2005

Dairy Digest 2005

South Dakota State University Dairy Club

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Dairy Digest
SOUTH DAKOTA STATE UNIVERSITY DAIRY CLUB

Building New Traditions
2005
## Dairy Club Members

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*SDSU*
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Cover photo of Holstein taken by Maggie Murphy, copyright by Agri Graphics, Ltd., New Glarus, Wis.

Eleven hundred copies printed by the SDSU Dairy Club at no cost to the State of South Dakota.
Dedicated to Dr. David Henning

The 2005 Dairy Digest is dedicated to Dr. Dave Henning, Dairy Science Associate Professor. Dr. Henning has been on faculty at SDSU since 1990. He was born and raised in McHenry County, IL, and holds degrees in Dairy Technology (BS) and Microbiology (PhD). He retired from the Army Reserve prior to joining SDSU, and also worked for nineteen years with Kraft Foods. Some of his teaching responsibilities include courses in Advanced Dairy Microbiology, Food Microbiology, Laboratory Techniques in Dairy Science, Thesis, and Special Problems. Dr. Henning’s many students have the opportunity to learn and grow under his guidance. In the classroom Dr. Henning constantly prepares students to produce wholesome, nutritious and good tasting dairy products from the cow to the consumer. Providing daily hands-on experience in the classroom and in the laboratory, Dr. Henning encourages learning while demonstrating standard techniques critical to dairy production and good manufacturing practices.

Dr. Henning also maintains an active dairy research program and currently has several ongoing Minnesota-South Dakota Dairy Foods Research Center projects. Though Dr. Henning’s current research focuses primarily on microbiology safety of cheese and other foods, his past research interests include cultured dairy products, cheese technology, and Johne’s disease. Dr. Henning’s research has been very effective producing numerous scientific publications and establishing himself as a member and award winner of many distinguished local and national organizations. Some of his most outstanding professional activities include serving as a member of the American Dairy Science Association (ADSA), The Institute of Food Technologists, The Institutional Radiation Safety Committee and The American Society for Microbiology. He has served as a Board of Director for the ADSA, Executive Secretary for the North Central Cheese Industries Association and was recognized for the 2001 ADSA Milk Industry Foundation Teaching Award and the South Dakota State University’s Gamma Sigma Delta Teaching award.

The motivation that Dr. Henning instills in students through his dedication to the dairy industry is a constant inspiration in advising the SDSU Dairy Club. By mentoring students on a daily basis, as a professor and advisor, he truly demonstrates his commitment to students and the future. Dr. Henning is one of many South Dakota State University professors committed to building traditions one student at a time. Congratulations and best wishes on your future plans.
Editor's Comments by Annie Milbrandt

Tradition, as defined by Webster’s Dictionary, is “the handing down of information, and customs by word of mouth or by example from one generation to another.” Throughout life, we fail to realize how fundamental tradition is to our future. As children, we followed our parents around the farm, helped do chores and enjoyed ice cream. Little did we know that these simple traditions would shape who we have become as adults. As we entered college, each of us had our own reasons for choosing South Dakota State University, and for joining the SDSU Dairy Club. Maybe your parents or grandparents attended SDSU and it was simply a family tradition to proudly support the SDSU Jackrabbits. Possibly you wanted to meet students that had similar interests and hobbies like your own. Regardless of the reasons of attending SDSU we have one common tie, the dairy industry.

As members of the dairy industry, we build traditions together and become closer friends every year. The time we spend at SDSU builds traditions and shapes the future that is to come. The Dairy Digest is one way that we hope to capture and build the memories and time shared at SDSU. The Digest staff would like to thank the contributing staff members who played a crucial role in the completion of this masterpiece. In addition, a special thank you goes out to our advisors for their guidance and support each year as new generations of young leaders develop in this outstanding organization. The SDSU Dairy Club is proud to present this edition of the Dairy Digest to continue building traditions for many years to come.

2005 Dairy Digest Staff Members

Co-Editors:
Molly Alberts
Sarah Johnson
Brad Korver
Annie Milbrandt
Justin Morehouse
Heather Rollefson
Janora Smith
Becky Van Westen
Wendy Weber

Contributing Staff:
Heidi Jo Brandt
Garret Doucette
Kristin Kuhl
Jason Nissen
Shannon Sellner
Department Highlights by Vikram V. Mistry

Early in 2004 one of our alums called to say that he was fortunate for having had a good career and thankful for the support that he had received when he was a Dairy Science student at SDSU. He was embarking on a new venture and wanted to reciprocate the good will that he had received as a student.

About two months later he traveled 500 miles to Brookings to present a new scholarship that he had started that year for Dairy Science students. At the same scholarship event the son of another former Dairy Science employee who had passed away traveled almost a thousand miles to present scholarships in honor of his father. A 1967 graduate with an immensely successful career stopped in to say hello and another of the same era stopped in to ask if there was anything he could do to help. A 1958 graduate called to ask for departmental materials so that he can go to a local school and talk to young students about careers in Dairy Science...and the list goes on of alumni who just refuse to forget about the short four years that they had spent in Brookings either in the near or distant past. Supporters and well wishers generously provided a record $48,600 in scholarships in 2004.

Another scenario involves Dairy Science staff, students and faculty. During 2004 we welcomed 24 new undergraduate students and 8 graduate students and said goodbye to a total of 19 students to graduation. Faculty and students together published or presented over 60 papers on work that they had completed. This work was the result of research and extension activities of faculty and students. During the year faculty taught a total of 16 courses (not including specialized courses such as Special Topics and Thesis), advised 18 graduate students working on their M.S. or Ph.D degrees, and 67 undergraduate students working towards their degrees in Dairy Manufacturing or Production or both. Faculty brought in approximately $200,000 for research and continued an additional 17 projects using external funds that were awarded in previous years. The dairy farm crew produced approximately 3.5 million pounds of milk and the plant crew processed almost half million pounds of milk into products. Seven companies visited to interview students and at least five others visited to use our facilities for proprietary research projects. The Dairy Club students courageously bid to host the 2005 Midwest ADSA Student Affiliate Division meeting and very successfully and professionally planned and hosted the meeting in February. The dairy plant fund-raising campaign is actively in operation and a new development director as well as a group of alumni have come together to help with the project.

I recall a pleasant meeting at a German restaurant in Madison, WI, with a group of alumni who discussed the need for them to band together to help with the plant project. One group member suggested that they call themselves the Dairy Club II. Their activities have generated over $12,000 to date and various other forms of commitments. This can all be summed up as contagious passion. Alumni and other supporters are passionate about their commitment to the alma mater and the future of the industry. Faculty and staff are passionate about what they do to make the department excel and students provide us with fresh energy to look into the future. All the while we try and inject this passion into prospective students so that they too may reap the same benefits as about a thousand others did in the past. All of these passions put together emerge as a spectacular Dairy mosaic and make my task as department head an easy and most enjoyable experience.

Thus, the “Construction” of the SDSU Dairy Science program, which began over a hundred years ago, continues to forge ahead.
SDSU DAIRY BAR

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FOR MORE INFORMATION CONTACT:

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South Dakota State University
Dairy-Microbiology Building
Box 2104
Brookings, SD 57007-0647
(605) 688-5420
Open: Monday-Friday 8:00 a.m. - 5:00 p.m.

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Comments by Dr. Chuck McMullen

Dr. Gary Lemme has accepted the position of Dean of the SDSU College of Agriculture and Biological Sciences.

