2007

Dairy Digest 2007

South Dakota State University Dairy Club

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Derek Schumaker
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Bekki Wirt
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Dairy Dreams Come True

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

The 2007 Dairy Digest is dedicated to Darrel Rennich, former Dairy Club advisor, SDSU Dairy Research and Training Farm Manager, and a dairy science faculty member. Darrel, his wife Denise and their three daughters live near Bruce, South Dakota. Darrel enjoys spending time with his family, chauffeuring his daughters around to their many activities, coaching hockey, golfing, attending dairy cattle shows, and judging county fairs.

Darrel had been at SDSU for the past six years. Along with being farm manager he also taught dairy cattle evaluation and dairy field experience, and was the dairy cattle judging coach. He continues to be one of the dairy challenge coaches. He was very active in the department and got along great with the students.

Darrel was definitely a great advisor to the Dairy Club and traveled on many fun-filled adventures with the club all over the nation! He has spent a lot of time on the road taking members to dairy cattle contests, World Dairy Expo, ADSA-SAD, and even to Canada and California. He was extremely involved with Dairy Camp, Central Plains Dairy Expo, SD State Fair, and our monthly meetings. He was also very adamant towards getting students on a variety of farms and speaking with producers and industry leaders. Networking within the industry is important because the dairy industry is constantly changing and Darrel believes it is very important that students change with the industry. There’s no doubt that he brought a lot of fun and laughter to the club but also offered much guidance and helpful advice.

Darrel, the Dairy Club greatly appreciates all of the time and energy you put into helping the students and the club. You definitely will be missed but we also wish you the best of luck with your new position with Select Sires.
Editors' Comments by Janora Smith and Abbie Wirt

Each year we seem to come up with a new idea or some way to add to the success of the Dairy Digest. Once again we began preparations for the Dairy Digest in the fall and things have gone very well. We have increased our sponsors this year and are very appreciative of the many industry leaders and organizations that help to support our publication, as well as many other things throughout the year.

In addition, we have also recruited a few different members to contribute to and help with the Dairy Digest. A new perspective is always helpful when coming up with the theme and overall product we put together. We have even begun brainstorming some ideas for next year’s issue, along with training new faces to help continue the tradition of the Dairy Digest.

We hope everyone enjoys looking back at what the Dairy Club has achieved over the past year. We are very excited to present another year of the Dairy Digest!

Left to right: Janora Smith, Abbie Wirt, Bekki Wirt

2007 Dairy Digest Staff Members

Co-Editors:
Janora Smith and Abbie Wirt

Contributing Staff:
Heather Rollefson, Wendy Weber and Bekki Wirt
Department Highlights by Vikram V. Mistry

Dreaming in Dairyland is something that we particularly enjoy doing and take pride in. Our students dream of graduation, good jobs, a satisfying and lucrative career, and the end of the semester while they are in college. Our faculty dream of making a difference in the lives of students that they teach and advise and of making discoveries in research. Our staff dream of making a difference in the operations of the department to support all activities. Without these dreams none of the accomplishments of faculty, staff and students would be possible, nor would it be possible to bring to fruition our vision for the future.

A highlight of the year for us was our USDA-CSREES review, which takes place once every 6 to 7 years. By coincidence, the review team was led by a 1960 alum, Dr. Basil Eastwood. In addition, the review team included two other alums, Marv Post and Polly Vanderwal, and three other faculty members from around the country. The Review Team clearly identified our strengths and recommended sustained efforts at enhancing facilities.

Highlights of the past year included eight of our students who were each recognized with a National Dairy Board scholarship. This represented an impressive 42% of scholarships awarded nationwide. Furthermore, we continue to be beneficiaries of the generosity of many donors who collectively provided $52,000 in scholarships and awards for our students.

Employment rates for our students of 100% have been made possible by in-department interviews conducted by 12 companies that visited in 2006. Students reported as many as five job offers with excellent starting salaries. We were also actively involved in the National Holstein Convention, Central Plains Dairy Expo, North Central Cheese Industries Association, and hosting of the Midwest Dairy Challenge contest.

Our faculty, students and staff maintained vibrant activities through the acquisition of external funds for supporting programs, recognition through awards, active participation in leadership positions in professional organizations, and publication of work.

Our dairy plant remodeling project continues to build momentum with a total of six partners to date, bringing the total commitment to over $2 million. The designing of the new dairy plant is in progress, with significant assistance from our industry partners who have already met on several occasions to begin the design process.

Another new industry partnership is the Heifers for State program. Through this program, we anticipate strengthening our linkages with dairy producers in the region. Five generous donors helped us embark on this program. The sale of these animals generated approximately $8,000 which will be used in our programs.

A Dairy Day is being planned at which producers will be invited to campus to interact with our students and faculty.

Other exciting renovations projects that are ongoing or planned for the near future include remodeling of the free stalls at the Dairy Research and Training Facility, and the renovation of a research lab in the Dairy Micro building. Supported by the Agricultural Experiment Station, these renovations will help us excel in our programs.

Dairy Club members have demonstrated outstanding leadership and professionalism in their activities, including the Central Plains Fall Sale, Cheese Box Sale, Fall Trip and other activities.

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This is an exciting time to be a student in the Dairy Science Department!

The SDSU Dairy Science Department is a nationally recognized leader in dairy education. The department has a 100% placement of graduates. The average starting salary for dairy manufacturing graduates is more than $42,000. We are one of only three universities in the United States that offer both Dairy Production and Dairy Manufacturing majors. Our national reputation means that employers actively recruit SDSU dairy graduates.

SDSU Dairy alumni continue to generously support scholarships and growth within the department. This year, the Dairy Science Department received over $50,000 in scholarships and awards that supported student learning opportunities. Additionally, the College of Agriculture and Biological Sciences will award over $750,000 in scholarships.

The SDSU Dairy Plant remodeling project now has six partners, bringing total commitments up to $2 million. We believe that our students must have hands-on learning opportunities with cutting edge technology if they are to be the leaders in tomorrow’s dairy industry. Other renovation projects include remodeling of the free stalls at the Dairy Research and Training Facility, and the renovation of a research lab in the Dairy Micro Building.

The Heifers for State program is starting to take off. Under this program, a producer donates an animal which is then sold. Proceeds go toward enhancing dairy science programs at SDSU.

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

Hello, fellow dairymen! My name is Jenna Mueller and I am the 2006 South Dakota Dairy Princess. The dairy industry is a very important aspect of my life. My family owns and operates a herd of 63 head of registered Holsteins near Big Stone City, SD. On the weekends, I enjoy going home and helping on the farm. However, since college started, I have not been able to get back and work with the animals as much as I would like, but my dad and mom keep me involved by calling me at school and keeping me informed of all the events. I am currently a senior at South Dakota State University with a double major in dairy manufacturing and dairy production.

As the dairy princess, I serve as an ambassador for the state’s dairy industry, helping the check-off program by communicating with consumers. During my year, I have delivered information regarding dairy farmers’ top notch animal care and land stewardship, the safety and quality of dairy products, and the economic importance of the dairy industry to the state of South Dakota. I have also traveled to schools to interact with children and inform them of the importance of 3-A-Day and the “From Cow to You” program. Another highlight of my year was to congratulate a young lady from Axtell Middle School in Sioux Falls when she won a national ‘Got Milk’ essay contest. She and her school were rewarded with a scholarship and milk and cheese for all the students. She was one of five individuals in the nation to receive this honor.

As my year comes to an end, I look back and wish it wasn’t ending. Not only was I able to interact with producers and consumers of all ages, but I also realized that I would never want to be without the dairy industry. I am so fortunate to have had this opportunity to give back to the dairy industry some of what it has given me.
2007 Officers

2006 Officers
Janora Smith, President; Heather Rollefson, Vice President; Peter Beck, Secretary; Brad Korver, Treasurer; Mirinda Bye and John Temme, Activities Coordinators; Abbie Wirt and Ashley Vostad, Historians.

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Heather Rollefson – 2007

Every time I turn around it seems that I have another year of college completed. I'm not sure where the time went, but the memories always bring me back. I am now a third-year student at SDSU, majoring in Dairy Production. Looking back, I never thought that I would become an officer of the Dairy Club, let alone President. Well here I am. I had a lot of encouragement from everyone from my freshman year on to help me be where I am today.

