

Dairy Digest

South Dakota State University Dairy Club Thirteenth Edition



1994-1995

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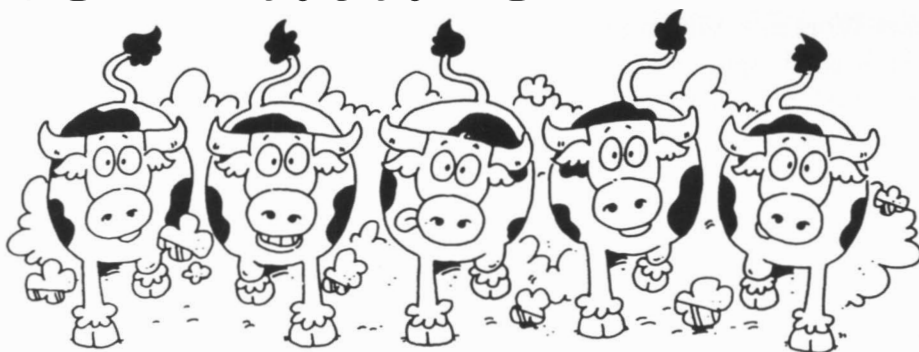
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1995 Dairy Digest

13th Edition



*Building for
The Future*



**South Dakota State University
Dairy Club**

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Howdy! From The Editors

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Shawn Stoley

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Kristin Anderson
Lynn Iverson
Kelly Jonsgaard
Karen Schwartz



We are pleased to present the 13th Edition of the SDSU Dairy Digest. The hard work and dedication from the club and Dairy Digest Assistants through fundraising, many hours of precious time, and our extremely patient Advisor, Dr. Dave Henning have made this publication possible. Neither of us being journalism majors, we have learned about what it takes to assemble a publication. But with Karen's wonderful English background, she has been invaluable in correcting our grammatical and spelling errors. Thanks to Shawn's prompting and organization, we were able to pull this all together.

The Digest portrays our many experiences throughout the year. We'd like to thank the many advertisers for their support. Without them, this wouldn't be possible. Thanks for the memories. It's been a fun and exciting challenge to put this issue together.

For a couple of Dairy nerds, we managed to pull this off, so here it is. Enjoy!

Notes From The Chief Executive Moo



The past year has held many memories for the Dairy Club members and also myself. The club was a busy group always trying to do more. This year's activities included: Spring and Fall Picnics, Little International, serving ice cream at the Dairy and Forage Conference, Cheese Box Sales, and our annual trip to ADSA.

A sincere thank you goes out to my fellow officers: Jodi Jonsgaard, Kristin Anderson, Dan Johnson, Karen Hilden, and Lynn Iverson for all their hard work and patience with me for learning the ropes. And to our Advisors: Dr. Dave Henning, Kirk Baldwin, and Kim Cassel. Your guidance and support are invaluable to us. However, the most important people here are the club members, for without them I would not be writing this today.

I have learned a tremendous amount about what it takes to run an organization. I tip my hat to your new President and wish the SDSU Dairy Club the best of luck now and in the future.

Dairy Digest Dedication



Donald Lee graduated from SDSU in 1956 with a B.S. degree in Dairy Science. After his service in the United States Air Force as a Lieutenant, he and his wife, Mary (a native of Ottawa, KS), returned to the family farm near Arlington, SD. Don and Mary raised four children, all of whom have chosen careers in the agriculture industry. Patty Siglin and her husband Kevin, both graduates of the SDSU Dairy Science Department, dairy farm near Webster. They have one daughter, Olivia. Chris and his wife Jolene farm near Arlington. They have one son, Preston. Curt and his wife Julie live in Madison where Curt is an engineer with Gehl Manufacturing. They have one daughter, Mandy, and one son, Alan. Donna Stegeman and her husband Gene live in Brookings and are also both graduates of the SDSU Dairy Science Department. Donna is employed by Heart of America DHIA, and Gene is the Dairy Farm Supervisor/Instructor at SDSU.

Don has always put forth a tremendous commitment to the dairy industry.

He has been an active member and served on the boards for the Brookings DHIA, Arlington Farmer's Elevator, East Central Holstein Association, and Farm Credit Services. He currently serves as Chair of the South Dakota Dairy Promotion Association.

Don loves children, which is evident in his devotion to his four grandchildren. He enjoys volunteering with the 4-H and FFA programs. He opens his farm for tours for grade school children and college students alike. He enjoys promoting the dairy industry through the donation of dairy products for meals sponsored by local organizations. Two years ago, Don and Mary fulfilled a dream they had of owning an ice cream shop. In partnership with Curt and Julie Lee, they opened Lee's Dairy Mart, a family restaurant in Arlington, SD. Holstein decorations welcome the hundreds of customers who visit the restaurant which is open from March through October. Those who meet Don know that there is not a dairy farmer with a more positive attitude about the dairy industry, nor who loves his profession more than Don does.

Dairy Science Graduate Students



Graduate students, left to right. Bottom row-Michael Pipenbrink, Li An, and Raju Bangalore. Center row-Clovis DaCruz, Christine Reitsma, and Mary Jo Athey. Top row-Mathew Wolkow, Jonathan Ydstie, and Jennifer Nichols. Absent-Ann Crosser, Judy Henson, Todd Hieb, and Rebecca Madison-Anderson.

1994-1995 Executive Leaders



Former officers (left to right) Dan Johnson, Treasurer; Jodi Jonsgaard, Vice President; Kristin Anderson, Secretary; Shawn Stoley, President; Lynn Iverson, Historian; Karen Hilden, Historian.



Current officers (left to right) Karen Schwartz, Historian; Patrick O'Reilly, Treasurer; Kristin Anderson, President; Jennifer Scheffel, Secretary; Dana Metzger, Vice President; Tena Cuperus, Historian; Jeffrey Schmit, Historian.

DAIRY CLUB ADVISORS' COMMENTS

DAVID R. HENNING Each year the Dairy Club has a different personality; this year's club can be described as "Can do". A mix of traditional and non-traditional students blended their talents to conduct a highly successful Cheese Box Sales and to bring the next annual Midwest Student Activities Divisional meeting of the American Dairy Science Association to Brookings. These things did not just happen, they were the result of hard work by the officers and club members. My involvement with the Dairy Digest has allowed me to see students lead or follow in very professional ways. This year we solicited bids for the printing of the Digest and the Editor and her staff evaluated the bids, selected the printer and informed the unsuccessful bidders as done in business. The skills gained by participating in Dairy Club activities add value to each student.



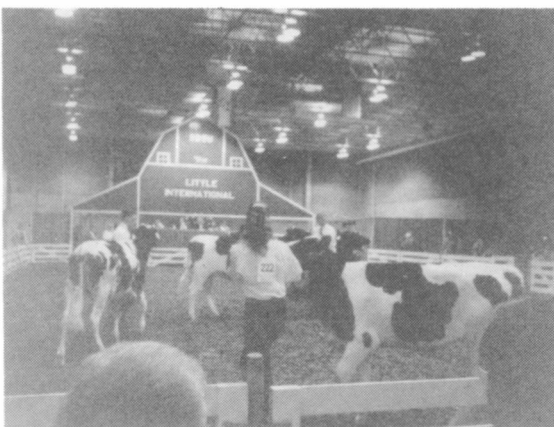
Kirk Baldwin, Kim Cassel, Dave Henning

E. KIM CASSEL Serving my first year as an advisor for the club has been fun and an excellent way for me to get to know the club members. The dynamic enthusiasm of the group and willingness of everyone to get the job done is great. I'm looking forward to getting involved in more activities and to contributing to making the Midwest Student Activities Divisional meeting of ADSA a success. A special "Thank you" to the club members for serving ice cream at the Dairy-Forage conference. Your efforts were a success and appreciated by all in attendance. Thanks.

KIRK BALDWIN Every year the SDSU Dairy Club provides opportunities for the student members to participate in a variety of learning events. Taking part in planned activities such as Dairy Digest, Cheese Box Sales, dances and club meetings regularly challenge students to use and strengthen their business, personnel and personal skills. It's exciting to see that all individuals have the ability to leave their mark on one or more projects throughout the year.

Little International

By Lynn Iverson



The 71st Little International is one none of us will ever forget. The two weeks of clipping, washing, leading heifers, and being led by heifers, was time of joy for all.

Pandi Pittman, Superintendent, was always showing fellow classmates the joys of Little I. Some included water fights, clipping animals, showmanship techniques, and most of all, just having fun by filling Doug Post's car with straw and paper.

Little I wasn't all fun and games, though. When it came down to the last days, the jitters started to show through. Animals were also nervous from their surroundings of clapping people and bright colors.

As 30 contestants walked into the arena, Kalyn Buse from Bridgewater, S.D. looked in every nook and cranny for something to help eliminate contestants down to her final 15. Both days Erv Pitzner came out on top winning showmanship and fitting.

The last award given was for the hardest worker which is voted on by the participants, and was given to Doug Post.

Annual Scholarship Banquet

By Jodi Jonsgaard

The SDSU Dairy Science Department held its annual banquet April 6th. The banquet had a great turnout with over 200 people attending. A reception with cheese and crackers started the evening, with the meal and program following.

