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South Dakota State University Dairy Club

Fifteenth Edition



It's all about
MILK!



1996-1997

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1997 Dairy Digest

15th Edition

It's all about MILK!



**“Production and Manufacturing
Students Traveling Together
on the Road to Success”**



South Dakota State Dairy Club

About the Cover: Michelle Ode, a production student milking at the SDSU Dairy Research and Training Facility. Three of our ladies smiling prettily. Steve Banks and Paul Ruger making ice cream at the SDSU Dairy Plant.

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Yearbook Staff

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Jennifer Fieber

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Kelly Jonsgaard

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Angela Jorgenson
Rachel Vander Kooi
Cari Leuthold
Annette Seitz
Angie Post
Tom Schuch
Tena Cuperus
Keith Johnson
Troy Swanson
Mike Noble
Mark Pederson

Editors' Comments

WOW! It has been a busy, yet enjoyable semester. We have worked and worked to make this year's Digest a success. Everything ran smoothly, with the exception of the "Photo Fairy" who visited us taking two cameras and a roll of film including bowling pictures. This added undue stress.

I has also been a year for learning. We have learned, in it's entirety, the process for our Dairy Digest, from planning to publishing. The very late night before this year's deadline also taught us patience, integrity, and time management.

We had an increase in the number of stories written and ads sold this year. With the successful turnout, the 1996-1997 SDSU Dairy Digest has increased to 52 pages.

We hope you enjoy the changes, photos, ads, and memories included in this year's Digest. A special thank you goes to Dr. Henning, The Digest Staff, Dairy Science Department secretaries, and the Printing Center. Thanks for you time and helpful advice.

Enjoy!!

Kelly and Jen



"Nobody ever gains the pinnacle of success unless he has someone helping him along the way. You don't do it alone".
Jessie Owens

1996 - 1997 Dairy Digest Dedication

By Jennifer Fieber

This year, when choosing the Digest Dedication, the staff as unable to reduce the choice to just one person. With this on our minds, we chose the 1996 Regional and National Dairy Products Judging Champions and their Coach, who was also named "1996 Coach of the Year". Dr. Robert Baer, Jon DeRouche, Mike Noble and Keith Johnson are all very deserving of this year's award. Not only did they perform well individually, Mike placing first at the regional and Jon placing first at the Nationals and Keith placing third at the Nationals, they performed extraordinarily as a



Left to Right: Coach Bob Baer, Keith Johnson, Jon Derouche, Mike Noble.

team. Every team needs a great coach; Dr. Baer is that coach. He has been at SDSU since 1982 and is originally from Georgia. He began coaching the dairy products judging teams in 1988. Besides coaching the judging team and teaching, Dr. Baer also has many very active research projects. We are extremely proud of all

of the team's accomplishments and are pleased to honor these individuals with the 1996 Dairy Digest Dedication.

*Wishing all the Graduates
the very best of Luck!!*

*May the road you take be all that you ever imagined and
more, and may all your Dreams and Wishes come true.*

The South Dakota State Dairy Club

Executive Leaders



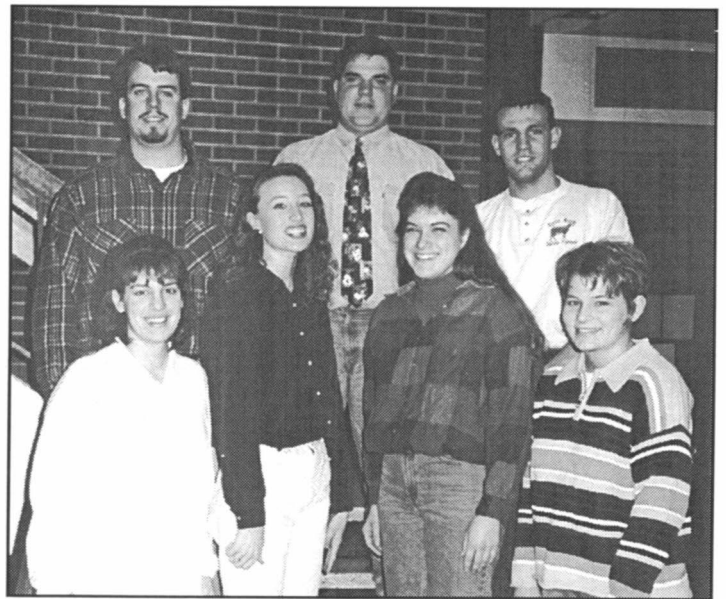
Top, L to R: Jen Fieber, Angie Post, Tena Cuperus,
Kelly Jonsgaard, Angla Jorgenson.
Bottom: Laurene Soukup

1995 - 1996 Officers

President:	Tena Cuperus
Vice President:	Angie Post
Acting Secretary:	Angela Jorgenson
Treasurer:	Jen Fieber
Historians:	Laurene Soukup Kelly Jonsgaard

1996 - 1997 Officers

President:	Kelly Jonsgaard
Vice President:	Mark Pederson
Secretary:	Annette Seitz
Treasurer:	Ryan Pietz
Historians:	Jen Fieber Partick Kalmes
Activity Coordinators:	Angela Jorgenson Darrel Christoph



Top, L to R: Patrick Kalmes, Ryan Pietz, Mark Pederson,
Bottom, L to R: Jen Fieber, Kelly Jonsgaard, Annette Seitz,
Angela Jorgenson. Not pictured: Darrel Christoph

FROM YOUR FRIENDS AT



GOOD LUCK!!

Honorable Advisors

Karen J. Hilden

It's hard to believe another year has gone by so quickly. I've enjoyed being an advisor again this year. The Dairy Club is a good group of students to work with. This year has seen some fun activities, such as the Hobo Day Float. Right, Jen? Many lifelong memories and friendships are created in the Dairy Club. I wish the very best for our graduating seniors and hope they keep in touch. Thanks for another great year and good luck to all!

E. Kim Cassel

Although it has been a year since the club hosted the Mid-West Regional ADSA-SAD meeting, those who attended continue to comment on the outstanding job the club did in putting on the meeting. The club should again be commended and take pride for setting the standard for future meetings. The talents of every club member continue to shine not only as a positive reflection of the Dairy Science Department at SDSU, but the dairy industry within the state and across the nation. Much good luck and success to the graduating seniors!



L to R: Karen Hilden, Kirk Baldwin, Kim Cassel, Dave Henning

Kirk A. Baldwin

Serving the Dairy Club as advisor is always a fun, educational and memorable experience. As the club toured farms and businesses on its way to the annual ADSA-SAD meeting it was interesting to listen to the advice every successful person had to offer. At one of the dairy farms the people were looking towards retirement in just a couple of years. Their advice was "when you get to our age what means the most to you (us) is the good memories - do all, see all and fulfill all your dreams. I did not think of this advice again until we were back at home and the pictures of the trip were being passed around and every person who went on the trip commented to other students "you should have been there, I will never forget it". The Dairy Club offers the opportunity for many memories and many friendships for those people who take part in its various activities.

David R. Henning

As an advisor, I am able to see the growth of many club members from shy freshmen to confident and poised upperclass students. It is gratifying to see the skills and experience gained in Dairy Club activities enhance these students. Almost painlessly they are adding the very traits that employers are seeking. Club members have tremendous opportunities to gain real-world experiences in communications, leadership, and organization.

This year's Club displayed a lot of creativity in the activities. The members were energetic, participated in more activities and invested more hours in these activities. I think that the Dairy Digest is a great example of their creativity and hard work.

Little International

By Cari Leuthold

"Busy" was the word to describe the two weeks prior to Little International for many of our Dairy Club members. Paul Dykshorn and his assistant, Dana Metzger, worked hard to make their part of the show a great success. They were in charge of animal preparation and dairy cattle judging for high school students around the tri-state area. Dairy products judging, organized by Kristin Anderson, was also held for the students. Many other members from the Dairy Club were involved in the many Little I activities. They spent many hours and used all their energy to lead, clip, wash and groom their animals. The memories of each participant were well fulfilled.

After long hours spent grooming, it was time for each participant to load their animal and realize that

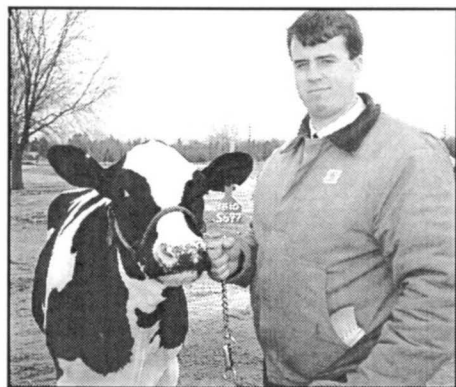
all this work would pay off very soon. The ride to the Animal Science Arena was filled with laughter, singing and many other activities to keep their minds off the intensity that lay ahead. The judge, Andy Paulson, a SDSU graduate, judged each participant on their ability to fit and show their animal. In the end, Jeff Schmidt took first place in fitting with Jeff Leuthold as a close second. As for the showmanship portion, once again Jeff Schmidt did an outstanding job and his close second was Troy Zoellner.

As for the hardest worker, each dairy participant voted and Jeff Schmidt's achievements showed through. As said by all, "It was an exciting and successful event put on here at SDSU".

Thanks for the cooperation of each student who participated in the events.



Cari Leuthold touching up the topline.



Patrick Kalmes poses with Belle

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Scholarship Banquet

By Jennifer Fieber

The 1996 South Dakota State University Dairy Science Department annual scholarship banquet was held April 2, 1996. During the banquet over 50 scholarships and cash awards, totaling \$35,000, were presented to deserving dairy science students by over 40 companies and organizations. In attendance, besides the students, were faculty, friends and family, as well as many representatives from the various sponsoring companies.

Mistress of ceremonies, Kristen Anderson, welcomed everyone and introduced the new officers of the Dairy Club and special guests. The 1996 south Dakota State Dairy Princess, Jennifer Fieber, shared a few words with everyone

after the meal. Then, "On with the awards", said Dr. John Parsons, Dairy Science Department head. Dr. Parsons had a few words and then the suspense was ended. The scholarships and awards were presented to the various students.

Some other special awards were presented. Dr. Bob Baer was given a special dictionary and neck brace from the 1995 Dairy Products Judging Team. Also, Dr. Ken Spurgeon, as given an award for being the



Digest Staff proud of their masterpiece.

recipient of the 1995-1996 Dairy Digest Dedication Award. The evening ended with the Dairy Digest staff presenting the 14th edition of the Dairy Digest to the audience.



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Faculty



Back, L to R: Kim Cassel, Dave Henning, Vikram Mistry, Robert Baer, Bhushan Jayarao.
Front, L to R: Sharon Franklin, Kirk Baldwin, John Parsons, Dave Schingoethe. Not pictured: Gene Stegeman.



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Dairy Science Department Highlights

John Parsons
Department Head

The Dairy Science Department had another great year in 1996! Placement of our dairy majors continues to be 100%. Starting salaries averaged nearly \$30,000 with most graduates receiving multiple job offers. The cooperative internship program continues to place every available student in a job oriented position for the three month summer break. Our challenge is to encourage more students to major in Dairy Science.

The Dairy Products Judging Team brought honors to SDSU with first place at both the regional and national contests! Jon DeRouche placed top individual nationally and will be invited to attend the Quality Check Annual Meeting with coach Bob Baer in April 1997. Gene Stegeman has accepted the leadership of the Dairy Cattle Judging Team and with assistance from Dr. Kim Cassel and Larry Tidemann coaching the team for the contest at Fort Worth, TX, January 1997.

Faculty honors at the American Dairy Science Association


Annual Meeting in Corvallis, OR, July 14-17 1996, included Dr. Bob Baer receiving the Kraft General Foods Teaching Award in Dairy Manufacturing and Dr. David Schingoethe receiving the Applied Dairy Nutrition Award. Dr. Vikram Mistry received the 1996 Research Award from the SDSU Chapter of Sigma Xi, the Scientific Research Society.

Dr. Mike Brouk resigned his position and moved to the University of Missouri. We are in the process of combining this position with industry funds to form a Sustained Professorship. This endowed position will be a new partnership with a major dairy company. The Dairy Science Department continues a strong tradition of close cooperation with the dairy industry. This past year a number of short courses and training programs were conducted by the Dairy Science faculty.

The next time you visit the Dairy-Micro Building you will notice the main hallway adorned with judging pictures all the way back to 1916! Dr. Bob Baer headed a project to search out all the dairy product judging team pictures.

The Dairy Research & Training Facility, after 2 years of operation, is still on the list of successful dairy operations to tour. We purchased 26 Holstein heifers last year and with continued donations of Brown Swiss heifers, currently at 33, we are nearly at capacity of 160 milking cows. With the increased milk supply we are on every day pickup so during one of our January blizzards, the milk truck could not get to the farm and we ran the tank over. We have plans with Land O'Lakes to install an insulated storage tank to handle the increased volume of milk.

The Dairy Plant is undergoing some remodeling in the ice cream area. The Borden Company donated an APV continuous freezer and Wells' Blue Bunny arranged to have it installed and converted our refrigeration to the new R-402 freon. And in late February the old hardening room and butter cooler will be demolished to make room for an expanded ice cream hardening room with new insulation, interior walls, and controls. Additional plans are being developed for the Dairy Sales Bar - hopefully a full report next year!



