Dairy Digest 1997-1998

South Dakota State University Dairy Club

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South Dakota State University Dairy Club

About the Cover: SDSU is home to the past three South Dakota State Dairy Princesses – 1996 Jennifer Fieber, 1997 – Heather Pinkert, and 1998 – Kristin Sharp. All three are Dairy Manufacturing majors and are also very active in the Dairy Club.
EDITORS' COMMENTS

Presenting you with the 1997-1998 Dairy Digest brings us much pleasure. The Digest staff found out “what it takes” to make this book—spending many worthwhile hours planning, organizing, writing, editing, typing, panicking, laughing, and growing.

As you will see throughout the Digest, the Dairy Science Department and Dairy Club have had an exciting and busy year. Along with this comes new events and articles told in this year's Digest.

Over 1,000 copies were printed this year. The book you're reading now has reached thousands of alumni, employers, advertisers, and prospective and current students. That’s exciting!

We hope you'll enjoy the changes, photos, ads, and memories included in the 1997-1998 Dairy Digest. A HUGE thank you goes to Dr. David Henning. Through his assistance and giving personality, this book became a reality. Thanks also to the advertisers, Digest staff, Dairy Club members, Dairy Science staff and faculty, and to the Printing Center. Your time and helpful advice was appreciated!

Have fun...happy reading!

Kelly and Jen
DIGEST DEDICATION

By: Michele Ode

This year the Dairy Digest staff chose to dedicate the digest to our friend and former teacher, Kirk Baldwin. He was born in St. Paul, Minnesota and earned his Bachelor of Science-Food Science at South Dakota State University from the College of Home Economics. He then continued his education here at SDSU and received his Master of Science in Dairy Manufacturing in 1985. After his student days, he began work at the Technology Center of Kraft Foods in Glenview, Illinois as a cheese researcher. In January of 1989, Kirk returned to SDSU as the plant manager.

In Kirk’s eight years at SDSU he had many duties and was very involved with the students. He was an efficient manager with extremely good people skills that helped him relate to his students and workers. Kirk was also involved with many student activities, which included: helping run and set up FFA judging contests, Little I contests, advising the Dairy Club, Ceres, Little I and ADSA-SAD. Kirk was a very hard worker and was admired by students and faculty. In 1989, he received the College of Agriculture Dean’s Award of Excellence. In 1992, he received a FFA Honorary State Degree, and in 1994 he received the College of Agriculture and Biological Sciences’ Teacher of the Year award. These awards truly identify Kirk. He always encouraged people to participate in activities and expected his students to work hard and not sell themselves short.

Kirk is presently living in Milbank, SD, with his wife Janice and children, Tanya and Brad. He is a cheese technologist at Valley Queen Cheese Factory, Inc. We, at the Digest, just wanted to say that we miss you! Thank you for all your contributions to our lives and education. We wish you and your family the richest blessings for your future.

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Historians: Jen Fieber
Patrick Kalmes
Activity Coordinators: Angela Jorgenson
Darrel Christoph

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Mark Pederson

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This was another great year for the Dairy Club. Each year's club has a different personality and this year's club was one that seemed to develop more group cohesiveness. The projects seemed to have more willing participants even though there are a few who put in extraordinary efforts to ensure success.

The year was filled with activities and you will see evidence of these activities in this Digest. For the students, the trip to Iowa State for the Midwest Regional ADSA-SAD meetings was a high-light. While there was plenty of time for fun, there was also time for the club to show their class. The presiding officer at the meetings was President Jennifer Fieber and the newly elected Vice President is Darrel Christoph. The farm visits to and from the meetings were arranged by Darrel and provided a great cross-section of dairy operations to observe.

The future employers in the industry should note the strengths of our club members in organizing and leading. Teamwork, focus on objectives, and accomplishments are attributes that business and industry require and our Dairy Club students demonstrated them throughout this past year.

Though many times this last year, my extension activities have kept me from attending and participating in club activities, via the other advisors and visits from club members, I continue to be impressed with both the growth and spirit of the club. Shy freshmen members have grown into confident take-charge juniors and seniors who have provided excellent leadership for the club. Maturity, communications skills, and leadership are the keys to your success. The skills and knowledge gained from club activities will serve you well in your professional careers and personal lives.

To the graduating seniors, much good luck, and remember that though your formal education may come to an end, the learning will not stop as you embark on your careers.

The Dairy Club has had a good mix of activities this year with a fairly active group of participants. Student members have shown their abilities at planning and leadership through Cheesebox sales, Dairy Digest, and Little I.

It has been a pleasure getting to know the club members and becoming re-involved in the SDSU Dairy Club after a 15-year hiatus.
21 people made the 74th Little International Dairy show possible in 1997. Boy, was it BUSY! For the little amount of time that all the exhibitors had for preparing the animals and all the stress of finding time to do all the work, everything and everyone turned out great. The heifers looked great and one could tell all the hard work that was put into each one. The week before the contest, the dairy unit was buzzing. Any time of the day you could go out there and find someone working on his or her animal. At night in the barn, you could only hear the hum of clippers and maybe the radio of a loud conversation. Everyone concentrated on doing a good job and they all succeeded. Out of all the show heifers, there were only several lucky people that got to show Brown Swiss and the others had Holsteins. The weather wasn't entirely cooperative, with rain and cold, so our transportation to the Arena was well air-conditioned. The competition was tough in both fitting and showmanship contests. All exhibitors should be commended on a good job. Darrel Christoph won first in fitting and second in showmanship and Troy Zoellner won first in showmanship. Curt Alexander won 2nd in fitting. Darrel also won the award for the hardest worker. Congratulations Darrel, Curt and Troy! Also big thanks to Dana Metzger and assistant Cliff Helkenn for making the show run smoothly and making it a success. Other events during Little International were the Lamb Lead in which Jen Fieber represented the Dairy Club and the Dairy Club display was rewarded the "most educational" booth.
By: Cari Leuthold

The 1997 SDSU Dairy Science Department annual scholarship banquet was held April 1, 1997. There were over 50 scholarships given to current and future students which totaled over $30,000. Nearly 40 companies and organizations sponsored the scholarships. Present at the banquet were students, faculty, friends and family as well as representatives from many of the businesses.

