver



## SOPHOMORES

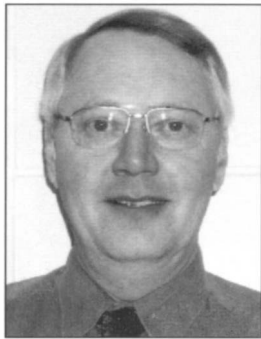
Left to right: Sami Wahls, Ashley Shroeder, Katie Norling, Rachel Becker, Cory Zeifel, Cassey Utke, and Mike Dunn

## FRESHMEN

Left to right: (front row) Emily Evans, Nicki Stevens, Andrea Hoffman, Rebecca Hanson, Kaitlin Van Eck, and Heather Jons; (back row) Rachel Patrick, Marissa Jensen, Mike Donnelly, Stephanie Nussbaum, Cody Schlect, Morgan Peterson, Melissa Lax, and Rachel House.



# Advisors' Comments



## ARNOLD HIPPEN

This past year has been both challenging and eventful for Dairy Club members. Field trips, ADSA activities, judging and Challenge teams, parade floats, cattle sales, Dairy Camp, Dairy Day, serving for industry-sponsored

events, cheese boxes, and promotional activities, along with University and College activities, have kept all members very busy and taxed the leadership skills of those who stepped forward to the challenges. I am very pleased with the performance of club members in the assigned roles and chosen activities over this past year.

With a new leadership team appointed for the coming year, high standards have been established. I expect this year's new leaders to pick up the challenge and move the Dairy Club forward in performance of their usual, and possibly some new, activities. The team is off and running so far with a club-sponsored ski trip to Montana over winter break.

I am pleased to be about to spend another year working with the Dairy Club and want to offer encouragement and the advise to stay "ahead" of the curve on planning this year. The SDSU Dairy Club has become widely recognized for its ability to step up to the plate and take care of business. Press on; here's to another great year!



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## JESSICA BERG

### Minnesota Holstein Association — St. Cloud, Minnesota

**What does the company do?** The Minnesota Holstein Association was organized in 1910 for the purpose of improving and promoting the Holstein breed of dairy cattle. MHA consists of 900 members and is open to all persons interested in Holstein cattle. The mission of the Minnesota Holstein Association is “To enhance the lives and profitability of all dairy producers and enthusiasts by providing opportunities for education, marketing, recognition and socialization.”

**What position, responsibilities, and duties did you have?** I coordinated and ran district Holstein shows by keeping track of class placings, exhibitor and breeder points, and serving as an announcer and ribbon girl. I also interviewed several Minnesota Holstein breeders and wrote articles about them, proofread other articles, and put together ad ideas and brochures. My largest undertakings were the MN State Show and MN State Fair.

**What did you learn?** I learned a lot about the inner workings of a smaller breed organization, and that coordination and cooperation are key to running a smooth operation.

**Why should future students work there?** Minnesota Holstein gives students an opportunity to branch out and connect with Holstein breeders of all types. My time and talents were successfully used to create a more well-rounded *Minnesota Holstein News*. Incoming interns get to choose their articles and get to see plenty of various regions in Minnesota.

**What skills did you obtain?** I mastered the skill of driving by myself on many trips. Many places were far away and required hours of driving. I learned that when working for an organization that it is not necessarily your boss who decides your day, week, or position, but a board of directors. The skill that I acquired from that is to not take decisions so seriously. I feel going into a new location and succeeding is a skill that will stick with me for a lifetime.

**Other fun or important additions:** This summer I was able to stay with my Uncle Russell and Aunt Heather Thyen and my goddaughter Elizabeth. I did have to drive an hour to work, but spending the summer with family made it more memorable.



## KARA GUTORMSON

### Kemps, LLC — Farmington, MN

**What does the company do?** Kemps manufactures and distributes cultured products, including cottage cheese, sour cream, yogurt, and yogurt smoothies.

**What position, responsibilities, and duties did you have?** The position I held was a summer internship, and I worked for a total of 12 weeks. At the beginning, I rotated to a different department each week to learn the specific job and duties. After I got training in each area, I started working in the lab, shadowing the lab technicians. Throughout the internship, I was able to work on some independent projects. By the end of the summer, I had some experience in all the departments of the facility, as well as working in the lab as vacation relief.

**What did you learn?** All the departments in a plant are interconnected, from the beginning to the end of the process. I learned a great deal about quality assurance testing. Plating with Petri-film, conducting a Gerber test, and performing a cottage cheese curd analysis test are just a few of the many tests I learned about.

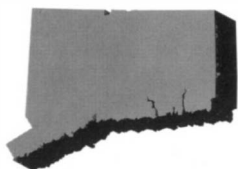
**Why should future students work there?** I found cultured products to be intriguing. There are so many steps involved; every day you can learn something new. As an intern, I was encouraged to ask questions and was allowed to learn things through a hands-on approach.

**What skills did you obtain?** Improved observation skills, interpersonal communication, better organization, more confidence, and effective time management.

# Internships

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**Other fun or important additions:** Farmington is one of the few plants in the area that produces cottage cheese, and was the first facility to ever produce Kemps' squeeze sour cream.



## JAKE KREKELBERG

**HP Hood / Kemps LLC — Suffield, CT**

**What does the company do?** This company manufactures ice cream products, frozen desserts, and frozen novelties.

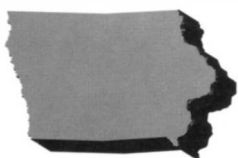
**What position, responsibilities, and duties did you have?** I had the opportunity to more or less job shadow in all areas of the plant, from raw milk receiving to the quality lab. I also conducted two research products and had the opportunity to sit in on management meetings.

**What did you learn?** I learned how to work with a very diverse group of people and how to ask the right questions to get the information I needed.

**Why should future students work there?** I think any student should try to get as many unique and different experiences as possible. I would always recommend going somewhere far from home because an individual will learn a lot about themselves by doing this.

**What skills did you obtain?** I learned a lot about ice cream making, including what types of raw ingredients will yield what types of end products, the importance of freezing a product quickly, and how proper sanitation will greatly affect the end product.

**Other fun or important additions:** This summer, I also had the opportunity to go to New York City, Boston, and Washington, DC, which was a lot of fun.



## REBECCA WIRT

**Cargill Kitchen Solutions (formerly Sunny Fresh Foods) — Mason City, IA**

**What does the company do?** Manufactures and processes creative, fun and tasty egg products.

**What position, responsibilities, and duties did you have?** I was an Operations Management Intern. The initial training was excellent. I was then given Key Result Areas, or projects, to complete. I learned a lot and had fun doing it!

**What did you learn?** I learned that processing egg has many similarities to processing milk. I learned how to conserve water and recycle oil. I helped plan The McMason Open, a golf fundraiser and dinner, for the Ronald McDonald House Charities. I even had the opportunity to work on troubleshooting for some of the equipment.

**Why should future students work there?** It was excellent training and I learned about so many different areas. The people I worked with were friendly and knowledgeable. The location was fun and had more opportunities than I thought. I was also part of College Connections, a group for college-students in the area doing internships, where we attended educational and social programs.

**What skills did you obtain?** I learned how to work with people (hourly employees and management), how to operate some equipment, how to make plant-wide presentations, and how conservation can be used anywhere. I also worked with maintenance and discovered how they operate.



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# Little International / SDSU Dairy Camp

## LITTLE INTERNATIONAL

by Abbie Wirt

**March 30-31, 2007**

Responsibility, hard work, dedication, and pride are just some of the qualities the Little International participants possess!

Little International is a two-day agriculture exposition that builds on knowledge gained in the classroom and helps develop premier leaders in agriculture. It is known to be the largest two-day exposition in the country! Students compete in judging contests, showmanship, and fitting of many animal species. One species

that Dairy Club members usually prefer to work with are dairy cattle.