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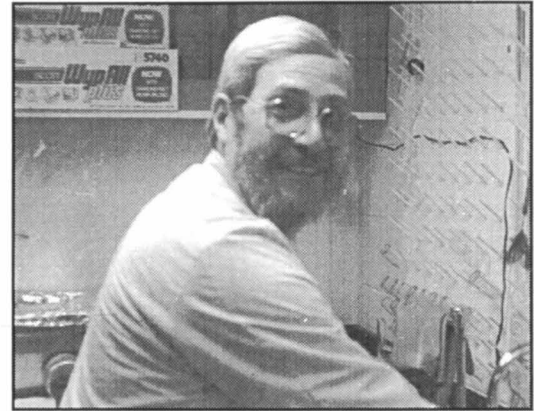
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Dairy Science Support Personnel



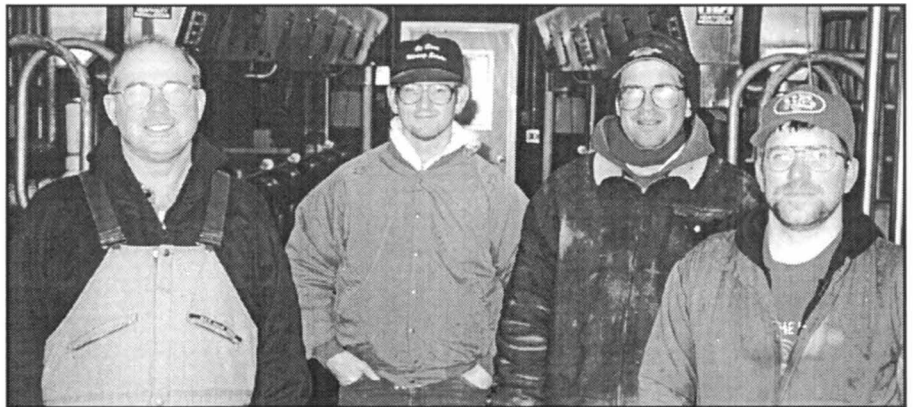
Support Staff. Back, L to R: Karen Mohan, Jayne Raabe, Kay Kasperson, Peggy Steen. Front, L to R: Helen Rollag, Joanne Mauseth.



State Dairy Lab Supervisor.
Arnie Appelt.

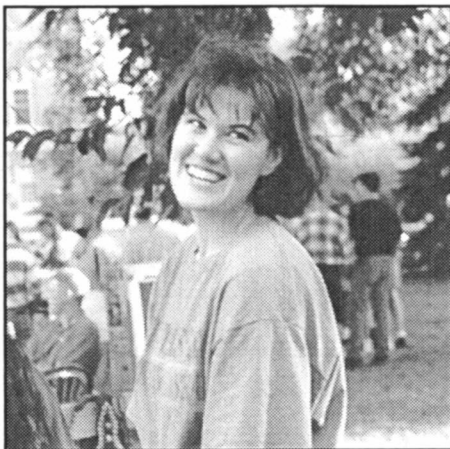


Plant Superintendent.
Karen Hilden.



Dairy Research and Training Staff. L to R: Gary Kirkham, Erick Gutormson, Daniel Midtaune, Ron Molengraaf.

President's Comments



Tena Cuperus

The past year was a busy year for the Dairy Club. We did a variety of activities. These included Spring and Fall picnics, Spring Dance, serving ice cream at a variety of events, Cheesebox sales. Little International, float for the Hobo Days and monthly meetings.

The officer team was great this past year. I would like to thank Angie Post, Jennifer Fieber, Angela Jorgenson, Kelly

Jonsgaard, and Laurene Soukup for all their ideas and help. I would also like to thank all of the advisors for their help and the Dairy Club members. The Dairy Club worked together really well this past year. We had some really good times as a group.

I really enjoyed serving as president. I learned a lot about people and leadership. This experience will be something I will take with me wherever I go. Good Luck to everyone in the Dairy Club and the new officers. You all deserve the very best.

Dean of Agriculture and Biological Science Comments



David A. Bryant, Dean
College of Agriculture and
Biological Sciences

Our Dairy Science students continue to impress me with their tremendous performances both inside and outside the classroom! The SDSU dairy products judging team was Number 1 in the nation again this year and Jon DeRouchev won the individual contest. In the classroom, new students are required to work for three credits in either the dairy plant or at our new production unit, the SDSU Dairy research and Training Facility. Here, they obtain valuable hands-on experience related to their career option. In the SDSU Dairy Processing Plant, students help to produce the finest cheese in the nation. One of my favorites is the "Campanile Line: which is a delicious smoked, aged Cheddar cheese. Other popular cheeses produced by our students include Mild Cheddar, Bacon Cheddar, Monterey Jack, Swiss,

Smoked Swiss, Colby, Cojack, Jalapeno and Smoked Jalapeno.

Students working at the SDSU Dairy Research and Training Facility get valuable experience in a modern, state-of-the-art facility with the capacity 160 cows. We have one of the only three departments in the U.S. with both Dairy Manufacturing and Dairy Production majors. Because of this, our students are in great demand each summer and gain additional experience working in commercial dairy plants or on dairy farms operations.

The Dairy Science scholarships program also represents significant dairy industry support for our students through 52 scholarships and awards totaling over \$28,000.

Supporting teaching and rounding out the Dairy Science department, is an outstanding Dairy Extension and Research program that benefits the producers and consumers of South Dakota and the region.

I'm very proud of our Dairy Science students, faculty, and staff, and the many contributions that they make to ensuring a sound future for our dairy industry in South Dakota and the upper Midwest.

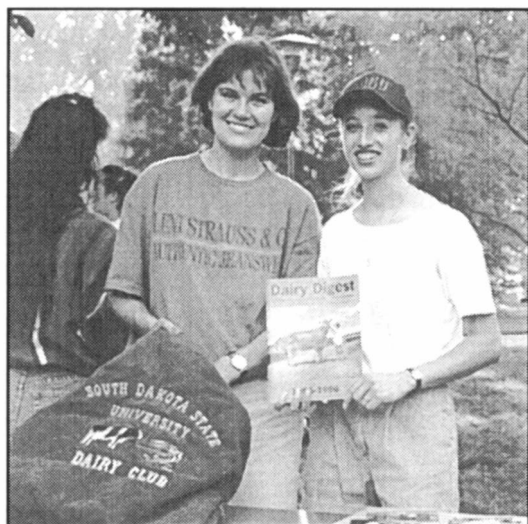


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KEMP'S "It's the cows."

Ag/Bio Bash

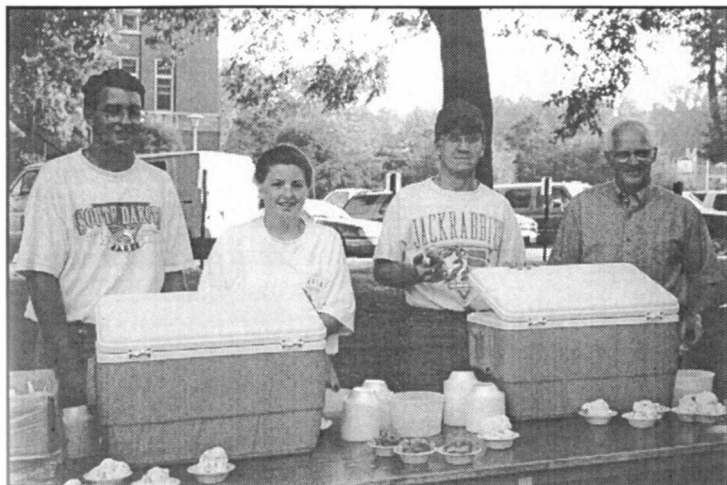


Join us chicks...in '96.

By Kelly Jonsgaard

Along with the start of the school year came the annual Ag/Bio Bash. This is a time when all of the departments and organizations under the College of Agriculture and Biological Sciences get together to show club displays and explain the opportunities they have to offer interested students, especially the incoming freshmen.

This year the Ag/Bio Bash was held on Sylvan Green where students were served a light lunch, entertained with music and taught Jitterbug dance lessons by FarmHouse fraternity members. South Dakota State University Dairy Department ice cream was served by Dairy Club members.



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1996 - 1997 Dairy Science Graduates



Tena Cuperus

Tena Cuperus is originally from Iona, Minnesota. She graduated with a degree in Dairy Manufacturing. Her future plans are to work at Foremost Farms, USA. Tena claims she has too many embarrassing moments to choose from, but her most memorable moments were all the friends she has made while attending SDSU. Tena was involved with the Dairy Club, serving as the President in 1995-96. She was on the Dairy Digest staff for several years. Tena enjoys walking, baking, riding horses, and other outdoor activities.

In ten years, Tena will be married and working her way up the ladder in the Dairy Industry.

Jon DeRouchey is originally from Pukwana, SD. He's graduating with a degree in Dairy Manufacturing. He was involved in SDSU Dairy Club, Jr. Meats Judging Team, Block-n-Bridle and Dairy Products Judging Team. He was the recipient of the North Central Cheese Industries Association Scholarship. Jon's most memorable moment was winning the 1st Individual Award at the National Dairy Products Judging contest in Dallas, TX. What Jon enjoyed best about SDSU was all the friends he made and the people he met. In the future, Jon plans to get a job in quality control or manufacturing in the dairy industry. Jon wills his ability to judge to Jen Fieber, so that her team can be the next national champions.



Jon DeRouchey



Paul Dykshorn

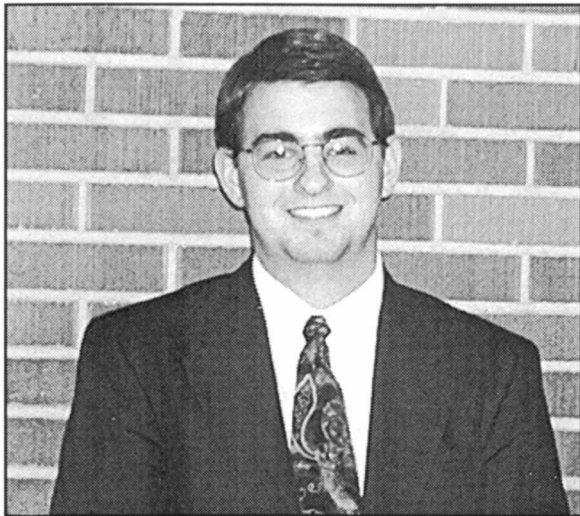
Paul Dykshorn is graduating with a major in Dairy Production. He is originally from Ireton, Iowa. He was involved in the SDSU Dairy Club, Little I, Fitting and Showing Cattle, and many other activities. His most memorable moment was taking a trip to Manitoba, Canada with Dana Metzger and Andy Paulson. Meeting new people was his what Paul liked best about SDSU. Paul's future plans include getting married in June. He will be employed by Alta Genetics USA, Inc., and positioned in Stillwater, Oklahoma.

1996 - 1997 Dairy Science Graduates

Keith Johnson, graduating in Dairy Manufacturing, is originally from Beresford, SD. He was involved in the SDSU Dairy Club and in the Dairy Products Judging Team. He enjoys hunting and fishing. His most memorable moments were meeting his future wife at Mike Wolkow's birthday party and being on winning the 1996 National Dairy Products Judging Team. His most embarrassing moments were "The Auctioneer Dance" and having fun in Rochester, MN after the Regional Dairy Products Judging contest. The best part of SDSU was the friends he made - Tim Hesby, the Wolkow brothers, and Tom Schuch. He wills his cheese shredding duties to Fro.



Keith Johnson



Jeff Leuthold

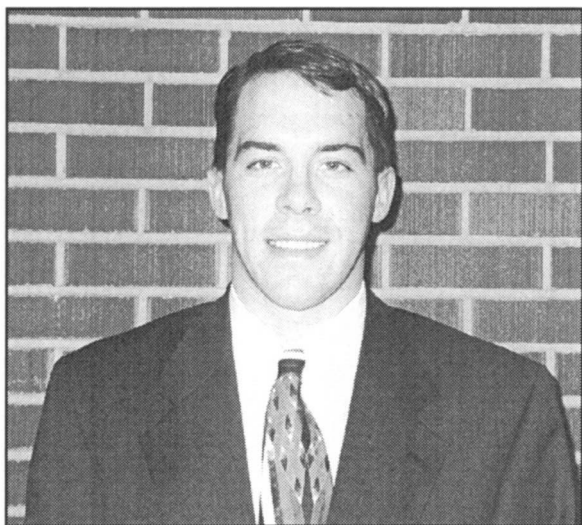
Jeff Leuthold is graduating with Dairy Production and General Agriculture majors and with a minor in Agronomy. He's originally from Ellsworth, MN. He was involved in Little I and the SDSU Dairy Club. He enjoys woodworking and fishing; he was awarded Reserve Champion in cattle fitting at the Little I in 1995 and 1996. The best things Jeff will remember about SDSU are all the friends he made and the friendly atmosphere. He plans to return to the family farm and in ten years he will own and manage a Holstein farm. Jeff wills his Anatomy and Physiology experience to the poor souls who have to take it.

Dana Metzger, originally from Rock Rapids, Iowa, will graduate with a Bachelor's of Science degree in Dairy Production. He was involved in Little I staff and the SDSU Dairy Club. He was awarded the Dairy Club Outstanding Freshman Award and the Little I's Champion Dairy Showman. He enjoys fitting and showing cattle. He felt that SDSU was a very friendly University with great people. In the future, he plans to return to the family farm and in ten years he will own a profitable Jersey farm.