Mistress of Ceremonies was Kelly Jonsgaard who welcomed all and introduced the head table, which consisted of the new officers of the Dairy Club, Dean Bryant, Dr. Parsons, and SD Dairy Princess, Heather Pinkert. Heather shared a few words with everyone after the meal. Then Dr. Parsons went on to give out the scholarships and awards, but first slipped in a few words. The scholarships were given to many deserving students.

The Dairy Club handed out special awards for “Outstanding Senior”, who was Dana Metzger and “Outstanding Freshman” who was Curt Alexander. The 1996-1997 Dairy Digest Dedication Award was present to the 1996-1997 Dairy Products Judging Team. The evening ended with the presentation of the Dairy Digest to the audience. The poem “A Dream is Like a Dairy Farm” was read by Kelly Jonsgaard.
DAIRY SCIENCE HIGHLIGHTS

Dr. John Parsons  Department Head

The faculty, staff, and students continue to keep the Dairy Science Department rated as No. 1 in the country. Everyone promotes the activities of the Department and cooperates to the extent that dairy majors are placed in jobs of their choice, which averaged $32,000 last year! The cooperative internship program continues to place every available student in a job-oriented position for the 3-month summer break. Our challenge continues to be the recruitment of students into the Dairy program.

Kirk Baldwin resigned to accept a position with Valley Queen Cheese Factory at Milbank, SD. Howard Bonnemann, BS 1982, MS 1984 Dairy Science - SDSU, returned to accept the position (October 1, 1997) after several years in the dairy industry.

Our partnership with Land O'Lakes has resulted in the David H. Henry Sustained Professorship in Dairy Science. Land O'Lakes support of this faculty position provides for 20% of the faculty member's time for consultation on dairy nutrition problems in South Dakota and western Minnesota. Dr. Arnold Hippen, 1989 Associate of Arts - Ellsworth Community College, BS 1991, MS 1996 and Ph.D. 1997 from Iowa State University, was selected for the position and started January 2, 1998. Dr. Hippen is a native of Iowa and has considerable experience as a dairy farm operator/owner and as territory manager for Moorman Mfg. Co. prior to obtaining his degrees at Iowa State University.

Karen Mohan retired July 1997 after 31 years in the Dairy Science Department first as Dairy Sales bar Supervisor and later as Secretary in the Extension area. We all wish her the best in retirement.

The Dairy Judging Teams continue to represent SDSU in exemplary fashion. The Dairy Products Judging Team placed 2nd at the 76th Collegiate Dairy Products Evaluation Contest in Chicago, and 3rd at the regional contest in Glenview, IL. At the National Contest the team placed 1st in yogurt, 2nd in milk and butter. Bob Baer who is a Professor of Dairy Science coaches the team. The Dairy Cattle Judging Team attended the North American Livestock Exposition in Louisville, KY, November 1997, placing 13th overall, 9th in Guernsey, 10th in Ayrshire, and 11th in Brown Swiss. Gene Stegeman, Instructor/Dairy Farm Supervisor, coaches the team.

A new ice chiller was installed in the Dairy Plant in June, replacing the unit that was new in 1961! Some equipment doesn't last forever! The new expanded hardening room for ice cream has been a great addition especially this winter season when so much SDSU ice cream was being sold at the basketball games. Maybe we have contributed to their winning season!??

The Dairy Research & Training Facility, after 3 years of operation, is at the capacity of 160 milking cows. The dry cows are now housed in the pastures south of the unit and headlocks were installed on the new feed bunk. John Gross has initiated an embryo transfer program in which 2 donor cows of superior genetics were donated to our SDSU herd and we are working with Trans Ova on embryo transfers. The "Send a cow to college" program has resulted in 40 Brown Swiss bred heifers being donated to the SDSU herd.
Vikram Mistry just completed the 1997 two-volume book, "Cheese and Fermented Foods" with Dr. Frank Kosikowski who passed away in 1995. Manfred Kroger, from Pennsylvania State University, reviewed this two-volume book set in the September 1997 issue of Food Technology and Pavel Jelen from the University of Alberta, Canada. The reviewers call this work a masterpiece - a most comprehensive and practical book - to everyone in the cheese business. We thank Dr. Mistry for the extra effort required publishing this work.

Kim Cassel, Extension Dairy Specialist, spent 2 weeks in August in Uganda, Africa, on a USAID/Land O'Lakes Dairy Development Program to work with farmers and extension agents on dairy nutrition and herd health.

John Parsons spent 2 1/2 weeks in Russia in April on a USAID/Land O'Lakes “Farmer to Farmer” program. This program offers short-term assistance in production, processing, and marketing to private farms and agribusinesses. Parsons worked with the “Mostok” dairy located 200 miles southeast of Moscow, processing sour cream and Quark (a soft cheese).
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SUPPORT STAFF

Support Staff – Kay Kasperson, Joanne Mauseth, Peggy Steen, Helen Rollag, Jayne Raabe.

Dairy Research and Training Unit Staff – Kelly Frenko, Lyle Boltjes, Gary Kirkham, Chriss Lee, Ron Molengraaf. Not pictured: Shon Eide

State Dairy Lab Supervisor – Arnie Appelt

AG/BIO BASH

By: Jim Ostle

The 1997-98 Ag/Bio Bash took place on a warm September afternoon at Sylvan Green by the Campanile. This year the College of Agriculture and Biological Sciences decided to sponsor an ice cream social where every club had a topping for students as they went booth-hopping. This encouraged participation from everyone.