The master of ceremonies was Past President Phil Shimon. Dr. John Parsons, head of the Dairy Science Department, gave the welcome. Also speaking was Pandi Pittman, South Dakota Dairy Princess. Many scholarships, totaling over \$31,000, were given out to students continuing thier education in the dairy science field.

Dr. Bob Baer was graciously given a "cheddarhead" to remind him of the 1993-1994 dairy products judging team. To end the evening, the Dairy Club presented the December and May graduates with a tribute. Pictures of themselves growing up, including their resumes, were displayed for everyone's enjoyment.



The Successful Cheddarhead, Dr. Baer!



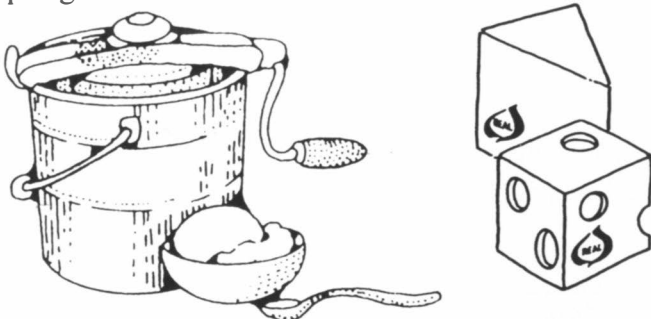
Some of the seniors looking their best.

It's Picnic Time

Spring and Fall Cookouts

By Shawn Stoley

Every year the club members enjoy feasting together at the spring and fall picnics. The picnics are usually held at Pioneer Park, but this year the unruly weather forced us indoors. We enjoyed barbecued beef from the SDSU Meat Lab, salads from Hy-Vee, ice cream from our own plant, and of course one another's company. Everyone enjoys the time to gab since our busy schedules rarely give us much free time. This fall our menu was filled with chili dogs, cheese trays, chips, and ice cream. We're gearing up for some beautiful, warm, sunny weather this spring!



Our youngest recruit with our oldest members.

Good Job Men!

1994 Judging Teams



Left to right. Jennifer Ackerman, Patty Scheffel, Polly Vander Wal, Lynn Iverson, Coach Mike Brouk.

Dairy Cattle Judging Team

By Dr. Micheal Brouk

Several firsts were experienced by the South Dakota State University Dairy Cattle Judging Team during the 1994 season. A new coach started this season, an all female team, the contest at Waterloo canceled, and high individual and team of the Jersey breed at one of our contests. The team competed at the Tri-State Breeders intercollegiate contest held at Viroqua, WI and the national contest held at Madison, WI in conjunction with the World Dairy Expo.

Team members competing at the contests were Jennifer Ackerman, Atwater, MN; Lynn Iverson, Flandreau, SD; Patty Scheffel, Lyle, MN; and Polly Vander Wal, Bruce, SD. After completing two weeks of practice, the team entered the first contest of the season. The team placed 1st in Jerseys, 2nd in Ayrshires, and 5th in Brown Swiss out of 12 teams at the Viroqua contest. Individually, Jennifer Ackerman was 1st and Patty Scheffel 2nd in the Jersey breed. Two weeks later the team traveled to the national contest. One hundred contestants represented twenty-five teams at the contest. Individually, Lynn Iverson placed 17th in the Guernsey breed, and Jennifer Ackerman placed 17th in the Holstein breed.

We would like to thank the many breeders who helped us prepare for the contests. Without their support and assistance, the judging program would suffer greatly. The team is coached by Dr. Mike Brouk, Assistant Professor of Dairy Science.



Left to right. Jeff Rabey, Karen Hilden, Ervin Pitzner, Pandi Pittman, Coach Bob Baer.

Dairy Products Judging Team

By Dr. Robert Baer

Team members for the 1994 Dairy Products Judging Team were Karen Hilden, Milan, MN; Pandi Pittman, Nisland, SD; Erv Pitzner, Nerstrand, MN; and Jeff Rabey, Akron, IA. The team participated in the Midwest Regional Contest held at Kraft General Foods in Glenview, IL on September 24. The team was 5th overall out of 12 teams. Jeff Rabey placed 3rd in ice cream and butter. The team placed 1st in milk, 4th in cottage cheese, and 4th in ice cream. The team toured the Kraft Research and Development pilot plant, research laboratories, and product development facilities.

On October 8th, the team participated in the National Contest held at Land O' Lakes in Arden Hills, MN. The team placed 8th overall out of 18 teams and was 3rd in butter and 2nd in ice cream. While participating in the National Contest, the team was able to tour the International Dairy Show which was held at the Minneapolis Convention Center. The show was excellent and provided many insights. Next year the National Contest will be held at McCormick Place in Chicago, IL. The team is coached by Dr. Bob Baer, Professor of Dairy Science.

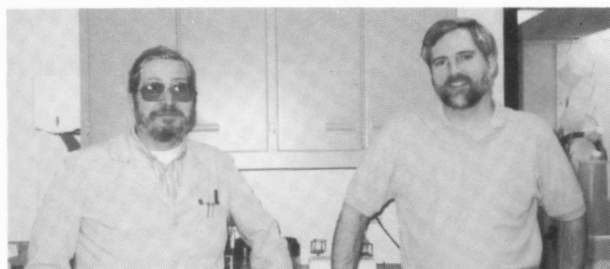
Dairy Science Support Staff



Secretaries, left to right. Jayne Raabe, Karen Mohan, Helen Rollog, Joanne Mauseth, Peggy Steen.



Dairy Farm, left to right. Front row-Jolene Kampmann, Gary Kirkham, Ron Mollengraff. Back row-Gene Stegenam, Dan Midtavne. Missing-Bruce Kinner and Curt Halverson.



State Dairy Lab, left to right. Armie Appelt and Bill Northeimer.



Dairy Plant Supervisor. Deverne Enevoldsen.

Judging Team Hosts

A special thank you is extended to the following breeders for their assistance in preparing our team for the contests.

Koerner's Swiss Farm
Marion, SD

Marvin Post
Volga, SD

Harlan Bohn
Twin Brooks, SD

Graber Jersey's, Inc.
Parker, SD

Gene Doctor
Twin Brooks, SD

McGregor Dairy
Salem, SD

Greg and Julie Moes
Goodwin, SD

Bide-A-Wile Acres
Bridgewater, SD

Larry Munger
Watertown, SD

Multirose Jerseys
Rock Rapids, IA

Terry Rook
Clear Lake, SD

Mark Metzger
Larchwood, IA

Harlan & Steve Ponto
Brookings, SD

Lee Meadows Dairy
Arlington, SD

Dr. David A. Bryant

Dean, College of Agriculture
and Biological Sciences



As a senior in high school, Dr. Bryant was on the Washington State FFA Dairy Cattle Judging Team that competed in the national contest at Waterloo, IA. He has been instrumental in the promotion of Jalapeno cheese since coming to South Dakota.

David A Bryant has been Dean of the College of Agriculture and Biological Sciences at South Dakota State University since July 1987. He was formerly head of the Department of Range Resources and professor at the University of Idaho. Dr. Bryant has a background in administration, teaching, extension, and research. He has focused on improved communications with college constituents and a renewed commitment of the ABS College to work towards improving the quality of life for all South Dakotans.

South Dakota Dairy Princess

By Lynn Iverson



It's an honor to be able to fulfill a dream and represent the American Dairy Association. My part as South Dakota Dairy Princess includes making appearances, answering the consumers' questions, and promoting dairy products through speeches and interviews.

When I'm not traveling for the American Dairy Association, I'm pursuing a degree in Dairy Production with a minor in Ag Journalism. I plan to graduate in December of 1995, after my reign is handed over to the next deserving dairy woman. My plans are then to find a job in public relations for the dairy industry. I also hope to someday own and operate my own dairy farm here in South Dakota.

While going to college, I have been actively involved with Dairy Club, Little International, Rodeo Club, and SDSU Rodeo Stampede manager.

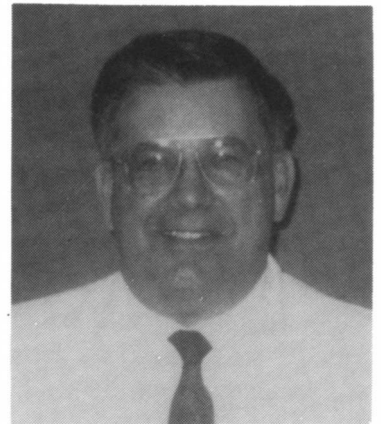
I have also been a member of the dairy judging team, was awarded 1st place in dairy showmanship in Little International, and also work for our family corporation - Iverson Ag Enterprises Inc.

I would like to thank all the people who have helped me through my years in college. I would also like to commend the Dairy Club for all the joyous times and providing us with the 13th Dairy Digest.