This past year we had many good activities which we plan to continue for the upcoming year. We hope to have some new activities along the way, too. This spring we traveled to Manhattan, KS, for our annual ADSA-SAD trip.

I have an enthusiastic officer team to help me this year. They have some wonderful ideas and are full of energy, which makes the meetings more enjoyable. I look forward to working with them and all the activities coming up in the next year. When you have a Dairy Club activity, the fun is guaranteed to be there.

Janora Smith – 2006

Another year has rolled around and it is once again time to gather up all of the past year’s stories and pictures and put together another edition of the Dairy Digest. When writing my comments last year, I was looking forward to a busy year of activities and all of the happenings that go along with being president of the Dairy Club. Now it is hard to believe that the time has passed; looking back, the club has completed yet another busy year of activities.

It is hard to know where to begin when looking back at all of the past activities the Dairy Club has participated in. We kicked off 2006 by hosting the Midwest Regional Dairy Challenge event with 68 participants representing ten colleges from across the Midwest. It was a great success and a great learning experience for those who participated.

The Dairy Club had a few new experiences as well last spring. The club helped cater to a few different Land O’ Lakes producer seminars as well as Prairie Gold Dairy’s open house which was held in June. It was a great opportunity for club members to get involved with producers and make contacts within the dairy industry as well as promote the SDSU Dairy Club. Another eye opening experience was being part of the National Holstein Convention which was held in Sioux Falls. The club was in charge of two dairy bars; making sure they were continually stocked with cheese, ice cream, milk, and other delicious dairy products. There were great reviews and the dairy bar was definitely a hit!

Along with our new activities last spring, there were many members who helped or took part in Regional and National ADSA, Little International, Central Plains Dairy Expo, the Dairy Science Scholarship Banquet, and Dairy Camp. We tried some new things at Dairy Camp: an auction where each camper could “buy” their calf to work with for the three days. The campers really enjoyed it and it was definitely a great hands-on experience for them.

In the fall, club members returned to another very busy semester. The club represented SDSU at the South Dakota State Fair Dairy Show. Next year we hope to be able to show at the Iowa State Fair or the Minnesota State Fair as well to help promote SDSU.

As usual, the Dairy Club also had a booth at the Ag/Bio Bash, looking to recruit new members while current students involved with the judging teams did an outstanding job representing our dairy science department.

Our two main fundraisers, the Central Plains Fall Sale and cheese boxes, offered members a chance to get involved with all aspects of the dairy industry and both proved to be a great success.

The Dairy Digest is certainly a wonderful opportunity for the Dairy Club to highlight its many activities and definitely shows what a busy club it is. I have definitely enjoyed being a part of the Dairy Club and being able to serve as president this past year. Thank you to the rest of the officers, the advisors, and the many members who stuck with the club this past year. I wish the new officer team best of luck and hope that all your dairy dreams come true!
Sanjeev Anand

Hometown: New Delhi, India

Education: M.Sc. Ph.D. (Dairy Microbiology); Post Doc. (Cellular signal molecules)

Classes Taught / Campus Activities: DS 301/301L, DS 722/722L, DS 452, DS 731, MICR 311/311L, Member, ABS Faculty Task Force; Applied Genomic Solutions

Hobbies: Watching nature, spiritual thinking, walking, listening to soft music

What was your dream job when you were a kid? To be a soldier.

Bob Baer


Education: Ph. D. University of Georgia (1983)


Hobbies: Tennis, hiking, hunting and golf.

What was your dream job when you were a kid? To leave New York.

Howard Bonnemann

Hometown: Brookings, SD

Education: B.S. Chemistry 1987; B.S. Dairy Manufacturing 1982; M.S. Dairy Science 1984; Secondary Education Teaching Certificate in Physical Science (Chemistry, Biology and Agriculture, all from SDSU)

Classes Taught / Campus Activities: DS 130 - Introduction to Dairy Science, manufacturing segment; DS 231 - Dairy Foods; DS 321 - Dairy Products Processing I, Fluid Milk; DS 322 - Dairy Products Processing II, Butter; DS 421 - Dairy Plant Management; DS 496 - Field Experience - Manufacturing; DS 498 - Undergraduate Research; manager for the Dairy Plant; Departmental Assessment Coordinator; Co-advise Dairy Club; member of University Buildings and Grounds Committee and University Assessment Committee

Hobbies: Gardening, cooking, bicycling, advocating for individuals with disabilities

What was your dream job when you were a kid? Fire lookout in a Forest Service fire tower.

Alvaro Garcia

Hometown: Montevideo, Uruguay

Education: DVE 1983; Ph. D. 1997

Classes Taught / Campus Activities: My appointment is 100% extension; nevertheless, I like to be involved in applied on-farm research when possible and I also like to teach DS 492 and Spanish for agricultural students.

Hobbies: Reading and wildlife

What was your dream job when you were a kid? Biology or Zoology.
Ashraf Hassan

Hometown: Alexandria, Egypt

Education: BS Alexandria University, Egypt; MS Minia University, Egypt; PhD University of Georgia and Minia University, Egypt

Classes Taught / Campus Activities: DS 313, DS 321, DS 322, DS 731, DS 498

Hobbies: Soccer, swimming, traveling and reading

What was your dream job when you were a kid? To become a pilot, then a pediatrician, then a scientist

Arnold Hippen

Hometown: Wellsburg, Iowa

Education: High school, Wellsburg Community School; A.A., Ellsworth Community College, Iowa Falls, IA; B.S. Dairy Science, Iowa State University; M.S. and Ph.D. Nutritional Physiology, Iowa State University; Ph.D. Nutritional Physiology, Iowa State University

Classes Taught / Campus Activities: Teaching — Dairy Breeds, Dairy Cattle Feeding, Dairy Farm Management, Dairy Challenge, Independent Study Dairy Production, Field Experience; Research — Effects of nutrition on health and productivity of dairy cows and calves; carbohydrate and fat metabolism in transition dairy cows; Service — Faculty advisor for Dairy Research and Training Facility, Department Computer Administrator, Dairy Club

Hobbies: Hunting, Nascar, yard work

What was your dream job when you were a kid? To be a scientist

Kenneth Kalscheur

Hometown: Reeseville, WI

Education: B.S. Dairy Science, University of Wisconsin-Madison; M.S. & Ph.D Animal Sciences, University of Maryland

Classes Taught / Campus Activities: Production laboratories in Introduction to Dairy Science, part of Dairy Cattle Feeding, Dairy Farm Management, Lab Techniques in Dairy Science, and all of Ruminology. Research activities: increasing utilization of distillers grains, reducing nutrient waste to the environment, and increasing healthy fatty acids in milk; advisor to Little I; member of the Graduate Council

Hobbies: Hiking, biking, and traveling

What was your dream job when you were a kid? To be an astronaut
Lloyd Metzger

**Hometown:** Lester, Iowa  
**Education:** B.S. Dairy Manufacturing - SDSU, M.S. Dairy Science - SDSU, Ph.D. - Food Science - Cornell University  
**Classes Taught / Campus Activities:** Technical Control of Dairy Products I; Dairy Product Processing II  
**Hobbies:** Golf  
**What was your dream job when you were a kid?** Professor

Vikram V. Mistry

**Hometown:** Ahmedabad, India  
**Education:** Ph.D. Food Science, 1986: Cornell University, Ithaca, NY; M.S. Food Science, 1982: Cornell University, Ithaca, NY; B.Sc. Dairy Technology, 1979: Gujarat Agricultural University, Anand, India  
**Classes Taught / Campus Activities:** DS 101, Opportunities in Dairy Science; DS 490, Dairy Seminar; DS 494, Internship; Thesis and Dissertation; other activities: department head; member of Academic Leadership Program Committee  
**Hobbies:** Gardening  
**What was your dream job when you were a kid?** Grade 5-6: radio newscaster; grade 8-9: astrophysicist; grade 10 on: dairy scientist

Davia Schingoethe

**Hometown:** Sugar Grove, Illinois  
**Education:** B.S. Agriculture Science, Dairy Science - University of Illinois; M.S. Dairy Science - University of Illinois; Ph.D. Dairy Science and Nutrition - Michigan State University  
**Classes Taught / Campus Activities:** Teach: portions of Introduction to Dairy Science and Physiology of Lactation; have also taught Ruminology and portions of Dairy Cattle Feeding in the past. Research: dairy cattle nutrition, including the utilization of distillers products in cattle diets and modifying the composition of milk fat to make it even healthier  
**Hobbies:** Boating, gardening, music, travel, playing with my grandchildren  
**What was your dream job when you were a kid?** To be a dairy farmer, but some others may have pegged me to do something different. Several year ago while my mother was visiting with my former kindergarten teacher, she was told that she predicted that I might be an architect or engineer.
Assistant Personnel