The Dairy Club booth featured our display with M & M's as a “Great with Milk” topping. Many students visited the booth, gained information about the Dairy Club, and enjoyed M&Ms. A DJ was present as 150 people listened to music and danced the Jitterbug. Good times were had by all.

We talked to many incoming freshman and current students wanting to be involved in Dairy Club. Thanks to the Ag/Bio Ice Cream Social we found many new members that will be an asset to the club. The Ag/Bio Ice Cream Social was a blast and definitely an advantage for the Dairy Club and the rest of the Ag/Bio clubs on campus.
Our Dairy Science students continue to impress me with their tremendous performances both inside and outside the classroom! The SDSU dairy products judging team placed second at the International Dairy Products Competition in Chicago and third in the Regional Contest also held in Chicago.

In the classroom, new students are required to work for three credits in either the Dairy Processing Plant or our new production unit, the SDSU Dairy Research and Training Facility. Here, they obtain valuable hands-on experience related to their career option.

In the SDSU Dairy Processing Plant, students help to produce the finest cheese in the nation. One of my favorites is the “Campanile Line” which is a delicious smoked, aged cheddar cheese. Other popular cheeses produced by our students include Mild Cheddar, Bacon Cheddar, Monterey Jack, Swiss, Smoked Swiss, Colby, Cojack, Jalapeno, and Smoked Jalapeno.

Students working at the SDSU Dairy Research and Training Facility receive valuable experience in a modern, state-of-the-art facility that has the capacity of 160 cows.

We have one of only three departments in the U.S. with Dairy Manufacturing and Dairy Production majors. Because of this, our students are in great demand each summer and gain additional experience working in commercial dairy farm operations.

The Dairy Science scholarships program also represents significant dairy support for our students through 52 scholarships and awards totaling nearly $30,000. Supporting teaching and rounding out the Dairy Science Department is an outstanding Dairy Extension and Research program that benefits the producers and consumers of South Dakota and the region.

I am proud of our Dairy Science students, faculty, and staff, and the many contributions that they make to ensure a sound future for the dairy industry in South Dakota and the Upper Midwest.
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SENIORES


Middle: Robin Kranz, Angela Jorgenson, Heather Pinkert, Annette Seitz, Melissa Shumaker, Deanne Tauer.

Front: Darrel Christoph, Troy Zoellner

JUNIORES

Back: Steve Lieser, Brian Nielson, Patrick Kalmes, Christopher Groos.


1998 Dairy Digest
SOPHOMORES

Jim Ostlie, Seena Larson, Jeff Collins, Michele Ode, Curt Alexander, Sheri Moeller

FRESHMEN

Melissa Post, Jon Qual, Amy Schmit, Rhonda Horton, Brad Sharp

1998 Dairy Digest
WHAT IT TAKES!

By Kelly Jonsgaard

You have all seen it; -- the pride in a dairyman’s eye. You have possibly felt that pride also: the fall harvest is now finished with enough silage and corn to feed the cows for another year; the milk herd average rose higher than you expected; Bessie, your best heifer, has been nursed back to health; or maybe your son or daughter thanked you for instilling in her the values of hard work, dedication, and a love for agriculture.

What do these scenarios have to do with the Dairy Science Department at South Dakota State University? Since its beginning around 1890, over one thousand students have walked across this campus, enhanced their knowledge in this industry, and graduated with a degree in Dairy Science. As Dr. John Parsons, Head of the Dairy Science Department, puts it, “Those graduates in turn are producing the milk to be processed or managing dairy manufacturing plants or recruiting current graduates for employment in the dairy industry.”

The department today has a placement rate of over 95% for its graduates. Why has the department been so successful?

So many lives have been affected by dedicated professors, staff, and fellow colleagues. They are dedicated to their God, family teaching students, and to the dairy industry. Wherever these graduates might be now, the old cliché applies here as well: you can take a dairyman away from the farm, but you cannot take the dairy away from the individual.

A strong foundation was laid by the ‘founding fathers’ of the department. Albert H. Wheaton, E.C. Chilcott, John M. Trueman, Edgar Albert Burnett, and Martin Luther Haley, as well as many others contributed their talents, time, and knowledge to begin the study in dairy science at SDSU. Starting with their success in the nineteenth century, professors, and students are continuing that success as we near the twenty-first century.

SDSU’s Dairy Science Department has
WHAT IT TAKES!

prestigiously lead the industry in their research and development of cures, efficient tools, and improvement of products both affecting production and processing. Dr. Kenneth Spurgeon, former dairy science professor at SDSU, stated in his article, *History of the Dairy Science Department, SDSU, 1890-1995*, “No other Experiment Station in the United States did as much work on mechanical milkers while they were in the experimental stage.” The Department of Dairy Science at SDSU also researched the importance of vitamins A and D in dairy feeds, thus curing the disease of rickets in cattle. Dr. Spurgeon reflected on the importance of the research saying, “Much of the research, both past and present, which has been done in the Dairy Department has been practical in nature with the principle aim being to provide immediate help to dairy farmers and processors.”

In an interview with Dr. Parsons, he said the reason the department is successful, stems from its teaching program and emphasis on preparing the student for the dairy industry. He said proudly, “Our program is known nationwide as one of the best!” Dr. Parsons feels one of the advantages at SDSU is that they offer undergraduates classes and experiences that many other programs only offer to their graduate students. He feels another success comes from the dairy judging teams, and hands-on learning on the dairy farm or in the dairy plant. Students are required to work so many hours in either place depending on their major.