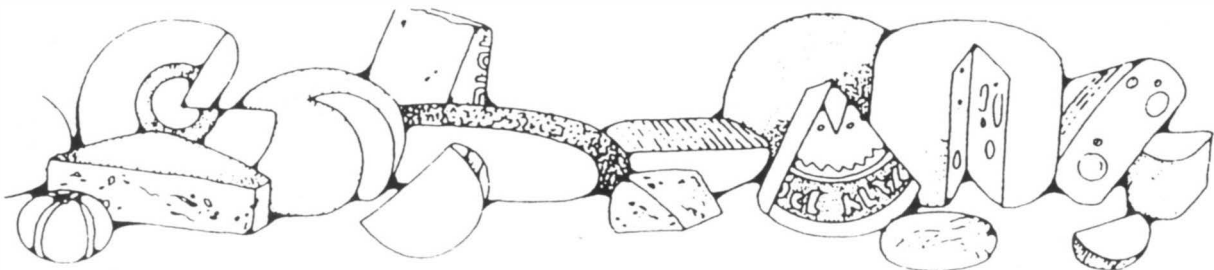
The Alfred Chair - One of Our Very Own

By Shawn Stoley

Dr. David Henning, associate professor of dairy science at SDSU, has assumed professorship of the Alfred Chair in Cheese Chemistry and Technology. He came to SDSU after nineteen years with Kraft General Foods in Glenview, Illinois, where he was manager of the cheese research laboratory and director of quality assurance worldwide. He will now initiate advanced study and research in the chemistry of cheese and cheese products, and in the technology of cheese manufacture. His duties will also include undergraduate and graduate teaching and advising and public service activities, including the Dairy Industry of South Dakota and the Upper Midwest.



The Alfred Chair was established in recognition and in memory of Alfred Gozenbach and the late Alfred Nef for their contributions to the cheese industry and to economic development through establishment of the Valley Queen Cheese Factory, Inc. in Milbank, SD. The Alfred Chair included funding to remodel and equip the Alfred Laboratory at SDSU for cheese research.



SDSU Dairy Science Department Highlights

by Dr. John Parsons

The Dairy Science Department had a great year in 1994! The new Dairy Research & Training Facility became a reality with the dedication held on November 1, 1994. An appreciation luncheon was held in the Ag Museum to thank the eleven major donors for their efforts in raising nearly \$400,000 toward the building project. The cows were moved to the new facility on November 7 and milked that evening in the new double 8 parallel parlor. We are pleased to report that the new system is working very well and that milk production is back above 18,000 pounds. Tours are being conducted almost daily, so if you are planning a visit, we milk at 4:00 PM - hope to see many more alumni and friends.

Dr. David Henning, associate professor of Dairy Science since 1990, was selected to fill the new Alfred Chair in Cheese Chemistry & Technology on July 1, 1994. Gene Stegeman, BS '89 and MS '91 from the Dairy Science Department and recently herdsman at Lee Meadows Dairy of Arlington, SD was selected to fill a new position of Dairy Farm Supervisor/Instructor. Gene will be teaching short courses and managing the Dairy Farm.

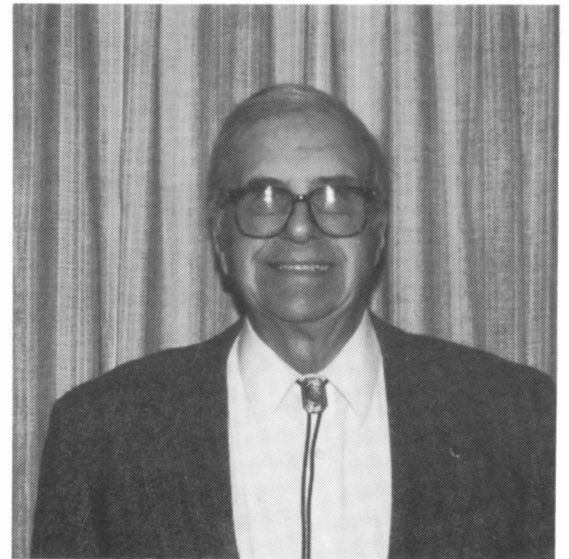
Faculty honors include awards at the American Dairy Science and American Society of Animal Science Joint Annual meeting in Minneapolis July 11-15, 1994. Dr. Bob Baer received the Pfizer Inc. award for research with cheese and cultured dairy foods and Dr. John Parsons received the Kraft General Foods Teaching in Dairy Manufacturing Award.

Placement of Dairy majors continues to be 100%! There are many more jobs in both production and manufacturing that we can fill currently. Also, the cooperative internship program places approximately 35 students in summer jobs each year. Again, the demand for students is greater than we can provide. With opportunities like this, why would anyone not choose a career in Dairy!

Dairy Science Faculty



Left to right. Kirk Baldwin, Mike Brouk, David Schingoethe, Sharon Franklin, John Parsons, David Henning, Bob Baer, Kim Cassel. Absent: Vikram Mistry.



Dr. Ken Spurgeon

Modern, Efficient Dairy Facility Constructed as Model for Farmers

By Jerry Leslie

Department of Agricultural Communications, SDSU

The new Dairy Research and Training Facility at South Dakota State University concentrates the latest dairy production technology in an energy-efficient and labor-saving building.

The cost-effective nature of the building, besides being easy on taxpayers, makes this facility a good and practical example for South Dakota and Midwestern producers planning to build and expand or remodel.

At the same time, the modern facilities should speed relevant research results to South Dakota producers. Through workshops and hands-on practice here, dairy managers from the state and region also will find the facility a place to train and update their skills for working in such an environment.

On November 1, SDSU dedicated the new \$1.1 million Dairy Research and Training Facility about a mile and a half north of the Brookings campus. The SDSU dairy herd went into the building Nov. 7.

More than 200 persons, many of them dairy operators, attended the ceremony and open house to watch as John Parsons, head of the Dairy Science Department, swung a bottle of milk against an iron gate in the free-stall area of the barn.

In the tradition of christening a ship with champagne, Parsons launched SDSU dairy research and training into a new era with a "great white splash." Representatives of SDSU, the S.D. Board of Regents, and allied industry took part.

The technology here is "state of the art," but it is practical technology that can be found in most dairy buildings that are going up today in the Midwest, according to David Schingoethe, dairy research professor and coordinator of the building project.

The engineer for this project told Schingoethe the firm had 58 or 60 barns on the drawing board for South Dakota, Minnesota, and part of Wisconsin, and 80 percent of the features in the SDSU building can be found in designs for all of these new buildings.

Don Lee, an Arlington dairy farmer, said if he was 20 years younger he would want to build one just like it because "it looks like a great facility." Lee, a dairy production graduate of SDSU in 1956, is chairman of the S.D. Dairy Promotion Association.

Schingoethe said features of the barn would appeal to almost anyone thinking of expanding their operation. He cited several family operations within an hour's drive of Brookings built on this design or using some of the features.

An example of efficiency is the building itself, a trussed, frame structure with open ridges and side-curtained walls for natural ventilation. All but the milking parlor area is unheated.

With the free-stall area under the same roof as the

milking parlor, cows never venture outdoors, and thus are spared the bitter winter wind and frostbitten teats that often

accompany exposure. With curtains closed, inside winter temperature usually is about 20 degrees above outdoors.

Cow body heat and open ridges in the peaked roof create a natural chimney effect for air ventilation, keeping the humidity down and comfort level up. The updraft deflects rain or snow from the open ridge when the barn is full of cattle.

In the summer, side curtains open up and cows enjoy shade and breeze at all times while lying in the free-stall area. Engineers intentionally placed the building away from shelterbelts or other buildings for best air flow, and positioned it for best use of prevailing winds in the summer.

The building translates to comfort for cows in winter and summer, without expense of heating, cooling, or moving air. Cow comfort translates into better milk production, according to research data of long-standing, said Schingoethe.

Energy efficiency also is found in the way milk is cooled here. Milk from the parlor goes by pipeline through a double-plate cooling system on its way to bulk tanks. Water flowing through the plates cools milk from 90-102 degrees as it leaves the cow to about 50 degrees upon entering the tanks where it is cooled further to 36 degrees.

The warmed water from the plate coolers goes to a polyvinyl tank that is used as a reservoir for drinking water for the cows, rather than down the drain. The warmed water again saves energy, since less heat is required to keep the cattle waterers from freezing in the winter.

Labor efficiency, like energy efficiency, is built into the entire operation, from the free-stall barn with bunkline feeding, to the double-eight parallel milking parlor with automatic detaching milkers, Schingoethe said.

While SDSU is not apt to reduce its staff in this facility, it is likely to double the size of its herd soon without increasing the work force, said Schingoethe. The building has accommodations for 160 cows in the free-stall area, 80 of them in the research area and 80 in the teaching-demonstration area.

Some of the labor-efficiency features inside the barn include:

- *Stanchions in the feeding area that can be set to lock when a cow or cows come to feed. This saves time chasing a cow to put a halter on her for veterinary checks, heat detection, breeding, rumen sampling or blood sampling. Turning one lever can free all cows at once, or cows can be freed individually, depending on need.

- *Bunkline feeding for the herd as a group allows dispensing the feed mechanically from the mixer wagon to the concrete floor in front of the stanchions.