Dana Metzger

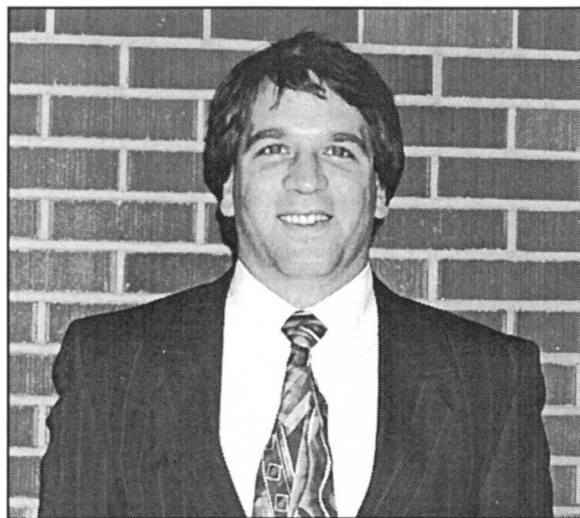
1996 - 1997 Dairy Science Graduates



Mike Noble

Mike Noble is originally from Ipswich, SD. He's graduating with a degree in Dairy Manufacturing. He was involved with the SDSU Dairy Club, Dairy Products Judging Team, was included on the Dean's List, and was awarded many scholarships. His most memorable moment was being a member of the 1996 National Champion Dairy Products Judging Team. His most embarrassing moment was the plane trip home from Dallas, TX. (Jon and Keith can give more details.) In the future, Mike plans to get a job and make a lot of money. In ten years, he wants to be retired as a billionaire. Mike wills to Jen Fieber the ability to keep her mouth shut. May she never annoy anyone again!

Rich Reeves, originally from Brookings, SD, graduated with a degree in Dairy Manufacturing. He was involved with the Dairy Club and enjoyed archery. Rich's most memorable moments were in Tech I class, while his most embarrassing moment was "Ether extractions" after thirsty Thursday. Rich is currently working at a Mid-America Dairymen, Inc. plant in Dodge, Nebraska. Rich believed that all the wonderful people and the support in Dairy Science were the best things at SDSU. Rich wills Goose his survival skills.



Rich Reeves

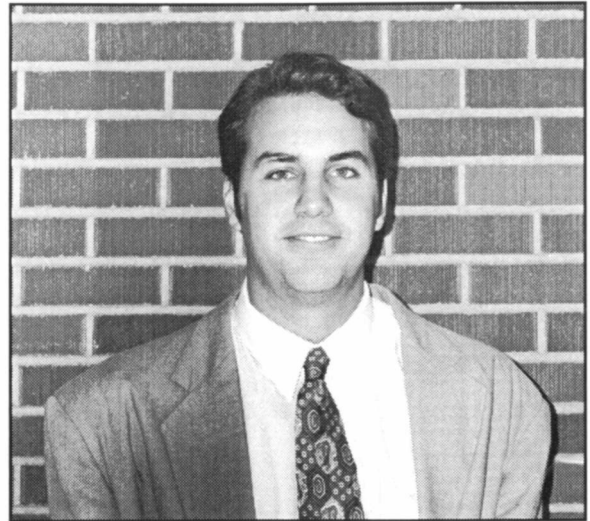


Tom Schuch

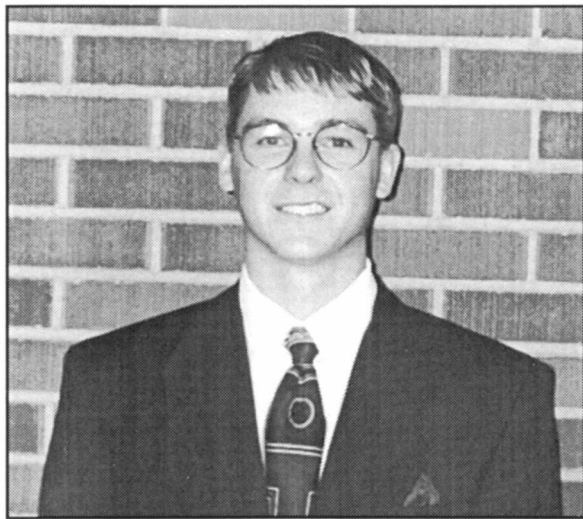
Tom Schuch, graduating in Dairy Manufacturing, is originally from Sisseton, SD. He was involved in the SDSU Dairy Club, Ag/Bio Ambassadors, and was on the SDSU Dean's List. He won numerous scholarships at SDSU and enjoys carpentry and most outdoors activities. His most memorable moment was the summer working in the plant with Kirk Baldwin, Keith Johnson, and Tim Hesby. His most embarrassing moment was getting caught doing cheers on video and having them played in Processing Class. In the future, Tom wants to secure a job and start a family with his wife, Lori. Tom wills his cheese box experience to Jen and Steve in hopes that they can make food use of it!

1996 - 1997 Dairy Science Graduates

John Sleggs is originally from Cuba, New York and graduated with a degree in Dairy Manufacturing. His activities included sports, and he enjoys the outdoors. The most memorable moment was receiving his degree and his future plans are to work for Continental Colloids. "Great Places -- Great Faces -- People" is what John enjoyed best about SDSU. John wills to the teachers of South Dakota State: Dr. John Parsons - all my pheasant feathers, Dr. Bob Baer - all my stock tips, Dr. Mistry - all my memories, Dr. Henning - all my fishing lures.



John Sleggs



Troy Swanson

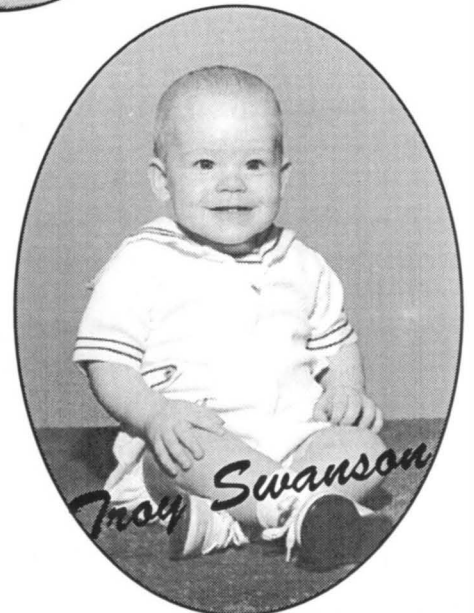
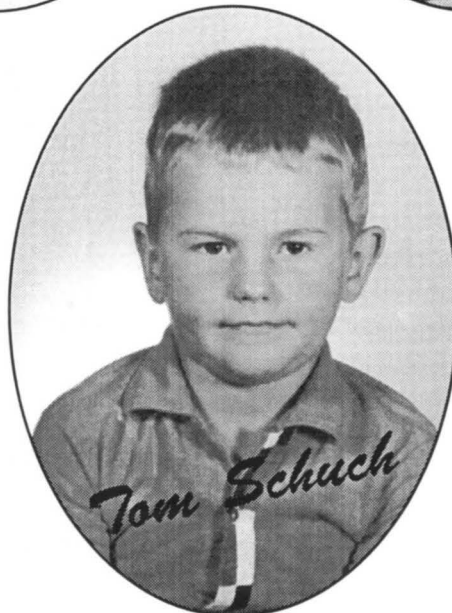
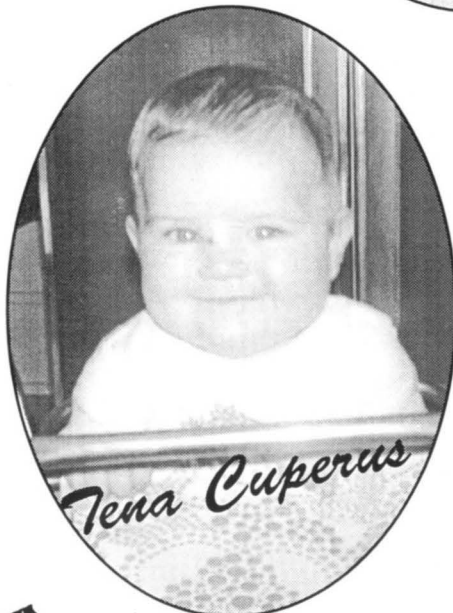
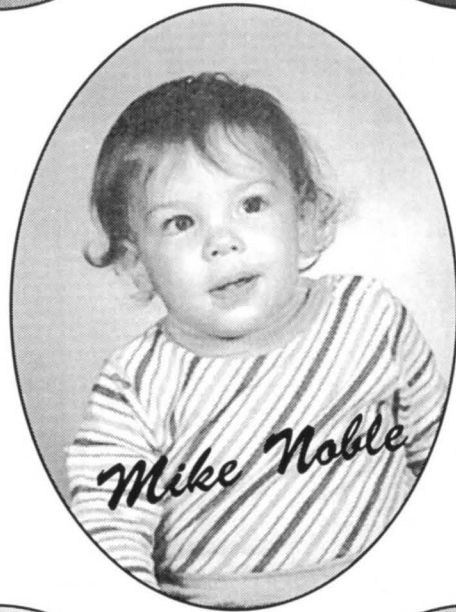
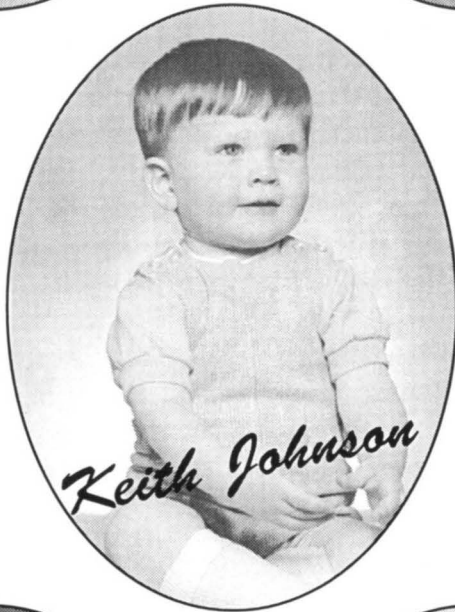
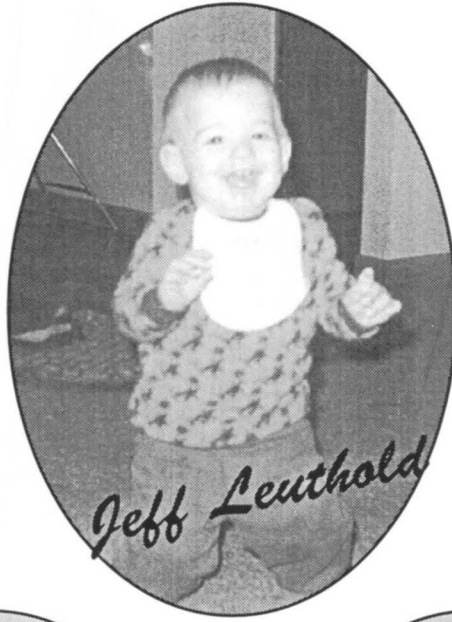
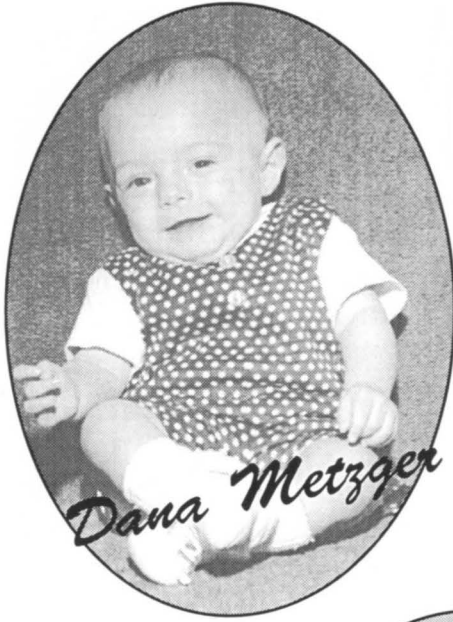
Troy Swanson from Ipswich, SD, will graduate and gain a Bachelor's of Science degree in Dairy Manufacturing. Troy was involved with the SDSU Dairy Club, on the Dean's List and was awarded many scholarships. He enjoys hunting, traveling and golf. His most memorable moment was his summer internship in Sikeston, Missouri for Good Humor/Breyers. His most embarrassing moments were all in the "Laboratory Accidents" he and Mike Noble had in Tech II. His future plans are to find a job in the dairy industry. In ten years, Troy wants to win the lottery, hunt in the fall and play golf the rest of the year. He wills to Jon DeRouchey a vacuum for the showbox.

Chris Swart will graduate with a degree in Dairy Manufacturing. He is originally from Renville, Minnesota. Chris was active in the Dairy Club and won a variety of local and national scholarships. His most memorable moment was being asked how the pasteurized eggs (that he worked with in a summer internship) were put back together. (Humpty Dumpty) His embarrassing moments were too indecent to print. His future plans are to become the President of the United States, and in ten years he plans to be married to a supermodel. Chris wills: to Goose, his teeth; to Pete Bob, a little humility; to Jen Fieber, his senior information form.



Christopher Swart

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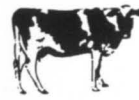
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Hobo Days '96



Jennifer Fieber is fit to be tied.



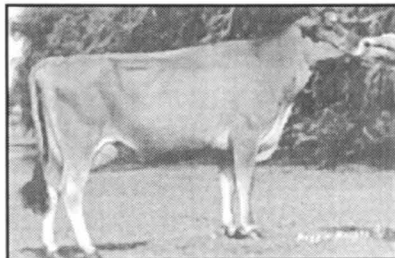
SDSU "Creamed" Morningside!