The results from Little I are as follows:

**Hardest Worker:** Brad Korver

**Senior Fitting:**

1st place: Jenna Mueller

2nd place: Brad Korver

3rd place: Nathan Johnson

**Senior Showmanship:**

1st place: Heather Rollefson

2nd place: Ashley Shroeder

3rd place: Brad Korver

**Novice Fitting:**

1st Place: Peter Beck

2nd Place: Melissa Goetz

## HAY DAYS OF SUMMER

by Sami Wahls

The fifth annual Dairy Camp was held June 20-22, 2007, with a theme of "Hay Days of Summer". A great group of 16 kids ages 8-16 were in attendance. After checking into the dorms, the campers visited the Dairy Farm. Afterwards they toured the SDSU Dairy Research and Training Facility where the majority of activities were carried out for the rest of camp. The kids learned how to read pedigrees and the qualities desired in a show calf were discussed. After supper, campers got to pick their heifers (taking into account camper and heifer sizes!). After taking care of their new heifer, the campers and counselors headed back to the dorms.

The next morning started bright and early with breakfast at the Dairy Farm. After checking on their heifers, the kids were split up into four groups for educational sessions. Counselors taught campers how to fit, show, judge,

and give oral reasons. Lunch was followed by a tour of the dairy plant and making ice cream. Then campers worked at breaking in their heifers and getting them clipped. Everyone enjoyed a spaghetti supper and "Farmer Olympics" in which they played multiple games related to farming.

The following morning was a flurry of activity as campers washed and fitted their heifers for show. Parents came to watch the fitting and showmanship contests. Heifer and cow classes were also judged by the campers. The top placing individuals in each division received a prize, and all campers received a camp shirt sponsored by the Central Plains Dairy Association. Dinner, provided by Monsanto, was enjoyed by campers, parents and other guests of the dairy department.

The Dairy Club is greatly looking forward to the sixth annual Dairy Camp to be held June 6-8, 2008. If your child would like to attend, or if you know a child who would like to, feel free to contact a Dairy Club member for more information.





## AG/BIO BASH by Abbie Wirt

As the sun was setting and the music was playing, many students from the College of Agriculture and Biology attended the Ag/Bio Bash with a theme of "Survivor Tropics" on the Ag Hall green. Every student was invited to participate. Many came for the games, like bingo, and the food. Ice cream was provided to all, while clubs supplied additional goodies such as cupcakes, candy, cookies, and other sugar-filled sweets. This adventure was the

perfect opportunity to find a club to join, meet new friends, and mingle with others.

The SDSU Dairy Club was able to meet many Dairy Science freshman and other agriculture students through playing Dairy Trivia. While some questions were more than slightly difficult, each student received a treat. When the tunes wrapped up and the sun set, everyone had smiled, laughed, and had fun.



## HOBO DAYS

As students, professors, parents and alumni gathered along the Hobo Day parade route, they could hardly know what to expect on this year's Dairy Club float. To go along with the Hobo Days Mission Impossible theme "007," the Dairy Club made a slick slogan of "Swiss Never Die." Although Swiss dairy cattle are pretty tough, the curb side viewers didn't quite get the joke, and they thought that the slogan referred to the people, not the animals. This year, Dairy Science alumni ventured back to dress up in the pink cow costume and have some fun with the club. As some club members would say riding the float: "Don't forget the hot chocolate!"

# Montana Ski Trip

## SNOW, MOUNTAINS AND FUN! by Abbie Wirt



Flying down the slopes of the Red Lodge Mountain Resort, members of the SDSU Dairy Club not only had snow in their faces, but smiles underneath!

Heather Jons, Tim Korver, Gary Landman, Heather Rollefson, John Temme, Abbie Wirt, and advisor Matt Laubach ventured out to Montana January 12-16, staying in a cozy condo in the nearby town of Red Lodge. Tasty meals were prepared with everyone's help, and the only blunder was a minute amount of burnt bacon. A hot tub, card games, movies, a few naps here and there, and a stroll down main street engaged the group during the three days of skiing.

Red Lodge Mountain offered 70 groomed trails and slopes. Although most of the group were beginners, they did try the two-mile long blue square trail, the Lazy M. Other favorite trails were the Tipi, Turnpike, Bobcat, Little Silver, and the Face of M. The 10-minute chairlift ride up the mountain was a perfect opportunity to talk with each other, when it wasn't too chilly.

Everyone had fun, and many enjoyed learning how to ski. Although some may have used a tree or a caution sign to help them stop, or slid 50 yards down the hill, the Dairy Club looks forward to another ski trip out West next year!



*Tim in the snow*



*Time out for John*



## WORLD DAIRY EXPO '07 by Tim Korver

On Thursday, October 4th, members of the Dairy Club left for Madison, Wisconsin, to attend the World Dairy Expo. Those who went were Brittany Nussbaum, Heather Rollefson, Jake Krekelberg, Tim Korver, John Temme, Brian Speltz, Rachael Becker, Sami Wahls, Mike Dunn, Andrea Hoffman, Mike Donnelly, Morgan Peterson, Cody Schlecht, Heather Jons, and Rachel House. We spent all of Friday and Saturday at the Expo, taking in the Red and White, Guernsey, and Holstein shows, and witnessing the crowning of the Supreme Champion. Friday night's dinner at the Prime Quarter was an enjoyable experience, as always.

Also during the Expo, we had the chance to tour the grounds to look at all of the new equipment and fancy cattle. As usual, there were many booths from a variety of companies to check out. I personally made sure that the free cheese curds never sat out too long, as I sampled them multiple times a day. Another booth that we had to make sure we stopped at was the SDSU Dairy Science booth where Dr. Garcia was always ready to welcome us with a smile.

The Holstein sale took place Friday night, but our newest advisor/SDSU dairy farm manager Matt Laubach

decided to wait until the Central Plains Fall Sale to make his purchases.

All in all, the World Dairy expo is a good place to see good cattle, talk to dairy people from all around the nation, and enjoy a good show.



*Jessica Berg*



*Stephanie Nussbaum with Jr. 3-yr.*

- 6th Showmanship
- 4th Junior Show
- 17th Open Show

## NAILE: MOOVING FORWARD IN JUDGING by Abbie Wirt

One suburban, two coaches, four teammates, and a 14-hour drive on the road. This fall was a whole new beginning for the SDSU dairy judging team from start to finish. A new coach, Mr. Matt Laubach, and assistant coach, Keith Christen, traveled with the team to share their knowledge and experience.

The group of juniors and coaches traveled to Louisville, Kentucky, to compete in the North American International

Livestock Exposition (NAILE). The team was composed of Jessica Berg, Tim Korver, John Temme, and Abbie Wirt.

During the first two days of the expedition, the team had the opportunity to travel and practice along side NDSU and Oregon State at five different dairy farms: Korver Holsteins, Great Heritage Holsteins, Zehrview Holsteins, Nolan Brown Swiss, and Kilgus Jerseys. Each farm was a great learning experience because each had excellent dairy cattle.