Valerie T. Denison

Hometown: Wichita, Kansas
Education: High school diploma and some community college for accounting
Hobbies: Bike riding, jewelry making, stamping, leather work and sewing
What was your dream job when you were a kid? Working with animals

Margret Jensen

Hometown: Lake Norden, SD
Education: Graduated from Lake Norden High School
Hobbies: Reading, working in the yard, my grandchildren, crocheting, traveling
What was your dream job when you were a kid? I don’t remember having any

Jayne Raabe

Hometown: Wolsey, SD
Education: Associate of Arts Degree, South Dakota State University, 1982
Hobbies: Playing piano, walking, biking and baking
What was your dream job when you were a kid? I didn’t have a “dream job”

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Dairy Research and Training Facility
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Interim Farm Manager
Pete Linke

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Seniors
Left to right: (front row) Janora Smith and Jenna Mueller; (back row) Brad Korver, Kinsey Antonsen, Jason Nissen, and Jared Schaefer

Juniors
Left to right: Jake Krekelberg, Peter Beck, Cayla Christianson, Brittany Nussbaum, Wendy Weber, Jenna Heck and Jonah King

Sophomores
Left to right: (front row) Teresa Henricksen, Kim Allen, Mirinda Bye and Ashley Vostad; (back row) Graisson Schmidt, John Temme, Darin Sonneck and Tim Korver

Freshmen
Left to right: Sami Wahls, Aubree Stoll, Rachael Becker, Ashley Schroeder and Cassey Utke
Arnold Hippen

This has been an eventful year for the Dairy Club.

Summer was time for Dairy Camp and State Fair. Fall was greeted with a trip to the World Dairy Expo in Madison, WI, Hobo Days plans, State All Breeds Sale, and Cheese Box Sales.

The highlight of my year as advisor was a trip with some of the club members to Toronto, Ontario, Canada, to visit the Royal Agriculture Winter Fair. At the end of a marathon van ride through the upper Midwest, we had a chance to visit Niagara Falls and several local dairy farms. The show was excellent and I would like to encourage all club members to take this trip sometime during their college career.

The new year started with a trip to Manhattan, KS, for 22 club members attending the Midwestern Regional Student Affiliate Division Meetings of the American Dairy Science Association. Another outstanding event that was attended by Dr. Gary Hartnell, ADSA President, as well as over 300 student members from across the Midwest.

Overall, this has been a year of hard work by many of our members and also, hopefully, one filled with fun and learning experiences for all.

Congratulations and thanks to all Dairy Club members who worked diligently at making this year memorable.

Darrel Rennich

How time flies when you’re having fun! It has been exciting and rewarding to be one of the Dairy Club advisors for the past six years. I have seen many students enter as freshman and graduate as a viable asset to the dairy industry. The creativity, dedication, and enthusiasm of past, present, and future Dairy Club members secures a bright future for the industry. The challenges that each student overcomes during their college career will only make each of you stronger leaders, both professionally and personally.

I am very proud of the many extracurricular activities that students developed, implemented, or participated in over the past few years, such as National and Regional ADSA-SAD, cheese boxes, dairy camp, Central Plains Fall Sale, Central Plains Dairy Expo, Little I, Dairy Challenge, Dairy Cattle and Products Judging, Hobo Days, and the National Holstein Convention. Congratulations and thank you for all your hard work!

The Dairy Club is a highly visible, proactive organization around campus and the upper Midwest. I sincerely want to thank everyone that I have been involved with during the past six years. I am proud to be a “JACKRABBIT” and part of the dairy science program. I have gained a lot from the dairy science faculty and students and hope I have given back at least a portion of what I have received.

Thank you again and best of luck in the future.
Peter Beck
Internship at Minnesota Select Sires — St. Cloud, Minnesota

What does the company do? Select Sires is a semen sales and service company based out of Ohio. They specialize in sale of semen from the highest quality bulls and provide technician service for Minnesota and North Dakota.

What position, responsibilities, and duties did you have? I was a replacement AI technician; I spent a majority of my time breeding cows and doing heat detection on dairy farms in various locations throughout Minnesota. This included managing technician areas and reproductive areas.

What did you learn? How to manage a technician area, set up and manage timed AI programs, provide accurate heat detection using a chalking program, the issues of today’s AI industry.

Why should future students work there? Good experience and practice breeding cows and working with people in the industry.

What skills did you obtain? Coordination of timed AI programs, selection of bulls based on pedigrees and type evaluation of cows.

Other fun or important additions: I drove a lot.

Did this internship fulfill any of your dreams? Not really, but it was a good learning experience.

Tori Boomgaarden
Internship at Ecolab, Inc. — Eagan, Minnesota

What does the company do? Ecolab provides chemicals and products to enhance food safety, promote worker hygiene, and help processors comply with government regulations. It works with customers to find solutions to enhance product quality and shelf-life.

What position, responsibilities, and duties did you have? I worked in the Food and Beverage Division in the Dairy group as a research and development intern. I helped design a technique and quantitative method of measuring residual proteins on an isothermal stainless steel surface, working with many scientists to help accomplish this goal. I then analyzed the method, looking at the next steps to making it beneficial for Ecolab.

What did you learn? I learned how to look at a problem, research different solutions and ideas, execute and get results from that solution, and make conclusions and suggestions from that research. In general, I was exposed to an exciting research experience.

Why should future students work there? Ecolab is a wonderful company. They treat people well and make sure that you are in the right position, enjoying what you are doing. Ecolab is the best in their business, and they need top students like us!

What skills did you obtain? I learned how to be very analytical in my research, organizational skills, and many lab skills. I worked on a couple of different techniques, so my organizational skills were enhanced. I gave a presentation to scientists in R&D, so I definitely developed some presentation skills.

Other fun or important additions: Ecolab’s interns are part of the Metro Intern Exchange in the Twin Cities. We got to have a ‘get together’ in the IDS tower (tallest building in Minneapolis), go to a Twins game, and attend a development conference. I also got tickets to Pearl Jam and Tom Petty concerts and had an intern sand volleyball team. I co-led a food drive for the Neighborhood House of St. Paul, which was a great experience!

Did this internship fulfill any of your dreams? I have always wanted to get experience in research and got a very good grasp of it from my summer with Ecolab. I have always wanted to live in a big city, and this summer was perfect because I got a taste of it and really enjoyed it!
Richard DeRouchey
Internship at Schreiber Foods — Green Bay, Wisconsin
What does the company do? Schreiber Foods manufactures retain chain processed cheese and food service chain cheeses.
What position, responsibilities, and duties did you have? I was a research and development intern. I developed, executed, and reported on an individual project.
What did you learn? I learned responsibility, how to use multiple types of analysis equipment, and how to work in an office and plant setting.
Why should future students work there? The company was very friendly and sets students up for success.
What skills did you obtain? I learned awesome presentation and analysis skills.
Other fun or important additions: I presented my project as a power point presentation twice! Once to other interns and another time to Research and Development staff.
Did this internship fulfill any of your dreams? Yes! I was able to work as an individual and as a team on a long-term project.