The SDSU Dairy Science Department’s prestige continues to reach higher and higher status and goals. Current professors, staff, faculty, and students strive for excellence through academics, research, leadership, and fellowship. On the farm and at the university level, the same values and ideals are being expressed along with one hundred years of change and technology through the research and development of its predecessors. We now gaze upon the past with pride, only now we know more and thank the people whose names are part of history bringing us the efficient life that we know today.
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HOBO DAYS

By: Curtis Alexander

With the Dairy Club participating in the Hobo Day Parade for the second consecutive year, we were slaving away with paint, crepe paper, and staple guns. This year's theme was "Hobos in Vegas," therefore our float slogan was "Flush the Huskies." This was visually supported with a toilet mounted on the back of the traveling saloon with a bar and two cows playing poker. With the help of everyone, we were able to construct the float, but getting people to ride on it was another subject. The morning of the parade was a slow, brutal one. We waited four hours before it was our turn to move. The wind made every student happy as it was demolishing every float around. However, we were able to keep ours intact. The Purple Cow was the biggest hit. Good Job Banks!! We were then lucky to survive the ride back. Angie must have been a little antsy to get somewhere because I saw my life flash before my eyes more than once. All and all that was Hobo Days in a nutshell. It was a good time even though we had some slight drawbacks.

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1998 Dairy Digest
PRESIDENT'S COMMENTS

Kelly Jonsgaard

1997 . . . What an exciting year! It started for me in December 1996 when I was elected President. The next day I bought a big 1997 appointment book because I knew a busy and fun year was upon us. Kirk Baldwin, a former Dairy Club advisor, then enlightened me with words of wisdom to use during the next year and for life. He said, "It's a decision you make now; you can either do things the way they have always been done or you can leave your mark and make a difference."

My goal was to keep the Dairy Club running strong by increasing the number of members and also club participation. At the first executive meeting, officers brainstormed for ideas and set goals. Our main objective was to have fun during both work and play. We decided to have activity coordinators plan an activity at least every other month.

During the spring semester, we enjoyed fellowship with members through production of the 1996 Dairy Digest, traveling to Ohio for the Regional ADSA-SAD conference, dinner and movie nights, bowling, the Scholarship Banquet, and saying summer good-byes at the Spring Picnic. The summer went fast while busy members were located all across the States experiencing internships and enjoying summer vacation.

Fall and cool weather came quicker than we'd hoped, and school bells started ringing. Excited to see everyone again, we made plans for our annual fall picnic, the Ag-Bio Bash, and our club meetings. Before we knew it, planning was under way for Hobo Days and cheese-boxes. Pizza nights and bowling kept us entertained, not to mention outings with club members.

Many thanks go out to club advisors, especially Dr. Henning and Kirk Baldwin; also to the officer team: Mark Pederson, Annette Seitz, Ryan Pietz, Jen Fieber, Patrick Kalmes, Angela Jorgenson, and Darrel Christoph. The Dairy Club members get a huge thank you as well as Dairy Science Faculty and supporting staff. Please continue to support the club, as your talents are valued.

I was honored to serve as your 1997 president. I hope our executive goals were achieved and that you, as members, had a fun and experience-filled year. Employers, knock yourselves out because the caliber of our Dairy Club students is second to none.

Thank you for a wonderful year. Good luck to new officers; you're doing an outstanding job!
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BLACK HILLS MILK PRODUCERS ASSOCIATION: $400
Jonathan Qual

BROWN SWISS/GILLETTE DAIRY SCHOLARSHIP: $500
Michele Odell

CROSSROADS FARMS/KROGER DAIRY SCHOLARSHIP: $1000
Heather Pinkert

COLORADO DAIRY TECHNOLOGY: $500
Clifford Helkenn

DAIRY CLUB SCHOLARSHIP: $250
1. Seena Larson
2. Rachel Vander Kooi

GERMANTOWN (USA) COMPANY: $1000
Sheri Moeller

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LAKESIDE DAIRY SCHOLARSHIP: $400
Angela Jorgensen

LAND O’LAKES – DISTRICT 17 SCHOLARSHIP: $500
Eric Groos

MARIGOLD FOODS SCHOLARSHIP: $1000
Tim Nielson

MARSHALL PRODUCTS/RHONE-POULENC SCHOLARSHIP: $500
Rachel Vander Kooi

JAMES MARVEL MEMORIAL: $600
Melissa Shumaker

KIRK Mears MEMORIAL: $700
Jonathan Qual

RALPH ROGERS MEMORIAL: $400
Darrel Christoph

NORTH CENTRAL CHEESE INDUSTRIES ASSOCIATION
1. Patrick Kalmes - $1500
2. Bradley Sharp - $1500
3. Michael Plucker - $1000

H. C. OLSON SCHOLARSHIP: $800
Robin Kranz

T. M. OLSON SCHOLARSHIP: $500
Chris Sorenson

ALFRED HERMANN RISHOI SCHOLARSHIP: $1,000
1. Curtis Alexander
2. Matt Siedschlaw

JOE E. SCHUCH SCHOLARSHIP: $500
Cari Leuthold

SHIRLEY SEAS MEMORIAL: $700
Melissa Shumaker

SINTON FOODS COMPANY SCHOLARSHIP: $500
Ryan Pietz

SD STATE DAIRY ASSOCIATION: $750
1. Angela Jorgensen
2. Nolan Wolkow

VALLEY QUEEN CHEESE FACTORY SCHOLARSHIP: $2000
Paul Ruger

JOSEPH VAN TREECK SCHOLARSHIP: $700
Laurene Soukup

WELLS BLUE BUNNY SCHOLARSHIP: $1000
Scott Unterbrunner

AWARDS
D.F. BREAZEALE MEMORIAL: $300
Heidi Preszler

FORBES LEADERSHIP AWARD: $250
Jennifer Fieber

DAIRY JUDGING – MANUFACTURING: $150
Jennifer Fieber

PRODUCTION: $150
Troy Zoellner

GRABER-FORD AWARD: $100
Christopher Groos

HOWARD VOELKER: $100
1. Darrel Christoph
2. Brian Nielson
3. Mark Pederson
4. Troy Zoellner