After sharing many unique experiences on the way down to Louisville, the team arrived in great spirits. Twenty-three teams from around the U.S. competed this year in the dairy judging contest. There were ten classes and five sets of oral reasons. The team had an amazing day, placing as follows:

### Team Placings

- 4th Overall
- 10th in Oral Reasons
- 4th in Guernseys
- 3rd in Holstein
- 3rd in Jersey

### Jessica Berg

- 4th Overall Individual
- 2nd in Holsteins
- 5th in Jersey

### Abbie Wirt

- 11th Overall Individual
- 3rd in Ayrshires
- 10th in Guernsey



*Left to right: John Temme, Abbie Wirt, Jessica Berg, Tim Korver and Coach Matt Laubach*

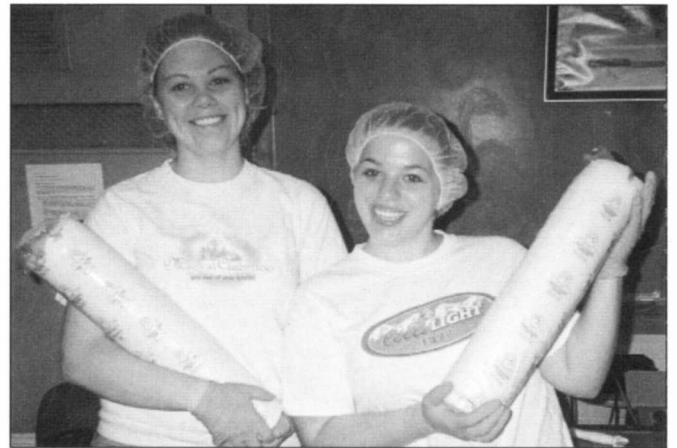
# Cheese Boxes

## CHEESE BOXES TAKE FLIGHT by Wendy Weber

Every year the SDSU Dairy Club sells cheese boxes as a fundraiser for the club. This year the project was chaired by Peter Beck and Wendy Weber, with Samantha Wahls and Katie Crocker as co-chairs in training.

The club started cutting cheese in mid-October and finished during finals week in December. We cut 12 different types of cheese. Within the three months of the sale, club members cut about 5,000 pounds of cheese! Like last year, we ran out of cheese to cut and sell.

We would like to thank all who helped make this year so successful, especially Howard Bonnemann, Anne Owens, and all of the storefront employees. We would also like to thank all the club members who helped cut, label, seal, and box the orders. Without the time and dedication that you all gave, this sale would not have been a success.



*Abbie Wirt and Jessica Berg*

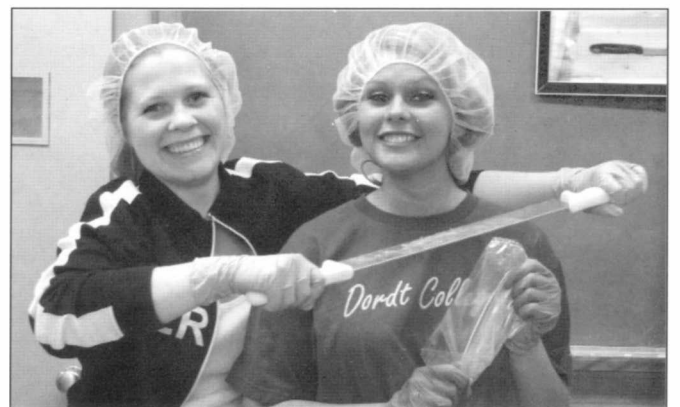
## DAIRY SCIENCE FALL PICNIC

by Dr. Ashraf Hassan

The Dairy Science Department's annual fall celebration was held in the lobby of the Dairy Microbiology building on Thursday, October 18th, at 5:30 p.m. Seventy-eight students, faculty and family members attended and enjoyed a menu that included Chinese food and vegetarian lasagna with ice cream and cheese cake for dessert. It was a great opportunity for everyone to meet Dairy Science faculty, the new undergraduate students, their families, and other members of the department.



*Sami Wahls*



*Bekki Wirt and Katie Norling*

# Paintball / Dairy Science Fall Picnic

## WILD PAINTBALL WAR by Abbie Wirt

As we continue studying throughout the semester, it is sometimes nice to take a short break and have some fun! This year ten Dairy Club members went paintballing at Darkside Paintball Arena in Brookings. Members ranging from freshmen to seniors were divided up into two teams. Although paint soaked

everyone's clothing, shoes, hair and ears, no opposing team member was held hostage at any point during the game. Towards the end of the night, a final match didn't end until all the ammunition was gone. Even though there were a few battle bruises, everyone had a smokin' good time!



*Left to right: Back row – Cory Zefel, Gary Landman, John Temme, Tim Korver, and Abbie Wirt. Front row – Heather Jons, Heather Rollefson, Robyn Roghair, Peter Beck and Jake Krekelberg*

## SPRING BONFIRE AT DR. HIPPEN'S by Jessica Berg

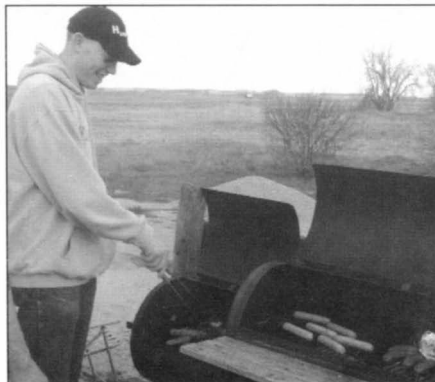


Dr. Arnold Hippen and his family invited the SDSU Dairy Club to enjoy a grill-out and bonfire at their residence. After successfully navigating our way to Dr. Hippen's place, a massive bonfire was started. The location was wonderful for taking photos and brought out the inner child in each student. The club grilled (or charcoaled/burnt) their meat, potatoes and veggies. The most memorable part was toasting marshmallows which turned into an all out fight with marshmallow goo everywhere. The night was a great spring evening. Thank you, Dr. Hippen and family, for hosting us!

*Above — Left to right: (back row) Abbie Wirt, Tim Korver, John Temme, Brad Korver, Steve; (front row) Jessica Berg, Janora Smith, Wendy Weber, Heather Rollefson, Sami Wahls, and Kim Allen.*

*Right — Tim Korver*

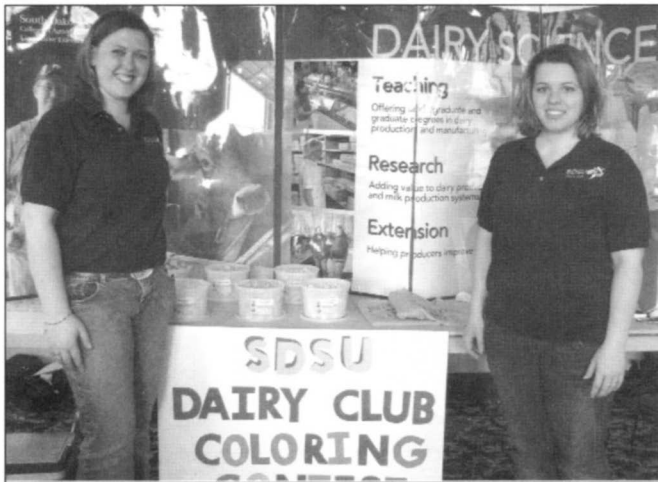
*Far right — John Temme and Brad Korver*



## NATIONAL AG DAY by Jessica Berg

The SDSU Dairy Club held a coloring contest and cheese tasting at the Washington Pavilion in Sioux Falls for National Ag Day. Mirinda Bye and Jessica Berg assisted in the festivities. The coloring contest was open to all children, many of whom enjoyed

coloring the cow. In addition, prizes such as tattoos, t-shirts, and the ever-popular cowbells were given out. Parents and children alike enjoyed a variety of SDSU cheeses.



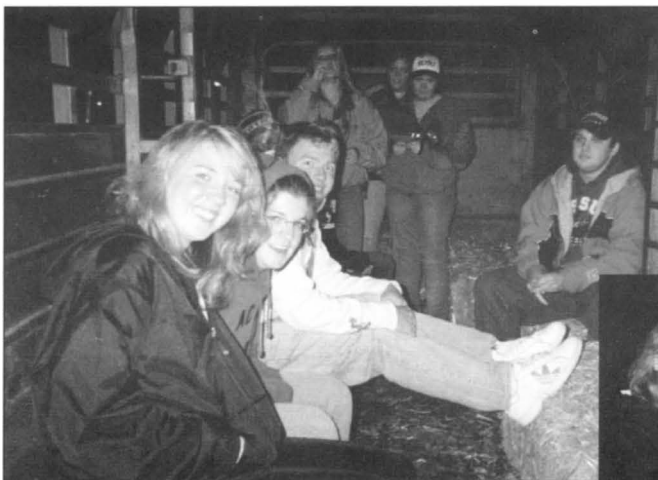
Mirinda Bye and Jessica Berg



## DAIRY CLUB BONFIRE by Rachel Patrick

Food, music, friends, and fun are the words to describe the fall Dairy Club bonfire. The night started with all of the freshman members being "escorted" to the bonfire site by the upperclassmen inside a lovely trailer. The fire was warm and ready when we arrived

and everyone started roasting hot dogs and making s'mores, then gathered around the fire for singing and stories. The fun lasted well into the night, and ended with new friendships made and a greater sense of the dairy brotherhood within the club.