Garrett Doucette
Internship at Ecolab — Minnesota, South Dakota, North Dakota & Iowa
What does the company do? Ecolab is the largest supplier of cleaning chemicals to food and beverage manufacturing facilities in the U.S. They have six different divisions dealing in food & beverage, water care, restaurants, hotels, pest management, agriculture, and laundry.
What position, responsibilities, and duties did you have? My position was a sales and service technician; I traveled the four-state area working closely with account managers, trouble shooting problems with their clean-in-place systems and any microbial issues that came about. For the most part, I worked in dairy processing facilities, but I also worked in canning plants, meat processing facilities, and even a brewery! My duties included performing time and money saving audits for plants, checking system parameters, and working with plant and lab staff troubleshooting issues. In one case I managed my own account because my supervisor was ill.
What did you learn? I learned a lot in all aspects of dairy. I got a better understanding of plant operation by learning in-depth how a cheese plant operates and how to operate automated systems. I also learned how to create a plant/customer relationship from napkins to contracts. The greatest thing I got out of my summer was a broader network of plant personnel who will provide me with numerous contacts upon graduation.
Why should future students work there? I feel this is an excellent opportunity for any student who is not sure of what avenue they would like to take. Ecolab provides a great example of a road not normally traveled by dairy students, unlike processing facilities. One last reason I feel they should work for Ecolab is due to the level of unmatched technical experience I received. I was exposed to a wider array of manufacturing facilities and processes with Ecolab than my past intern experience.
What skills did you obtain? I sharpened my communication skills by talking with plant employees about how the system operates and if any problems exist and also meeting with supervisors to discuss my reports. Another skill I came across was an account management skill. This seemed to be a new understanding that I accomplished throughout the summer. I worked with several other accounts on my own using the AM for assistance; this provided me a great experience of just what their job requires. The last is the most obvious: CIP operation — the cleaning world was new to me so I had to understand how the different systems worked and which chemicals where needed to clean them.
Other fun/important additions: It was a great opportunity to strengthen social skills and improve my golf game!
Did this internship fulfill any of your dreams? I can not say it fulfilled my dreams but it did provide me experiences that I will take with me throughout life.
Jake Krekelberg  
Internship at LeSueur Cheese — LeSueur, Minnesota

LeSueur Cheese, A Division of Davisco Foods International

What does the company do? LeSueur Cheese manufactures mostly hard American types of cheese for companies such as Kraft, Land O' Lakes and Schieberg. It also processes whey into various products.

What position, responsibilities, and duties did you have? I worked primarily as a cheese vat operator. My duties included milk standardization, pasteurization and cheese vat operation. In addition, I also spent time in almost every other area of the plant, getting the feel for the operations of all departments.

What did you learn? I learned a great deal about the cheese making process. I learned the importance of fat to protein ratios, pH and many other principles that are important to cheese yields. I also learned more about the dairy manufacturing field in general, including regulatory, quality control and milk procurement.

Why should future students work there? The work that I did this summer was not a traditional internship, in that I had one individual position that I focused on rather than spending the entire summer overseeing how the plant works. I think that this was a valuable experience because I was thought of as one of the employees, rather than some college student that may not know as much as I think I might. This helped to gain the respect of my fellow employees and a respect of what they do. So, Yes! I would recommend this company to other students.

What skills did you obtain? Besides cheese making skills, I learned how to deal with people, including fellow employees and supervisors, in a positive way. I also feel that I am now better at expressing my ideas and concerns to others in such a way that they will listen.

Other fun or important additions: The fourth time I worked on my own, after receiving training, I was working the night shift when the power went out in the plant. Considering the amount of equipment in the plant that requires electricity (all of it), this made for a very interesting experience. I kept my cool, however, and was able to get through the situation without much hardship.

Did this internship fulfill any of your dreams? Growing up on a dairy farm, I have always had a passion for the dairy industry. After coming to school here, and joining the dairy manufacturing major, I have been very interested in how the “other” part of the industry works. This internship increased my interest in and knowledge of dairy manufacturing.

Sam Metzger  
Internship at Robert’s Dairy — Omaha, Nebraska

What does the company do? Robert’s Dairy is a fluid milk bottling plant. They also package various juices, half and half, whipped cream, and buttermilk. In addition, they receive and ship products all over the Midwest.

What position, responsibilities, and duties did you have? The first two months of the internship I was placed with different operators for one week segments to learn various jobs. My tasks ranged from receiving to HTST, CIP, Uniloy, and various fillers. I also filled in for absent employees occasionally. The last month of the internship I was a manager trainee. I basically shadowed and learned the role of the supervisor. This included learning how to deal with employees and learning how to look for improved methods on the line.

What did you learn? I learned a lot about how a plant runs, how to manage employees, and to how to work scheduled hours. During my weeks working on the floor, I learned how to do most of the operators’ jobs. This was an interesting learning experience because I got to look at all sides, from management to employees.

Why should future students work there? Future students should work there because it is a great place to learn. Robert’s is a smaller company with only three plants, but there is a lot of opportunity to move up. The management team and the employees were very friendly and easy to get along with. Also, Omaha is a great place to live, it has a great nightlife and lots of things to do.
Internships

What skills did you obtain? First I learned how to run the CIP systems, Receiving, Half-Gallon, Gallon, and Quart fillers. I also learned how to get to know different people and eventually manage them. I also learned more about specifications for fluid milk, milk products, and juices.

Other fun or important additions: Omaha is a great place that has a large population and an urban feel.

Jenna Mueller
Schwann's Food Company Research & Development — Marshall, MN

What does the company do? Schwan's is a global company that sells a variety of foods to restaurants, schools, and door-to-door.

What position, responsibilities, and duties did you have? I was a Home Service Intern. Home Service deals with everything that is sold on the door-to-door trucks. My main project was with ice cream; however I was able to help with other projects as well, such as dough, meats, and pizzas.

Other fun or important additions: The product that I worked on is now being sold on the market. I think it is amazing because it hardly ever happens that an undergraduate has a product in the market.

Did this internship fulfill any of your dreams? I really enjoyed working for Schwan's Food Company because it made me realize what I wanted to do after graduation: Research & Development. I will be working for them again during the summer of 2007, and hopefully will gain a full-time position for after graduation.

Rebecca Wirt
Wells' Dairy, Inc. — LeMars, Iowa

What does the company do? The BLUE BUNNY® label carries a variety of products in both the frozen and fresh dairy lines, including ice cream, frozen yogurt, sherbet, novelties, snack dip, and fresh yogurt, as well as milk, juice, sour cream and cottage cheese in limited distribution.

What position, responsibilities, and duties did you have? Position: Research and Development Intern, Cultured and Better-For-You Products. Duties: Fulfill the specific intern project plan within deadline, while benefitting the company’s goals and mission. I worked with flavors, cultures, colors, and sensory for yogurt; and I designed an Innovative Showcase, healthier frozen products, and improved current products.

What did you learn? I learned about differences between other companies and our school plant, between employers (having two different supervisors) and interns. I experienced research and development on a larger scale, and learned how to use advanced industry equipment, how to make specific products from start-to-finish (like yogurt), and about sensory evaluation. I saw some of my products completed and tested!

Why should future students work there? I learned more than I ever thought possible, enjoyed my time, and would love going back! I hope other students have the privilege that I had, to work with the people I was blessed to worked with. Wells’ Dairy, Inc. is a market leader, which is very advantageous for the student learning process.

What skills did you obtain? I learned to make yogurt from start to finish in the plant, design my own new products from idea to consumer, better innovation and creativity, how to work well with deadlines, formulations, and so much more. I had the opportunity to become better at leading by organizing and taking charge of an Ideation Session.

Other fun or important additions: The summer interns had competition with each other about a fun new feature flavor! I had a blast making Fruit Pizza Ice Cream for the challenge! We also had an Intern Creativity Challenge, creating products using current, specific products.

Did this internship fulfill any of your dreams? Definitely! I have grown as a person and have a greater passion for the dairy industry!
Little I by Abbie Wirt

March 31 – April 1st, 2006

Each spring SDSU Dairy Club members have the opportunity to help plan, organize, and compete in the Little International exposition. There are various competitions to compete in, such as judging, showmanship, and fitting. It is a wonderful time to learn skills for future careers. In addition, new friendships are made in the process of having fun!

This year Jenna Mueller placed 1st in showmanship and 2nd in fitting. Allison Stevens placed 1st in fitting and 2nd in showmanship. Third place showmanship went to Brad Korver and third place fitting to Tom Norling.
Happy Birthday, SDSU! by Wendy Weber

For this year’s annual Ag/Bio Bash, different clubs within the college celebrated the 125th anniversary of SDSU. The celebration was held in the beginning of September at the Ag Hall Green. The clubs competed to make the best birthday cake. Nobody could beat the SDSU Dairy Club’s cake! We won the Finest Detail Award for the best designed cake!

The Ag/Bio Bash was not only a time for all the clubs to come together, but a time for the clubs to recruit incoming freshmen and transfer students. To lure students to attend, SDSU ice cream was passed out to all and various games were played. Each club had a different game that could be played to earn fake money. The money was used at an auction which was held at the end of the event. It was a fun time for everyone!

SDSU Dairy Camp
by Janora Smith

The SDSU Dairy Club held its fourth annual Dairy Camp June 13-15, 2006. This year 23 kids ages 8 to 18 participated in activities on the SDSU campus and at the Dairy Research and Training Facility.