Dr. Lemme will return to SDSU in May, after having served as the Associate Director of the Agricultural Experiment Station at Michigan State University; the Head of the West Central Research and Outreach Center at Morris, Minnesota; and, the assistant dean of Academic Affairs at the College of Tropical Agriculture and Human Resources at the University of Hawaii. He received his bachelors and masters degree’s at SDSU, and his doctorate in agronomy at the University of Nebraska – Lincoln.

As Dr. Lemme comes to campus, he will find a very strong Dairy Science Department, and growing dairy industry.

SDSU has implemented plans to renovate the SDSU Dairy Plant and install current dairy processing technology. 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. Fundraising is well underway to pay for more than $3 million in needed renovations. When this project is completed, the renovated plant will house our teaching and research efforts for dairy manufacturing.

There are incredible student opportunities in dairy science and dairy manufacturing. The SDSU Dairy Science Department is a nationally recognized leader in dairy education. The department has a 100% placement of graduates with salaries averaging more than $37,600. We are one of only three universities in the United States that offers both Dairy Production and Dairy Manufacturing majors. Our national reputation means that employers actively recruit SDSU dairy graduates.

The dairy industry holds tremendous promise for South Dakota and the region. The dairy industry will continue to contribute to South Dakota’s economy, and is an excellent example of our comparative advantage here in the Northern Plains. We have the ability to grow the crops necessary to support dairy livestock, which in turn provide a raw product that can be processed locally before being transported to consumers across the region and nation. The dairy industry provides a good model for all of us of how we can capture value from our product for our producers and communities.

For these and many other reasons, the horizon is crowded with opportunity. This is an exciting time to major in dairy science or dairy manufacturing at South Dakota State University. And I’m certain that Dr. Lemme will find it an exciting time to serve as dean.
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South Dakota Dairy Princess

SD Dairy Princess: Sarah Johnson

Sarah Johnson stands up for dairy! You may have met her helping with Dairy Days at Sunrise Dairy, or celebrating Valley Queen’s 75th anniversary, or promoting McDonalds new milk jugs in children’s Happy Meals. Whenever she appeared, she was sure to be encouraging children and families to a healthier diet of 3 servings of dairy a day. South Dakota Dairy Princess, Sarah Johnson, was crowned April of 2004. Her reign will continue until June 2005.

Sarah takes pride in a dairy industry that is so important to South Dakota families. While growing up on a dairy farm near White, SD, she learned the dairy business at the beginning. Raising and showing heifer calves for 4-H filled her summers along with milking and haying chores. She developed a natural appreciation of milk and cheese when the same milk truck that took their dairy’s milk away brought back cheese and butter packaged with the company name to her home. As a dairyman’s daughter, Sarah can testify that dairy farmers are producing both a nutritional and great tasting product.

The chance to speak for the dairy industry that Sarah loved was not to be missed. So when the chance to compete for Dairy Princess came up Sarah threw herself into the competition. During her first year as a pre-nursing major at SDSU she is also acting as Historian for the SDSU Dairy Club and serving as Prexy Council Representative for Sigma Alpha Sorority. It’s easy to see that agriculture and dairy are important. On her time away from studies she serves as ambassador for the dairy industry she loves by educating young children in school about where their milk comes from and the importance of healthy diets. Wherever life leads this student you can be sure that South Dakota’s dairies have made an impact on her life.

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**2004 Officers**
Annie Milbrandt, President; Shannon Sellner, Vice President; Molly Alberts, Treasurer; Ashley Vonk, Secretary; Justin Morehouse & Brian Walters, Activities Coordinators; Derek Shumaker & Brandon Sahr, Historians.

**2005 Officers**
Justin Morehouse, President; Janora Smith, Vice President; Molly Alberts, Treasurer; Kristin Kuhl, Secretary; Brad Korver & Brittany Nussbaum (not pictured), Activities Coordinators; Sarah Johnson & Heather Rollefson, Historians.

---

**South Dakota Brown Swiss Cattle Breeders Association**

President—John Marchand
Vice President—Norman Kuhl
Secretary—Kaylene Kuhl
Treasurer—Tara Hekrdle
Justin Morehouse — 2005

Where has the time gone? With semesters going by faster and faster, it is hard to believe that this is going to be my fourth year at SDSU. Starting out as a freshman, I never would have believed that I would end up being the president of such a great club, but here I am. It has been fun to watch the Dairy Club grow over the years. With a big freshmen class this year, the club has grown in membership once again. We are continuing to gain more and more responsibilities, as well as expanding other activities.

This past December the club elected new officers to serve during 2005. It was at this time that I was elected to be president. It will be hard to fill the leadership of the past president Annie Milbradt. However, with a great officer team I am sure that this coming year will be prosperous building traditions for the future.

The first major task of my term was an extremely successful 2005 Midwest Regional American Dairy Science Association-Student Affiliated Division meeting, hosted by the club. The Dairy Science Club took on this huge commitment in 2004; however, the real test of our teamwork came in the final months preceding this event. Because of club members' commitment, the 2005 ADSA-SAD was a huge success, and this event has set the stage for the upcoming year.

Annie Milbradt — 2004

In the midst of our toil, we often do not recognize the progression to our triumphs. It is not until we step wearily away after the fact that we start to conceive the notion of what we have done and are capable of accomplishing.

Just when you think an organization can do no more, the club unites and exceeds all expectations. It has been an honor to serve as the 2004-05 SDSU Dairy Club President. As I look back to my freshman year I never would have guessed that my time at SDSU would go by so fast and have such a vast impact. Dairy Club members truly worked as a team this year to achieve several remarkable accomplishments, continuously growing in enrollment, activities, and responsibilities.

Continuing with last year's traditions the SDSU Dairy Club once again organized a formal banquet and dance. It was an evening where everyone gathered before summer break to reflect upon the year's activities with a catered meal, slide show, and commemorative awards for members and faculty alike.

The Dairy Club also continued to build traditions with the second annual SDSU Youth Dairy Camp. This three day camp allowed young dairy enthusiasts to "ignite their potential" with the opportunity to visit campus and learn about different aspects of the dairy industry. Clipping, judging, showing, nutrition, and heifer selection sessions allowed youth to gain a great deal of hands-on training. Also this past summer was the Dairy Club exhibiting of Holsteins and Brown Swiss at the South Dakota State Fair. This gave students a chance to know what it feels like to compete at high levels of competition and emphasized the appreciation in raising superb dairy animals.

Once returning back to school, the Ag/Bio Bash and Fall Festival were the first activities where we recruited new members into the Dairy Club. Starting a new tradition this year to increase freshman involvement, we held the first Freshman Bonfire. After abruptly recruiting students from the comfort of their quite dorm room, we traveled outside the city limits to pass on the traditions of the Dairy Club to a new generation of new Dairy Science students.

In October, the club hosted the All-Breeds Dairy Sale. This takes a lot of work and cooperation on behalf of all members to organize such an event; however, once again members demonstrated that no project is too large when working together as a team. Washing, clipping and feeding of animals are just a few of the tasks that members accomplished exceeding industry expectations.

With November came the beginning of SDSU cheese box sales. As the major fundraiser for the Dairy Club, members spent numerous hours cutting, packaging, filling and shipping of cheese box orders. With record sales, this fundraiser aided in the preparations for the ADSA-SAD convention to be hosted by the club as well as additional funds for an exciting spring break adventure to sunny California.