By Angela Jorgenson

The chosen theme of this year's Hobo Days certainly fit as the committee who put the Dairy Club's float together struggled at "Staying Alive" and finally assembled a presentable entry in time for the annual parade. Cardboard, a staple gun, duct tape, paint, a few balloons, and crepe paper molded together our ideas and even gave us time to have a

little fun by duct taping Jen Fieber to a nearby light pole! The morning of the parade came quickly and proceeded slowly. Waiting for a place in line got a little boring and a little wet. But nothing could stop the parade and for the first time in a few years, the Dairy Club as represented proudly in the 1996 Hobo Day Parade.

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Time Out for Protein Edition #5
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President	Andy Paulson (605) 397-8594
Secretary/Treasurer	Ann Vostad (605) 826-4237

Dairy Club Members

Curt Alexander	Bruce, SD
Darrel Christoph	Luxemburg, WI
Steve Banks	Fedora, SD
Jon DeRouchey	Pukwana, SD
Paul Dykshorn	Ireton, IA
Jason Engels	Brookings, SD
Jennifer Fieber	Goodwin, SD
Chris Gessford	Platte, SD
Kelly Grace	Hartford, SD
Christopher Groos	Colman, SD
Cliff Helken	Northfield, MN
Keith Johnson	Beresford, SD
Kelly Jansgaard	Lewiston, MN
Angela Jorgenson	Trent, SD
Patrick Kalmes	Rollingstone, MN
Cari Leuthold	Ellsworth, MN
Jeff Leuthold	Ellsworth, MN
Steve Lieser	Paynesville, MN
Dana Metzger	Rock Rapids, IA
Rick Metzger	Rock Rapids, IA
Brian Nielson	Sisseton, SD
Mike Noble	Ipswich, SD
Michele Ode	Sioux Falls, SD
Jim Ostlie	Lakeville, MN
Mark Pederson	Jasper, MN
Ryan Pietz	Edgerton, MN
Angie Post	Volga, SD
Rich Reeves	Brookings, SD
Paul Ruger	Fenton, IA
Tom Schuch	Sisseton, SD
Melissa Schumaker	Humboldt, SD
Annette Seitz	Sleepy Eye, MN
Kristin Sharp	Bath, SD
Laurene Soukup	Lanesboro, MN
Troy Swanson	Ipswich, SD
Christopher Swart	Renville, MN
Rachel Vanderkooi	Worthington, MN
Troy Zoellner	Groton, SD



It's all about MILK!

The Dairy Industry is a large and expanding business. People do not realize the vastness of the Industry. Many opportunities are available and extensive in the dairy business. South Dakota State University offers a Bachelor's of Science Degree in Agriculture in the areas of Dairy Production and Dairy manufacturing. It is one of the few schools in the United States with

both areas of emphasis offered in one department.

South Dakota State University also has two unique features. We have a large dairy research farm facility which houses 160

registered Holstein and Brown Swiss cows and calves. It has a two year old double eight parallel parlor and a new free-stall barn. SDSU is also home to a processing plant which uses milk produced at the dairy farm. The plant produces products such as fluid milk, soft-serve yogurt mix, a variety of ice creams, cheeses,



presides as the Dairy Farm Supervisor and Instructor. He has held the position for the past two years. He is assisted by a staff of full-time employees, Shon Eide, Erick Gutormson, Gary Kirkham, Daniel Midtaune, Ron Molengraaf, and Chris Lee, and student employees, Troy Zoellner and John Haase.

One of the unique aspects of the college is

Advantages of working at the SDSU Dairy Research and Training Facility

- 1. Chance to work in a modern high tech freestall barn and parlor.*
- 2. Work with a variety of people.*
- 3. Learn new ways of farm management.*
- 4. Learn how to operate different farm and dairy machinery.*
- 5. Free ice cream.*

sherbets and butter. The process may seem complex, but the basis of it is really quite simple. To begin the "about milk" story at SDSU, we need to take a trip about two miles north of campus. Here we find the SDSU Dairy Research and Training Facility. This is where the raw product is produced. Gene Stegeman

student must perform 125 hours of work doing various chores, such as milking, bedding, feeding cows, feeding baby calves, and caring for heifers.

From the SDSU Dairy farm, the raw milk is transported by Land O'Lakes to the SDSU dairy plant. The dairy plant is the second step in the process. The Dairy plant

the course, Dairy Science 496 - Field Experience. This class is required for all production students and is designed to teach hands-on experience at the dairy unit. Each

has been in existence for over 40 years. It has been successfully training dairy manufacturing majors in DS 496 since 1991 when the training program was started by Kirk Baldwin. Kirk has been the plant manager since he came to SDSU in 1989.

Karen Hilden, a SDSU graduate has been employed as the Plant Supervisor since

the fall of 1995. Many student employees work at the plant where they do the majority of the work.

Like the production students, the manufacturing students also perform 125 hours of work. Under the direction of Karen Hilden and other student workers, the students learn the basic skills used in a dairy plant by useful hands-on work experience.

The SDSU Dairy Science department is always striving to make the best education available for its students. Every student completing their required field experience work has the opportunity to return the follow-

manages the Dairy Sales Bar and is assisted by Peggy Steen. The Dairy Bar employs several students to serve ice cream and to perform the route. The route includes transporting the products produced to the various food service loca-

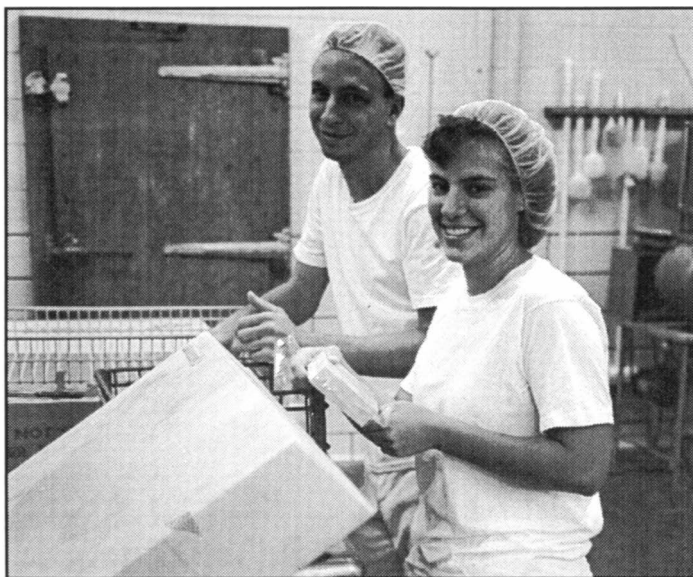
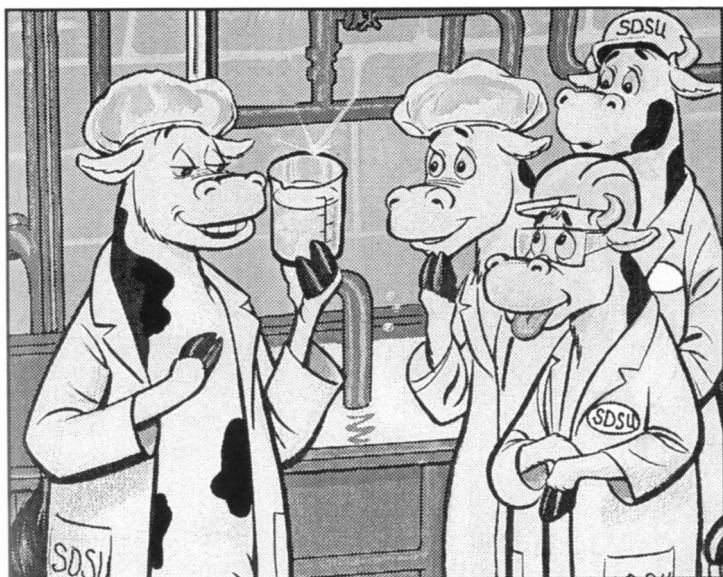
tions on campus. ARA-MARK purchases 2% lowfat milk, 2% lowfat chocolate

"Working at the dairy plant offers me an excellent part-time job. Not only am I gaining skills and learning the "how-to's" of the plant, I'm also getting paid to work when my schedule allows. I also get week-ends off. What more could I want?" said Jen Fieber, Jr. - Manufacturing major.

ing semester and go on the payroll as a state employee working for the dairy farm or the dairy plant. This provides excellent experience, as well as a beneficial part-time job. The third and final step is the sales area. This again offers part-time employment for students to work with the sales of the products produced in the SDSU Dairy Plant including the infamous SDSU Ice Cream. Kirk Baldwin also

milk, skim milk, ice cream and shredded cheese from the plant.

The Dairy Science Department offers excellent opportunities for any student interested in the Industry. It offers nearly 100% job placement, summer internships, scholarship money and even part-time employment. It's an excellent experience!



SDSU'S DAIRY PROGRAM THE NATION'S BEST



1997

National Champion Dairy Products Judging Team

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JOHN ANDERSON MEMORIAL: \$300
Rachel Vander Kooi

ASSOCIATED MILK PRODUCERS,
INC.: \$300
Cari Leuthold

ROSS BAKER SCHOLARSHIP: \$350
Eric Groos

EMERY BARTLE MEMORIAL: \$2000
Christopher Groos

BLACK HILLS MILK PRODUCERS
ASSOCIATION: \$400
Beth Larson

BROWN SWISS/GILLETTE DAIRY
SCHOLARSHIP: \$500
Angela Jorgenson

CROSSROADS FARMS/KROGER
DAIRY SCHOLARSHIP: \$1000
Scott Unterbrunner

COLORADO DAIRY TECHNOLOGY:
\$500
Ryan Rolsma

DAIRY CLUB SCHOLARSHIP: \$250
1. Kelly Jonsgaard
2. Angie Post

GERMANTOWN (USA) COMPANY:
\$1000
Heather Pinkert

GILBERT T. & OLGA GILBERTSON
MEMORIAL: \$250
Curtis Alexander

CLYDE HELSPER MEMORIAL: \$400
Curtis Alexander

KERRY INGREDIENTS: \$500
1. Kristin Sharp
2. Troy Zoellner

LAKE NORDEN CREAMERY
SCHOLARSHIP: \$750
Nolan Wolkow

LAKESIDE DAIRY SCHOLARSHIP:
\$400
Angie Post

LAND O'LAKES - DISTRICT 17
SCHOLARSHIP: \$400
Michele Ode

MARIGOLD FOODS SCHOLARSHIP:
\$1000
Jason Engels

MARSHALL PRODUCTS/RHONE-
POULENC SCHOLARSHIP: \$500
Clifford Helkenn

JAMES MARVEL MEMORIAL: \$500
Rosemary Messinger

KIRK MEARS MEMORIAL: \$800
Nancy Overman

RALPH ROGERS MEMORIAL: \$400
Brian Nielsen

NORTH CENTRAL CHEESE
INDUSTRIES ASSOCIATION
1. Jen Fieber- \$1500
2. Heidi Preszler- \$1500
3. Steve Lieser- \$1000

H. C. OLSON SCHOLARSHIP: \$600
John Locke

T. M. OLSON SCHOLARSHIP: \$400
Melissa Shumaker

ALFRED HERMANN RISHOI
SCHOLARSHIP: \$750
1. Patrick Kalmes
2. Ryan Pietz

KENNETH SEAS MEMORIAL: \$500
Jamison VandenEinde

SHIRLEY SEAS MEMORIAL: \$500
Lance Thury

SINTON FOODS COMPANY
SCHOLARSHIP: \$500
Mark Pederson

SD STATE DAIRY ASSOCIATION:
\$750

1. Matthew Siedschlaw
2. Christopher Sorenson

VALLEY QUEEN CHEESE
FACTORY SCHOLARSHIP: \$2000
Paul Ruger

JOSEPH VAN TREECK
SCHOLARSHIP: \$700
Laurene Soukup

WELLS BLUE BUNNY
SCHOLARSHIP: \$1000
Michael Plucker

AWARDS

D.F. BREAZEALE MEMORIAL: \$300
Christopher Swart

DAIRY JUDGING -
MANUFACTURING: \$150
Jon DeRouchey

DAIRY JUDGING -
PRODUCTION: \$150
Brian Nielsen

FORBES LEADERSHIP AWARD:
\$250
Tom Schuch

GRABER-FORD AWARD: \$100
Paul Dykshorn

HOWARD VOELKER: \$100
1. Darrel Christoph
2. Brian Nielson
3. Craig Winquist
4. Troy Zoellner

TOBKIN BROS.: \$100
1. Jon DeRouchey
2. Keith Johnson
3. Mike Noble

FRESHMAN SCHOLARSHIPS

SD DAIRY PROMOTION
ASSOCIATION: \$500
Jonathan Qual

SD DAIRY PROMOTION
ASSOCIATION - 4-H: \$500
Brad Sharp

SD DAIRY FIELDMEN'S: \$500

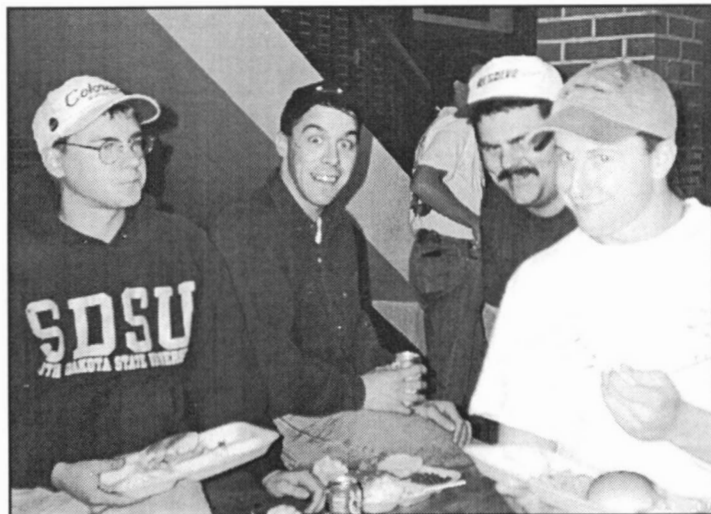
CLYDE HELSPER DAIRY
FIELDMEN'S ASSOCIATION: \$500
Shawn Albers

Spring and Fall Picnics

By Cari Leuthold

Once again it was back to school and that meant time for a picnic to welcome the new school year and to later welcome Spring. The Dairy Club did just that when they had the Spring & Fall picnics. They were both held in the Dairy-Microbiology Building on campus due to inclement weather. Great food was supplied by the SDSU Meat Lab.