Camp kicked off with a tour of the Hettinga farm near Estelline, SD, which the kids enjoyed.

This year we tried something. Each camper was able to “buy” a heifer to care for during camp and then show on the last day. We taught the kids how to read a pedigree and decide the important traits to observe when looking at cattle they might want to purchase. Each camper had a specific amount of money to use to bid on a heifer. We then held an auction where every camper then “bought” their heifer. Following the auction, we headed back to the dorms for movie night.

Tuesday morning began bright and early with breakfast out at the farm, followed by sessions on fitting, judging, oral reasons, and showmanship skills. Sub sandwiches were enjoyed by everyone before heading to the SDSU Dairy Plant for a tour and a chance to make ice cream. After that we headed back to the farm where the campers were busy clipping and washing their heifers in preparation for the show on Wednesday. Each camper was also able to tie-dye their own dairy camp t-shirt which made for a colorful bunch of campers! That evening we had Farmer Olympics and a spaghetti dinner, followed by root beer floats and games.

On Wednesday we returned to the dairy farm early to finish up the heifers before the contest. Parents were invited to watch the showmanship and fitting contests and everyone enjoyed a hamburger feed put on by Monsanto and Midwest Ag. Awards and prizes marked the ending of another successful Dairy Camp.
**Hobo Days** by Abbie Wirt

SDSU’s Hobo Days was a perfect opportunity to bring the Dairy Club together and build a float.

At 10 p.m. Friday, a small make-shift house was built on a flat bed. Straw bales and wood pallets were used; needless to say, they were tied together with a couple pieces of wire (good job, Tim!).

Darrel Rennich pulled the spectacular float with a lovely black Dodge pickup with white spots to resemble the wonderful Holstein breed. A Holstein calf walked in the parade and rode on the float. Every spectator wanted to be able to pet the adorable calf and take pictures, too.

Although it was slightly chilly, club members thoroughly enjoyed making the float and participating in the annual Hobo Days.

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**Royal Agriculture Winter Festival** by Bekki Wirt

Six states in 24 hours, two nights sleeping in vans, ten students, breath-taking Canadian waterfalls, a few wrong turns, hundreds of black spots, thousands of strollers, fuzzy kittens, no Mountain Dew, fast food, and the pleasure of eating goat cheese...That would be a quick summary of the 2006 Canadian Royal Dairy Club trip.

Early Wednesday, November 8th, 2006, members of the SDSU Dairy Club crossed the country to tour processing plants, farms, Niagara Falls, the University of Guelph, and the Royal Agriculture Winter Festival in Toronto, Canada. On the way, we were intrigued by ‘Amish Country’ and stopped at two small-scale cheese plants (K&K Cheese LLC and Hustler Co-op Creamery). We experienced Amish cheese-making and had the luxury of tasting unique, aged, goat-cheese, and enjoyed fresh curds the rest of the trip.

After many twists, turns, and bumps in the road, we arrived at Rosedale Farms, home of Lavender Ruby Redrose, 2005 Supreme Champion, and Kinyon Linjet Ideal, 2006 Champion Holstein, at the World Dairy Expo.

Our next official stop was at beautiful Niagara Falls. Even though it was a dreary day, it was still a pleasant view. We met up with a University of Guelph student who showed us around three more dairy farms, including the University’s farm. We survived the Toronto traffic and finally reached our hotel. We found a cozy little restaurant and enjoyed a sit-down meal with live music.

The Royal Agriculture Winter Festival (RAWF) began the next morning with the Holstein Show. There were many other wondrous sites for viewing pleasure, including all kinds of livestock, souvenirs, and a variety of delicious foods. One stand passed out free Canadian potatoes, about 12-15 of which made their way back to Brookings. What a treat! Some of us saw a horse show, Medieval show, vegetable exhibits, and so much more. The Holstein Show and Dairy Cattle Auction had the best attendance from SDSU! The show reminded some of us of the Minnesota State Fair, and others wished to see more Brown Swiss and Guernseys.

Overall, the Dairy Club’s trip to Toronto was amazing! We had the opportunity to see some unique cheese production operations, visit outstanding dairy farms and see beautiful cattle. We had the opportunity to get our hands on a little Canadian culture and become engulfed in their Agriculture Fair. Hopefully SDSU Dairy Club members will be able to attend this event again.
**Dairy Cattle Judging** by Heather Rollefson

Students from more than 20 colleges from across the nation competed in the 86th Intercollegiate Dairy Cattle Judging Contest that was held in conjunction with the World Dairy Expo October 2, 2006, in Madison, WI. Students placed in twelve classes representing seven breeds of dairy cattle and presented six sets of oral reasons.

SDSU placed 17th overall in this year’s contest. Team members Brad Korver of Alton, IA, Brittany Nussbaum of Garretson, SD, Heather Rollefson of Sibley, IA, and Jared Schaefer of Taopi, MN, were coached by Darrel Rennich. In Red & White Holsteins, the team took 5th, Brittany placed 6th individually and Heather placed 13th individually. SDSU placed 9th in Milking Shorthorns and 11th in Brown Swiss. The team took 13th place in oral reasons.

**Accelerated Genetics Intercollegiate Dairy Cattle Judging Contest**

SDSU competed at the Accelerated Genetics Intercollegiate Dairy Cattle Judging Contest in Viroqua, WI, on September 17, 2006. Twenty teams competed in six breeds and gave five sets of oral reasons. Team members for SDSU were Brittany Nussbaum, Garretson; Heather Rollefson, Sibley, IA; Jared Schaefer, Taopi, MN; and Steve VanDyke, Elkton. The team was coached by Darrel Rennich.

Overall the team placed 14th, including 9th in Milking Shorthorn. Brittany placed 5th individually in Milking Shorthorn. Heather placed 8th in Holsteins. Overall, individually Heather place 26th.

Other members who attended were Brad Korver, Abbie Wirt, Tim Korver, and John Temme.

The students not only judged at the contest but also stopped at three top quality herds on the way to Viroqua to fine tune their judging skills.

**World Dairy Expo 2006** by Heather Rollefson

This year eight Dairy Club members met the SDSU judging team in Madison, Wisconsin, for the World Dairy Expo. It is fun for all, whether it’s your first time or, well, too many times to count. We get to see shows, sales and many booths for information to take back home and utilize. If you work it right, you just might come home with some free stuff like a can of Fight Bac. The Dairy Science Department had a booth in collaboration with the South Dakota Department of Agriculture. Expo is always a memorable time no matter how many times you go.
In June the Dairy Club had an opportunity to help with the National Holstein Convention held in Sioux Falls, SD. We helped with many things, including the Junior Fear Factor event put on by the South Dakota Junior Holstein Association.

The main thing we were in charge of was the Dairy Bar. We had to keep it stocked with milk, ice cream, cheese, meat, crackers, and even yogurt in the mornings. We also served SDSU ice cream at the sale to all the prospects and buyers.

We were small in numbers but had a great time meeting new people from all over the nation.

Every year the SDSU Dairy Club sells cheese boxes as a fundraiser for the club. This year’s co-chairs were Peter Beck and Wendy Weber.

We started cutting cheese the first weekend in October and finished the second week in December. As a club, we cut 14 different types of cheese and also made a salsa cheese spread. Within the three months of the sale, the Dairy Club cut about 5,100 pounds of cheese! This was the best year the Dairy Club has had for the cheese box fundraiser! We even ended up running out of cheese to sell.

We would like to thank everyone who helped make this year so successful, especially Howard Bonnemann, Dr. Mistry, Kim Ludens, and all of the storefront employees. We would also like to thank the club members who helped cut, label, seal, and box the orders. Without your time and dedication, this sale would not have been such a success.
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Dairy Products Judging
by Dr. Bob Baer
National Collegiate Dairy Products Judging Contest

The SDSU Dairy Products Judging Team placed fourth in All Products in the 2006 National Collegiate Dairy Products Judging Contest. The event was held in conjunction with the Pack Expo October 30th in Chicago. Nineteen universities, including 65 undergraduate and graduate contestants from the US and Canada, competed in the contest. SDSU team members were Karri Gorsuch, Arlington; Travis Holscher, Twin Brooks; Jenna Mueller, Big Stone City; and Darshan Purohit, Gujarat, India.