- *A holding pen between the free-stall area and the

milking parlor employs a "crowd gate" powered by compressed-air driven motors. This advancing gate encourages cows to move as a group toward the milking parlor. Compressed air eliminates risk of electric shock to cows from electric motors.

*Each cow wears a transponder on a cord around her neck. As cows pass through a detection device--similar to an airport security arch--on their way to the milking parlor, a radio signal activates the transponders. Transponders then emit their own signal, sending the cow's ID number to the parlor display board. When the cow gets to her milking stall, meters on the milk line automatically measure the milk each cow produces and record it on the computer with the ID number beeped earlier from the transponder. This system allows quicker and more accurate recording of research data, according to Schingoethe.

*One person can operate the milking parlor. The double eight parlor means 16 cows can be milked at once. Milkers detach automatically when volume slows to a preset level, as measured by flow sensors in the line. The automatic detaching feature, alone, cuts labor in half in the parlor, Schingoethe said. With continuous milking for 20 hours, a parlor this size could handle a herd of 500 to 700 cows, according to Schingoethe.

*Cows treated with antibiotics must have their milk withheld for 72 hours. Treatment, when given, is entered on the computer. As treated cows pass through the "security arch" the digital display lights up red for the treated cow coming to the milking parlor. This safety procedure will require the operator now to unhook the milk line, manually override the milker control, and send this milk to a catch pail rather than the bulk tank.

*While cows are milking and gone from the free-stall area, manure from the free-stall area is scraped with a tractor and blade to a pit for pumping to a lagoon. No forks or shovels involved.

*In the free-stall area, cows rest on mats containing ground up rubber tires. Little or no bedding is required. In the summer, open side walls would encourage fine, loose bedding to blow around on a windy day.

Schingoethe said SDSU "is trying to stay in front or apace of dairy people who are expanding and modernizing. We realize the technology is always changing and always will be a step ahead of us. But right now this is a big step forward for us."

On the research side, the new facility will help speed collection of data for new research results and get those



Dr. Parsons christens the dairy barn.

results to farmers, Schingoethe said.

One side of the free-stall area is devoted to the research herd. Here, Calan feeders allow individual feeding of each cow. These cows wear an additional transponder that unlocks their individual feeding gate when they get within an inch or two of it.

The Calan Data Ranger Cart used to feed research cows keeps track of individual cow feed intake on its computer.

Schingoethe expects more research to emerge on effect of nutrition on milk production and milk composition, including effect of increased energy intake, ruminally protected amino acids, and rumen bypass proteins. Also expected is research to alter the fatty acid composition of milk by feeding soybean, sunflower or safflower seed. Nutritional management schemes also will be examined here.

The facilities also allow examination of overall management schemes for their efficiency in a dairy facility like this one.

The fact that SDSU also has a dairy manufacturing plant, will allow evaluation of dairy products and how their composition is changed by a change in diet at the dairy research facility.

The information will be imparted to producers who come here for training programs, short courses, or even two weeks of hands-on experience, in this facility.

Research results also will be disseminated through Extension meetings, the annual Dairy-Forage Conference, through proceedings, fact sheets.

The information also will come out through articles in dairy magazines and other farm publications, and through undergraduate classes in dairying.

One side of the free-stall area and half the herd is devoted to graduate and undergraduate teaching plus seminars for dairy managers and workers. SDSU has 85 to 90 dairy science majors, plus 14 graduate students. All will spend some class time in this facility.

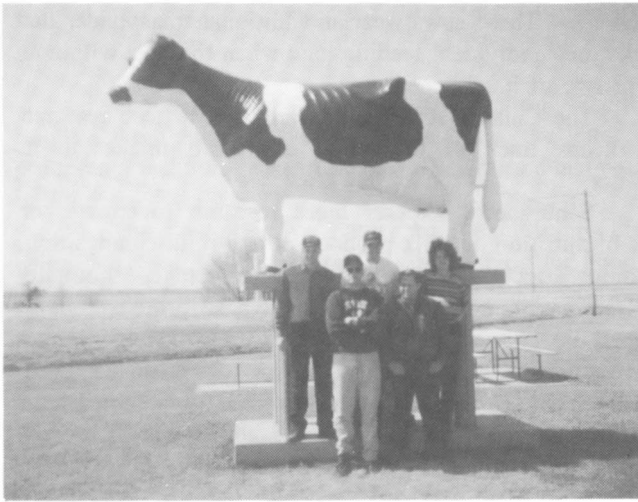
Unique to funding a public facility were the contributions from allied dairy industries totalling \$450,000, nearly half the construction cost.

Gene Stegeman, a new faculty member with both bachelor's and master's degrees from SDSU's Dairy Science Department, was hired to manage the facility.



Donors to Dairy Research and Training Facility

Club Candid's Caught in the Act



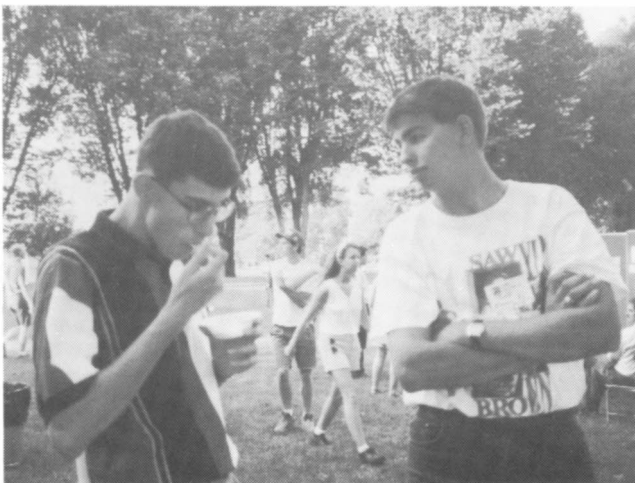
"Hey guys, we found the biggest cow in Canada!"



Erv, did she say "Yes?"



"Fast as fast can be; you can't escape from me"



Dana, please share with me!



So this is how you catch girls, huh Chad?

Udder Ball Time!

By Kristin Anderson

Once again some Dairy Club members proved their excellence in rolling a ball down a lane and knocking down pins! About 10 members met at the local bowling alley to strut their stuff. For some participants, that meant working their arm muscles while sitting at the bar. For others, it was head on competition. Once again, this bowling experience is a night to remember. Let's not forget-you can't bowl two balls at one time! Right Eric!?!



"Lynn, that's gutter # what?"

A Year Of Success

By Kelly Jonsgaard

Hard work and dedication made this year's cheese box sales a tremendous success. This year the SDSU Dairy Club earned over \$3000.00 in profit. This money is used for club activities such as ADSA trip, social activities, and awards for the scholarship banquet. The process of making the cheese and cheese spread started in the summer and continued through Christmas break. The cheese was manufactured by the students at the SDSU Dairy Plant. The Dairy Club then cut, packaged, and mailed the cheese.

This activity proved to be a worthwhile experience for everyone who participated. We, the Dairy Club, would like to extend a special thank you to all that made cheese box sales a success.

Dairy Commandments

To be an accredited member of the Public Relations Society of the U.S. Dairy Industry, thou shalt observe the Dairy Commandments:



1. Thou shalt not partake of imitation dairy products.
2. Thou shalt not take the word "natural" in vain.
3. Honor the cow that makes the dairy industry possible.
4. Remember to keep wholesome your table by serving dairy products daily.
5. Thou shalt not kill dairy sales by buying imitation dairy products.
6. Thou shalt not adulterate natural dairy products.
7. Thou shalt always drink milk when dining in public.
8. Thou shalt practice the power of positive drinking, which means milk.
9. Thou shalt "speak up" for the dairy industry and its products by word and deed.
10. Thou shalt appoint thyself a Milk Ambassador for life.

Reprinted with permission from Mid-America Dairyman newsletter

ADSA at U of Illinois

by Karen Hilden



Left to right. Front row-Shawn Stoley, Karen Hilden. Second row-Dana Metzger, Kelly Jonsgaard, Angie Post, Aki Ichinomiya. Third row-Kristin Anderson, Tena Cuperus, Dan Johnson. Fourth row-Kirk Baldwin, Erv Pitzner, Dave Henning.



"We're all dressed up;
now where are the women?"



"Chillin' at the Hard Rock Cafe."

Ten students and two advisors set out late Wednesday afternoon bound for Champaign, Illinois. Our first stop was the Hardees in Luverne, MN for Kirk's chicken hat. From there we went on to Onalaska, WI and spent the night. Leaving bright and early the next morning, we headed for our tour of American Breeders Service. There we got a very educational tour of their DNA laboratory and got to drive by pens and pens of STUDS!

From ABS, we traveled to Chicago where Dr. Henning and Kirk showed us the sights. We went to the top of the Sears Tower to see the lights of the city. Erv thought the elevator would reach the top in 7 seconds. Did it Erv? We then went to Pizzeria Uno for Chicago style pizza. It was excellent!! Even the well dressed "homeless person" wanted some! The next morning, we visited the Chicago Board of Trade and witnessed the opening of the grain markets. We then split into two groups - one to visit Shedd's Aquarium and one to visit Hard Rock Cafe, Planet Hollywood, and Michael Jordan's Restaurant. We drove by many other popular attractions as Dr. Henning assured us "We may be lost, but we're making good time".