## DAIRY PRODUCTS TEAM PLACES AT NATIONAL CONTEST

by Dr. Bob Baer

The South Dakota State University Dairy Products Judging Team placed third in All Products at the 2007 National Collegiate Dairy Products Judging Contest in Las Vegas October 15th. Twenty universities, including 70 undergraduate and graduate contestants from the U.S. and Canada, competed in the contest which was held in conjunction with the Pack Expo.

SDSU team members were Tori Boomgaarden, Pipestone, Minn.; Derek Griesse, Harrisburg; Jonah King, Volga; and Ashish Pandit, Bhadran, India.

King placed first overall and was first in yogurt and ice cream. As first place individual, King was invited to be a judge at the Quality Chekd Dairy Products Association meeting in Dallas, Texas, in April.

Boomgaarden placed sixth overall, second in yogurt and ice cream, and third in Cheddar cheese.



*Left to right: Coach Bob Baer, Ashish Pandit, Derek Griesse, Tori Boomgaarden, and Jonah King.*

Griesse placed 15th overall and was first in Cheddar cheese. For placing first in Cheddar cheese, Griesse was invited to be a judge at the World Championship Cheese Contest in Madison, Wisc., in March.

In the graduate student contest, Pandit placed third overall, first in cottage cheese and Cheddar cheese, second in yogurt, and third in ice cream.

Team rankings were first in yogurt, ice cream, and Cheddar cheese, second in milk, and fourth in cottage cheese.

The team is coached by Bob Baer, professor of dairy science.

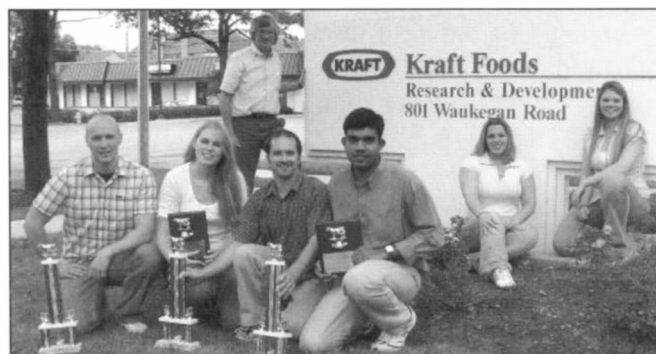
## SDSU TEAM WINS MIDWEST REGIONAL DAIRY PRODUCTS JUDGING CONTEST

by Dr. Bob Baer

The South Dakota State University Dairy Products Judging Team placed first at the Midwest Regional Dairy Products Evaluation Contest September 29th at Kraft Foods in Glenview, Illinois.

Team members were Tori Boomgaarden, Pipestone, Minn.; Derek Griesse, Harrisburg; Jonah King, Volga; and Ashish Pandit, Bhadran, India.

King placed fourth in the contest and first in yogurt and cheddar cheese. Boomgaarden placed sixth in the contest, first in cottage cheese, second in cheddar cheese, and third in yogurt. Griesse placed eighth in the contest and third in ice cream. Pandit placed first to win the graduate student con-



*Left to right: (front row) Derek Griesse, Tori Boomgaarden, Jonah King, and Ashish Pandit; (back row) Coach Bob Baer, Jessica Berg, and Abbie Wirt.*

test, and was first in butter and cheddar cheese.

The team placed first in cheddar cheese, cottage cheese, and yogurt.

Nine teams and 36 contestants participated in the contest.

Alternate team members were Jessica Berg, Baltic and Abbie Wirt, Lewiston, MN. The team is coached by Bob Baer, Professor of Dairy Science.

## REGIONAL DAIRY CHALLENGE

The Midwest Regional Intercollegiate Dairy Challenge was held in Fond du Lac, Wisconsin, on January 25-27, 2007. Eighty-seven participants from 13 colleges and universities competed, including Iowa State University, Lakeshore Technical College, Michigan State University, North Dakota State University, Northwest Missouri State University, Ohio State University, Purdue University, South Dakota State University, Southwest Wisconsin Technical College, University of Illinois, University of Minnesota, University of Wisconsin-Madison, and University of Wisconsin-River Falls.

Students were given two hours to evaluate one of three dairies located in the Fond du Lac area.

Red Tail Ridge Dairy is a 750-cow freestall operation located near Malone. It is owned by John and Diane Thome. Expansion to the current herd size was done in several stages, beginning in 2002. The rolling herd average is currently more than 26,000 pounds of milk. The Thomes farm nearly 1,000 acres and have dairied in the area since 1963.

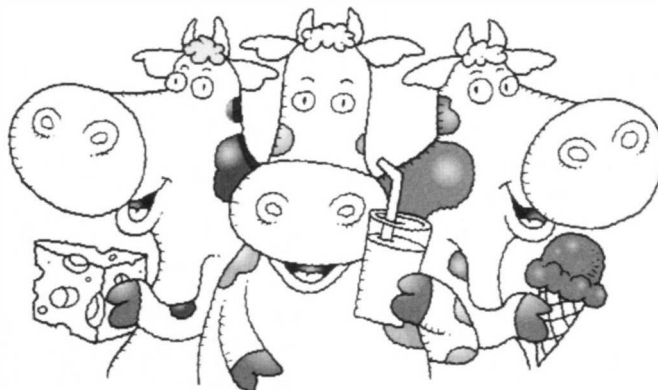
Just a few miles from Red Tail Ridge is 3D Dairy, owned by John, Linda, Joe and Bill Diederichs. 3D

Dairy was built in 2000 after brothers John, Joe and Bill made the decision to combine their separate herds into one facility. Today, the herd numbers 820 cows, and the brothers farm more than 1,750 acres.

The third farm that hosted students was Ruedinger Farms, located near Van Dyne. The farm is owned by John and Karen Ruedinger, who milk 690 cows and farm about 1,200 acres. The dairy employs 12 full-time workers.

Students participating from South Dakota State University included Peter Beck, Brad Korver, Gerben Landman, Craig Niemann, Heather Rollefson, Jared Schaffer, Janora Smith, John Temme, and Ryan Tollefsrud. Dr. Arnold Hippen served as coach for the SDSU students.

Heather Rollefson and Janora Smith, Dairy Production majors, were members of teams that were selected as Platinum Performers, the contest's highest distinction. Jared, Peter, Craig and John were on teams that placed in the Gold category, and Gerben and Brad were on the Silver team.



## HEIFERS FOR STATE

The 2007 Heifers for State event was held in conjunction with the annual South Dakota Central Plains Fall Sale October 27th, 2007, at the Animal Science Arena on the SDSU campus. Dairy Club members worked hard setting up the arena, preparing cattle to look their best, and showing the cattle to buyers during the sale.

Almost 60 animals were sold, at an average price

of over \$3,000. Generous producers also donated animals for this second annual Heifers for State program. Donors were Cal Graber, Marv Post, Mike Crinion, Troy Zoellner, Edward Kavanaugh, Howard Manlove, Lynn Boadwine, John Metzger and Brad DeBoer.