Mueller placed seventh overall, including second in yogurt, fourth in butter, and sixth in ice cream. Gorsuch placed ninth overall and was fourth in milk and seventh in yogurt and ice cream. Holscher placed nineteenth and was sixth in yogurt and seventh in butter. In the graduate student contest, Purohit placed first overall, first in Cheddar cheese and yogurt, second in milk, fourth in butter, fifth in cottage cheese, and sixth in ice cream. As top judge in the graduate contest, Purohit received the Genevieve Christen Award.

Team rankings were second in butter and yogurt, sixth in ice cream and cottage cheese, and seventh in milk.

The team is coached by Dr. Bob Baer, Professor of Dairy Science.

Midwest Regional Dairy Products Judging Contest

The South Dakota State University Dairy Products Judging Team placed second at the Midwest Regional Dairy Products Evaluation Contest at Kraft Foods in Glenview, IL. Team members were Karri Gorsuch, Arlington; Travis Holscher, Twin Brooks; Jenna Mueller, Big Stone City; and Darshan Purohit, Gujarat, India. Alternate team members were Tori Boomgaard, Pipestone, MN; Derek Griesse, Harrisburg; Jenna Heck, Beardsley, MN; and Jonah King, Volga. Eleven teams and 37 contestants participated in the contest.

Mueller placed fourth in the contest and first in Cheddar cheese and butter. Holscher placed ninth in the contest and third in ice cream. Gorsuch placed eleventh in the contest, second in Cheddar cheese and cottage cheese, and fourth in ice cream. Darshan Purohit placed second in the graduate student contest, first in butter, second in cottage cheese, and third in milk and Cheddar cheese. The team placed first in Cheddar cheese and cottage cheese, and third in ice cream.

The team is coached by Dr. Bob Baer, Professor of Dairy Science.
Regional Dairy Challenge

The Midwest Regional Intercollegiate Dairy Challenge contest was hosted by South Dakota State University in Brookings January 26-28, 2006. The contest featured 68 participants from ten colleges and universities. Schools represented included Iowa State University, North Dakota State University, Purdue, Ridgewater College, South Dakota State University, University of Illinois, University of Minnesota, University of Wisconsin-Madison, University of Wisconsin-River Falls, and Northeast Iowa Community College.

Students were given one hour to evaluate one of two dairies located near Brookings. Hill Top Dairy LLC is owned by Dr. Howard Whitmore and managed by Mike Guggisberg. The dairy, located near Elkton, is home to 1,400 milking cows milked three times a day in a 40-stall rotary parlor. Linde Dairy is owned by Rein and Boukje Landman. The couple moved to White in 2003 and began milking 75 cows. Today, the farm is home to 292 cows on test, with a rolling herd average of 30,656 pounds of milk.

Students participating from South Dakota State University were Andrew Doll, Chris Hulstein, Brad National Dairy Challenge

Four South Dakota State University students participated in the fifth annual North American Intercollegiate Dairy Challenge (NAIDC) held March 31-April 1, 2006, in the Twin Falls, Idaho, area.

The SDSU team consisted of Andrew Doll, Christopher Hulstein, Ryan Tollefsrud and Michael Lax, with Heidi Reiter as an alternate. They were coached by Dr. Arnold Hippen and Darrel Rennich.

The event attracted 27 teams from the United States and Canada, challenging them to put their textbook and practical knowledge to the ultimate test: analyzing dairies. The format started with a walk-through at the dairies, followed by the opportunity to ask questions of the owners and analyze farm-specific data. Student teams used this information to develop management recommendations. They then presented their plan to a panel of five dairy industry judges.

The SDSU team received a Gold ranking.

Platinum winners at the 2006 Midwest Dairy Challenge included: (front row, left to right) Brennen Farley, Adam Ward, Janora Smith (SDSU), Mike Lax (SDSU) and Tim Zweber; (back row) Sarah Mullen, Kyle Koester, Jenny Brown, John Heinsohn and William Harmeyer.

Korver, Gary Landman, Mike Lax, Heather Rollefson, Janora Smith, and Ryan Tollefsrud. Darrel Rennich and Arnold Hippen served as coaches for the SDSU students. Mike Lax and Janora Smith, Dairy Production majors, were members of teams selected as Platinum performers, the contest’s highest distinction.

Silver-Crest Holsteins

Bill and Raynelle Mueller
Eric, Stacy and Jenna

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Visitors Always Welcome
**ADSA: To Kansas and back in 55 hours!**

by Rebecca Wirt

American Dairy Science Association, Student Affiliate Division Midwest Regional Convention... Who knew it could be so much fun!

On Friday, February 2nd, 2007, at midnight, 23 SDSU students boarded a bus and left for Manhattan, Kansas, for an exciting and educational Dairy Club trip.

At 6:00 a.m. we stopped for breakfast at Lori’s Café in Seneca, Kansas. We ventured to the Rottinghaus Holstein farm where the infamous Hacken James Emily Ex 95 and many other Holsteins are raised. The lovely Heartland Jerseys Farm was toured next to see 300 Jerseys and hear their amazing history of changing business goals and the progress that followed. The final tour catered to the manufacturing side with a tour of Alma Creamery, a cheese plant where Dairy Club members thoroughly enjoyed tasting the products!

After a quick lunch at the Manhattan, KS, mall, we arrived at the hotel for the 2007 ADSA convention. To our delight, the hotel contained a swimming pool, hot tub, mini golf, and pool tables! In the evening the convention officially began at Kansas State University with a meeting, guest speakers, and fabulous entertainment.

In the morning the Senior Dairy Quiz Bowl team, consisting of Brad Korver, Peter Beck, Heather Rollefon and Jared Schaeffer, competed with Ohio State. The Junior Dairy Quiz Bowl team, consisting of Jessica Berg, Samantha Wahls, John Temme and Tim Korver, competed with University of Wisconsin-River Falls. In addition, a competition was held to determine which school could scoop KSU ice cream the fastest. We won, thanks to John Temme and his muscles!

Students attended impressive and thought-provoking seminars on networking, pesky critters, BST-free farming/manufacturing, globalization, increasing a rolling-herd average, much more.

Saturday evening featured the ADSA banquet with students in dresses and suits. While consuming a delicious dinner, regional officers were introduced and next year’s ADSA location was announced (Twin Cities – University of Minnesota). The night was enjoyed by all!

The evening concluded with a final dance and then our bus took us home, arriving early Sunday morning with many tired and happy SDSU Dairy Club students.
Heifers for State

A new SDSU-producer partnership program will support projects in the Dairy Science Department at South Dakota State University that ultimately benefit the dairy industry of the state and region.

SDSU Dairy Science Department Head Vikram Mistry said the Heifers for State program is inspired by Steers for State, the popular fundraising program for the SDSU rodeo team. In both programs, a producer donates an animal, which is sold to raise money for needed activities or improvements.

Darrel Rennich, former lecturer in the Dairy Science Department and manager of the Dairy Research and Training Facility, said the response from producers was immediate. “We’ve had a very successful start. We contacted 13 producers, and each of them supported the idea and made a commitment,” he said.

The heifers were sold at the Central Plains Fall Sale held at SDSU on Oct. 21. At the sale, cattle from producers in South Dakota and surrounding states were merchandised, and the Heifers for State animals were included as a designated group. A donated animal can be of any breed and any age, as long as it is a dairy heifer with a pedigree. “Producers select animals that are top quality, because it does represent their herd,” Rennich says. The producers keep and raise the donated animals until the sale. “We collected the heifers a few weeks before the sale to get them clipped off and halter broke, so we could present them really well.”

The funds raised through this program will be used for various projects that will help enhance dairy research and teaching programs at SDSU. This could include facility improvements, research equipment, or support for the dairy judging teams.

The Dairy Science Department will host a research day in the spring, inviting producers who donated animals to Heifers for State, as well as others who are interested in the program. “This is where we really feel the producer-SDSU partnership will be maximized. Our facilities will be showcased, there will be interactions between Dairy Science faculty and producers, and we will listen to the ideas of producers to find out what their biggest challenges are, especially in the nutrition area. These discussions should help develop programs for the future,” Mistry said.

Rennich says he is confident that more producers will join the program. “There is tremendous support for the Dairy Science Department from the industry, and the producers are excited about this. They firmly believe in our quality of education and the students who are graduating from our program. Heifers for State is going to enhance the whole dairy science program. The students are going to benefit, the researchers will benefit, and the producers will benefit from it.”