We finally made it to the Regional ADSA-SAD Meeting Friday afternoon. We were eliminated from the Quiz Bowl competition in the first round but enjoyed ourselves at the dance later. Saturday brought the business meeting. Kirk was elected to a two-year term as ADSA Midwest Region Advisor. Kristin, Angie, and Karen campaigned and succeeded in getting ADSA here next year. Saturday evening brought a delicious banquet and a fun dance to close out the convention.

After a 12 1/2 hour drive, we were home again. These were days packed with terrific memories for us all. We now look forward with anticipation to next year, when we will host ADSA here at SDSU!

1994 - 1995 Dairy Science Graduates



**JENNIFER
ACKERMAN**

Hometown: Atwater, MN
Degree: Ag. Journalism
Activities/Hobbies: Dairy Judging, Coaching 4-H dairy judging teams, showing cattle.
Most Memorable Moment: ADSA trips, Judging the National Dairy Judging Contest in Madison, WI.



**JULIE
HEGGE**

Hometown: Garretson, SD
Degree: Dairy Production
Activities/Hobbies: Alpha Gamma Rho-mate, Dairy Cattle Judging team, Intramural Sports.
Most Memorable Moment: The trip to the North American Livestock Exposition in Louisville, Kentucky with the 1993 Dairy Cattle Judging Team.



**TIM
HESBY**

Hometown: Volga, SD
Degree: Major-Dairy Manufacturing; Minor-Economics
Activities/Hobbies: Hunting, fishing.
Most Memorable Moment: Giving a presentation at the 1994 American Dairy Science Association meeting.



**KAREN
HILDEN**

Hometown: Milan, MN
Degree: Dairy Manufacturing
Activities/Hobbies: Dairy Club, Dairy Digest Co-editor, Dairy Products Judging Team, gardening, rabbits, crafts.
Most Memorable Moment: Judging team trips, International Dairy Show, and meeting many terrific dairy friends.



**TRAVIS
JACKSON**

Hometown: Wessington Springs, SD
Degree: Dairy Manufacturing
Activities/Hobbies: Hunting, fishing, snowmobiling, farming, SDSU Dairy Club, and SDSU C.C.P.
Most Memorable Moment: My marriage to my wife, Karen, and the birth of our first son, Daniel.



**DAN
JOHNSON**

Hometown: Pipestone, MN
Degree: B.S. in Dairy Manufacturing
Activities/Hobbies: Dairy Club, Lion's Club, fishing, gardening and sports.
Most Memorable Moment: My three years here at SDSU making new friendships.

1994 - 1995 Dairy Science Graduates



**JODI
JONSGAARD**

Hometown: Lewiston, MN

Degree: Dairy Manufacturing

Activities/Hobbies: SDSU Dairy Club, F.F.A. and 4-H, collecting cow crafts, country music, and needlework.

Most Memorable Moment: Making ice-cream with Shawn, Chris, and Sara till 7:00 most Friday nights during the Spring of 1993.



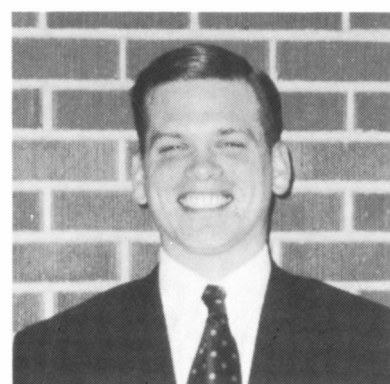
**PANDI
PITTMAN**

Hometown: Nisland, SD

Degree: Dairy Production

Activities/Hobbies: State Dairy Princess, Dairy Cattle and Products Teams, Little I Dairy Supt. and Grand Champion Showman, AGR Rho-mate, Dairy Club Treasurer, Outstanding Dairy Science Freshman.

Most Memorable Moment: Watching Erv Pitzner drink chocolate milk out of an A.I. pipet after his 1992 Little I heifer died.



**ERV
PITZNER**

Hometown: Kenyon, MN

Degree: Dairy Production

Activities/Hobbies: Dairy Club, Dairy Judging Team, Dairy Products Judging Team, Little I Staff, showing and fitting dairy cattle.

Most Memorable Moment: I was the first person to have my heifer die the night before Little I in 1992. ADSA U of M 1993, World Dairy Expo 1992.



**JEFF
RABEY**

Hometown: Akron, IA

Degree: Dairy Manufacturing

Activities/Hobbies: Catfishing and watching sports.

Most Memorable Moment: Going to the National competition in Minneapolis MN, for Dairy Products Judging and the events that followed.



**PATTY
SCHEFFEL**

Hometown: Lyle, MN

Degree: Dairy Production

Activities/Hobbies: Showing Cattle, Dairy Judging Team, Dairy Club.

Most Memorable Moment: 1994 Little I; Manitoba, Canada trip with Erv, Doug, Pot Belly, Lynn and Kristin; Judging in Louisville, KY and Madison, WI. The day I go home to farm with my parents.



**BRIAN
SCHOCK**

Hometown: Salem, SD

Degree: Major-Dairy Production; Minor-Animal Science

Activities/Hobbies: Dairy Club, Dairy Cattle Judging Team.

Most Memorable Moment: Dairy Cattle Judging at World Dairy Expo at Madison, WI.

1994 - 1995 Dairy Science Graduates



**PHIL
SHIMON**

Hometown: Rolfe, IA
Degree: Dairy Manufacturing
Activities/Hobbies: Dairy Club - President 1993, Dairy Products Judging Team, Ag.Bio Prexy Council, Classic Car Restoration, Farming.
Most Memorable Moment: Field trips with Steve and Ryan.



**TRAVIS
STRUCKMAN**

Hometown: Hazel, SD
Degree: Major-Dairy Production; Minor-Animal Science
Activities/Hobbies: Hunting, Sports, Camping, Fishing and the Outdoors.
Most Memorable Moment: Getting married.



**STEVE
TRAMP**

Hometown: Yankton, SD
Degree: Dairy Manufacturing
Activities/Hobbies: Rugby, Scuba Diving, Basketball, Mountain Biking, Dairy Club.
Most Memorable Moment: Post-field trip activities with Phil and Ryan.



**POLLY
VANDER WAL**

Hometown: Chandler, MN
Degree: Major-Dairy Production; Minor-Animal Science
Activities/Hobbies: Showing and judging dairy cattle, Spending time with family and friends.
Most Memorable Moment: Going to the National and Regional Intercollegiate dairy judging contests in Wisconsin, and Little Internationals.



The SDSU Dairy Club



Members



"The back-side of Chicago"

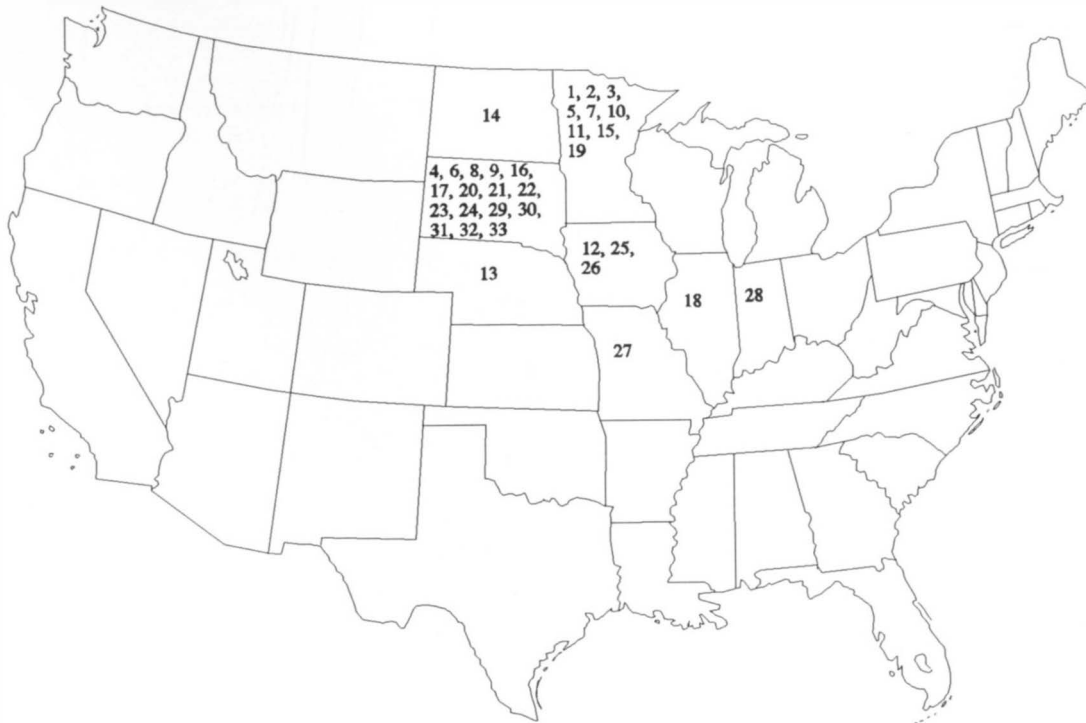


"Hey Brian, ya gonna eat that?"