The donated animals and embryos raised a total of \$10,150 that will be used for supporting dairy education and research programs at SDSU.

The Heifers for State program began in 2006.





## HAPPY TRAILS: MIDWEST ADSA-SAD by Abbie Wirt

SDSU Dairy Club members were rounded up by 6 a.m. February 22nd for the 2008 Midwest American Dairy Science Association, Student Affiliate Division meeting. This year's meeting was hosted by the University of Minnesota Gopher Dairy Club.

During the short journey to Minneapolis, the club toured the Associate Milk Producers Inc. (AMPI) butter plant and the Schell Brewing Company in New Ulm, Minn., and the Northern Plains Dairy in Le Seur, Minn. The farm houses nearly 3,000 Jerseys on site, and has an anaerobic digester.

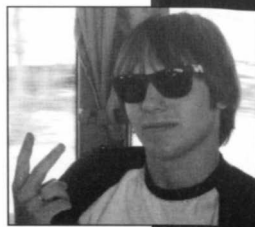
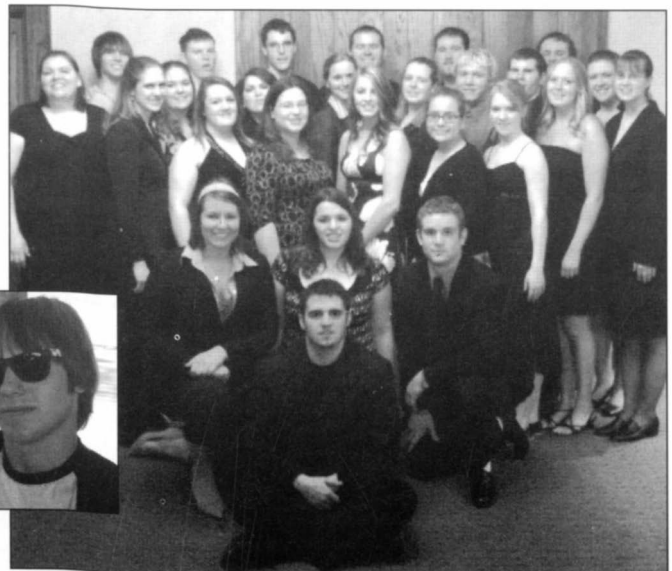
Once the club arrived at the Four Points Sheraton, they checked in, competed in the Quiz Bowl, and attended the opening session. Quiz Bowl teams members were as follows: Junior team - Katie Crocker, Heather Jons, Stephanie Nussbaum, and Sami Wahls; Senior team - Peter Beck, Jessica Berg, Tim Korver, and Heather Rollefson. Following the opening session, club members attended karaoke and the dance to have a knee-spanking good time. When the songs ended, members pulled out their hot rolls, and had some shut eye.

Saturday morning came bright and early. A continental breakfast was served, and then the top teams in the Quiz Bowl competed in the final round. Several breakout sessions were held after that on the St. Paul campus. Sessions included: "Ten Easy Steps to Becoming a Successful Dairy Producer," "Transitioning back to the Farm," "Dairy Jeopardy," "Networking with the Dairy Producer of Today," and "The Calving Process: Excitement That Easily Could Go Wrong." Each session provided attendees with useful

and practical knowledge about the dairy industry.

To make the afternoon a little more exciting, there was a snowball fight between the Iowa State and SDSU dairy clubs. As the sun set, the group headed back to the hotel for the annual banquet. That evening, John Temme was announced as the 2008-2009 Midwest Officer at Large. The banquet was followed by another shindig with a live band.

Although there were no campfires, star gazing, sleeping outside or singing with our advisors, plenty of good stories were told. Every SDSU Dairy Club member had an utterly amazing time, and gained knowledge about the dairy industry. Throughout the entire event there were many opportunities to establish friendships and network with other members of the dairy industry.



**James Huffman**

# Central Plains Fall Sale / Intercollegiate Cattle Judging



by Abbie Wirt

Approximately 60 lots of dairy cattle were rounded up for the annual Central Plains Fall Sale held October 27, 2007, in the Animal Science Arena at SDSU. Each year the SDSU Dairy Club works with the SD Holstein Association to prepare each animal consigned to the sale. Dairy Club members worked hard at their daily chores which included washing, milking, feeding, watering, bedding and clipping.

The sale commenced with Lot 1 shortly after the noon lunch of burgers, baked beans, chips, and milk. Donations from the lunch went to help fund the South Dakota Junior Holstein Association.

The hardy lunch helped rejuvenate the bidders from several different states. The sale averaged \$3,289. The SDSU dairy farm purchased the top selling lot, Sipka Durham Desirae-ET from Doug Post's farm, for \$8,200. In addition, Dykshorn Holsteins

from Ireton, Iowa, purchased the second top selling lot, En-Mar Sabre Jazzmine-Red from Erin Martoz's farm, for \$7,000.

At the end of the sale, the dairy cattle owners were cheerful and Dairy Club members ready for a nap.



Tim Korver



Morgan Peterson & Melissa Lax



Sami Wahls & Heather Jons

## INTERCOLLEGIATE DAIRY CATTLE JUDGING CONTEST

by Tim Korver

The SDSU dairy cattle judging team participated in the Accelerated Genetics Intercollegiate Dairy Cattle Judging Contest September 15-16, 2007, in Viroqua, WI. This was our first contest under new head coach Matt Laubach and Keith Christen. Overall the team placed 9th out of 18 teams. Abbie Wirt placed 10th overall. The team also placed 3rd in the Milking Shorthorn division.

Along the way to Viroqua, the team stopped to judge at various dairy farms in Minnesota. As usual, a fun time was had by all, especially seeing Mike Donnelly do his famous bear walk. The team also rode and practiced judging with the teams from NDSU and Colorado. Some of the farms that we stopped at were Tim and Ann Nix for Milking Shorthorns, Larry and



Left to right: Matt Laubach, Keith Christensen, Jessica Berg, Abbie Wirt, Tim Korver and John Temme. (Not pictured: team members Mike Donnelly and Craig Niemann.)

Carolyn Tande and Tesk Holm Holsteins (Todd Searles) for Holsteins, Dave and Becky Sprengler for Brown Swiss, Dave and Donna Anderson for Guernsey, and Chad and Amy Bohn for Jerseys.

# 2008-09 Dairy Science Scholarships & Awards

## **SCHOLARSHIPS**

ALLEN SAFETY:  
**Alex Ode - \$3,000**

JOHN ANDERSON MEMORIAL:  
**Cassey Utke - \$1,000**

ASSOCIATED MILK PRODUCERS, INC.:  
**Nicole Stevens - \$1,000**

ROSS BAKER:  
**Kaitlin Van Eck - \$800**

EMERY BARTLE MEMORIAL:  
**Abigail Wirt - \$4,000**

DAIRY CLUB:  
**Jessica Berg - \$250**  
**Wendy Weber - \$250**

DAIRY FARMERS OF AMERICA:  
**Sarah Morrison - \$400**

DAIRY SCIENCE:  
**Rachel House - \$300**  
**Ashley Schroeder - \$300**

DANISCO:  
**Kara Gutormson - \$1,000**  
**Timothy Korver - \$1,000**

DAVISCO FOODS INT'L, INC.:  
**Sarah Morrison - \$750**

DEAN FOODS - LAND O'LAKES:  
**Jared DeNoble - \$1,000**

DERDALL:  
**Craig Niemann - \$500**

GILBERT T. & OLGA GILBERTSON MEMORIAL:  
**Gerben Landman - \$750**

JOHN C. GROSS SCHOLARSHIP IN DS IN SUPPORT OF THE JACKRABBIT GUARANTEE 2006 CHALLENGE AT SDSU:  
**John Temme - \$1,000**