TOBKEN BROS.: $100
1. Jennifer Fieber
2. Nancy Overman
3. Laurene Soukup

Virginia Dare Award: $250
Nancy Overman

FRESHMAN SCHOLARSHIPS
SD DAIRY PROMOTION ASSOCIATION: $500
1. Austin Cragoe
2. Stacy Mueller

SD DAIRY PROMOTION ASSOCIATION - 4-H: $500
1. Ann Harvey
2. Nicholas Loeschke

SD DAIRY FIELDMEN’S: $500
Jennifer Siira

CLYDE HELSPER DAIRY FIELDMEN’S ASSOCIATION: $500
Brian Pavel
SENIOR SPOTLIGHTS

By: Annette M. Seitz

Jen Fieber, graduating with a degree in Dairy Manufacturing, is originally from Goodwin, SD. She was active with the Little International Staff, Ceres Women’s Fraternity, Collegiate 4-H, SDSU Dairy Club, ADSA-SAD, Greek Council, and Ag-Bio Prexy Council. Jen was also on the Dean’s List, SDSU Dairy Product Judging Team (ranked second nationally), and was the former President for the Midwest Regional ADSA-SAD Board. Jen’s most memorable moments were being duct taped to a light pole in the parking lot and being chased in the Dairy Plant with water hoses by Mike Noble, Troy Swanson, and Chris Gessford during Field Experience class. Nothing more needs to be explained for Jen’s most embarrassing moments except “Toy Story” and ADSA 1997 and 1998. She willed Pietz (Ryan Pietz) the ability to maximize the use of bathroom floors and to Annette the ability to put up with everyone’s s_t and all the embarrassing side remarks!

Chris Gessford, originally from Alexandria, MN, graduated in December 1997 with a degree in Dairy Manufacturing. He was involved in the SDSU Dairy Club and enjoys outdoor activities. Chris has two most memorable moments while at SDSU that include being head “goose” at the SDSU Dairy Bar with assistants and “shopping” at Economart. His most embarrassing moment was the need of a finger to shield the gap in his smile. Chris would like to will to Pete Bob (Mark Pederson) a pillow to make naptime on the carts more comfortable and Elmo (Melissa Post) short stories. In the future, Chris would like to open his own disco hall and in ten years he will be plant manager—somewhere. The best thing about SDSU for Chris was meeting a variety of people.

Christopher Groos, originally from Colman, SD, is majoring in Dairy Production. He plans to continue his education by attending a veterinary school or a graduate school. His most memorable moment was the twenty-hour bus drive with the SDSU and ISU Dairy Clubs to Columbus, Ohio for the 1997 ADSA. His most embarrassing moment occurred during a FarmHouse meeting where both parents and members attended an activation event. He accidentally said lappel instead of lapel. What he likes best about SDSU is the small campus with a large amount of student activities and the instructor to student ratio. In ten years he would like to see himself in the Upper Midwest practicing veterinary medicine in the dairy industry. Christopher is involved with Dairy Club, FarmHouse Fraternity, Alpha Zeta, and Intramural sports. He has been awarded the William & Byrne Griffith Scholarship, SD State Dairy Association Scholarship, James Marvel Memorial Scholarship, and Emery Bartle Memorial Scholarship.

1998 Dairy Digest
SENIOR SPOTLIGHTS

Scott Halverson, hailing from Winfred, SD, will graduate with a degree in Dairy Manufacturing. His most memorable moments while at SDSU include receiving his degree after many years of hard work and working at the SDSU Dairy Bar during the summer of 1995 with Mike Wolkow, Keith Johnson, and Brian Sharp. Scott would like to will the following: Pete Bob (Mark Pederson) his job at Land O'Lakes in Volga, Kristin Sharp the patience to survive one more year, and Nolan Wolkow the ability to handle school, work, and marriage. Scott enjoys outdoor activities and spending time with his wife, Nicky, and family. In ten years, Scott plans to be Vice President of an up-and-coming company.

Steve Lieser, from Paynesville, MN, will graduate with a Bachelor’s of Science Degree in Dairy Manufacturing. He was involved in the SDSU Dairy Club, Cheese Box Chairman, intramural sports, and enjoys baseball and softball in his leisure time. Steve’s most embarrassing moment would be the poking incident with Rachel Vander Kooi on the ADSA trip to Ohio, but his most memorable moment was winning the men’s intramural volleyball championship. In the future, Steve would like to return to Minnesota to work and stay near his family and friends. In ten years, Steve will be married with a couple kids and living on a hobby farm in Minnesota. The best thing about SDSU was sitting in the Dairy Bar and talking with the people between classes. Steve is willing to Angela Jorgenson the ability to get through cheese boxes without hurting someone or getting wet.

Angie Post, from Volga, SD, graduated in December 1997 with her degree in Dairy Production. Her most embarrassing moment was when her mom called Kirk Baldwin and Peggy Steen five times to find out where she was on a particularly snowy day. Angie has several memorable moments that include: green food coloring all over Peggy and the milk cobbler, ice cream mix decorating people in the plant, and ADSA 1997 in Ohio. She was very active with the SDSU Dairy Club. Angie would like to will the next unfortunate soul who is in charge of cheese boxes patience and organizational skills. Someday she plans to have a dairy farm with registered cattle. Angie liked SDSU because it was big enough to expose her to all types of people but small enough that she could meet those people through the Dairy Bar.
SENIOR SPOTLIGHTS

Heidi Preszler, graduating with a degree in Dairy Production and Animal Science, is originally from Roscoe, SD. She was active in Little International and was on the Dean's List. Heidi enjoys reading, being outdoors, and animals. Her future plans are to have a baby and to get a job. But in ten years Heidi will be on her own farm and raking-in lots of money. She says the shakes and cherry nibs found at the Dairy Bar the best two things at SDSU. Heidi wills to Kelly Thiessel the ability to graduate.

Who's Who?
DAIRY JUDGING TEAMS

Dairy Cattle Judging Team. L to R: B. Nielsen, M. Pederson, T. Zoellner, D. Christoph, Coach G. Stegeman.