Guidance and leadership are essential to all organizations including the SDSU Dairy Club. The Executive committee deserves a great deal of credit for their time and effort over this past year; furthermore, best wishes to next years officer team. Our tireless advisors Arnold Hippen, Dave Henning and Darrel Rennich supported each event with a great amount of enthusiasm. It is through their devotion that we continue to achieve success. Equipped with the confidence and memories that our time here has provided, continue to build traditions in preparation for the future.
Alvaro Garcia
Hometown: Montevideo, Uruguay

Garcia received his D.V.M. at the College of Veterinary Medicine, Uruguay. He obtained his M.S. and PhD (in the field of Animal Science) at the University of Minnesota. Although Garcia is currently an associate professor with the Dairy Science Department, his main emphasis is with Extension. Some of his daily activities include troubleshooting problems for dairy producers, either on the phone or through farm visits. Organizing and participating in activities for farmers, academics, and allied industries are also an integral part of Garcia’s interests. Garcia is active in the diffusion of research-based information to keep dairy producers up-to-date with what is currently done in the field of Dairy Science at SDSU and elsewhere. Some of Garcia’s hobbies include reading, bird watching, and wildlife. According to Garcia, SDSU students gain many valuable aspects during their time at SDSU. “The world and the dairy industry are changing continuously. Students should be prepared to face those new challenges. This preparation entails giving them the right tools to develop a critical mind. This also requires a future commitment on their part to constantly search for answers. The learning experience doesn’t end when a student graduates from SDSU, but it starts there. My hope is that during their stay at SDSU, they have received an education that will prepare them to critically analyze and challenge new thoughts and ideas that might arise in the future.”

Bob Baer

Baer received his educational background at the State University of New York Farmingdale and from the University of Georgia. He is very active within the Dairy Science Department at SDSU. Some of his activities include coaching of the Dairy Products Judging Team, and teaching many classes such as dairy products processing I, technical control of dairy products II and a beginning and advanced dairy products judging course. Baer also serves as the curriculum coordinator for the department. His research activities include improving the nutritional quality and taste of dairy products. Academics aside, Baer enjoys tennis, golf, and hunting. Baer believes that students should gain an excellent technical and practical dairy knowledge during their time at SDSU. Equally important is that after students graduate from SDSU, they will have the ability to think and ask questions. He believes that students will be offered many opportunities after graduation.

Ashraf Hassan
Hometown: Alexandria, Egypt

Hassan received his Ph.D. in Dairy Science from the University of Georgia and Minia University, Egypt; his M.S. in Dairy Science form Minia University, and has B.S. in Dairy Science and Technology, Alexandria University, Egypt. Hassan teaches the following courses: Technical Control of Dairy Products I, the concentrated milk section of Dairy Product Processing I, the dried milks and cheese sections of Dairy Product Processing II, and Laboratory Techniques in Dairy Science. Currently he is working on research in the areas of fermented milk and cheese. Hassan stated, “I focus on applications of exopolysaccharide-producing starter cultures in making fermented dairy products. His hobbies include soccer, reading, swimming, and travel. Hassan is “married with three lovely kids, two boys (Ahmed and Mohamed) and one girl (Ranna). He feels it is very important for students to schedule and manage time wisely. They need to set achievable goals which should also be challenging. Prioritizing their responsibility and engagements will allow them to combine several activities into one time spot. Students should learn how to seek, verify and apply he information related to Dairy Science. In addition to the education, students should also participate in co-curricular activities during their stay at SDSU. This would provide social interactions and develop their leadership skills.
Arnold Hippen
Hometown: Wellburg, Iowa

Hippen received his A.S. degree in 1989, at the Ellsworth Community College in Iowa Falls, IA. He then obtained his B.S. in 1991, in Dairy Science at Iowa State University in Ames, IA. Also at Iowa State University Hippen received his M.S. in 1996, and his Ph.D. in 1997, both in Nutritional Physiology. Hippen is very involved with the dairy department at SDSU. He teaches Dairy Cattle Feeding, Dairy Farm Management, and Dairy Breeds & Breeding. Hippen is the faculty advisor for the Dairy Research and Training Facility at SDSU. He is also one of the Dairy Club advisors along with being the Dairy Challenge coach. Away from the academics, Hippen enjoys hunting, fishing, being a NASCAR fan and engaging in home and auto repair. Hippen believes that the most important thing that students should gain during their time at SDSU should be an appreciation for new experiences and an ability to interpret events in appropriate context. Hippen suggests that many of the activities in which students engage are multicultural and multidisciplinary. Hippen states, "through engagement of persons of other cultures, geography, and areas of study, students can develop insights into areas (personal and professional) that have been unfamiliar and would be unobtainable otherwise." Hippen believes that participation in clubs, such as the Dairy Club, allows students to travel, network and interact with other students, faculty, and industry professionals from across the country and the world.

Howard Bonnemann
Hometown: Brookings, South Dakota

Bonnemann received his bachelor’s in Dairy Manufacturing, followed by his master’s in Dairy Science at South Dakota State University. Bonnemann also received his bachelor’s in chemistry in conjunction with Secondary Education Teaching Certification. He is an advisor to ten undergraduate dairy manufacturing majors and also serves as an advisor for the following courses: Dairy Foods, Dairy Plant Management, Field Experience in Dairy Manufacturing and portions of Introduction to Dairy Science, Dairy Products Processing parts I and II. As part of his departmental activities, he oversees operations in the Dairy Plant. He is also serves as the Departmental Assessment Coordinator. Outside of work, Bonnemann enjoys gardening, playing games with his two children, advocating for individuals with disabilities, and exploring religious studies. Bonnemann explains what SDSU students gain during “time” they spend at SDSU. “It is my hope that the students gain an appreciation for the field of dairy science while also being exposed to other ideas and individuals. Through the development of networking contacts with classmates and instructors, the students should obtain starting blocks for their careers in the field of dairy science. The students should also gain an excellent background in the technical information currently relevant in the field.”

Darrel Rennich
Hometown: Harrisburg, South Dakota

Following his graduation from Harrisburg High School, Harrisburg, South Dakota, Rennich pursued a Bachelor of Science degree in Dairy Production here at South Dakota State University. Rennich holds many offices, which include Vice President of the Sough Dakota Holstein Association, and Executive Secretary for Dairymen’s Association of South Dakota. In his free time, he enjoys golfing, riding motorcycle, and spending time at the lake with his family. His family includes his wife Denise, and daughters Brittany age 11, Ashley age 8, and Bethany age 5. Rennich states, “The dairy industry is the one entity that returns the most dollars to the community than any other agricultural commodity. We produce a clean, wholesome, all-natural product that has nutritious benefits to people of all ages. So it is important that dairy producers and processors present a professional and positive image to the consumers of America building traditions daily.”
David R. Henning
Hometown: Huntley, Illinois

Henning has a B.S. in Dairy Technology, from the University of Illinois, 1962, and a Ph.D. in Micorbiology from Oregon State University, 1967. His department activities include teaching, advising, and research. He serves as Advisor to the Dairy Club with his primary areas in Cheese Box Sales, Dairy Digest, and ADSA-SAD. In his free time, Henning is active in Rotary International, and enjoys hunting, fishing, and gardening. His family includes his wife Eileen; children Julie Henning Herron, Gary Henning and Beverly Hosticka; and grandchildren James, Jeffery, Jennifer, Alexis, Grant, Anica, Garrett, Gabriel, and Autum. "There are several skills that I feel should be gained from our department at SDSU. Technical ability to evaluate dairy products, process, and to know what is acceptable practice in the industry. The ability to contribute as a team member at your company, farm or business. Problem solving ability to use resources you have available to get the job done or to recognize that you do not have the resources to accomplish your goals. Lastly, an attitude to satisfy your ‘customers’," he said.