CLYDE HELSPER MEMORIAL:  
**Craig Niemann - \$500**

KEMPS, LLC:  
**Eric Schultz - \$1,500**

LAND O'LAKES - REGION 65:  
**Holly Bruns - \$500**

JAMES MARVEL MEMORIAL:  
**Michael Schmit - \$600**

KIRK MEARS MEMORIAL:  
**Samantha Wahls - \$1,800**

NORDICA LICENSING, INC.  
**Brittany Nussbaum - \$750**

NORTH CENTRAL CHEESE INDUSTRIES ASSOCIATION:  
**Melissa Lax - \$1,500**  
**Ashley Metzger - \$1,500**  
**Molly Paterson - \$1,200**

H. C. OLSON:  
**Cory Zelfel - \$850**

T. M. OLSON:  
**Rachael Becker - \$1,000**

ALFRED HERMAN RISHOI MEMORIAL:  
**Rachel Patrick - \$1,000**  
**Morgan Petersen - \$1,000**

RALPH ROGERS MEMORIAL:  
**Sara Lopez - \$400**

SAPUTO CHEESE:  
**Jonah King - \$1,000**

SCHUCH FAMILY SCHOLARSHIP:  
**Kimberly Allen - \$1,000**  
**Katelyn Crocker - \$1,000**

SHIRLEY SEAS MEMORIAL:  
**Tricia Schuller - \$750**

ROBERT F. SISTOWICZ MEMORIAL:  
**Kathryn Norling - \$1,000**

SD STATE DAIRY ASSOCIATION:  
**Jessica Berg - \$1,200**  
**Rebecca Hanson - \$1,200**  
**Heather Jons - \$1,200**  
**Stephanie Nussbaum - \$1,200**

TODD AND ERICA STAHL SCHOLARSHIP IN SUPPORT OF THE JACKRABBIT GUARANTEE 2006 CHALLENGE AT SDSU:  
**Bradley VanSanten - \$1,000**

VALLEY QUEEN CHEESE FACTORY:  
**Isaac Randall - \$2,500**

JOSEPH VAN TREECK:  
**Wendy Weber - \$1,000**

WALT AND YVONNE WOSJE SCHOLARSHIP IN SUPPORT OF THE JACKRABBIT GUARANTEE 2006 CHALLENGE AT SDSU:  
**Emily Stephenson - \$1,000**

J.J. YEE:  
**Jordan Dorneman - \$500**

## **AWARDS**

DELBERT F. BREAZEALE MEMORIAL:  
**Ryan Tollefsrud - \$650**

DAIRY CHALLENGE:  
**Peter Beck - \$150**  
**Gerben Landman - \$150**  
**Craig Niemann - \$150**  
**Heather Rollefson - \$150**

DAIRY JUDGING MANUFACTURING:  
**Jonah King - \$150**

DAIRY JUDGING PRODUCTION:  
**Abigail Wirt - \$150**

FORBES LEADERSHIP:  
**Peter Beck - \$300**

GRABER-FORD:  
**Abigail Wirt - \$125**

## STUDENT EMPLOYEE EXCELLENCE:

**Derek Griesse - \$250**  
**Timothy Korver - \$250**

ALFRED TOBKIN MEMORIAL:  
**Tori Boomgaarden - \$150**  
**Derek Griesse - \$150**  
**Jonah King - \$150**  
**Ashish Pandit - \$150**

HOWARD VOELKER MEMORIAL:  
**Jessica Berg - \$150**  
**Timothy Korver - \$150**  
**John Temme - \$150**  
**Abigail Wirt - \$150**

VIRGINIA DARE:  
**Jonah King - \$250**

## **IN-COMING STUDENT SCHOLARSHIPS**

DAIRY SCIENCE FACULTY:  
**Renee Hinkeldey - \$500**  
**Taylor Lais - \$500**  
**Matthew Luth - \$500**  
**Kade Zeman - \$500**  
**Valerie Mohr - \$250**

ROYAL D. AND HELEN B DONER FRESHMAN IN DAIRY PRODUCTION:  
**Michelle Vander Linden - \$600**

JEROME CHEESE:  
**Matthew Luth - \$750**

WILLIAM AND MARGE KALLEMEYN & SONS:  
**Angela Klaers - \$1,000**  
**Luke Rensink - \$1,000**

MIDWEST DAIRY ASSOCIATION / SD DIVISION:  
**Megan Forst - \$750**  
**Brittany Moore - \$750**

NORTH CENTRAL CHEESE INDUSTRIES ASSOCIATION:  
**Cody Zavadil - \$500**

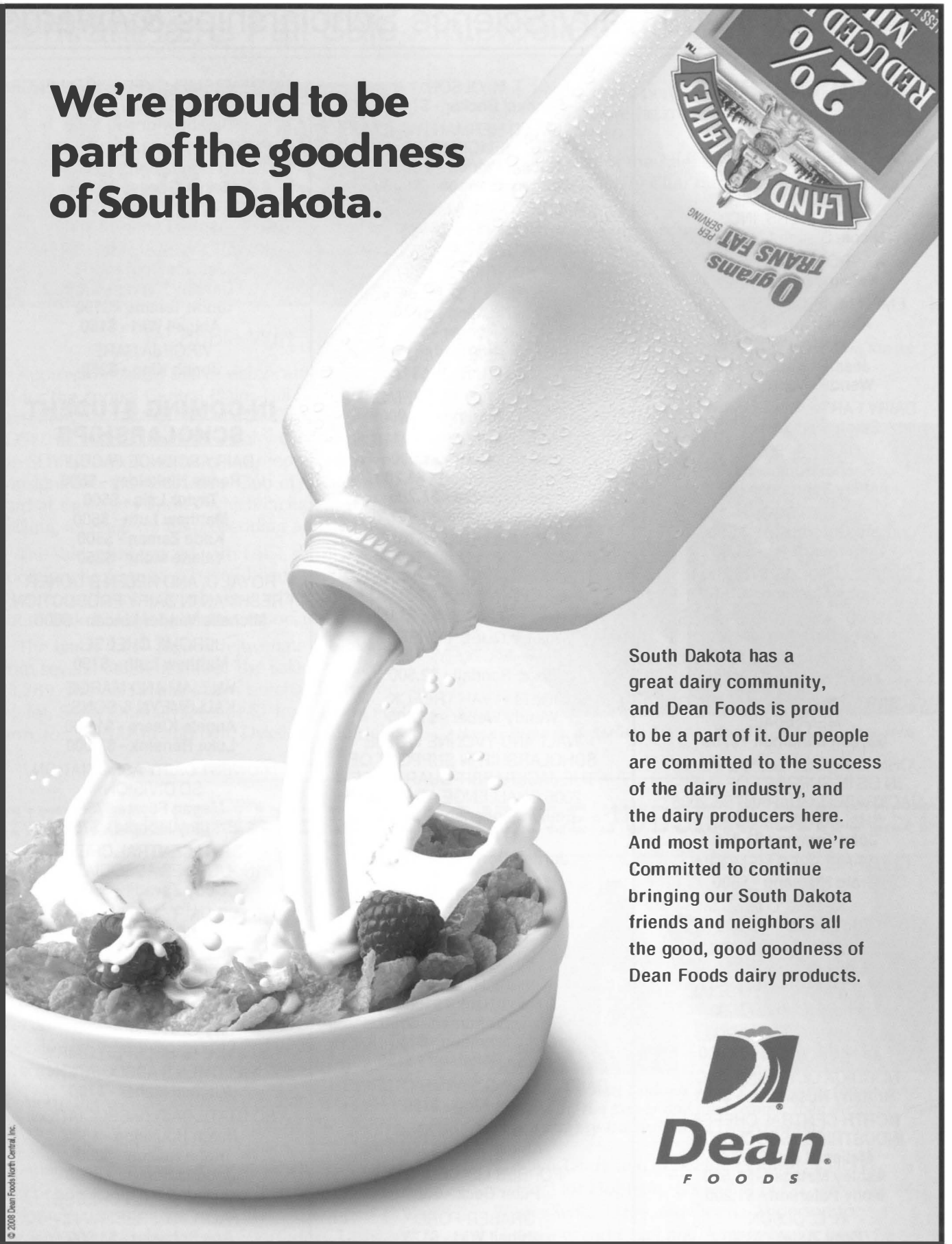
SD DAIRY FIELDMEN'S ASSOCIATION:  
**Jessica Becker - \$750**  
**April Johnson - \$750**  
**Eric McNeel - \$750**  
**Megan Rice - \$750**  
**Wylie Scalise - \$750**

CLYDE G. HELSPER DAIRY FIELDMEN'S ASSOCIATION:  
**Mitchell Maher - \$750**

SD STATE DAIRY ASSOCIATION:  
**Heath Houselog - \$600**  
**Katie Nelson - \$600**  
**Johnna Schuur - \$500**

VALLEY QUEEN CHEESE FACTORY FRESHMAN:  
**Ana Schweer - \$1,000**

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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.