A short meeting was held and activities for all followed. The two picnics were not complete until each member dipped in and enjoyed the freshly made SDSU ice cream - thanks to the SDSU Dairy Plant. The picnics were a great success and memories were made by all.

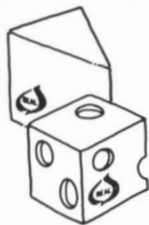


Look at us stallions!?!



Excited for Summer!

Congratulations and Best Wishes, Graduating Seniors



**The Joe Schuch Family
Sisseton, South Dakota**

SDSU Dairy Manufacturing Graduates:

Joe E. Schuch ~ 1959

Joe R. Schuch ~ 1981

Tom Schuch ~ 1997



Melissa Shumaker bonds with the Freshmen.

Dairy Judging Teams



Left to Right: Coach Bob Baer, Keith Johnson, Jon Derouchey, Mike Noble.

Dairy Products Judging Team

By Bob Baer

The SDSU Dairy Products Judging Team took first place in All Products to win the national championship at the 75th Collegiate Dairy Products Evaluation Contest in Dallas, TX, on September 30. Team members were Jon DeRouchey, Pukwana; Keith Johnson, Beresford; and Mike Noble, Ipswich. Jon DeRouchey placed 1st overall in the contest, Keith Johnson was 4th, and Mike Noble was 13th out of 39 contestants. DeRouchey placed 1st in ice cream, 3rd in milk and Johnson placed 3rd in ice cream and 3rd in yogurt. The team placed 1st in ice cream, 2nd in milk and cottage cheese, 3rd in yogurt, and 4th in butter and Cheddar cheese.

Eight samples of six different commodities are evaluated - milk, cottage cheese, Cheddar cheese, vanilla ice cream, strawberry yogurt, and butter. Products are ranked according to flavor, body, texture, and appearance. Awards are based on how well students match their interpretations of product quality with the official judges.

Two weeks earlier the team won the Regional Contest, which was held at Kraft in Glenview, IL. Alternate team members at the Regional Contest were Jennifer Fieber, Goodwin, and Nancy Overman, Slayton, MN. This was the 11th time the SDSU Dairy Products Judging Team has won the National Title. Next year, the team will compete at the National Contest in Chicago, IL. The team is coached by Bob Baer.



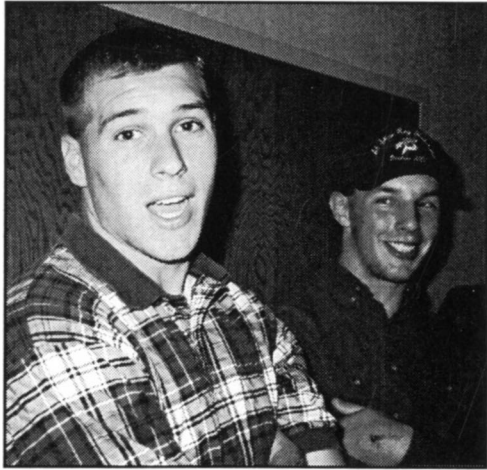
L to R: Coach Gene Stegeman, Coach Larry Tidemann, Darrel Christoph, Troy Zoellner, Brian Nielsen, Craig Winquist. Coach Kim Cassel was not present for picture.

Dairy Cattle Judging Team

By Gene Stegeman

In the last year, the SDSU Dairy Cattle Judging Team underwent several changes. Dr. Mike Brouk took a position at the University of Missouri which led to Mr. Gene Stegeman taking over as coach. Advisors included Dr. Kim Cassel and Mr. Larry Tidemann which provided important assistance to the team. Team members are Darrel Christoph, Brian Nielson, Craig Winquist, and Troy Zoellner. Another change was our contest schedule. The team decided to practice together for a year before going to Nationals. The team competed at the Southwestern Exposition and Livestock show on January 23, 1997. SDSU placed 9th with the team placing 5th overall in the Jersey breed. Individually, Darrel Christoph placed 14th in oral reasons, and Troy Zoellner at 25th. Troy also finished 10th in Jersey. Craig Winquist placed 18th in Brown Swiss, and Brian Nielson finished 24th overall. I was very proud of their performance as this was their first contest and they are only sophomores. Future contests include Midwest Regional in September, and National in October.

Dairy Club Dance

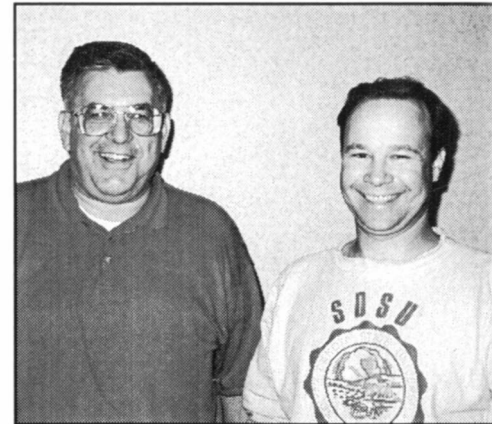


We are the mighty bouncers!

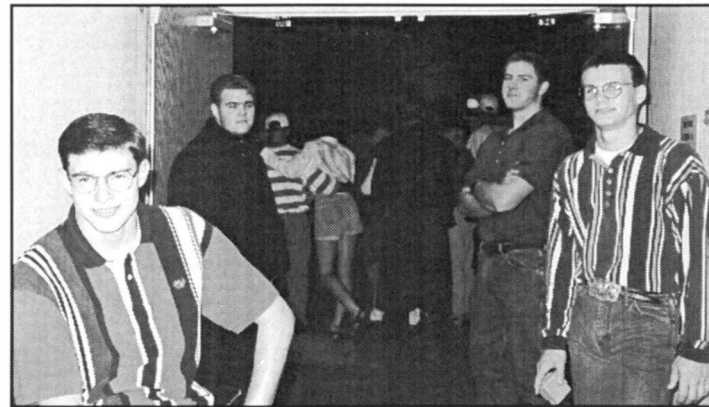
By Angie Post

A "be-bopping" good time was had by everyone the night of the Dairy Club Dance, December 19, 1996.

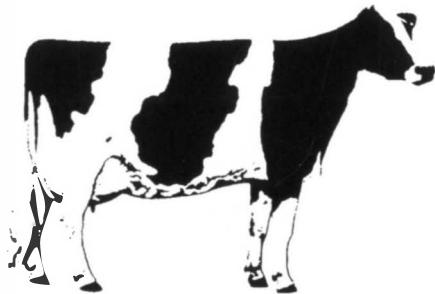
Most of the club members helped out by watching doors and selling tickets. Others were busy counting money and monitoring the halls. A few preliminary dance lessons were given to fellow members but not with much luck. Learning how to deal with people who are obnoxious and pushy was the main feat for those watching the doors. The dance turned out to be a profitable fund raiser. It was also a chance for club members to work together as a team. Planning for the Dance and reservations were started eight months in advance.



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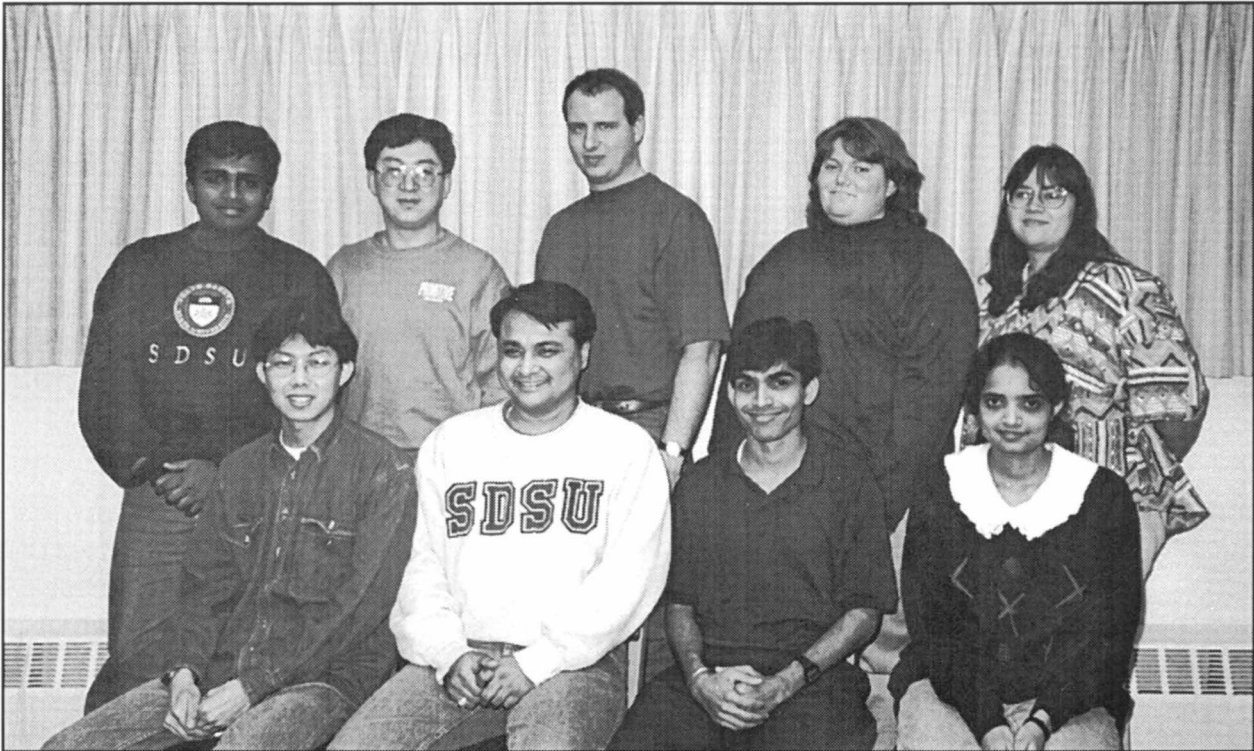
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Graduate Students



Back L to R: Raju Bangalore, Ling Wang, Adrian Reber, Dana Hammell, Mary Jo Boner
Front L to R: Nathanon Trachoo, Devang Raval, Vinith Poduval, Nagarathna Krishnaswamy
Not pictured: Li An

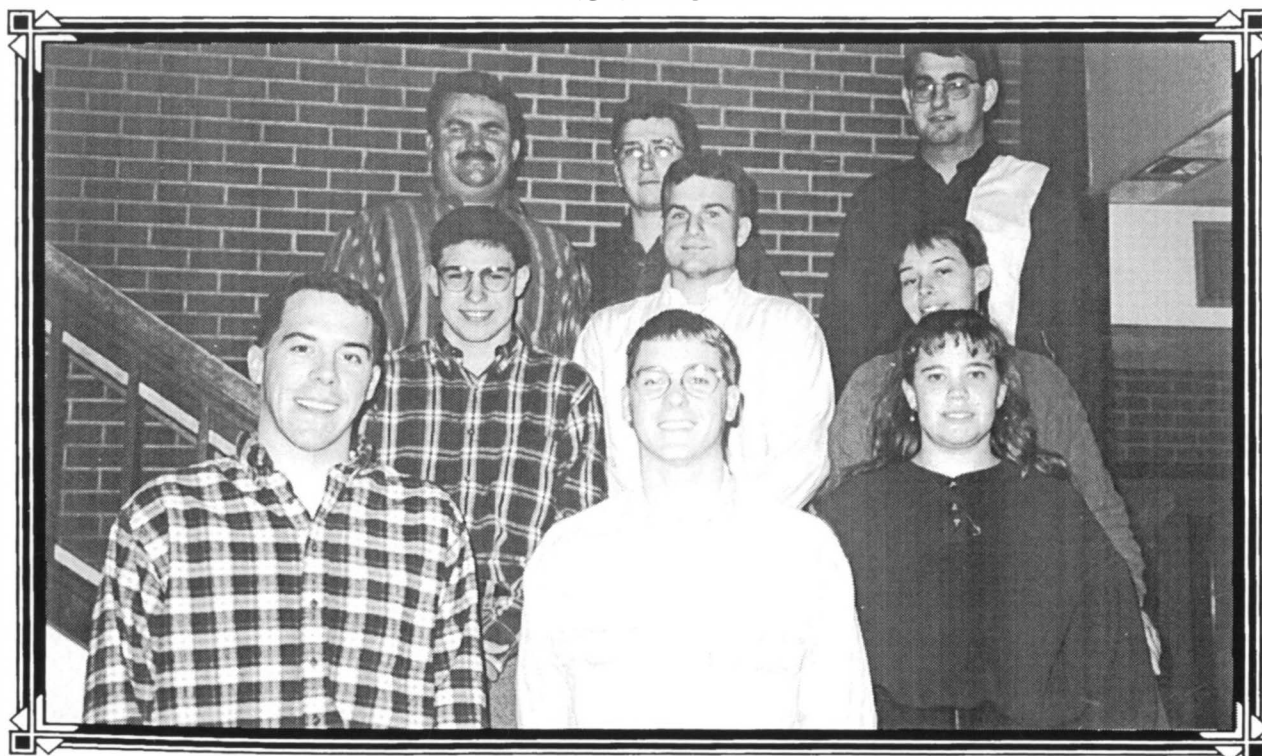
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For more information call South Dakota's AMPI office at (605) 925-4234