Jennifer Ackerman, Atwater, MN	Ag Journalism
Chad Anderson, Windom, MN	Prod/Mfg
Kristin Anderson, Mt. Zion, IL	Mfg
Tena Cuperus, Iona, MN	Mfg
Paul Dykshorn, Ireton, IA	Prod
Lee Grant, Austin, MN	Prod
Tim Hesby, Volga, SD	Mfg
Karen Hilden, Milan, MN	Mfg
Akimoto Ichinomiya, Tokyo, Japan	Mfg
Lynn Iverson, Flandreau, SD	Prod
Travis Jackson, Woonsocket, SD	Mfg
Dan Johnson, Pipestone, MN	Mfg
Keith Johnson, Beresford, SD	Mfg
Jodi Jonsgaard, Lewiston, MN	Mfg
Kelly Jonsgaard, Lewiston, MN	Pre-Nurs
Vern Landeen, Brookings, SD	Mfg
Chad Larsen, Huron, SD	Mfg
Lucas Lentsch, Veblen, SD	Mfg
Jeff Leuthold, Ellsworth, MN	Gen Ag/Prod
Dana Metzger, Rock Rapids, IA	Prod
Chad Moeller, Fairmont, MN	Prod
Chris Oehler, Cleveland, MN	Ag Ed/Prod
Patrick J. O'Reilly, Canby, MN	Mfg
Pandianne Pittman, Nisland, SD	Prod
Erv Pitzner, Nerstrand, MN	Prod
Jayson Poppinga, Harrisburg, SD	Mfg
Angie Post, Volga, SD	Prod
Jeff Rabey, Akron, IA	Mfg
Rich Reeves, Brookings, SD	Mfg
Jenny Scheffel, Lyle, MN	Prod
Patty Scheffel, Lyle, MN	Prod
Gary Schiesser, Fergus Falls, MN	Mfg
Jeff Schmit, Castlewood, SD	Prod
Brian Schock, Salem, SD	Prod
Tom Schuch, Sisseton, SD	Mfg
Karen Schwartz, Slayton, MN	Prod
Brian Sharp, Bath, SD	Animal Sci/ Dairy Prod/Mfg
Kristin Sharp, Bath, SD	Mfg/Animal Sci
Phil Shimon, Pocahontas, IA	Mfg
John Sleggs, Cuba, NY	Mfg
Brad Snaza, Milbank, SD	Prod
Shawn Stoley, Harrisburg, SD	Mfg
Travis Struckman, Brookings, SD	Prod
Kelly Thissell, Centerville, SD	Mfg
Eric Thompson, Bruce, SD	Mfg
Steve Tramp, Yankton, SD	Mfg
Pauline Vander Wal, Bruce, SD	Prod
Mike Wolkow, DeSmet, SD	Mfg



1994 INTERNSHIPS AND SUMMER WORK EXPERIENCES



1. Kristin Anderson	Mid-America Dairymen, Inc., Winsted, MN
2. Shawn Stoley	Mid-America Dairymen, Inc., Winsted, MN
3. Dan Johnson	Kraft Foods, New Ulm, MN
4. Lynn M. Iverson	Northview Dairy, Parker, SD
5. Karen Hilden	Associated Milk Producers, Inc., Dawson, MN
6. Keith Johnson	SDSU Dairy Plant, Brookings, SD
7. Chris Oehler	Vergy Ag Svc-Cenex/Land O'Lakes, Le Center, MN
8. Gary Schiesser	Land O' Lakes, Volga, SD
9. Pauline Vander Wal	Brookings Co. Ext. Service, Brookings, SD
10. Travis Jackson	Kohler Mix, Inc., White Bear Lake, MN
11. Patrick O'Reilly	Marigold Foods, Rochester, MN
12. Dana Metzger	Multi-Rose Jerseys, Inc., Rock Rapids, IA
13. Lucas Lentsch	Roberts Dairy, Omaha, NE
14. Chad Larsen	Bridgeman Dairy, Bismarck, ND
15. Chad Anderson	Land O' Lakes, Perham, MN
16. Bob Gullickson	Davisco International, Lake Norden, SD
17. Pandianne Pittman	SD Dairy Princess
18. Jodi Jonsgaard	Dean Foods, Rockford, IL
19. Ryan Schultz	Marigold Foods, Rochester, MN
20. Brad Snaza	Valley Queen Cheese, Milbank, SD
21. Tim Hesby	SDSU Dairy Plant, Brookings, SD
22. Julie Hegge	SD DHIA Association, Brookings, SD
23. Tom Schuch	SDSU Dairy Plant, Brookings, SD
24. Travis Struckman	SDSU Dairy Farm, Brookings, SD
25. Jeff Rabey	Wells Blue Bunny, LeMars, IA
26. Jason Metzger	Wells Blue Bunny, Le Mars, IA
27. Dan Malone	Gold Bond Ice Cream, Sikeston, MO
28. Phil Shimon	Gold Bond Ice Cream, Huntington, IN
29. Steve Tramp	SDSU Research, Brookings, SD
30. Patty Scheffel	SDSU Research, Brookings, SD
31. John Sleggs	SDSU Research, Brookings, SD
32. Vern Landeen	Land O'Lakes, Volga, SD
33. Eric Thompson	Land O'Lakes, Volga, SD

DAIRY SCIENCE SCHOLARSHIPS AND AWARDS

1994-95

JOHN ANDERSON MEMORIAL: \$300
Michael Noble

ASSOCIATED MILK PRODUCERS, INC.: \$300
Leonard Grant

ROSS BAKER SCHOLARSHIP: \$350
Eric Thompson

EMERY BARTLE MEMORIAL: \$2000
Brian Sharp

GEORGE BIGGER MEMORIAL: \$550
Christopher Oehler

BLACK HILLS MILK PRODUCERS ASSOCIATION: \$400
Leonard Grant

BROWN SWISS/GILLETTE DAIRY SCHOLARSHIP: \$500
Lucas Lentsch

CROSSROADS FARMS/KROGER DAIRY SCHOLARSHIP: \$1000
Tena Cuperus

COLORADO DAIRY TECHNOLOGY: \$500
Kristin Anderson

DAIRY CLUB SCHOLARSHIP: \$150
Kristin Anderson
Lynn Iverson

H. VICTOR JOACHIM DHIA MEMORIAL: \$400
Brad DeBoer

GILBERT T. & OLGA GILBERTSON MEMORIAL: \$250
Vern Landeen

CLYDE HELSPER MEMORIAL: \$400
Heidi Beyers

LAKE NORDEN CREAMERY SCHOLARSHIP: \$750
Vern Landeen

LAKESIDE DAIRY SCHOLARSHIP: \$400
Kelly Thissell

LAND O' LAKES - DISTRICT 17 SCHOLARSHIP: \$400
Paul Dykshorn

MARIGOLD FOODS SCHOLARSHIP: \$1000
Chadwick Larsen

MARSHALL PRODUCTS/RHONE-POULENC SCHOLARSHIP: \$500
Tim Guza

JAMES MARVEL MEMORIAL: \$500
Lynn Iverson

KIRK MEARS MEMORIAL: \$450
Jeffrey Leuthold

RALPH ROGERS MEMORIAL: \$400
Dana Metzger

NORTH CENTRAL CHEESE INDUSTRIES ASSOCIATION
Tom Schuch - \$1,500
Christopher Swart - \$1,500
Shawn Stoley - \$1,000

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

T.M. OLSON SCHOLARSHIP: \$400
Jeffrey Leuthold

ALFRED HERMANN RISHOI SCHOLARSHIP: \$750
Leonard Grant
Michael Wolkow

KENNETH SEAS MEMORIAL: \$1,000
Chad Anderson

SHIRLEY SEAS MEMORIAL: \$500
Bradly Snaza

SINTON FOODS COMPANY SCHOLARSHIP: \$500
Troy Swanson

SD STATE DAIRY ASSOCIATION: \$750
Heidi Beyers
Michael Noble

VALLEY QUEEN CHEESE FACTORY SCHOLARSHIP: \$2000
Patrick O'Reilly

JOSEPH VAN TREECK SCHOLARSHIP: \$500
Steven Lieser

WELLS BLUE BUNNY SCHOLARSHIP: \$1000
Keith Johnson

AWARDS

D.F. BREAZEAL MEMORIAL: \$300
Pauline Vander Wal

DAIRY JUDGING - MANUFACTURING: \$150
Jeffrey Rabey

DAIRY JUDGING - PRODUCTION: \$150
Jennifer Ackerman

FORBES LEADERSHIP AWARD: \$250
Julie Hegge

GRABER-FORD AWARD: \$100
Travis Stuckman

HOWARD VOELKER: \$100
Jennifer Ackerman
Lynn Iverson
Patricia Scheffel
Pauline Vander Wal