The 1997 Dairy Cattle Judging Team participated at the North American International Livestock Exposition on November 9, 1997. The contest was held at Freedom Hall in Louisville, Kentucky. This year the team placed 13th overall with Troy Zoellner placing 28th and Darrel Christoph at 46th. Brian Nielsen individually placed 31st in Brown Swiss and 35th in Guernsey. This team has another year to reach its potential. The 1998 season will consist of two contests including the World Dairy Expo and National competition in October. Team members include Brian Nielsen, Mark Pederson, Troy Zoellner, Darrel Christoph, and Cliff Helkenn as alternate.

The SDSU Dairy Products Judging Team placed second in All Products at the 76th Collegiate Dairy Products Evaluation Contest in Chicago, IL, on October 31. Team members were Jennifer Fieber, Goodwin; Nancy Overman, Slayton, MN; and Laurene Soukup, Lanesboro, MN. Alternate team members were Jason Engels, Brookings, and Mark Pederson, Jasper, MN. The team is coached by Bob Baer, Professor of Dairy Science at SDSU.


Jen Fieber placed first in milk and yogurt, Nancy Overman placed third in yogurt, and Laurene Soukup placed third in butter. The team placed first in yogurt and second in milk and butter. Sixteen teams competed in the contest.

On October 18, the team placed third at the Regional Contest in Glenview, IL. Jen placed third in cottage cheese and ice cream and fifth in the contest. The team placed second in ice cream and third in milk and cottage cheese. Eleven team competed in the contest.

Eight samples of six different dairy products are evaluated. These include: milk, Cheddar cheese, cottage cheese, butter, vanilla ice cream, and strawberry yogurt. Students rank the products according to flavor, body, texture, and appearance. Awards are based on how well students match their interpretations of product quality with official judges. The dairy industry as well as consumers benefit from the knowledge that the students gain by the production of high quality dairy products. Next year, the Collegiate Contest is in San Francisco, CA. Good Luck and Have Fun!
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1998 Dairy Digest
CLUB PICNICS

By: Jim Ostlie and Melissa Shumaker

Picture it: A warm sunny day near SDSU at Hillcrest Park. Thirty or so Dairy Club members gather to have the hoopla of the semester. Whether it is a BBQ in the spring or a whopper feed in the fall, the Dairy Club really knows how to have a social. In the spring we had pork barbecues with potato salad and chips. The pork was from the SDSU Meat Lab and for dessert there was ice cream from the Dairy Plant. Mmm! Ice Cream. In the fall the Dairy Club had a whopper feed! Mmm! Whoppers! We also got our newly designed coats and socialized. Good Times! September 17th was a busy day for all, so after the feed, we all went our separate ways. Back to school for all. Club picnics express Dairy Club bonds and the way we all get along. We can have a good time anywhere!

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1998 Dairy Digest
Body Condition Scoring Guide for Dairy Replacement Heifers

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DAIRY PRINCESS

Kristin Sharp

For the last several months, I have spent my time promoting the dairy industry as the 1998 SD Dairy Princess. I am an ambassador for the American Dairy Association and the South Dakota dairy farmers.

I have been busy with several appearances including parades, food shows, open houses, dairy shows and sales, SD Public Television, SD State Fair and many other appearances.

When I am not making an appearance for dairy princess, I keep busy studying. I am pursuing a double major of Dairy Manufacturing and Animal Science with a business option at SDSU. I plan on graduating in May 1999. I am involved in Ceres Women’s Fraternity, Little International staff, Dairy Club, and Collegiate 4-H.

My hometown is Bath, South Dakota, where I was born and raised on a dairy farm. It is a family corporation where my grandfather, Robert; parents, Gary and Donna; brother and his wife, Brian and Gretchen; brother, Brad, and myself milk about 325 Holsteins.

I have always loved promoting dairy products. Now I can do it on a statewide level, where as before I just promoted on a local level. I feel very honored that I was chosen as the ambassador for the South Dakota dairy industry. If I can get just one more person drinking milk or eating dairy products, or just to understand that milk is very nutritious and good for you, then my year as South Dakota Dairy Princess will be very worthwhile and rewarding.

If you are having a dairy promotion activity and would like me to attend, please call Char Hovlund at the SD Dairy Promotion Association at (605) 692-4812.
CHEESE BOX SALES

By: Angela Jorgenson

This year's annual cheese box sales started early with members kicking off the fundraising event in October. Every Tuesday and Thursday afternoon and Saturday mornings were designated “Cheese Box Days” allowing Dairy Club members a chance to earn some club hours. Cutting and packing cheese, folding and stuffing boxes, and sending the cheese boxes all over the nation seemed to be the typical routine for two and one-half months. Not to mention an occasional water fight in the dairy plant! Despite all the minor behind-the-scenes problems, the club had a very successful year profiting over $9,000 and selling over 600 boxes.

All profits earned from sales are used for many activities the club takes part in such as: ADSA trips, picnics, social events, and awards for the scholarship banquet.

A special thanks to all the gals at the dairy bar for helping with the “busy” work, Kirk Baldwin who helped us from afar, Dr. Dave Henning for assisting with the ordering, and finally, to all those who purchased cheese boxes. We truly appreciate it!

Everyone enjoys Cheesebox season.

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CASINO OR WHAT?

By Annette M. Seitz

Do you like a job with incentives...jobs that take you places? Well that's just what students got this semester if they worked ten hours with cheese boxes. They were given the chance to receive ten dollars in change when going to a casino. Darrel Christoph, Rachel Vander Kooi, Troy Zoellner, Jeff Collins, Kelly Jonsgaard, Patrick Kalmes, Curt Alexander, Melissa Post, Annette Seitz, and Steve Lieser took part in the trip to Jackpot Junction near Morton, Minnesota.