Seniors



Back L to R: Tom Schuch, Keith Johnson, Jeff Leuthold
Middle L to R: Dana Metzger, Jon DeRouchey, Rosemary Messenger
Front L to R: Mike Noble, Troy Swanson, Angie Post

Juniors



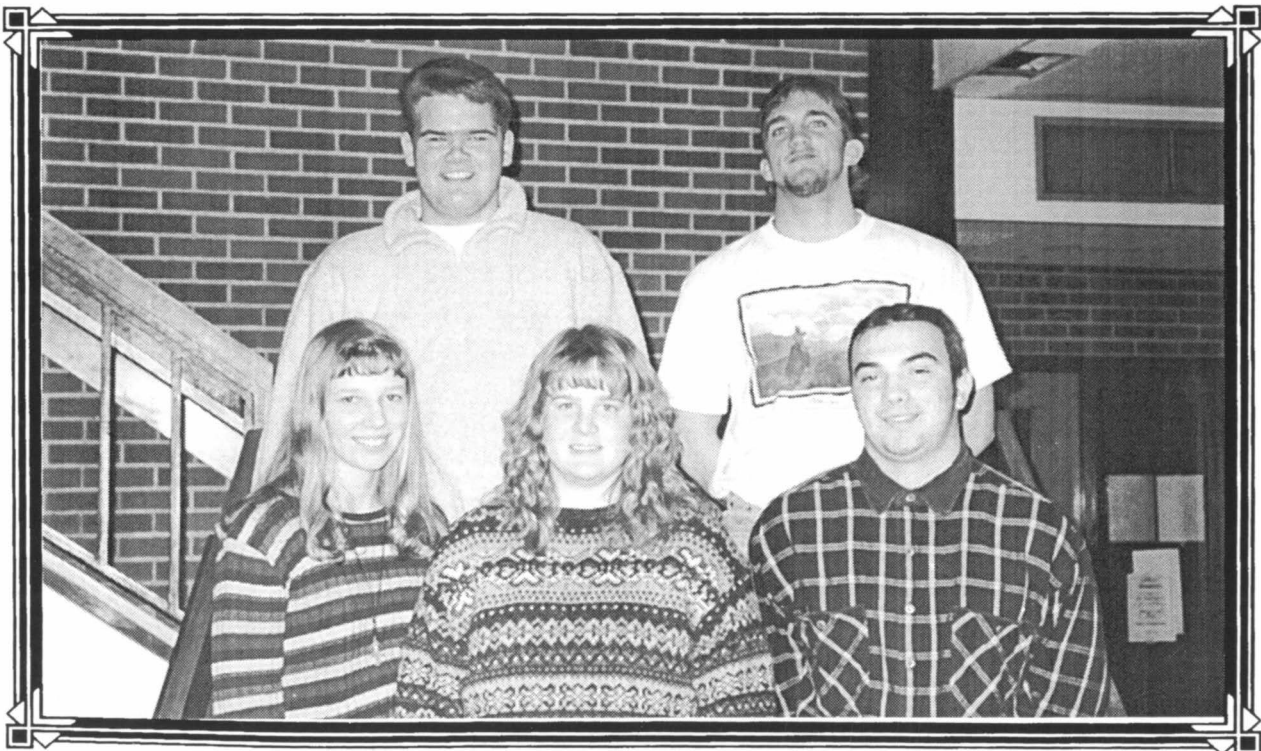
Back L to R: Steve Lieser, Patrick Kalmes
Front L to R: Kristin Sharp, Kelly Jonsgaard, Rachel Vander Kooi, Jen Fieber

Sophomores



Back L to R: Paul Ruger, Brian Nielsen, Rick Metzger
Middle L to R: Ryan Pietz, Mark Pederson, Troy Zoellner
Front L to R: Melissa Shumaker, Cari Leuthold, Annette Seitz, Angela Jorgenson

Freshmen



Back L to R: Jim Ostlie, Jeff Collins
Front L to R: Michelle Ode, Kelly Grace, Curt Alexander

Alfred Laboratory Dedication

South Dakota State University on October 17, 1997 dedicated a new laboratory and an endowed research position in the name of two cheese makers from Milbank.

The "Alfred Laboratory", a newly remodeled laboratory in the Dairy-Microbiology Building at SDSU, was dedicated as a place to conduct research into cheese chemistry, cheese technology and food safety.

Dignitaries snipped a piece of cheese cloth in lieu of the traditional ribbon.

The laboratory was named the "Alfred Lab" in honor of two "Alfreds" - Alfred Gonzenbach and the late Alfred Nef - partners who founded Valley Queen Cheese at Milbank 67 years ago.

Alfred Nef passed on six years ago, but his partner, Alfred Gonzenbach, age 94, still lives in Milbank, said his son, Max Gonzenbach, during the dedication ceremony. Unable to attend due to the inclement weather, the elder Gonzenbach vowed he will visit the lab that bears his name.

Max, now an officer of Valley Queen Cheese, said at the dedication that his father and Alfred Nef, when they came from Switzerland to the United States, didn't have a lot of education but they knew how to make cheese.

Over the years they came to know the value of education and what it meant to their family, their town, their country, their industry. They

have been quick to support the Valley Queen scholarships at the dairy school, a number of dairy research projects and the new dairy

can make inroads into sustainability and profitability of the cheese industry in South Dakota, said Wagner.



Max Gonzenbach snips the ribbon to dedicate the Alfred Lab. Assisting are David Bryant, John Parsons and David Henning.

barn, said Gonzenbach.

He said the laboratory will "perpetuate the memory of a couple of Swiss entrepreneurs who joined forces and made it happen in Milbank, SD."

SDSU's President Robert Wagner said the milk industry and the cheese industry are a wonderful resource for the state of South Dakota whose 715,000 residents cannot consume all that is produced here and end up exporting it throughout the nation.

Dr. Wagner outlined SDSU's Dairy Science course and degree offerings, saying that "SDSU has a long educational commitment to producing professionals to serve the cheese industry and the dairy industry."

The Alfred Lab and the Alfred Chair will conduct research that

Wagner described the founders of Valley Queen Cheese as "giants in the earth," and their manufacturing plant as "a symbol nationwide of what cheese-making is all about."

David Bryant, Dean of the College of Agriculture and Biological Sciences, served as master of ceremonies and presented a plaque honoring the donors, the plaque to be on permanent display at the Alfred Laboratory.

John Parsons, head of the Dairy Science Department at SDSU, recounted the story of Rudy Nef and Max Gonzenbach approaching him at a North Central Cheese Meeting in St. Paul, MN, in 1989 with the concept of an endowed chair. "Something like this happens to a department head once in a lifetime," said Parsons.

Parsons thanked the founders' sons, Max Gonzenbach and Rudy Nef, for their help in this and other projects.

Parsons said that this, the first endowed chair on the SDSU campus, will help the Dairy Science Department to continue to be a leader in training dairy students and conducting research in the dairy industry.

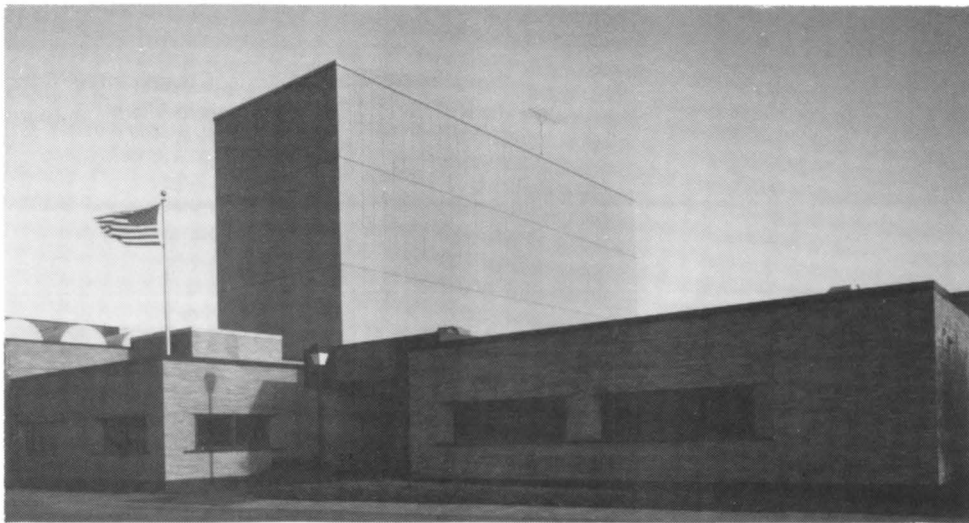
The holder of the "Alfred Chair" is microbiologist Dr. David R. Henning, who came here from a research position with Kraft Foods.

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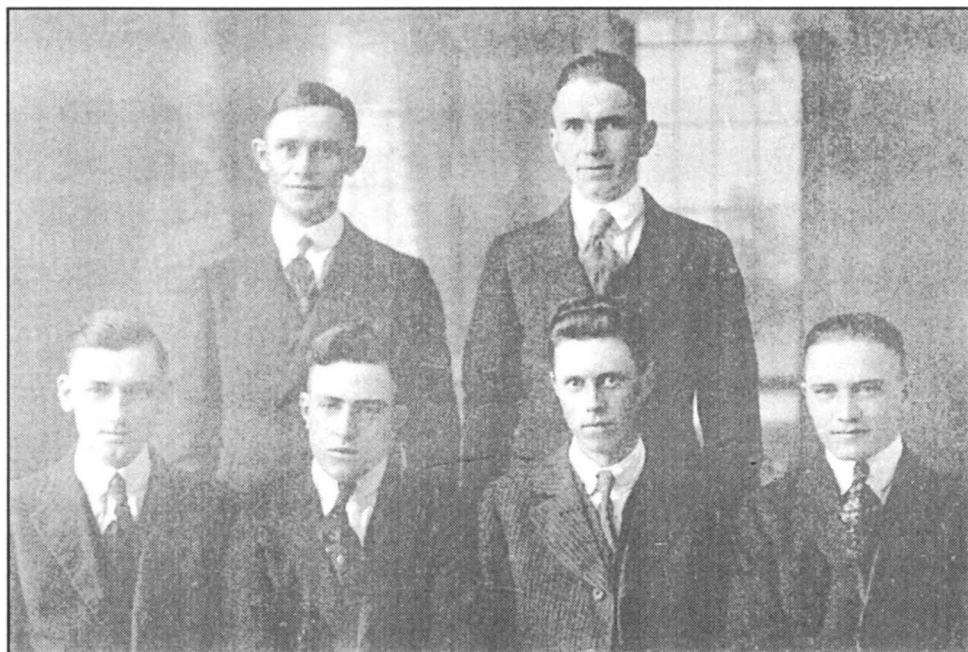
MILBANK, SOUTH DAKOTA

Past Dairy Judging Team Photos

By Bob Baer

This past year, with the help of Dr. Ross Baker, Ann Baker, Dr. Ken Spurgeon, Joanne Mauseth, the SDSU photo laboratory, alumni center, and a bit of luck we were able to find all of the Dairy Products Judging Team photos. The photos, from the year 1916, are now on permanent display in the hallway of the first floor of the Dairy-Microbiology Building. Previously, on permanent display have been photos from 1966 to our present teams.

Please feel free to stop by the Dairy-Microbiology Building and see the new (old) judging team photos that are now on display. I think you will find them quite interesting to view. Thank you for your help and support!



1919 Dairy Judging Team. Back, L to R. Coach Horace Jones, T.H. Wright. Front, L to R. David Gilkerson, Harold Urton, Bernard Iverson, and Rudolph Bucholz.

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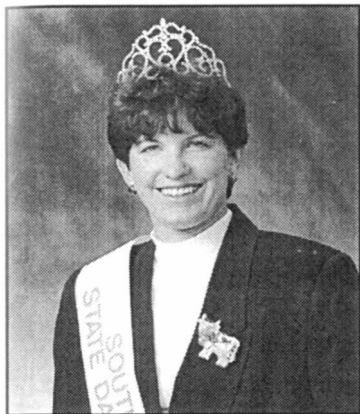
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South Dakota State Dairy Princess

By Heather Pinkert



If you want to make my Grandpa Pinkert smile from ear to ear - all you have to do is mention the words "Dairy Princess". With 5 sons and no daughters this dairyman never dreamed of have a "Pinkert" represent the South Dakota Dairy Industry. However, as a "bi-product" of Grandpa

Pinkert, I am the 1997 South Dakota Dairy Princess, a spokesperson for the South Dakota Dairy Promotion Association.

My pedigree line goes like this - Heather Pinkert, age 19 years old and the oldest daughter of Neil and Sonja Pinkert of rural Big Stone City, SD. Neil is a partner in the family corporation, Rainbow Holsteins, Inc. and Sonja is the Executive Director of the Big Stone Lake Area Chamber of Commerce. Melissa, age 17 and a senior at Milbank High School, finishes out the offspring.

As for my nutritional program, I can be found munching at the SDSU campus. I am routinely changing my feed additives to allow me to graduate with a Bachelor's of Science in Dairy Manufacturing along with a Business option. Other additives found in my ration include, SD 4-H Council Ambassador and Recreation Director for the SDSU Collegiate 4-H Club.