FRESHMAN SCHOLARSHIPS

SD DAIRY PROMOTION ASSOCIATION: \$300
Steven Banks
Mark Johnson

SD DAIRY PROMOTION ASSOCIATION - 4-H: \$300
Brian Nielsen
Troy Zoellner

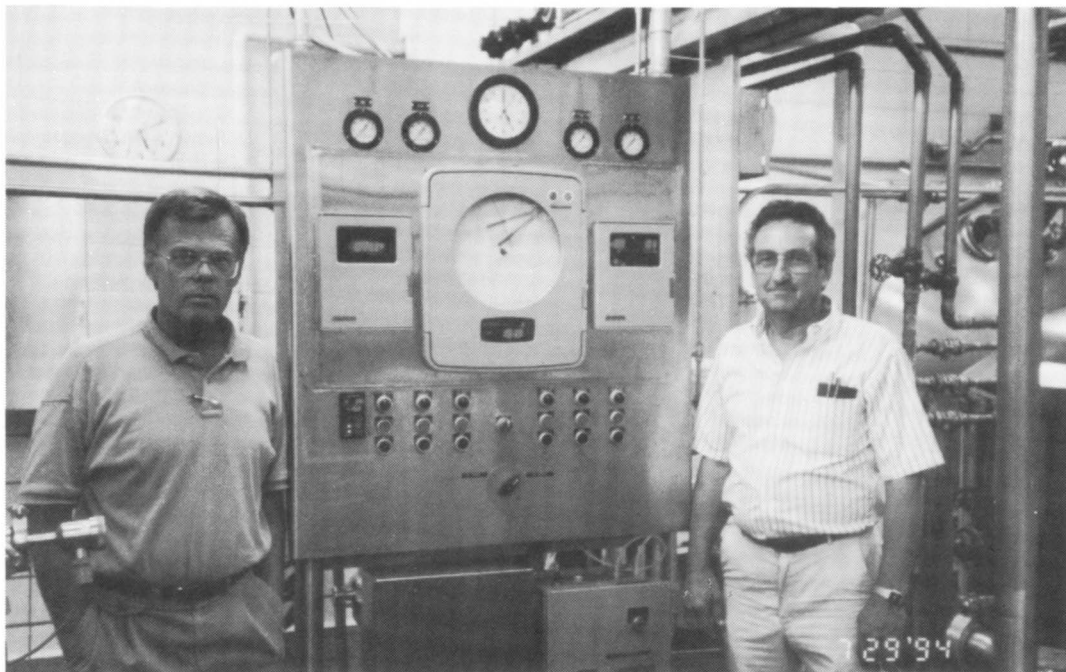
SD DAIRY FIELDMEN'S: \$500
Ryan Pietz
Brian Wiertzema

*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
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The South Dakota State Dairy Club

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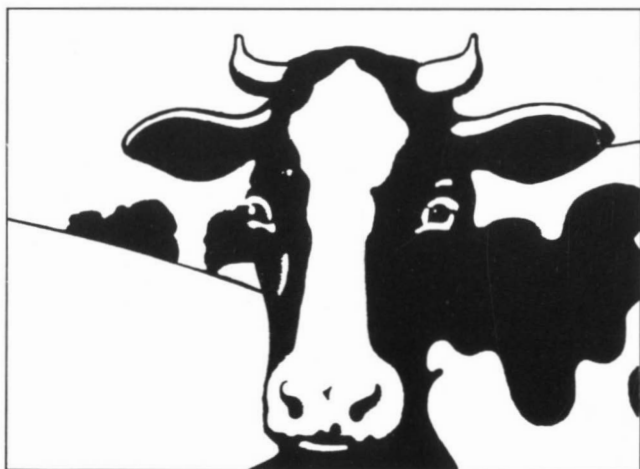
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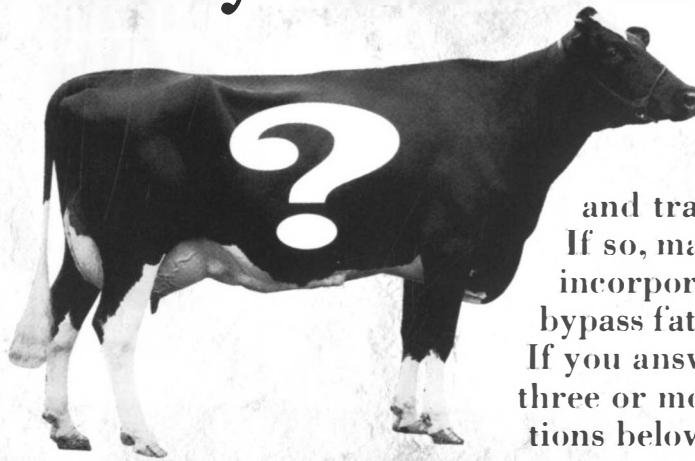
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Take this easy quiz to find out.

☐ Are you feeding traditional fats such as tallow, cottonseed or roasted beans? Fats are a critical part of any high energy ration. But a cow's rumen can only tolerate a certain amount of these traditional fats before it becomes upset. Performance then falls. If you have reached the limit and your cows still need additional energy, you need a rumen protected fat that's highly absorbed in the small intestine, like MEGALAC.

☐ Are you meeting your cows' energy requirements? Feeding for maximum performance can be complex. No single feed source can get the job done. MEGALAC can provide the final two to three megacalories of net energy needed for production, reproduction and body condition. And it's 85 percent digestible.

☐ Are your cows too thin? In early lactation, a high-producing cow often uses more energy than she eats. Body condition management is critical. The only way to control body condition and to maximize production is to increase the amount of energy. Extra energy from MEGALAC can help offset this negative energy balance and promote proper body condition.

☐ Is your calving interval too long? University studies have proved that calving intervals decrease by an average of 15 days when a cow's energy needs are fully met. For each day that a cow is open after 90 days into lactation, it costs you \$2 to \$3 per day. MEGALAC can help reduce days open.

☐ Are some top producers failing to reach peak production? University trials involving 479 mature cows showed an average increase of 5.5 pounds of milk per cow at peak* when MEGALAC was fed. Every pound of milk at peak can add up to more than 200 pounds of milk over the entire lactation.

☐ Are you looking for new ways to increase profits? MEGALAC rumen bypass fat can help improve profits on your dairy farm. The energy from MEGALAC can help by increasing peaks, decreasing calving intervals or maintaining overall body condition.† So, if you answered "yes" to three or more questions above, see your nutritionist for more information. To order your FREE economic worksheet that further explains how

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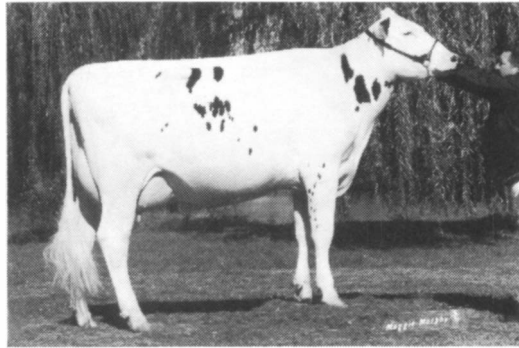
Darwin Elbers
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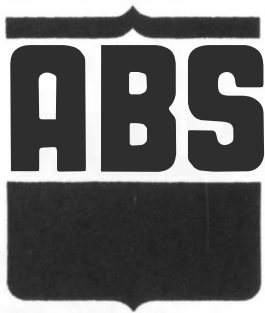


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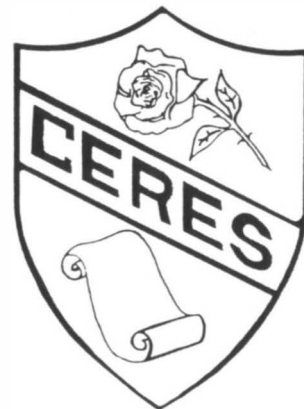
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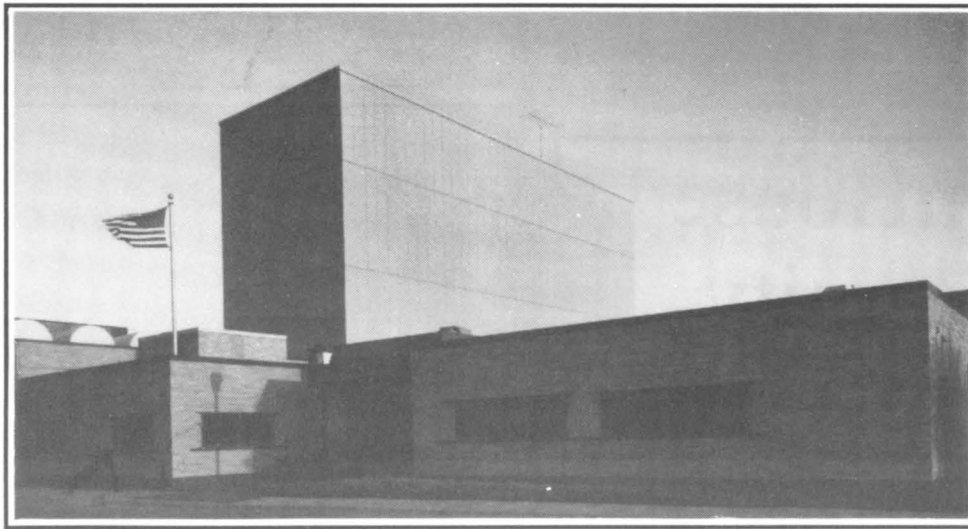
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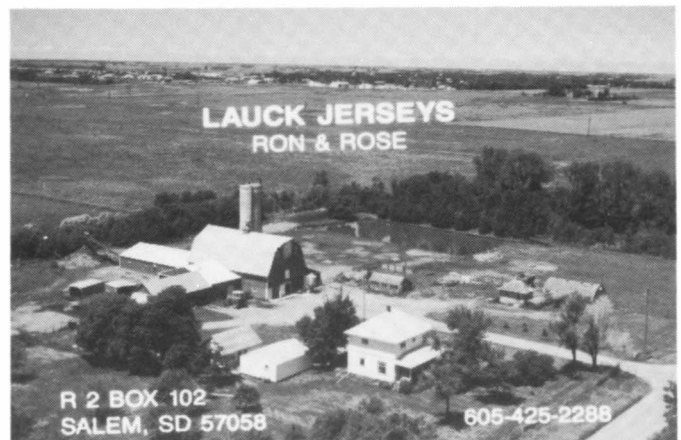