Kenneth Kalscheur
Hometown: Reeseville, Wisconsin

Kalscheur received his bachelor's in dairy science from the University of Wisconsin-Madison, and his master's and PhD in Animal Science with a Ruminant Nutrition emphasis from the University of Maryland. He teaches Ruminology, the dairy production labs in Introduction to Dairy Science, and team teaches Dairy Farm Management, Dairy Cattle Feeding, and Lab Techniques in Dairy Science. Kalscheur is also doing research in utilization of local byproducts, formulating diets to reduce nutrient waste to the environment, and modifying rumen biohydrogenation to alter milk composition. Outside of work, Kalscheur enjoys traveling and hiking. In addition to earning a degree Kalscheur says, "SDSU gain other invaluable experiences during this time that will help them throughout their career in the dairy field. Some of these experiences include jobs, perhaps at SDSU Dairy Farm or at the Dairy Plant, internships, judging teams, and student-club activities. Through these experiences, students will meet people and learn knowledge that will propel them to successful careers in dairy-related fields."

Vikram V. Mistry
Hometown: Ahmedabad, India

Mistry received his bachelor's in Dairy Technology at Gujarat Agricultural University in Anard, India. At Cornell University in Ithaca, New York, he received his master's and doctorate in Food Science, respectfully. He has served as professor and department head since 2002. Before accepting his current position, Mistry served as a professor from 1996-2002, an associate professor from 1991-1996, and an assistant professor, 1986-1991. While at SDSU Mistry has taught Technical Control of Dairy Products I, parts of Dairy Products Processing I and II and Lab Techniques in Dairy Science. While serving as department head he instructs Dairy Seminar and conducts a research program in the Dairy Processing area. He has advised over 50 undergraduate students, 16 graduate students, and two post docs since 1986. Mistry has several hobbies, "I like to dabble in new languages, gardening, and woodworking on occasion," he says. His family includes his wife Harsha; daughter Abah, twelfth grade, and son Abhan, seventh Grade. "Students develop new traditions every year in Dairy Science, learn about professionalism, learn their own strengths and weaknesses, and develop friendships. They then use these assets to build successful careers and meaningful lives after graduation."
Faculty Spotlights

David Schingoethe
Hometown: Sugar Grove, Illinois

Schi ngoethe received his bachelor’s in Agricultural Science-Dairy Science and his master’s in Dairy Science from the University of Illinois. He later earned his PhD in Dairy Science and Nutrition form Michigan State University. Schingoethe teaches portions of Introduction to Dairy Science and Physiology of Lactation. In the past he has also taught Ruminology and portions of Dairy Cattle Feeding. Outside of work Schingoethe enjoys boating, gardening, traveling, listening to music and playing with his grandchildren. Schingoethe explains, “Students gain an appreciation for learning in an ever-changing world while attending SDSU. Young people are prepared to continue learning in the future. Most of a student’s long-time memories of SDSU will not be from the classroom, but from the other activities, friends, and experiences built through SDSU traditions.”

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Assistant Personnel
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Dairy Plant Management
Sachinkumar Magdum and Kim Ludens

Dairy Research and Training Facility
Jake Walz, Kevin Gross, Gary Kirkham and Tim Bauer
Juniors
Left to right: Angie Bengston, Jason Nissen, Steve VanDyke, Ashley Vonk, Molly Alberts, Andrew Doll

Seniors
Front row: Shannon Sellner, Kristin Kuhl, Heidi Brandt, Annie Milbrandt
Back row: Ted Norling, Adam Tanata, Derek Schumaker, Justin Morehouse

Sophomores
Front row: Janora Smith, LeAnn Brunn
Middle row: Garrett Doucette, Brad Korver, Brandon Sahr
Back Row: Tom Norling

Freshmen
Front row: Derek Griesse, Gary Landman, Peter Beck, Roy Hauschildt
Advisors' Comments

Darrel Rennich

HATS OFF to a very successful year for the SDSU Dairy Club. Each and every member should be congratulated on a very successful Regional ADSA-SAD. I know that it took a lot of hard work and determination but it turned out to be an ADSA-SAD to remember.

This past year the dairy club hosted another SD All Breeds Sale at the SDSU animal science arena. This has been a successful partnership with the dairy cattle breeders and the dairy club. The students continue to make this sale bigger and better each year. Great Job to the students and a big Thank You to all breeders who consigned animals to the sale.

Every year the SDSU dairy club continues to become one of the best organizations at any university. The students are consistently becoming more involved with activities on campus and within the dairy industry. We have some of the most well-rounded students to offer the industry because are students are not afraid to get involved with extracurricular activities along with concentrating on their studies. Our students have strong management skills and effective communication skills because they become involved with their area of studies. Our students are highly sought after individuals that continue to excel after graduation.

Arnold Hippen

This has been another outstanding, and busy year for the SDSU Dairy Club. In addition to the usual activities including Cheese Box Sales, managing the SD State All Breeds Sale, Hobo Days, etc.; the Dairy Club hosting the Midwestern Regional Meeting of the Student Affiliated Division of the American Dairy Science Association in February. Over 425 Dairy Club members from colleges and universities across the Midwest gathered in Brookings this February to enjoy South Dakota hospitality.

From my perspective, the well-organized and the visiting Dairy Club members had a wonderful time. I would like to applaud the members of our club for all of the effort that they put into the organization and hosting of this event. Many hours were dedicated by club members over the busiest time of year when Cheese Box sales were underway and even over winter break while other students were relaxing and preparing for the spring semester. Congratulations on hosting an outstanding meeting and having the SDSU Dairy Club set the standard by which future SAD meetings will be compared.
2004 was a great year for the Dairy Club. The hosting of the Midwest Regional ADSA-SAD conference was a great event for the 425 dairy students who attended. More importantly, the preparation and execution of the plan to host the conference built teamwork and camaraderie among SDSU Dairy Club members. The SD State All Breeds Sale, the holiday cheese box sales, and the Dairy Camp were other major activities, which involved most members for many hours of work. These projects offer great visibility for the club and demonstrate the students’ commitment to our community and the dairy industry.

The cheese box sale during the holiday season was a great success. The club cut and wrapped over five thousand pounds of cheese. Garrett Doucette, Brandon Sahr, and Janora Smith were the primary movers of the administered project, but other club members provided many hours of dedicated service to prepare and ship the cheese boxes. The club appreciated the business of alumni and friends for the major source of funds for the club. Some of the profits from this year’s cheese box sale will subsidize the trip to California during spring break to visit dairies and cheese plants in that state.

The new club officers are off to a good start. The Midwest Regional American Dairy Science Association – Student Activity Division provided them with a leadership challenge early in their tenure.

All activities can be training for our students. I particularly note that by the junior and senior years, the students have friends and contacts at other universities and within the dairy industry. These contacts are the start of networking, which should be useful for a lifetime of learning and progress.
**Internships**

**Justin Morehouse**  
Internship at Vigortone Feed Co.  
This past summer Justin had the chance to work at Vigortone Feed Co. in Webster, South Dakota. Vigortone Feed Company sells different types of mineral packages for all species of livestock of different ages. In addition, they do consulting work for their customers. During the duration of the internship, Justin learned how to become an effective sales person. He also learned that a position such as this involves a lot of personal relation skills. Justin says, “If you are a student who likes to get out and meet people, this is the place to work.” By the end of the internship, he obtained skills that will be very beneficial to him in the future. He believes that the biggest skill that he obtained was to better his personal relation skills, and be able to talk to a producer that he had just met for the first time.