This trip was made into a weekend extravaganza of hotel stays, tours, and fun. It started on Friday, January 16th, with a two-hour drive to the motel in Sleepy Eye. After our tummies were full and money and license (Elmo) in our pocket, we were on our way to Jackpot. A few members were fortunate to come out with money ahead and others weren’t as lucky.

On Saturday, eight members participated in tours. We visited the Marti’s (Olmar) Registered Holstein Farm of rural Sleepy Eye. Then traveled to New Ulm to tour the August Schell Brewing Company (the only original German Brewery left in New Ulm). Next we ate and toured the largest butter manufacturer in the nation, AMPI in New Ulm. We then traveled back to Sleepy Eye to tour the Tom and Mary Portner and Mark Portner Brown Swiss, Holstein, Jersey, and crossbreds dairy farm. After a long day of tours, we went back to the hotel to relax and enjoy each other’s company while playing cards. Before ending the extravaganza to Minnesota, we ate (again) and then enjoyed the two-hour drive back.

Steve, Rachel, Troy, Darrel, & Annette are enjoying “Sleepy Time”
"Great Faces, Great Places." Once again, South Dakota's motto tells a story about great faces in great places. This article features auspicious alumni of South Dakota State University who tell where they are and where they’ve been.

It is exciting to see the different roads traveled and find valuable advice to learn from one another.

**Chris (Hupf) Reitsma**

Originally from Bemis, SD, Chris graduated from SDSU in 1993 with a Bachelor of Science (BS) in Dairy Manufacturing and in 1995 with a Master of Science (MS) in Dairy Science.

Chris now lives in Pierre, SD where she is a Criminalist at the SD State Forensic Lab and a part-time programmer/DJ for KCCR/ KLXS Radio. She is married to Kurt, and they have two children, Megan, 3 and Mitchell, 2.

One thing Chris will always remember about SDSU are the good friends that she met here. Chris leaves this advice to future graduates: A college degree opens up many opportunities for a person. Don’t limit yourself in your choices, and always have an open mind.

**David P. Casper**

David graduated from SDSU in 1989 with an MS and Ph.D. in Dairy Science. Originally from Cuba City, WI, he now lives in Fulton, Illinois, with his wife, Janet, daughter, Carrie, and son, Richard.

David is employed at Agri-King, Inc. where he is a Dairy Nutritionist providing research and technical service.

His favorite memory of SDSU is that he played hard (and worked hard) with friends in the department.

He leaves this advice for future graduates, “The knowledge gained in the classroom is only a small part of what it takes to succeed in the business world. Therefore, get as much experience as possible dealing with people in a variety of situations.”

**Patrick J. Callahan**

Patrick graduated in December 1987, majoring in Dairy Manufacturing. He was originally from Colman, SD.

Since then, Patrick got married to Barbara, and has a daughter Jessica, 5, and a son, Christopher, 2.

They now live in Carlinville, Illinois, where he is employed at Prairie Farms Dairy as Plant Superintendent. He shared that the Carlinville plant is strictly a fluid operation with distribution to IL, MO, AR, IA, IN, and KY.

Patrick’s advice: “Be sure your efforts are geared towards hard work and doing what is right. This should assure your advancement with any good company.” He also said “HARD WORK = SUCCESS.”

His favorite memory: Meeting my future wife, and opening my eyes to what is really important in life.

**Tim Lutz**

Tim, originally from the big town of Faith, South Dakota, graduated from SDSU in 1985, majoring in Dairy Manufacturing. He now lives in Tulsa, OK, with his wife Jolene...
PEOPLE IN PLACES

(Dunn). They have three daughters, Kristen, 8, Dana, 5, and Josie, 3.

In Tulsa, Tim is employed at Barna Companies, Inc. as Director of Operations. At Barna, they make frozen dough for Pizza Hut and the Olive Garden. They also make pies and biscuits for McDonalds, and cookies and piecrusts for Nabisco.

Tim advises to send out as many resumes and do as many interviews as possible.

Karen (Hilden) Freeman
First of all, Karen would like to say “Hi to everyone!” Karen, we all say “Hi” back.

Karen graduated from SDSU in May of 1995 with a degree in Dairy Manufacturing. She is originally from Milan, MN, but now lives in Ethan, SD with her fairly new (May 24, 1997) husband, Orin. Currently, she is a farm wife and front desk clerk at the Days Inn, in Mitchell, SD. She is hoping to find a job more related to her education. Good luck, Karen!

Karen remembers hanging out with Gary Schiesser and making many good friends. She also enjoyed being SDSU’s Plant Supervisor for 1 1/2 years before getting married.

Karen would like to tell the future graduates to “Pursue those internships and make as many contacts as you can.” She also said, “Work hard, but have fun too!”

Keith M. Johnson
Keith graduated this past May (1997) in Dairy Manufacturing. He originally came to SDSU from Beresford, SD.

He now lives in Anchorage, Alaska with his wife Kerrie. He is employed at Matanuska Maid Dairy as Quality Control/Quality Assurance Supervisor.

Keith remembers all the wonderful friends that he met and would like to tell future graduates to do as many summer internships as possible! Another helpful hint, “Start working on your internships your freshman year!”

Jon Stanwick
Jon, originally from Brookings, graduated from SDSU in 1963 from the Dairy Science department.

Now, Jon lives in Kannapolis, NC. He is married to Betty and has four children, Tracy, Jim, Susan, and Jeff. He has been employed at Ecolab, Inc. for the past 32 years. Ecolab supplies sanitary programs to the dairy, food, and beverage industries. In his career he has covered half of the U.S. which has been a valuable experience.