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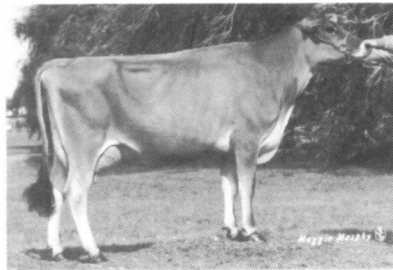
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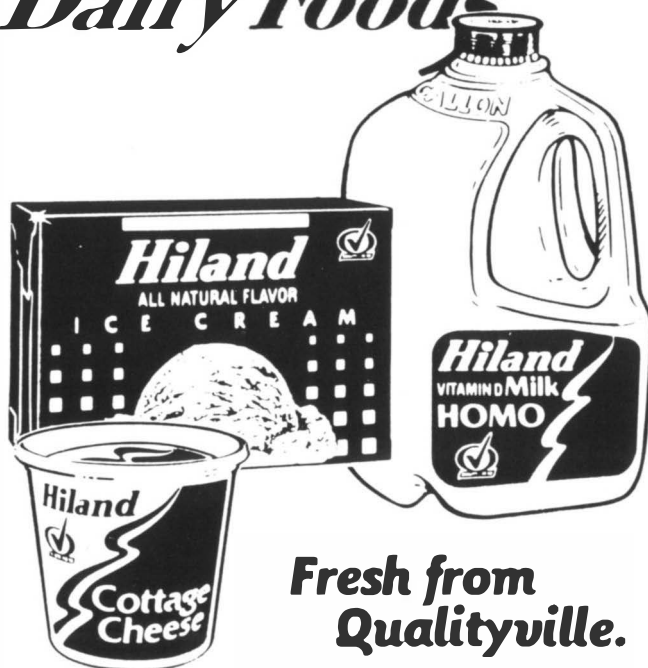


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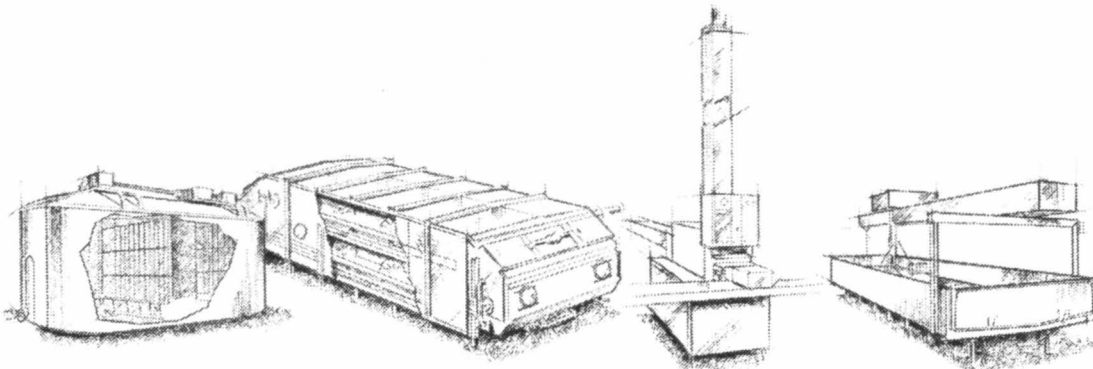


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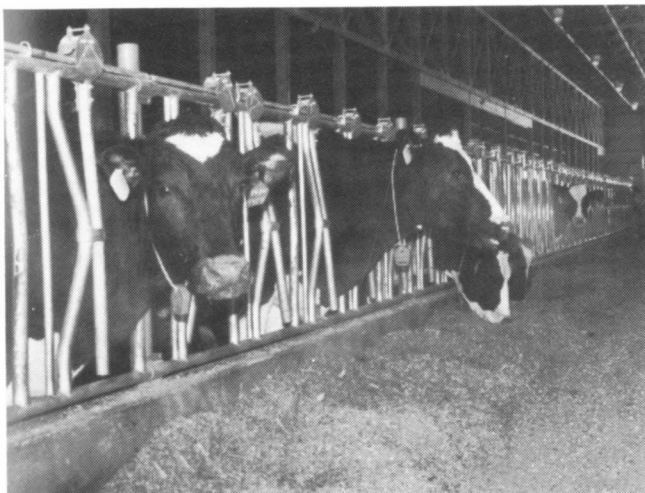
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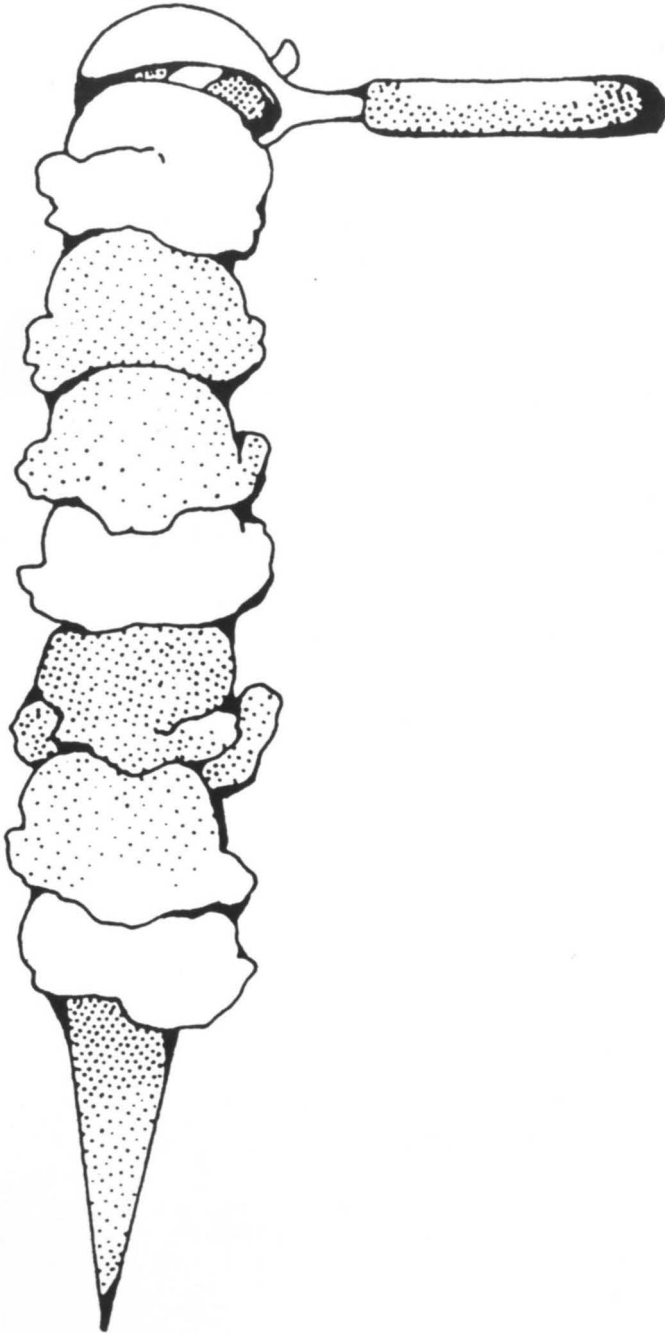


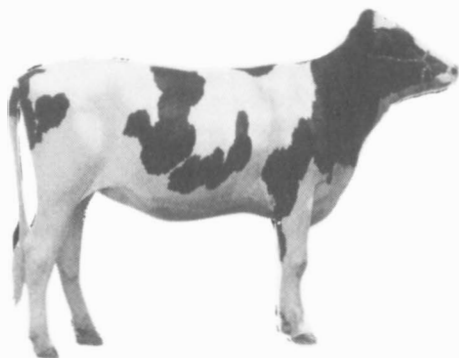
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