**Heidi Jo Brandt**  
Internship at Vogrin Swiss Farms  
Heidi had the opportunity to work at Vogrin Swiss Farms this past summer in Arlington, Wisconsin where they milk 70 registered brown swiss cows in a tie stall barn. They show at the Wisconsin and Minnesota state fairs, and also exhibit at the World Dairy Expo. On the farm Heidi was responsible for the milking, feeding calves, heat detection, A.I., cleaning calf pens and cow stalls, working with the show heifers daily, and helping out with the duties at the fairs. She gained a knowledgeable experience in reading pedigrees and learned more about the brown swiss breed and what they hold for the future. She believes anyone who is interested in wanting to know more about brown swiss cattle and how dairy farms in Wisconsin are managed, should work there. It was a good learning experience, plus there are a lot of people she met through this job. One of the many skills she obtained was running the feed cart. Since it is a tie stall barn, they don’t use a Bob Cat to feed the cows, they use a feed cart instead, which is hard to get used to without running into the barn walls! Wisconsin is a beautiful state not to mention it is a great place to live and work with the dairy industry. Everywhere you go, especially around the Madison area had a dairy farm within a few miles from each other.

**Annie Milbrandt**  
Internship at Wells Dairy  
This past summer Annie had the wonderful opportunity to work at Wells’ Dairy in Le Mars, Iowa. Teaming with the Research and Development (R&D) department, she explored the well defined roll that the sensory department in R&D serves in innovation and technical services. Analyzing Wells’ products gave her insight on the quality, wholesome, and good tasting products that are produced each day to meet consumers soaring demands. Conducting weekly quality training sessions gave her the opportunity to work at four of the five Wells’ manufacturing facilities. Working with some of the most knowledgeable individuals in the industry she gained extensive experience not only sensory but also in research, product development, marketing, processing, production, sales and food safety. Annie also notes, “I had a great time working with fellow SDSU alumni and other employees and look forward to beginning my career with Wells’ Dairy following graduation.”
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Norling brothers win all at Little I  
by Heidi Jo Brandt

SDSU celebrated their 81st Little International last March 19-20, 2004. Little I is an event that everyone gets excited for each year, including the members of the SDSU Dairy Club. Last year's dairy superintendent was Mark Qual and his assistant was Andrew Doll. Their hard work paid off with success in the contest. Gerald Fieckama, of Brookings, South Dakota was chosen to be the judge for the showmanship and fitting contest. Fieckama said that he looked at the animals to see where their weaknesses were, and then he checked to see how the showman corrected the animal's weaknesses. There were 32 participants in the dairy cattle showing contest, with two dairy club members winning the showmanship and fitting contest. Ted Norling was named first place in the showmanship contest, and his brother Tom Norling won the fitting contest. Tom also received second place in the showmanship contest, with Molly Alberts receiving second place in the fitting contest. Little I was a memorable event for all who participated and will continue to be a much enjoyed tradition for years to come.

Dairy Club Formal:  
Rockin' the night away  
by Garrett Doucette

With the 2004 year winding down it was time for the members of the SDSU Dairy Club to kick up their heels. The club held this year's annual formal at Cubby's restaurant in Brookings. This event was a great way to get better acquainted with each other in a relaxed environment. The evening consisted of a banquet with a catered dinner, a slide show of events, and many candid photos to recapture the year's many events. Also to lighten things up, special "club awards" were handed out to members and faculty who possessed uncanny abilities. The evening ended with an exciting dance with music provided by our campus radio station.

Barret Marshal and Darrel Rennich...rolling back and having a good time at the Dairy Club Formal.
Dairy Camp 2004
by Kristin Kuhl

"Ignite your Potential" was the theme for this year’s second annual Dairy Camp. This three-day event attracted over 30 campers from across SD.

Day one started with a tour of the Dairy Plant, which led to the campers making ice cream in coffee cans. Campers tested their skills during “Farmer Olympics” which was the highlight of the night. For this, the kids were divided into four teams of all ages. First, they had to change into farm clothes, find golf balls in cottonseed, climb over a stack of bales, and finally as a team walk with 2x4’s. We ended the night with pizza and a movie.

An early morning wake up call was in store for the campers on day two. Right away, we headed out to the SDSU Dairy Unit for breakfast and educational sessions. The sessions consisted of showing, fitting, and judging. After a bite to eat, we loaded a bus and headed to Crosswind Jerseys, near Elkton for a tour. This newly open 500 cow operation thrilled the campers with its spacious parlor and free stall barn. The campers were enjoyed some free time after returning from the tour. Dairy Jeopardy was the next item on the agenda. After a fierce battle, it was lights out for the night.

Knowing that breakfast is the most important meal of the day, campers enjoyed a pancake breakfast to begin day three, which was followed by a judging contest. Three classes of cows and two classes of heifers were judged, along with one set of oral reasons. The results are as follows:

**Beginner**
1. Nicole Howe
2. Brittany Rennich
3. Madalyn Plucker
4. Cassidy Wulf
5. Andrew Thyen

**Junior**
1. Ashley Pigors
2. Brianne Dunn
3. Natalie Thyen
4. Melissa Zemlicka
5. Tina Boldt

**Senior**
1. Stephanie Vostad
2. Ashley Vostad
3. Jackie Zemlicka
4. Jessica Berg
5. David Kuhl

Ag Bio Bash: Operation Freshmen Recruitment
by Shannon Sellner

Early in the year the executive team of the SDSU Dairy Club sat down, planning and plotting how to involve the new dairy science freshmen in the Dairy Club. The first opportunity was the Fall Festival, held on registration day. Officers managed the booth, talking to freshmen about the activities that the Dairy Club was active in. A few contacts were made, but the officers had greater plans. Officers went to the Introduction to Dairy Science class, as well as the Dairy Foods class, recruiting new members. At the Ag/Bio Bash, hosted by the College of Agriculture and Biological Sciences, the Dairy Club had yet another booth and provided an activity. New prospects had to dig through a pail of cottonseed to find “moo-la” to use for the bidding auction. The twist to this game was that they had to do it blindfolded. Many of the new freshmen stopped by and expressed interest in the dairy club. While these attempts were effective in reaching some of the freshmen, the greatest plan of all was underway.

As a new activity, the Dairy Club officers and some of the upperclassmen worked in secret to develop the best plan of all. Following the November monthly meeting, the upperclassmen gathered in the Dairy Bar, and at the right time, dispersed across campus, each on a mission. Their mission was to kidnap their chosen freshmen from their quiet, safe dorm rooms, and return with them to the Dairy Microbiology parking lot. From the parking lot the club traveled to the home of Darrel Rennich, where we had a bonfire. Hopefully, for future years, this tradition will continue. Freshmen are the future of our club, and the future of our industry.
Princess Kay of the Milky Way Finalists

by Melissa Euerle and Angie Bengtson

Not everyone can say that they have had their likeness carved out of a ninety-pound block of butter. This past May, Melissa Euerle and Angie Bengtson were chosen as two of the twelve finalists for Minnesota's Princess Kay of the Milky Way. In order to achieve this honor, they had to start out by being a county dairy princess. This means that their parents have to own or work on a dairy farm in order for them to become a dairy princess.

As the privilege of being a finalist continued, they were asked to appear at the Minnesota State Fair for three days. Throughout these three days, the girls participated in many events promoting the dairy industry. Such events included: one day of being carved in the butter booth, media interviews, participating in parlor demonstrations outside the dairy barn, and promoting the importance of dairy products to the general public at the all you can drink milk stand.

Being Princess Kay finalists, Melissa and Angie have had the wonderful opportunity to share their pride and knowledge of the dairy industry not just in their home counties, but also to the entire state of Minnesota and abroad. This experience will always be cherished and never forgotten.

Hobo Days

by Jason Nissen

This year's Hobo Days theme was “Under Construction”. The Dairy Club students worked tireless hours to get the float prepared in time for the big parade event on Hobo Day.