The show circuit for 1997 Dairy Princess includes attending "open house" functions for new dairy producers, promoting dairy products at farm and home shows this spring, participating in the "ADA/SDSU Jacks Milk Break", preparing for the upcoming "June is Dairy Month", attending and working the SD State Fair besides anything in and around the promotion of our dairy industry. If you have an event that promotes the dairy industry and would like to have the SD Dairy Princess in attendance please contact Char Hovland at the SD Dairy Promotion Association - (605) 692-4812.



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2. Jen Fieber	SD State Dairy Princess, Goodwin, SD
3. Chris Gessford	SDSU Dairy Plant, Brookings, SD
4. Scott Halvorson	Land O'Lakes, Volga, SD
5. Keith Johnson	Bridgeman Dairy, Bismarck, ND
6. Patrick Kalmes	Pires Dairy, Elkton, SD
7. Steve Lieser	Mid-America Dairymen, Winsted, MN
8. Jeff Madsen	Valley Queen Cheese, Milbank, SD
9. Mike Noble	Davisco International, Lake Norden, SD
10. Mark Pederson	SDSU Dairy Plant, Brookings, SD
11. Angie Post	SDSU Dairy Sales Bar, Brookings, SD
12. Gary Schisser	Land O' Lakes, Volga, SD
13. Tom Schuch	Lakeside Dairy, Sioux Falls, SD
14. John Sleggs	Kerry Ingredients, Beloit, WI
15. Chris Sorenson	Dairy Science Department, Brookings, SD
16. Laurene Soukup	Dairy Science Department, Brookings, SD
17. Troy Swanson	Good Humor/Breyers, Sikeston, MO
18. Chris Swart	M.G. Walbaum Co., Gaylord, MN

Crossroads Farms - Cuperus

I worked at Crossroad Farms in Indianapolis, Indiana for the summer. I was a management trainee and tourguide. Throughout the summer I learned all areas of the ice cream and novelty department from milk intake to product production. I got experience with fluid milk and cultured products. I also sat in on quality meetings and grievance hearings. The supervisors and employees were really helpful and easy to work with. I really enjoyed working at Crossroads Forms for the summer, it was an excellent learning experience.

Bridgeman Dairy - Johnson

My summer internship was with Bridgeman Dairy, a Land O' Lakes fluid milk plant in Bismarck, North Dakota. My

duties were quality control lab work-antibiotic testing and preliminary incubation testing. I also worked as a fieldman inspecting dairy farms with various state inspectors.

Good Humor Breyers - Swanson

I worked for Good Humor Breyers in Sikeston, MO. They had me work in all departments in the plant as I worked in the warehouse, freezer, quality assurance, production and mix room. It was a great experience and also a very good exposure of what really goes on in the industry.

Lakeside Dairy - Schuch

My summer internship was spent at Lakeside Dairy in Sioux Falls, SD. It was a good experience and

I learned a lot. The duties I performed included milk receiving, lab work, filler operation and blowmolding. Time was spent on both night and day shifts. I think it was a good, well rounded internship.

Daviso International - Noble

I spent my summer working for Daviso Foods International in Lake Norden, SD. I gained a lot of useful information when I operated one of their dryers. I also spent a lot of time in the laboratory. The tests we did in the lab were very similar to the things that I learned in Tech I & II. I recommend this intern position to anyone that wants to get drying experience and stay close to Brookings.

1996 Internships (Continued)

SDSU Dairy Plant - Peterson

This past summer I was honored to work at the SDSU Dairy Plant and what an experience! I had the pleasure of working with Chris "Goose" Gessford which made the job a lot more fun. Fun was just the sideline of what we did this summer. Ice cream was made and gone before we knew it. Not just because Chris and I ate 25 bowls each per day, but because of the summer customers. We also had a great time making cheese and ice cream mix. We could also plan on a little nap every Wednesday morning when we sat at Economart waiting for the Lakeside delivery man to bring us our cream.

I will never forget the times I had this past summer. Three or four cups of coffee in the morning and Goose and I would sing like birds. If we were not singing, we were not working.

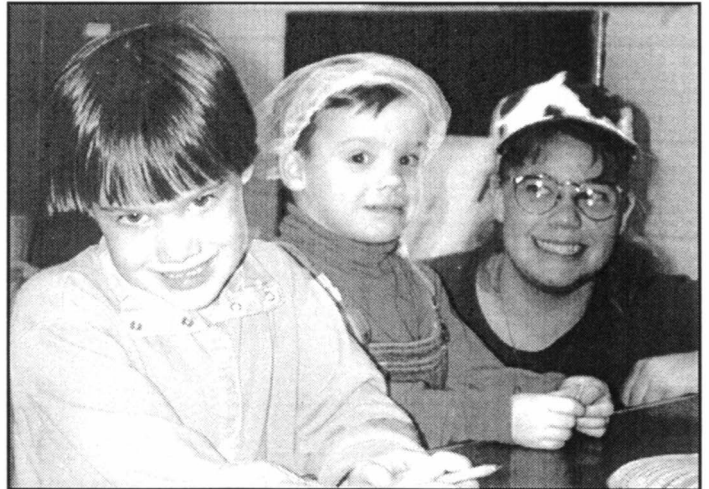
In listing what I learned I would have a long list. Here are some of my more interesting lessons.

1. Never over cook cheese curds. If you do, you will be taught proper sales techniques for selling "day-old Jack."
2. Never let the graduate students mix acid and chlorine. No matter how fun it sounds, this will result in the evacuation of the whole Dairy Microbiology Building. (However, you will get out of work early!)
3. And most of all, never fall asleep on the job! You will most probably wake up with your face full of whipped cream and two giggling girls laughing at you.

It may sound as though nothing was learned and nothing got done this summer, but I feel that I learned techniques and skills that will help me as I venture out to other Internships. The Dairy Plant is a teaching tool and I enjoyed my summer of working there.



Pete Bob and Goose



Angie Post with her little helpers.

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Cheese Box Sales

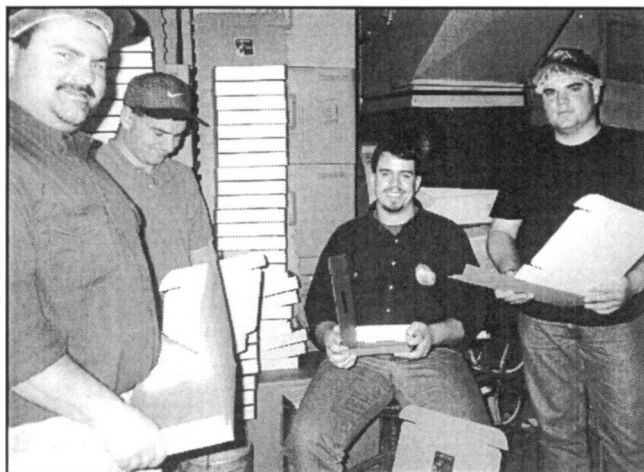
By Tom Schuch

The SDSU Dairy Club was once again busy with our annual cheese box sales this year. We had a very successful year, earning \$6,000 in profits. Club members cut, packaged and shipped 1500 cheese boxes using approximately 4,500 pounds of cheese.

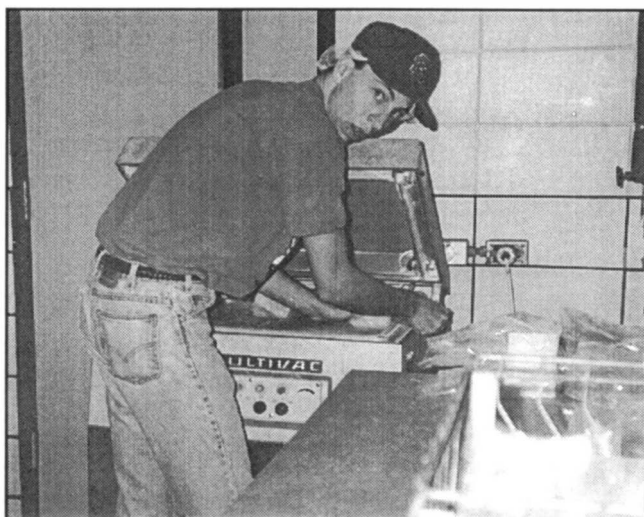
The profits earned are used to fund various club activities. These activities include the ADSA trip to Ohio State University, picnics and other social events, and awards for the scholarship banquet.

Many hours are spent working on cheese boxes. This year, to keep everyone informed on our progress, goals were set and tracked by means of a bar graph posted in the plant office. This seemed to help get people more enthused and involved.

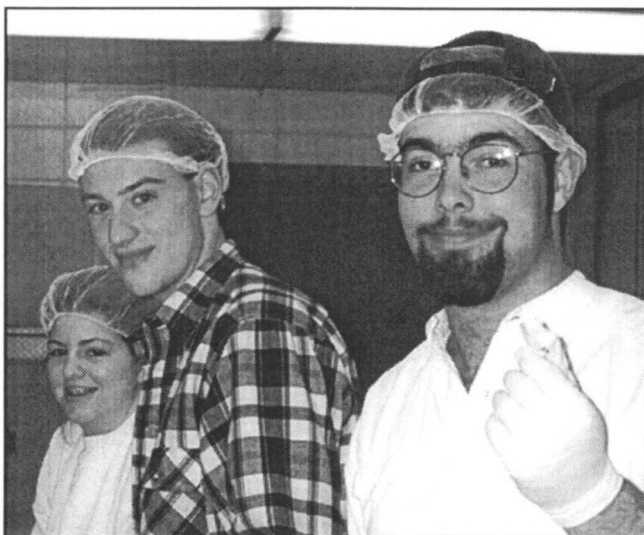
We were also able to donate our excess sausage sticks to the Brookings Food Pantry. The Dairy Club would like to extend our appreciation to all those who supported us by purchasing cheese boxes.



We are masters in the art of folding boxes.

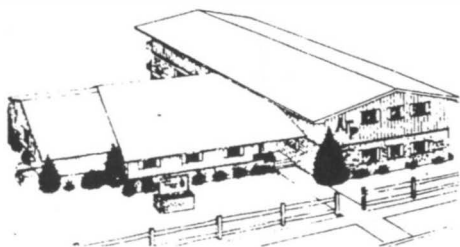


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Bowling Party

By Angela Jorgenson

It was a frigid night in December when nine Dairy Club members set out to prove there wasn't any room for them in the Pro Bowling League. As a part of this year's agenda, the club wanted to provide more activities for the members to get better acquainted. To do this, the club created the position of "Activities Coordinator" and bowling was the first on the activities list. Those who bowled certainly learned not everyone was born a pro, but a great time was had by all. Everyone left excited to see what activity they could master next!



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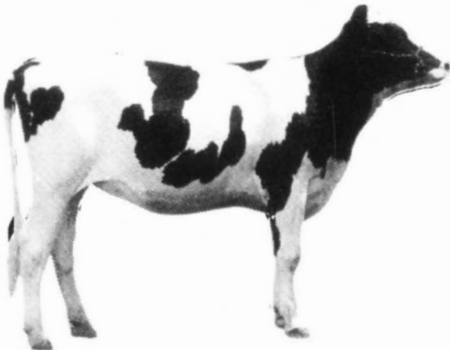
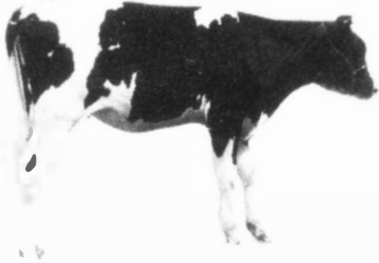


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'Til the cow runs dry.
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There's a sparkle in their eye.
They'll never reach their destination
If they never try.
So they will strive with the world
'Til the cow runs dry.

Too many times we stand aside
And let chances slip away.
'Til what we put off until tomorrow
Has now become today.
So don't you sit upon a haybale
Say you're satisfied;
-Choose to chance the rapids
And dare to dance the tide.

They will strive with the world
'Til the cow runs dry.
Proud to be dairymen
There's a sparkle in their eye.
They'll never reach their destination
If they never try
So they will strive with the world
'Til the cow runs dry.

There is bound to be rough times,
And I know we'll take some falls.
But with the good Lord as our Shepherd
We can make it through it all.

We will strive with the world
'Til the cow runs dry.
Proud to be dairymen
There's a sparkle in our eyes.
We'll never reach our destination
If we never try,
So we will strive with the world
'Til the cow runs dry.

A song edited by Kelly Jonsgaard.
Original song composed by Garth Brooks.

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ADSA Adventures In Ohio

By Rachel Vander Kooi

It all began on Wednesday, February 12, 1997, at 8:34 pm, thirteen Dairy Club members, and advisor Kirk crammed ourselves and luggage into a SDSU van and car. This gave us time to get to know each other a little better.

We joined up with the Iowa State Dairy Club in Ames, Iowa. We loaded a bus at 3:00 Thursday morning, at the ISU Dairy Farm. This is where our adventure got even more interesting! We were impressed (and shocked) with Iowa States' eleven coolers, and vibrant attitudes at three in the morning.

We stopped in Davenport, IA to eat breakfast at the Machine Shed. After breakfast, four professionalists spoke to us about their jobs and our futures. Later Thursday morning, we stopped and toured Mid-America Greenhouse in Spring Valley, IL.

That night we stayed in Indianapolis, Indiana. One word explains that night . . . SOCIAL!