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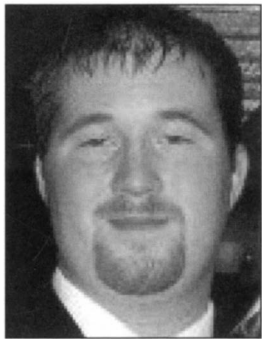
If you would like to hear more about our fast-paced, high-tech production environment, we invite you to visit our website at [www.glanbiausa.com](http://www.glanbiausa.com).



[www.glanbiausa.com](http://www.glanbiausa.com)

# Senior Spotlights

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## PETER BECK

**Major:** Dairy Production

**Hometown:** Princeton, MN

**Hobbies:** Farming, hunting, fishing, and anything else outdoors

**Activities while attending SDSU:** Alpha Gamma Rho Fraternity, Dairy Club, AgBio Prexy Council, AgBio Ambassadors, and Alpha Zeta

**Future plans:** Return to Princeton and work for a feed company, get married in September, and start taking over the family dairy farm.

**Fondest memories:** Spending time with all the people I have met at college in many dif-

ferent spots

**Most embarrassing memory:** My sophomore year at the dairy club bonfire when I decided hurdling the fire was a good idea.

**Advice to underclassmen:** Get involved. No one has much fun sitting for four years looking at pictures on Facebook.

**I will:** the ability to cast unanimous ballots and create "so moved" motions to all the new freshmen (someone has to do it).

**Dream for the future:** To have a successful and peaceful life.



## TORI BOOMGAARDEN

**Major:** Dairy Manufacturing

**Hometown:** Pipestone, MN

**Hobbies:** Volunteering, volleyball, traveling, and art

**Activities while attending SDSU:** IFT, American Humanics, Youth mentoring, Dairy Bar

**Future plans:** Graduate school

**Fondest memory:** Judging trips with Dr. Baer and event planning with Sarah

**Most embarrassing memory:** Walking through Las Vegas in a balloon hat with the judging team

**Advice to underclassmen:** Learn as much as you can and fit in all the fun possible

**I will:** a golden ice cream scoop to Sarah.

**Dream for the future:** Have a job I enjoy and a life I love



## JENNA BUYCK

**Major:** Dairy Manufacturing & Dairy Production **Minor:** Biology

**Hometown:** Milbank, SD

**Hobbies:** Showing dairy cattle, being with family, running, and scrapbooking

**Activities while attending SDSU:** Dairy Products Judging Team, Little International, Dairy Club, Sigma Alpha, Alpha Zeta, and Intramural sports

**Future plans:** Finish graduate school in May of 2009.

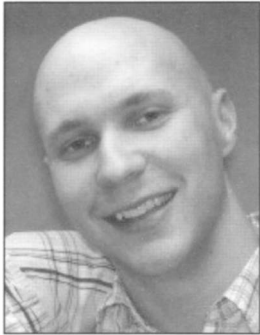
**Fondest memory:** While I was working at the Dairy Bar, one of the plant workers came in covered in chocolate milk. It turned out a freshman put 120 pounds of cocoa powder in the tank instead of 12 pounds. So, long story short, the chocolate milk was too thick to move through

the pasteurizer and there was chocolate milk – or should I say chocolate pudding? – spraying all over the back of the plant. It was soooooo...funny!

**Advice to underclassmen:** Travel to another country before you graduate.

**I will:** Be true to myself and follow my dreams.

**Dream for the future:** I would like to be a successful business woman within the dairy industry.



## DEREK GRIESSE

**Major:** Dairy Manufacturing

**Hometown:** Harrisburg, SD

**Hobbies:** Hunting, golf, sports

**Activities while attending SDSU:** Campus Crusade for Christ, Intramural Sports

**Future plans:** Work for Saputo in Lena, WI

**Fondest memory:** The dairy products judging team and Dr. Baer all wearing balloon hats in Las Vegas.

**Most embarrassing memory:** Making chocolate pudding in the SDSU Dairy Plant

**Advice to underclassmen:** Work in the SDSU Dairy Plant. It's a great learning experience and helps you prepare for your future.

**Dream for the future:** Be a food vendor for the Minnesota Twins, so that I can go see all of their home games.



## JAKE KREKELBERG

**Major:** Dairy Manufacturing

**Hometown:** LeSueur, MN

**Hobbies:** Fishing, four wheeling, and traveling.

**Activities while attending SDSU:** Dairy Club, of course, and intramural football

**Future plans:** Work in the dairy manufacturing field and stay involved with the family dairy farm.

**Fondest memory:** All the ADSA trips

**Most embarrassing memory:** If you were in Kansas, you know.

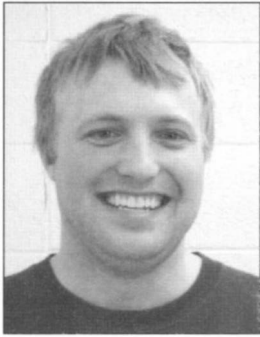
**Advice to underclassmen:** It's a long way to the top if you want to rock and roll.

**I will:** To John Temme, the ability to be clever; to Tim Korver, the ability to make fun of John; to every member of the club, I leave the ability to catch a "second wind."

**Dream for the future:** To have a lot of money...and to be tall. Hopefully, the first one will come true.

# Senior Spotlights

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## STEPHEN PLUCKER

**Major:** Dairy Manufacturing

**Hometown:** Chancellor, SD

**Hobbies:** Basketball, Frisbee golf, attend the school's athletic events, hang out with friends

**Activities while attending SDSU:** Intramural volleyball, bowling league, intramural basketball

**Future plans:** Undecided

**Fondest memory:** Dropping water balloons down the stairs in the dorm freshman year.

**Most embarrassing memory:** Trying to act out a scene for the theater class.

**Advice to underclassmen:** Stay active and have fun.



## HEATHER ROLLEFSON

**Major:** Dairy Production

**Hometown:** Sibley, IA

**Hobbies:** Showing cattle, shopping, and hanging out with friends

**Activities while attending SDSU:** Dairy Cattle Judging, Dairy Challenge, Dairy Club, Little International

**Future plans:** I plan to find a job in the dairy industry for a couple of years and then would like to own my own dairy farm some day.

**Fondest memory:** ADSA my freshman year when it was hosted by SDSU. And also the Canadian Royal (what happens in Canada, stays in Canada).

**Advice to underclassmen:** Take every opportunity that you can. If you don't, you will always wonder "what if".

**I will:** The ability to win Little I showmanship to Tim Korver. To Heather Jons: Become the next "Heather" of Dairy Club.