“Caution Dairy Club At Work” was the theme of the float. Our festive float consisted of a couple of calves and some our fine Dairy Club members. We decked out the flatbed with some straw bales, road cones, homemade caution tape and of course the old orange couch. The calves were also wearing orange vests to look like construction workers while the members wore their Dairy Club attire.

Our float rocked the streets with all our fans cheering us along the way. Thanks to everyone that rode on the float and helped put it together. In addition, a special thanks to Farmers Implement & Irrigation for letting us use the tractor to pull the float.
We're proud to be part of the goodness of South Dakota.

South Dakota has a great dairy community, and Land O'Lakes is proud to be a part of it. Our people are committed to the success of the dairy industry, and the dairy producers here. And most important, we're committed to continue bringing our South Dakota friends and neighbors all the good, good goodness of Land O'Lakes dairy products.
Molly Alberts lines up Cheyenne after a long day's work.

SDSU Dairy Science at 2004 World Dairy Expo

by Molly Alberts

The Dairy Science department was well represented at the World Dairy Expo in Madison, WI during 27th September to 1st October. A total of 4 faculty members and nearly 20 Dairy Club members attended. On the day before the Expo began, the SDSU Dairy Cattle Judging team consisting of Shannon Sellner, Justin Morehouse and Ted Norling and coached by Darrel Rennich participated in the Collegiate Cattle Judging contest. The team received an overall ranking of 21. The Dairy Science department displayed a booth in collaboration with the South Dakota Department of Agriculture and the Midwest Dairy Institute of Milbank. Many alumni visited the booth during the week.

Dairy Science students showing cattle at the Expo included Garret Schmidt, freshman, Kristin Kuhl, senior, and Molly Allberts, junior. Molly was the recipient of the Reserve Supreme Champion award at the 2003 Expo. An alumnus, Troy Zoellner (BS’99) showed his South Dakota Junior & Senior Supreme Grand Champion Holsteins at the Expo.
Building cheese box sales

The Dairy Club set their goals high for the 2004 fundraisers and not only did they reach their goal, but they demolished it. It was another record setting year for the SDSU Dairy Club’s annual fundraiser which ran smoothly with the help of approximately 20 members. By hammering out some of the problems from previous years and constructing a little extra planning we were easily able to surpass previous year’s sales. With the leadership of these members over 2,000 cheese boxes were cut, packaged, labeled, boxed and shipped all over the U.S.

We began our sales the week before Thanksgiving, and continued until Christmas break. Funds from this endeavor are used in scholarships, Digest, trips, community service and other club activities throughout the year. With the Regional ADSA being held in

Brooking, the success of our fundraiser could not have come at a better time.

As the Cheese Box Co-chairperson, along with Brandon Sahr and the help of Janora Smith and Annie Milbrandt things could not have run smoother. I would like to thank all the club members who took time out of their cramped schedules to make this fundraiser as successful as it was. A special thank you goes out to Dr. Henning, Howard Bonnemann, Kim Ludens, Dr. Mistry and the entire dairy bar and plant employees for the continuous support. Thank you’s must also go out to all the alumni, faculty, and businesspersons who purchased our cheese boxes this year.

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Hard work – Garret Doucette completes one more step in the long process of making cheese boxes.
Take a break, have fun!

by Brad Korver

The members of the Dairy Club have been busy with school work, but they have made time for a little fun. For a kick-off, the members went to the bowling alley to try to find that ever elusive turkey. We mostly found the gutters though. At the end of October, we were in a festive mood and carved pumpkins after the meeting. We gave our advisor a house-warming party centered around a bonfire. Roasting marshmallows and hotdogs became favorite events. For Hobo Days, the Dairy Club assembled our annual float.

South Dakota State Fair

by Becky Van Westen

The SDSU Dairy Club exhibited ten animals in the open class Holstein and Brown Swiss shows at the South Dakota State Fair. Many club members were present to help wash, clip, show, feed, etc. Everyone's help was greatly appreciated and our hard work did not go unnoticed. The university had several class winners and also took Jr. and Sr. Grand Champion Brown Swiss, as well as Overall Grand Champion. Thanks to everyone for their help. It was a great time and everyone pitched in to spread out the work load. Club members enjoyed touring the fairgrounds and watching other shows during downtime. It was a successful trip which provided an opportune experience for those new to showing cattle. We hope to return next year with a winning attitude!

South Dakota Dairy Princess Sarah Johnson presents an award to Troy Zoellner.
Going once, going twice...SOLD!

by Justin Morehouse

It was the end of October when the Animal Science Arena filled with dairy cattle of various ages and breeds. Why, you may ask? Tradition said it was time for the annual South Dakota All Breeds Sale to be held in Brookings, SD. Consignments arrived representing two of the major dairy breeds, Holstein and Jersey Edi. The high seller of the entire sale was Da-Co-Ton Applepie Approval. She was purchased for $3600 by Randy Nielsen of Hartford, SD. Her consigner was Robert & Lyla Hogg of Parker, SD. The average selling price for the Holstein breed was $2043. For the Jersey portion of the sale, the top seller was Lester Master Camryn owned by Brian Walters of BNA Dairy located in Arlington, MN. She was purchased by Marc Metzger from Larchwood, IA, for $2500.

Dairy Club members volunteered to help with the many different tasks that needed to be done. Some less desirable tasks included getting drug around the arena or even getting man-handled in the wash rack by anxious young heifers. Other jobs included tasks such as feeding, milking, watering, clipping, and decorating. Let’s not forget about those courageous souls who battled sleep while staying all night to watch ensure only the cleanest of animals. During the sale club members were now trained ring leaders, clerks, photographers, and general sale helpers. Once all of the cattle were gone, members quickly cleaned up allowing members to breathe easy again, knowing that sale was once again a huge success.

The top-selling Jersey at the All Breeds Sale was purchased by Mark Metzger from Brian and Adam Walters.

Caught in action while putting the final touches on a cow before the sale are Ted Norling and Tony Calgowski.
I placed this class...1-2-3-4

by Justin Morehouse

Are we there yet? This was the question that Coach Darrel Rennich heard from members (Ted Norling, Justin Morehouse, Brad Korver, and Ashley Vonk) on the dairy cattle judging team traveling to Viroqua, WI on September 19, 2004. Leaving at 4:30 on the morning of the 18th, the team practiced on the way to the contest. Of course, Darrel drove so that we team members could be well rested for the big contest. Throughout the duration of this contest, we judged ten different classes of cows and heifers of various dairy breeds, and gave five sets of oral reasons. The team placed 10th in Ayrshire, 14th in Guernsey, 19th in Holstein, 9th in Jersey, and 21st in Milking Shorthorns. In addition, the team placed 17th in Reasons, and 19th overall.

It seemed like only a few days went by before a well-practiced team left for Wisconsin again. This time we were headed for Madison, WI to judge at the National Collegiate Dairy Cattle Judging Contest. This contest goes hand-in-hand with the World Dairy Expo. Before leaving however, the team did a little recruiting, and found senior Shannon Sellner ready to judge along side Ted Norling and Justin Morehouse. On the morning of October 4th, 2004 Coach Rennich, and the three team members left for the Alliant Center where the contest was to be held. Team members split off into groups, and were not allowed to talk to each other until finished doing linear scoring on four different cows, judging twelve classes of heifers and cows of different breeds, and giving six sets of oral reasons. When all was said and done the team placed 11th in Ayrshire, 3rd in Brown Swiss, 24th in Guernsey, 17th in Holstein, 23rd in Jersey, 20th in Milking Shorthorn, 20th in Red and White Holsteins, 16th in Reasons, and 21st Overall. The team also placed 16th in the Linear Contest. For individual placings, Ted Norling placed 3rd in Ayrshire, 14th in Brown Swiss, and 6th in Holstein; furthermore, Ted placed 25th high individual overall. Justin Morehouse placed 15th in Brown Swiss, and 7th in the Linear Contest.