Friday morning we departed and headed to Top Acres Farm, owned

by Wayne Sliker. We were shown his top Brown Swiss herd. From Top Acres, we traveled to John Ayers dairy farm, where we

fun!! But boy did morning come early. At 7:30 am we arrived on the Ohio State University Campus. The Quiz Bowl began. Sorry to



South Dakota State University Delegation

received an entertaining tour given by John and his wife, Bonnie. Bonnie tried to get telephone numbers for their oldest son Eli, as John told us about other businesses he owned, and gave his word of advice - "Never open a beauty shop"!!

After Ayers, we went to Select Sire/Select Embryos, near Plain City, Ohio. We toured the Bull barns, and the milking barn. We all loved our stylin' boots! After they provided us with pizza we headed for the Holiday Inn of Columbus. Immediately after we arrived the quiz bowl teams were rushed to take a placement test, then the fun began (again).

That evening was the first of two dances. We kicked up our heels, met a lot of people, and had a lot of

say our Jr.-Sr. team didn't make it very far, but at least they had fun.?. The Fr.-So. team did a little better, they made it one round farther. Just if the answers hadn't been so obvious.

That afternoon came the business meeting. We talked about old and new business, told some nasty jokes, and then elected new officers, where our very own Jen Fieber was elected President for the coming year. Way to go Jen!

After the meeting there was a panel discussion and tour of the Shanghigh Holstein dairy farm, but to most of us, sleep was more important.

Later that evening was the banquet, where they served us bunny food and baseballs?? After the meal, the Quiz bowl was completed, and awards were given. SDSU's luck was pretty bad that whole day.



The Minnesota Twins

ADSA Adventures In Ohio - Continued

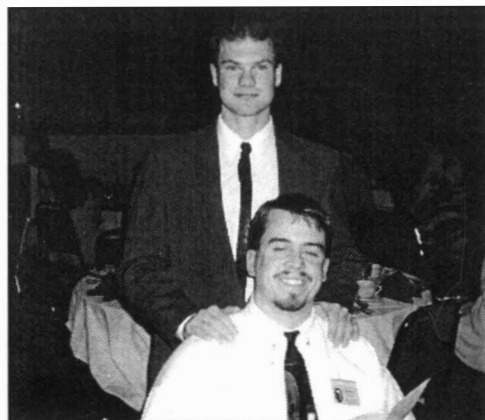
Later that evening was another dance, and another fun time. A variety of songs were played, including a little number sung by our new friends from Iowa. SOCIAL!

Once again morning came way too early, we left Columbus at 6:00 am. Needless to say none of us were moving too fast! We drove straight back to Ames, but SDSU's trip didn't end there. We all decided we wanted one more night on those "comfy" hotel beds.

We had some fun in the pool and hot tub, ate a little pizza and went to bed. The next morning, again at 6:00 am, we loaded the van, and took off for home. We then all

realized the trip was coming to an end, so we had to bond once more. We stopped at a rest area near Jackson, MN and let's just say, the snow is very cold!

That concludes the adventure of the SDSU Dairy Club's ADSA trip to Ohio. In 1998, Watch Out Ames, Here We Come!!

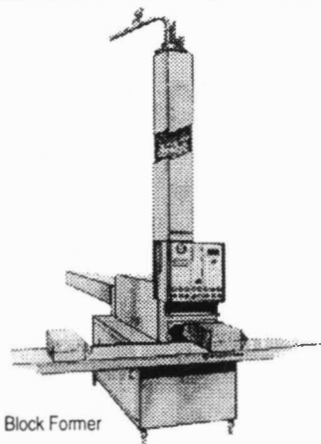


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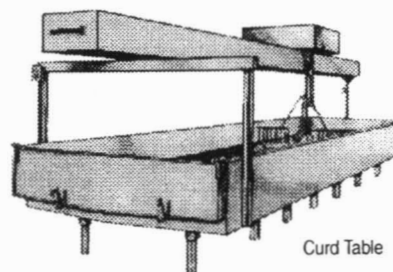
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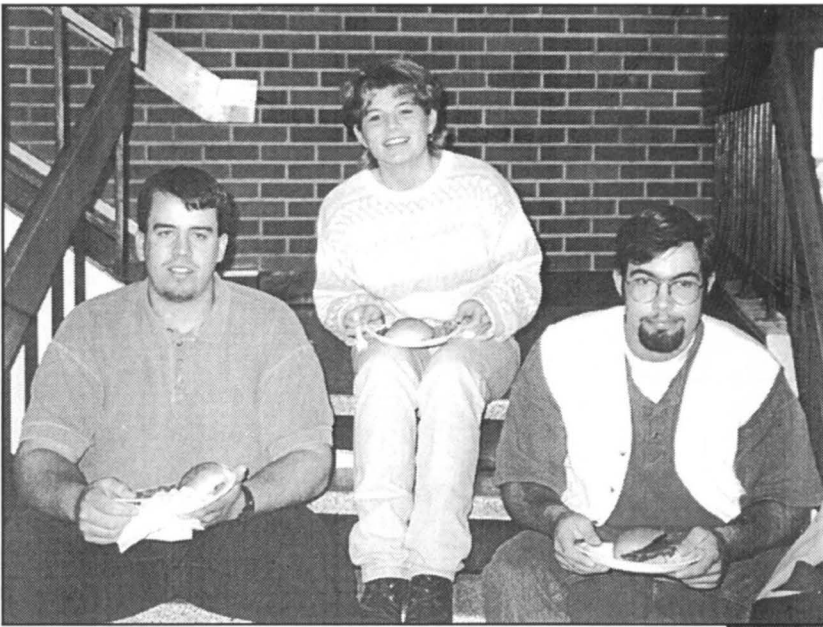


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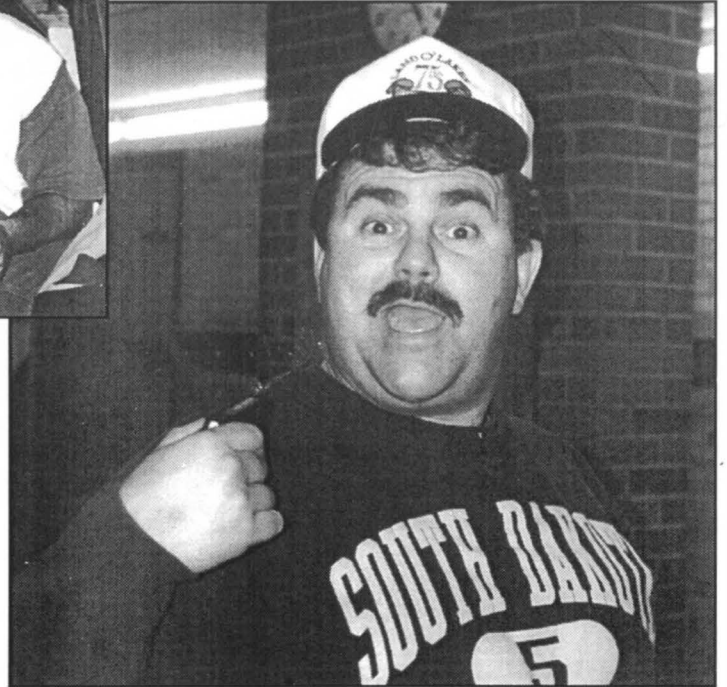


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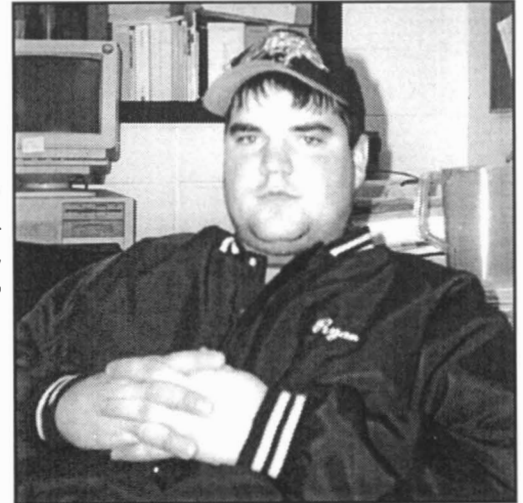
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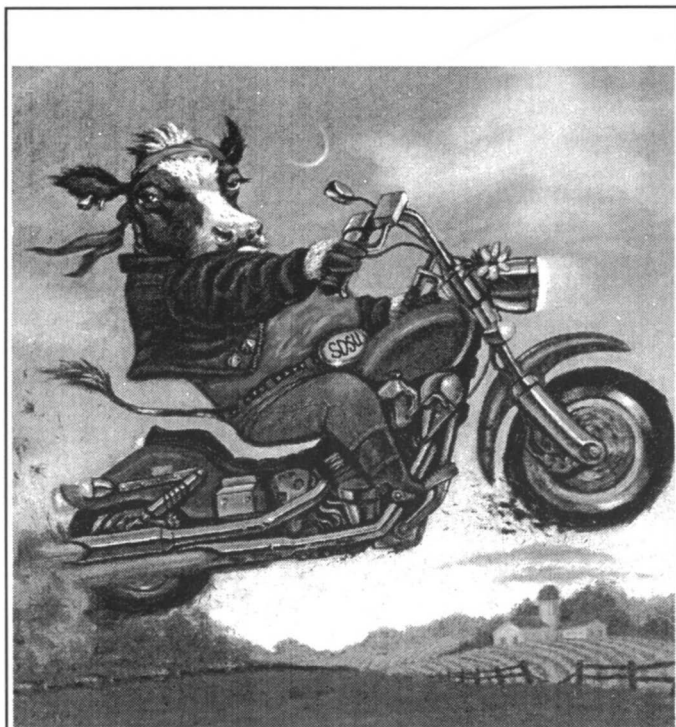
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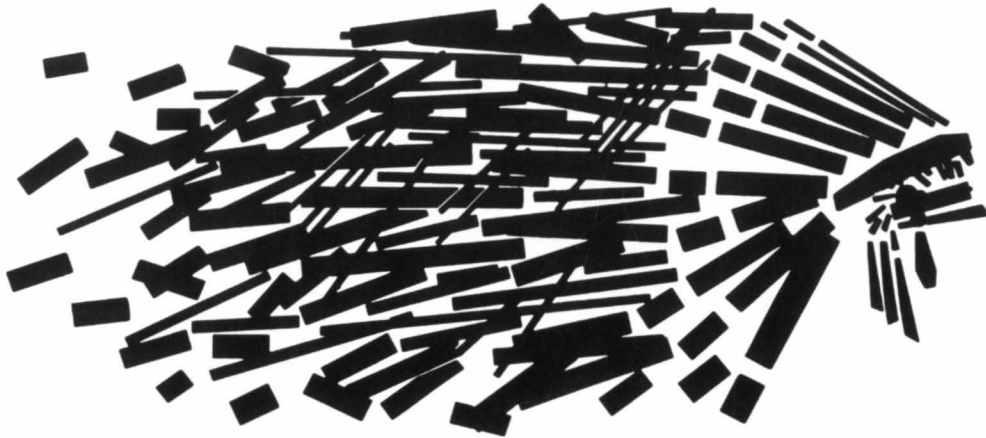
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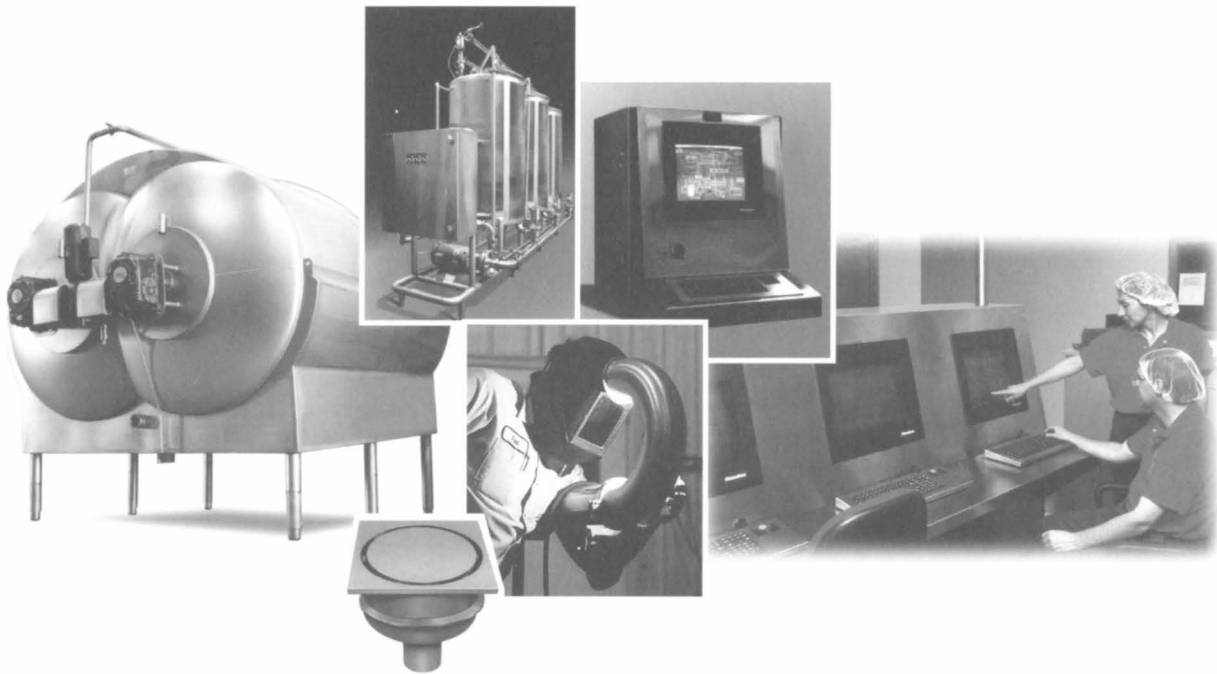
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