## REBECCA WIRT

**Major:** Dairy Manufacturing    **Minor:** German

**Hometown:** Lewiston, MN

**Hobbies:** Skiing, traveling, reading, weight lifting, playing Scrabble, music, and learning something new!

**Activities while attending SDSU:** German Club, Alpha Zeta, THE PRIDE Marching Band, SDSU Dairy Club, and Women's Bible Study

**Future Plans:** I will be an Account Manager in Training for Ecolab near the Wisconsin Dells, WI.

**Fondest Memory:** Too many to pick from! I've been blessed with great family and friends that like dairy foods as much as I do!

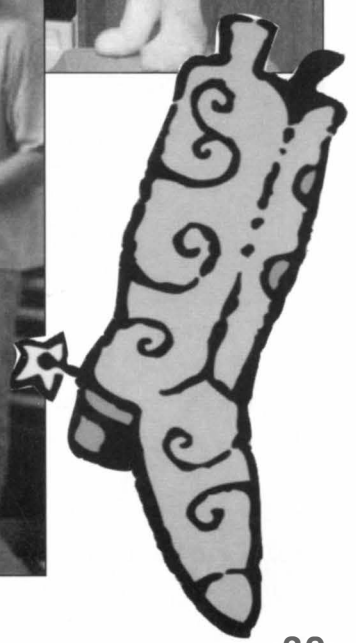
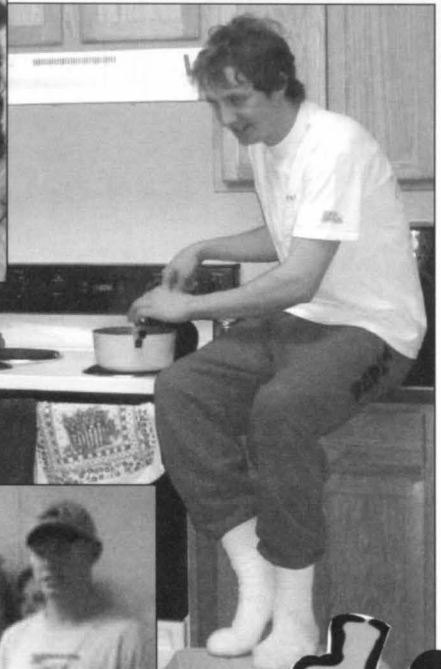
**Most Embarrassing Memory:** Not knowing that "kine" is the plural of cow.

**Advice to Underclassmen:** Ask questions, work at the plant, hold an officer position, find great internships, and be excited to learn!

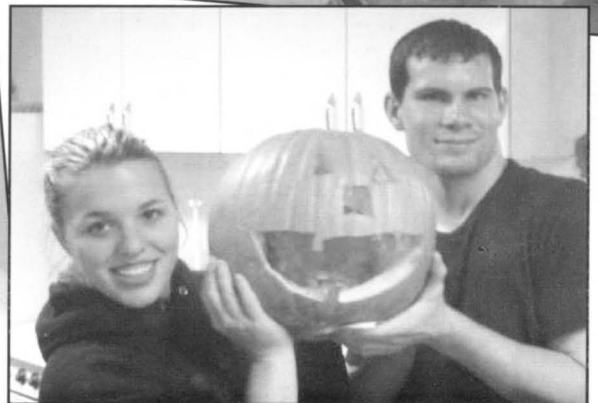
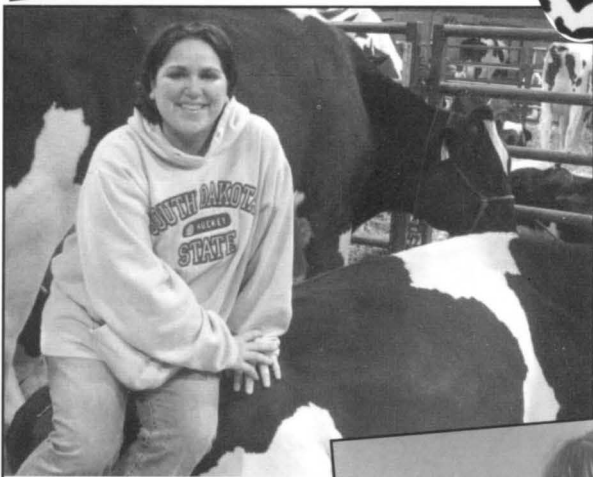
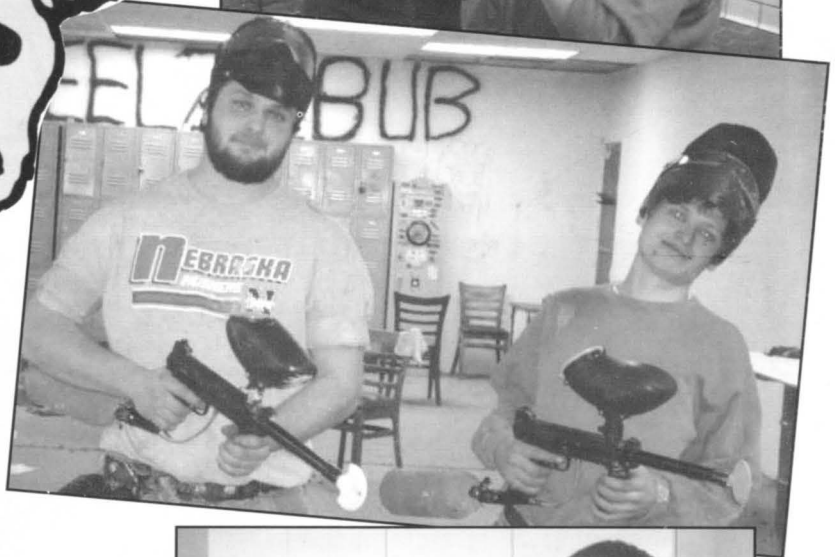
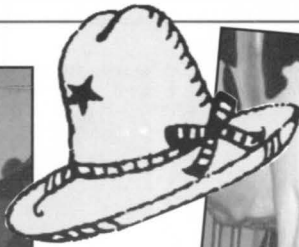
**I Will:** The dairy brotherhood to become stronger and reunite in the future!

**Dream for the future:** My sister Abbie and I would co-own and manage a one-site family dairy farm and plant.





# Candid





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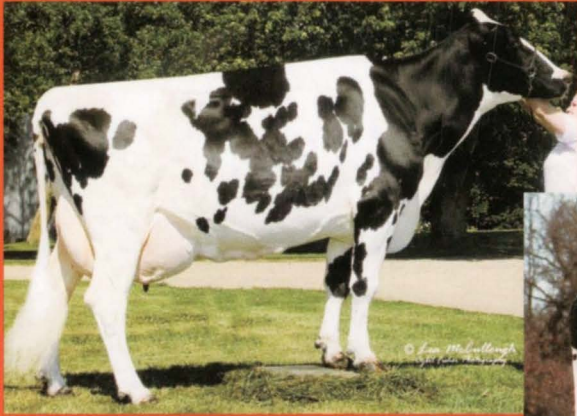
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## JK-Berg Monique Storm-Ex 90



3-07 2x 305d 24,196 3.9 942 3.1 741  
Sire: **Maughlin Storm-ET**  
Dam: **EI-Low Astre Mandy VG-87**  
2nd Dam: **Dairydale Broker Mandy EX-92**  
  
2-01 2x 305d 19,881 4.0 797 2.9 590  
Sire: **Oseana Integrity Ace-ET**  
Dam: **JK-Berg Monique Storm**

*Home of the 2007 Junior  
All-American Milking Shorthorn:  
JK-Berg A Major Lush*

## JK-Berg Marval Ace



GOOD JOB,  
Kevin and  
team, on the  
1st place team  
problem.

CONGRATS,  
Jessica and  
SDSU judging  
team, for the  
4th place  
success in  
Louisville.

# JK-Berg

• Holstein • Milking Shorthorn • Brown Swiss • Jersey

Jessica & Kevin Berg • Baltic, SD



South Dakota  
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Dairy Science Department

### SDSU DAIRY CLUB

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