Central Plains Fall Sale

The annual South Dakota Central Plains Fall Sale was held October 21, 2006, at SDSU Animal Science Arena. This is one of our Dairy Club’s biggest responsibilities during the year. Club members work hard setting up the arena, preparing cattle to look their best, as well as showing the cattle to buyers during the sale. Club members who have never worked with cattle in preparation for a sale gained knowledge and experience and found it takes a lot of hard work. Some of the responsibilities are clipping, fitting, feeding, washing, and bedding. By doing all of this, we make the cattle look their best.

The work of the sale started on Tuesday as we set up panels and the show display in the Animal Science Arena. On Wednesday and Thursday cattle are brought in by producers that consigned them. Friday we finished up last-minute fitting.

Saturday is the big day where we are able to display all of our hard work with the cattle. This year we had a total of 52 head, consisting of 40 Holsteins and 12 Jerseys. The sale averaged $2,652 on the Holsteins and $1,395 on the Jerseys. The top selling heifer, consigned by Al-Shar Holsteins from Groton, SD, was a Linjet pick from Al-Shar Progressive Bugs that sold for $4,600. It was purchased by Leroy Eggink from Sibley, IA. Second high animal was consigned by Jim Veirhout of Hull, IA. Simple-Dreams Durham Sallie sold for $4,500 to Dan Kaufman of Sioux Falls. The high selling Jersey was Summit Golden Blanche, consigned by Summit Farms, Lester, IA, and purchased for $2,600 by Pat and Janey Cronin of Huron and Gerald Fieckema of Brookings.

Embryos averaged $410 with the high selling package, consisting of eight Rubens out of Zehr-Hartman-Beil Sass, consigned by Al-Shar Holstein, bringing a total of $6,000 from Alan Dykshorn of Ireton, IA.
## SCHOLARSHIPS

**John Anderson Memorial:**
- Cassey Utke - $1,000

**Associated Milk Producers, Inc.:**
- Aubree Stoll - $1,000

**Ross Baker:**
- Megan Mathews - $800

**Emery Bartle Memorial:**
- Abigail Wirt - $4,000

**Dairy Club:**
- Peter Beck - $250
- Wendy Weber - $250

**Dairy Farmers of America:**
- Michael Dunn - $400

**Dairy Science:**
- Joseph Kennedy - $500
- Ashley Schroeder - $350
- Kara Gutormson - $250
- Kimberly Allen - $150

**Danisco:**
- Jake Krelkelberg - $1,000
- Alex Ode - $1,000

**Davisco Foods Int'l, Inc.:**
- Rebecca Wirt - $750

**Dean Foods - Land O'Lakes:**
- Sarah Morrison - $1,000

**Derdall:**
- Kara Gutormson - $500

**Gilbert T. & Olga Gilbertson Memorial:**
- Gerben Landman - $750

**John C. Gross Scholarship in DS in Support of the Jackrabbit Guarantee 2006 Challenge at SDSU:**
- Timothy Korver - $1,000

**Susan Hawkins Scholarship:**
- Stephen Plucker - $1,000

**Clyde Helser Memorial:**
- Heather Rollefson - $500

**Kemps, LLC:**
- Jared DeNoble - $1,500

**Land O'Lakes - Region 65:**
- Kimberly Allen - $500

**James Marvel Memorial:**
- Travis Holscher - $600

**Kirk Mears Memorial:**
- Eric Schultz - $1,800

**Nordica Licensing, Inc.:**
- Kara Gutormson - $500

**North Central Cheese Industries Association:**
- Rachael Becker - $1,500
- Jonah King - $1,500
- Jenna Mueller - $1,200
- H. C. Olson:
  - Sam Metzger - $850
  - T. M. Olson:
  - Bradley VanSanten - $1,000
- Alfred Herman Risboi Memorial:
  - Kathryn Norling - $1,000
  - Ryan Tollefsrud - $1,000
- Ralph Rogers Memorial:
  - Kirby Athey - $400
- Saputo Cheese:
  - Jordon Dorneman - $1,000
- Schuch Family Scholarship:
  - Peter Beck - $1,000
  - Craig Niemann - $1,000

**Shirley Seas Memorial:**
- Emily Stephenson - $750

**SD State Dairy Association:**
- Derek Griesse - $1,000
- Brittany Nussbaum - $1,000
- Isaac Randall - $1,000
- Samantha Wahls - $1,000

**Todd and Erica Stahl Scholarship in Support of the Jackrabbit Guarantee 2006 Challenge at SDSU:**
- John Temme - $1,000

**Valley Queen Cheese Factory:**
- Tori Boomgaarden - $2,500
- Joseph Van Treeck:
  - Wendy Weber - $1,000
- Wells Family Foundation:
  - Laura Kennedy - $1,000

**Walt and Yvonne Wosje Scholarship in Support of the Jackrabbit Guarantee 2006 Challenge at SDSU:**
- Jessica Berg - $1,000
  - J.J. Yee:
    - Kara Gutormson - $500

## AWARDS

**Delbert F. Breazeale Memorial:**
- Kari Gorsuch - $650

**Dairy Judging Manufacturing:**
- Jenna Mueller - $150

**Dairy Judging Production:**
- Heather Rollefson - $150

**Forbes Leadership:**
- Janora Smith - $300

**Graber-Ford:**
- Ryan Tollefsrud - $125

**Alfred Tobkin Memorial:**
- Kari Gorsuch - $150
- Travis Holscher - $150
- Jenna Mueller - $150
- Darshan Purohit - $150

**Howard Voelker Memorial:**
- Bradley Korver - $150
- Brittany Nussbaum - $150
- Heather Rollefson - $150
- Jared Schaefer - $150
- Virginia Dare:
  - Jenna Mueller - $250

## IN-COMING STUDENT SCHOLARSHIPS

**Dairy Science Faculty:**
- Molly Paterson - $1,100
- Rachel Patrick - $1,100

**William and Marge Kallemeyn & Sons:**
- Rebecca Hanson - $1,000
- Heather Jons - $1,000

**Midwest Dairy Association SD Division:**
- Kaitlin Van Eck - $750
- Pamela VonRuden - $750

**SD Dairy Fieldmen’s Association:**
- Michael Donnelly - $750
- Rachel House - $750
- Morgan Petersen - $750
- Cody Schlecht - $750
- Abby Udermann - $750

**Clyde G. Helser Dairy Fieldmen’s Association:**
- Melissa Lax - $750

**Valley Queen Cheese Factory Freshman:**
- Stephanie Nussbaum - $1,000

**Royal D. and Helen B. Doner Freshman in Dairy Production:**
- Matthew Roakes - $600
Senior Spotlights

Richard DeRouchev

Major: Dairy Manufacturing
Hometown: Mitchell, SD
Hobbies: Running
Activities while attending SDSU: SDSU Dairy Products Judging, undergraduate research
Future plans: Master’s in food science, possibly PhD
Fondest memories: Trips to Chicago, St. Louis, Madison, WI
Most embarrassing memory: Having a heated flask of oil randomly cleave to me and having Baer marked as an L/A
Advice to underclassmen: Have fun while you’re here; the real world is closer than you think
I will enjoy every achievement and learn from every mistake

Andrew Doll

Major: Dairy Production
Hometown: New Salem, North Dakota
Hobbies: Hanging out with friends
Activities while attending SDSU: Dairy Club, Dairy Cattle Judging, Dairy Challenge, Alpha Gamma Rho, Little I
Future plans: Farming back home
Fondest memories: Judging trips, Madison trips and the trip to California
Most embarrassing memory: Way too many
Advice to underclassmen: Have fun and take your time in college
I will: John Tenne - common sense; Peter Beck - my razor; Graisson Schmidt - my ability to bomb a class of Guernseys; Jenna Mueller - my ability to smile

Garrett Doucette

Major: Dairy Manufacturing
Hometown: Little Falls, Minnesota
Hobbies: Snowmobiling, 4-wheeling and working on antique tractors
Activities while attending SDSU: Collegiate FFA, Prexy Council, Post-secondary Agricultural Students, Ag/Bio Ambassadors, Alpha Gamma Rho
Future plans: Management trainee with Kemps Dairy in Minneapolis or Rochester, MN
Fondest memories: Tie between my first bus ride to ADSA-SAD at Purdue (or should I say Purdon’t?) and our trip to California in the spring of 2005
Advice to underclassmen: Never let others say you can’t do something and don’t be afraid to get involved right away
Dan Fritsche

Major: Dairy Production
Hometown: New Ulm, Minnesota
Hobbies: Showing, fitting, Bob Ross painting, Tom & Jerry cartoons, fishing, enology
Activities while attending SDSU: Little I, Alpha Gamma Rho, expanding my palate (downtown), SDSU Dairy Sale (I like the clear magic in the morning), SDSU dairy cattle judging team
Future plans: Working for Fritsche Farms and finding a career to pay for it
Fondest memories: The incredible trip to Madison for ADSA. If you were there you know why.
Most embarrassing memory: When my Little I heifer would take a dive on me
Advice to underclassmen: Don’t be afraid to take chances. There is more to do at college than just Dairy Club. Your time here is short; make it count.
I will: Heather - the “reins” to the sale, you know how to finish it right; Tim & John - a thermos for Breeds & Breeding Field Trip, for hot chocolate - just remember the secret ingredients; Jenna, Heather, Pete, Brittany - Test #3 for Feeds and Feeding; Pete, Schafer, Bill - a promotion at F&F Livestock; Brittany - a permanent spot in my fridge for Thursday nights.