On the way to both contests, the team joined up with the team from North Dakota State University to practice. Both teams along with several other teams stopped and practiced at several producers including Tesk Holm Holsteins, Pine Shelter Farms, Larry Tande, Tim Nix, and Dave Sprengler.

Congratulations to all on a job well done.
What should students in the Dairy Department obtain from their time spent at SDSU?

1) Obtain a thorough knowledge and understanding of Dairy Science.

2) Develop skills for critical thinking and problem solving that will help you readily address future needs.

3) Develop professional relationships with fellow students and faculty. These relationships are important because you will be working with and, in some cases, for these individuals in the future.

4) Get to know your faculty advisors. They are very knowledgeable and can help you in all of the above points.

5) Eat enough SDSU ice cream while you are here because there’s no match for it elsewhere.

Dairy products judging

The dairy products judging team coached by Dr. Bob Baer and including Amber Sperlich, Jean Hughes, Brandon Sahr, and Mandeep Patel (graduate student) placed sixth in the Midwest Regional Contest in Glenview, IL on October 25, 2004. The team placed 2nd in cottage cheese and 4th in butter. Jean Hughes placed 1st in cottage cheese and 2nd in butter. Brandon Sahr was 4th in yogurt. In the graduate contest, Mandeep Patel was 1st in ice cream and cottage cheese and 3rd in all products.

At the National Contest in Lakeland, FL on November 5 the team placed 4th out of 18 teams. The team was 2nd in cheddar cheese and 3rd in milk. Amber placed 4th, Jean was 10th, and Brandon was 19th in all products. Brandon placed 2nd overall in milk. In the graduate contest Mandeep Patel was 3rd in yogurt, butter, cottage cheese, and all products.
Pennsylvania bound!

by Shannon Sellner

Agriculture differs greatly across the nation. In the South Dakota we are accustomed to seeing large state of the art dairies constructed on the hillsides. This background about Midwest dairy farming becomes less relevant when applied to dairying in Pennsylvania. In 2004, the North American Intercollegiate Dairy Challenge was held in Altoona, Pennsylvania. The South Dakota State University team consisted of Pat Conlan, Anna Alexander, Derek Shumaker, and Shannon Sellner. Practice began early in January 2004, working two days per week learning about the basics of dairy farm management as well as characteristics of Pennsylvania dairy farming. Some of the areas of study included financial analysis, nutrition, milk quality, reproduction, and farm management. Dr. Arnold Hippen and Darrel Rennich coached the team and provided expert advice. After the basics of dairy farm management were learned, the team started to visit local dairy farms to practice their skills. Thank you to those farms in the area that allowed the team to visit.

In April, the team left for Pennsylvania. The team was blessed to see an innovated dairy farm in Pennsylvania. After some very effective teamwork, a large amount of information was collected. Upon returning to the hotel, to the team’s dismay, the coaches did not bring the right lab top computer, and the photos which Anna had taken could not be used. After some bickering focus was regained, a great presentation was created. That evening, mixers were held to allow more networking with many national companies. Dr. Hippen and Darrel even took this opportunity to try out their roller skating skills, meanwhile the remaining team members went bowling. During the next day, tours of the Penn State campus were given to relax everyone, and in the afternoon the team gave their presentation.

At the awards banquet, South Dakota State placed in the Gold category, and was only a few points shy of the Platinum category. Upon returning to the hotel, the team experienced some major culture shock. Did you know that in Pennsylvania there are transvestites and that the bar in Altoona is the only one in the entire county?

In retroflect, beyond the culture shock, many opportunities were gained by this team. Networking allowed for careers to be created, as well as experience in the field of dairy consulting. New friends were made, from all corners of the United States, while old friends were also seen. Underclassmen, take this opportunity to see the dairy industry at its finest, as well as gaining experience in the industry.
We're on the move

by Sarah Johnson

Every year, the SDSU Dairy Club plans a spring trip, usually to the annual ADSA convention wherever it happens to be taking place. This year, however, the Dairy Club hosted the ADSA convention, and so they were able to pick a different location for their spring trip. After much planning, seventeen members and two advisors flew to California to tour many dairies and see much of the state.

Two highlights for the dairy tours included Van Exel Dairy and Ocean View Dairy. With one of the club's own members as the tour guide, they were able to see more than ten dairies ranging from 300 cows to 10,000 cows, tour San Francisco, visit Yosemite National Park, see the ocean and the San Francisco Golden Gate Bridge. The six-day trip allowed the members to see the many different ways and techniques there are to run a dairy. It created opportunities for the students majoring in dairy-related fields to create connections and contacts for their future careers.
South Dakota State University had the privilege of hosting the 2005 American Dairy Science Association Student Affiliate Division’s annual conference. The conference was held February 18-19 at the Brookings Inn as well as on campus. The co-chairs of this year’s event were Ashley Vonk, Janora Smith and Bill Reyes. The entire Dairy Club put in many hours of effort and help in preparation for this big event. Twelve schools from across the Midwest came to partake in the festivities.

Friday afternoon was the start of registration and check into the hotel. Quiz bowl began Friday evening with all 12 schools participating. The dance kicked off the traditional and entertaining karaoke contest. Many members did not have adequate sleep Friday night; however, everyone remained enthusiastic and ready for another exciting day. After breakfast the final round of quiz bowl took place. Illinois won the junior division and Wisconsin-Madison won the senior division. Following quiz bowl, the meeting was held with Wisconsin-Madison placing a bid to host next year’s conference unanimously taking on the challenge. The election of officers took place with a very determined officer team ready to start the new year.

After the meeting, everyone traveled to the SDSU campus where everyone was split into groups. Some were sent to the Rotunda to listen to a variety of speakers. Dr. Larry Holler, the SDSU Extension Veterinarian, spoke about BSE and Bio-security. Dr. Jon Schmidt from TransOva Genetics shared information regarding the newest technology regarding embryo transfer and sexed semen. Dr. Dan Little from DairyNet 2000 gave his input on how to improve cow comfort, health, environmental quality, food safety, production efficiency and client profitability. John Bass from Bass Engineering shared his knowledge on diagnosing stray voltage and how farmers can protect themselves. In addition to the speakers, students were able to visit a mini career fair. While some students were busy absorbing knowledge, many others were in the animal science arena. Hamburgers, potato salad, chips, cookies, and of course, milk were served for lunch. The Dairy Club also developed our own Fear Factor. The competition included teams rolling round hay bales, digging through wet soybeans, eating cow tongue, and drinking Annie and Brandon’s concoction of heart, liver, and Moom!