Brad Korver

Major: Dairy Production
Hometown: Alton, Iowa
Hobbies: Showing cattle, hunting
Activities while attending SDSU: Dairy Cattle Judging Team, Dairy Challenge, Dairy Club
Future plans: Marry Janora in September; return to Iowa and work on the family farm
Fondest memories: Going to Louisville, KY, on a dairy cattle judging trip; walking across the yard to work
Advice to underclassmen: You have to work hard to play hard.
I will: Tim & John - patience and understanding so they don’t complain so much; Heather - the ability to win showmanship; Pete Linke - the ability to put in a full day’s work
Dream for the future: To have one of the best Holstein herds in the state

Todd Lippert

Major: Dairy Manufacturing
Hometown: Royalton, Minnesota
Hobbies: Hunting, snowboarding, video games
Activities while attending SDSU: Dairy Club
Future plans: Work for Leprino Foods
Fondest memory: The pink cow suit...
Most embarrassing memory: Getting lost on the way back to our hotel from Expo
Advice to underclassmen: Enjoy college and do lots of internships
I will: Travis - the dairy bar van
Tom Norling

Major: Dairy Production  
Hometown: Beresford, SD  
Hobbies: Demolition Derby, snowmobiling, wrenching on tractors, putting up hay  
Activities while attending SDSU: Dairy Club, working at the Dairy Unit (the least I could)  
Future plans: Work for Genex Farm Systems and still work on the farm with Ted and my father  

Fondest memories: Living at the Dairy Unit, cutting up deer, 2006 World Dairy Expo “Helping Troy & Timmy”, milking at the unit with Darin. Especially I would like to thank Darrel for putting up with me and for all that he taught me; you are a big loss to the Dairy Science Department.  
Most embarrassing memory: Receiving the “Best Moves” Award at the Dairy Cub formal  
Advice to underclassmen: Work hard, play harder; you can always retake a class, but you can never relive a nightly social event.  

I will: Wisconsin the ability to graduate and I pass the torch to my sister

Betsy Raasch

Major: Dairy Manufacturing  
Hometown: Sioux Falls, SD  
Hobbies: Baking cheesecakes and cookies, playing violin  
Activities while attending SDSU: Institute of Food Technologists, Danisco Product Development Competition, Women’s Bible Study  
Future plans: Raise my daughter in the Dairy Brotherhood, keep dairy products safe for generations to come  

Advice to underclassmen: Remember to always do what’s best for the industry!

Heidi Jo Reiter

Major: Agriculture Education with a minor in Animal Science  
Hometown: New Salem, North Dakota  
Hobbies: Showing Brown Swiss dairy cattle, milking cows, lia sophia advisor, FFA dairy judging and livestock judging coach, 4-H leader, hanging out with friends, talking on the phone  
Activities while attending SDSU: Dairy Club, PAS, Collegiate FFA, SDSU dairy cattle judging team  
Future plans: I am back in New Salem where my husband Eric and I are in a partnership with my parents on their dairy farm. I am also substitute teaching in high schools nearby until a full-time agriculture teaching position becomes available.  
Fondest memories: Any ADSA trip, Little I 2004, and any fun-filled times with all my Dairy Science friends!  
Most embarrassing memory: Since it takes a lot to embarrass me, I’m really not sure.
Advice to underclassmen: I know everyone has heard this at least once, but enjoy the time you have in college with your friends now because the years fly by and before you know it, you’ll be done with college. Try to make as many memories and attend as many trips as you can.

I will: my ability to be a rock star at ADSA dances to Mirinda and the ability to make the best apple pie ever to Heather.

Dream for the future: This would definitely be to meet Kenny Chesney! But looking at the other end of it, it would be to have a successful dairy operation with my husband and parents and to have a great job teaching agriculture to youth. These two things have always been a dream to me and I know they can both be fulfilled.

Bill Reyes

Major: Dairy Production
Hometown: Modesto, California
Hobbies: Hunting, fishing, wood working, basket weaving, oil painting & standup, classic cars
Activities while attending SDSU: Alpha Gamma Rho, dairy judging, Greek council, Dairy Club, ADSA-SAD

Future plans: I will be working for Cargill as a nutritionist in west Texas and New Mexico; I will be getting married June 23 in Easton, Minnesota

Fondest memories: Judging the World Dairy Expo; it was a wild trip and I did pretty good. Or the California trip with the Dairy Club — my chance to show everyone where I was from.

Most embarrassing memory: I am not very modest so I don’t get embarrassed easily.

Advice to underclassmen: Take a lot of internships and see the world. I have worked in our industry all over the country, from California to Vermont, the upper Midwest to the South, and it has really let me see the entire industry. Be willing to get outside your comfort zone and get experience off of your own farm. When job offers come to you, you need to be willing to move away from home.

I will: Tullie - some stones so you will stick to your guns; Derek - patience; Pete - my clippers because you have hair problems; Dan - the knowledge that Holsteins are the BEST; Doll - some humility (other people know things, too; Hilltop isn’t always right); Krekelberg - some whey protein (you need to put on some pounds); Dogger - ambition (get up and use your smarts); Brad - the knowledge that your talents and skills are a very marketable product (you will go places!)

Derek Shumaker

Major: Dairy Production & Dairy Manufacturing
Hometown: Canistota, SD
Hobbies: Golf, poker, showing cattle, hanging out with friends
Activities while attending SDSU: Dairy Club, dairy cattle judging, Dairy Challenge, Little I, working at the Dairy Unit

Future plans: To be a herdsman on a dairy farm

Fondest memories: Trips to Canada and California, ADSA trips, parties at Darin and Ted’s

Most embarrassing memory: Getting the Cutest Couple Award with Ashley Vonk-Kohls at the first dairy formal

Advice to underclassmen: Get involved in activities on campus; don’t take college life for granted — they’re the greatest days of your life
Janora Smith

Major: Animal Science & Dairy Production; minor in Business
Hometown: Merrill, Iowa
Hobbies: Spending time with friends, cooking/baking, scrapbooking, and anything outdoors
Activities while attending SDSU: Dairy Club, Dairy Challenge, showing Brown Swiss at Little I, Dairy Superintendent for Little I, working at the Dairy Unit
Future plans: Return to Iowa to work in the dairy field and marry Brad in September

Fondest memories: The dairy club formal my freshman year, California, and all the many adventures with the club — there are too many to list
Advice to underclassmen: Get involved. You will learn as much from your experiences as you will in class. Enjoy every moment of college; it goes by way too quickly!
I will: Sweet Pea - the ability to move to Iowa in September
Dream for the future: To be successful at raising calves and heifers

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Why did the farmer stop pampering his cows?
They were giving spoiled milk.

What goes "oom, oom"?
A cow walking backwards.

Why did the cow swallow a flashlight?
She wanted to eat a light lunch.

What do sisters and brudders call their little siblings?
Half-pinted.

What do you call a cow that just had a calf?
Decaf-fenitaled.

What do miniature cows give?
Condensed milk.

What's the definition of a farmer?
A man outstanding in his field.

What do you get if you raise both cows and ducks?
Milk and quackers.

What would happen if cows could fly?
Beef would go up.

Did you hear about the penniless cow?
The farmer milked her dry!