That afternoon the students had the opportunity to tour the SDSU Dairy Farm and Dairy plant. The social hour then began at 6:30 back at the Brookings Inn. Everybody received Hawaiian leis and a truly memorable SDSU cow bell! The banquet began at 7 p.m. with a delicious meal of chicken, roast beef, potatoes, and salad. Roger Scheibe, South Dakota Dairy/Ag Development Specialist was the guest speaker. Awards were given out and the 2005-2006 officers were installed. The dance began shortly after and went late into the night. Everyone had a great time, and many good comments were heard throughout the conference. ADSA-SAD was a huge success!
JOHN ANDERSON MEMORIAL: Wendy Weber - $1,000
ASSOCIATED MILK PRODUCERS, INC. Rebecca Wir t - $1,000
ROSS BAKER: Derek Griebel - $800
EMERY BARTLE MEMORIAL: Ryan Tollefsrud - $2,500
DAIRY CLUB: Justin Morehouse - $250 Janora Smith - $250
DAIRY FARMERS OF AMERICA: Andrew Doll - $400
DANISCO: Jake Kreekelberg - $1,000 Stephen Plucker - $1,000
DAVISCO FOODS INT'L., INC.: Travis Holscher - $750
DEAN FOODS - LAND O'LAKES: Kaia Wilson - $1,000
DERDALL: Daniel Fritsche - $500
GILBERT T. & OLGA GILBERTSON MEMORIAL: Steve VanDyke - $725
CLYDE HELSPER MEMORIAL: Stephen Plucker - $400
LAND O'LAKES - REGION 65: Betsy Raasch - $475
KEMPS, LLC: Kari Gorsuch - $1,500
JAMES MARVEL MEMORIAL: Thomas Norling - $600
KIRK MEARS MEMORIAL: Peter Beck - $1,300
NORTH CENTRAL CHEESE INDUSTRIES ASSOCIATION: Donovan Halajian - $1,500 Tori Boomgaarden - $1,500 Laura Kennedy - $1,200
NORDICA LICENSING INC.: Jean Hughes - $500
H. C. OLSON: Thomas Swartos - $800 T. M. OLSON: Todd Lippert - $1,000
ALFRED HERMAN RISHOI MEMORIAL: Richard DeRouchey - $1,000 Michael Lax - $1,000
RALPH ROGERS MEMORIAL: Bradley Korver - $400
SAPUTO CHEESE: Francisco Torres - $1,000
SCHUCH FAMILY SCHOLARSHIP: Sarah Morrison - $1,000 Justin Morehouse - $1,000
SHIRLEY SEAS MEMORIAL: Garrett Doucette - $700
SD STATE DAIRY ASSOCIATION: Derek Griess - $1,000 Brittan n Nyssbaum - $1,000
VALLEY QUEEN CHEESE FACTORY: Jenna Mueller - $2,500
JOSEPH VAN TREECK: Jonah King - $1,000
WELLS FAMILY FOUNDATION: Janora Smith - $1,000
ALBERT F. BREAZEALE MEMORIAL: Amber Sperlich - $375
DAIRY JUDGING MANUFACTURING: Amber Sperlich - $150
DAIRY JUDGING PRODUCTION: Theodore Norling - $150
FORBES LEADERSHIP: Ruth Ann Milbrandt - $300
GRABER-FORD: Heather Rollefson - $125
ALFRED TOBKIN MEMORIAL: Jean Hughes - $150 Mand eep Patel - $150 Brandon Sahr - $150 Amber Sperlich - $150
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Shannon Sellner

Major: B.S. Dairy Production
Minor: Agricultural Business
Hometown: Sleepy Eye, Minnesota
Hobbies: Showing dairy cattle, gardening, working on the home farm, and spending time with family and friends.

Activities while attending SDSU: Phi Kappa Phi; 2004 Dairy Challenge Team; 2004 SDSU Dairy Judging Team; SDSU Dairy Club Vice President 2004, Historian 2003; Anything to do with Dairy club...Cheese boxes, All Breeds Dairy Sale, Dairy Expo, ADSA-SAD, etc...

Future Plans: I aspire to have a career in dairy nutrition in Sleepy Eye, Minnesota, in addition to marrying to my high school sweetheart this coming June 2005. I am also planning on dairy farming with him as well...just for a hobby!

Fondest memories: Dairy club provided many memories for me, but one of the best ones was meeting my dearest roommate Annie, and all of the other members of the Senior class of 2004-2005...I'll miss you guys!

Annie Milbrandt

Major: Dairy Manufacturing
Minor: Microbiology
Hometown: Elmore, MN
Hobbies: Enjoying the outdoors and spending time with family and friends.


Future Plans: In the future I will continue to serve the dairy industry at Wells' Dairy located Le Mars, Iowa. Working closely with the Wells' quality assurance team I will continue to promote quality, wholesome, nutritious, and good tasting dairy products.

Most embarrassing moment: Waking up in the straw at the SD State Fair next to the champion two year old following a long night of scrubbing in the wash rack with "Sudsy", also commonly known as Jean Hughes.

I hereby will: Justin the guidance to serve club members through all of their daily joys and tribulations including but not limited to the loss of a cow, fleeing of a significant other, or choosing that perfect internship.

Advice to underclassmen: When an all breeds sale consigner decides to sell a large Durham daughter for her powerful feet and legs, find an underclassman to wash her.

Kelly Boeresma

Major: Ag Education
Hometown: Brooten, MN
Hobbies: Shopping, showing cattle and keeping up with family and friends

Activities while attending SDSU: Dairy Club, Little "I", and Ag Ed/Collegiate FFA

Future Plans: To get a job some where doing something to get paid

Fondest memories: Probably having UPD walk into the dairy sale and want to pet the calves and also the Hobo day parades!

Most embarrassing moment: I am not really sure!?! I hereby will...Todd the common sense to not wash his hard hat in the parts tank!?!?

Advice to underclassmen: Don't let a day go by with out having one he!! of a good time, it goes by way to fast!

What tradition would you like to see the Dairy Club build? Maybe just start one!??

Futuristic Plans: I aspire to have a career in dairy nutrition in Sleepy Eye, Minnesota, in addition to marrying to my high school sweetheart this coming June 2005. I am also planning on dairy farming with him as well...just for a hobby!

Fondest memories: Dairy club provided many memories for me, but one of the best ones was meeting my dearest roommate Annie, and all of the other members of the Senior class of 2004-2005...I'll miss you guys!
Amber Sperlich

Major: Dairy Manufacturing
Minor: Microbiology
Hometown: Parkston, SD
Hobbies: music, sports, hunting
Activities at SDSU: ZAO
College Ministries - president,
Little International Staff – Awards Superintendent,
SDSU Dairy Club, SDSU Dairy Products Judging
Team, SDSU Concert Choir, Alpha Lambda Delta
Honor Society, Campus Crusades for Christ, SDSU
Track and Field, SDSU Marching Band, Intramural
Sports
Fondest memories: Long hours in the DM building

Darin Zoellner

Major: Dairy Production / Ag
Education
Hometown: Groton, SD
Hobbies: Long walks on the
beach, watching the sunrise,
reading novels, and fondling tit-
ties (cow teats you sick freaks)
Activities while attending SDSU: Dairy Club, Dairy
Cattle Judging, Little I, Dairy Club House Social
Chairperson
Future Plans: Return to Al-Shar Holsteins
Fondest memories: Dairy Club Activities, Dairy
Judging, ADSA, Little I, The “Morgan Get-Together”
When Brian got sick while Ted and Molly began to
take some of their first STEPS to a life of Happiness.
Get er Done, and I suppose meeting Anne.
I hereby will...Brian & Tony my ability to graduate,
Ted all of the old Holstein Worlds that were
acquired in school and him and his buddy a life of
happiness together (Derek), Justin the patience to
deal with the dairy club, and Darrel the ability to not
lose any more hair dealing with the dairy unit and
the upcoming late night phone calls from boys on
the prowl!
Advice to underclassmen: Get involved in as many
activities as you can and still find time to study,
study, study.

working at the plant, doing research, and doing
homework with Annie Milbrandt.
Most embarrassing moment: My most embarrassing
moment was probably when I managed to slip and
fall into a large pool of chocolate ice cream in the
plant.
Advice to Underclassmen: Take advantage of the
huge variety of things you can be involved with at
SDSU; from the arts, to sports, to clubs, to campus
activities. There is much more to college than party-
ing. Being well rounded will pay off in the end and
make you a more marketable employee.
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• 6th Place, Minnesota State Show (Open)