Jon said he was very proud to have gotten his degree at SDSU as the Dairy Science department has provided us with a good education. Jon especially liked the small campus, which allowed him to be involved in many activities, (of which Little I was his favorite). Jon tells future graduates, “there are many opportunities for dairy graduates, and South Dakota has a very good reputation. Be proud that you have a degree from SDSU.”
LUCAS LENTSCH STORY

By: Jen Fieber

Throughout the years the SDSU Dairy Science Department has had some very colorful and interesting graduates. Some of those graduates had a legacy at SDSU; some have continued their journey into the real world. A prime example of graduated Alumni chasing a dream and making a mark is Lucas Lentsch.

Lentsch graduated in May 1996 with a degree in Dairy Manufacturing; but that was just his college major. His greatest dream was to be a country music entertainer. During his undergraduate years, Lentsch was often rumored singing in the stairwell’s of Brown hall during rounds (he was a RA). He also competed at Cavorts talent show, where he won the competition. Lucas’s dream became a reality in 1994. He was contacted by a record executive, has been recorded and released a CD.

Lucas, married to Laura (Jaspers) Lentsch, another SDSU graduate, is now a family man. They had a son, Austin, in October 1997. Right now, Lucas is pursuing a double career. The family lives in Las Vegas Valley, Nevada where Lucas is working one of his careers – with the dairy industry. He’s a production supervisor for Good Humor-Breyers Ice Cream. The other is country music. I think Lentsch sums it up best when he says “You can take the boy out of South Dakota, but you can’t take South Dakota out of the boy.”

Congratulations Lucas, the Dairy digest staff wishes you the best of luck in the future!

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1998 Dairy Digest
BOWLING PARTY

By: Steve Lieser

After an event-filled Dairy Club meeting in December, everyone headed to the local bowling alley for some fun and laughter. For added entertainment, the faculty joined in a competition against the Dairy Club students. Of course, the students won (was there any doubt?)

The highlight of the night was Dr. Mistry. Let’s just say the bowling ball didn’t always travel toward the pins. In all, everyone thoroughly enjoyed the evening and looks forward to going again in the spring.

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I think the boys were up a little too late last night!
Kickin' Some Dairy-Air at ISU

By: Rachel Vander Kooi

On Thursday, February 5, 1998, twenty-three Dairy Club members, and Dr. Henning loaded a charter bus at 7:30 pm, for another weekend of late nights and early mornings.

That first night we traveled the long way to Kasson, MN and spent the night there. Bright and early Friday morning, we crawled out of bed and back onto the bus, for a big day of touring.

We first stopped at Durst Bros. Dairy, near Kasson, MN. Ron Durst gave a tour of their very modern double 24 parallel parlor, and their free stall barns.

After Durst's we made a quick stop at Tom Hurley's farm. Tom designed his tie stall barn as a marketing tool. The cows face each other, so that other cows, across the aisle, do not distract a perspective buyer.

Next, we stopped at the farm of Matthew Borst, near Rochester, MN. Then we traveled to Byron, MN to the farm of Brian Polikowsky, who has an outstanding genetic herd. He told us to,

**ADSA**

do what you want, even if others disagree.

We then went to Tesk- Holm Holsteins, where Jim Teske showed us some of their top show cows. Sorry Annette and Seena, you can't afford the $20,000 calf.

After Tesk-Holm, we jumped back on the bus and headed for Des Moines.

Once in Des Moines, we checked into the Savery Hotel & Spa. Soon after arriving the quiz bowl began. Sorry to say the Jr./Sr. team didn't make it past the first round, but the Fr./So. Team made it to the second round, nearly winning that one also, but we're still proud of them.

After the quiz bowl was completed, every one got "ready" and went to the dance, where we watched or participated in Singled-Out, Dairy Club style. Although some of us didn't need Singled-Out to find a "friend".

Early Saturday morning we loaded up the bus, again, and went to the ISU campus in Ames.

Our Jen Fieber presided as president at the business meeting. At the conclusion of the meeting, there were new officer elections. We are proud to say that our very own Darrel Christoph was elected as Vice President.

After the meeting and lunch, there was an advertising workshop; each of the schools put on a 2-3 minute "commercial", which promoted the Dairy Industry in someway. SDSU promoted our cheeseboxes. -- Troy and Darrel, so when does snow come down in chunks?

After the workshop, we had the option to tour the campus, the Vet School, or the ISU Dairy Farm. We then headed back to Des Moines to our luxurious hotel.

Later that evening was the "formal" banquet, which was an entertaining event. They served lots of "milk" and cheesecake. (Brian- don't try and eat everyone's cheesecake, you may get stabbed!) Oh, and Troy, watch out for those steps, sometimes they just disappear! After the meal, Jen gave her farewell speech and handed the gavel to the incoming President.

Following the banquet, we had an eventful night, beginning with a hypnositst, Jim Wand. Curt and Eric
ADSA participated in being hypnotized. Yes Curt, you were sniffing your shoes.

After the hypnotist, we got "ready" again for the final night of "fun" and dancing. (TZ, midnight doesn’t mean, go to sleep!)

After a very late night of multiple events, we all crawled out of bed, some of us realizing we were lost...some of us a little more than others (Curt).

We all packed up, and slowly made our way to the bus, for our long trip home. Along the way, we stopped at Dana Metzger’s place, where he was proud to show us his Jersey herd.

Then back on the bus, for our final destination...home.

But we can’t forget our Club Awards and Honors.

- As a result of finding several girls’ telephone numbers at his hotel door, Darrel was named Mr. Yellow Pages.

- Melissa, Seena, and Jon received acknowledgement for passing Freshmen Initiation.

- Rachel -- We’ll just leave that a “Secret”.

- Jen -- our new Soft Scrub Tile Cleaner spokesperson, plus too many other awards to mention.

- Heather and Steve—Need an oxygen tank?

- Finally, Curt and Brian were named “Milker” #1, and “Milker” #2.

All in all, the Dairy Club’s trip to Iowa was an educational, interesting, entertaining, and eventful weekend. Fun was had by all! And we’re looking forward to next year at Kansas State University.

SDSU’s Regional ADSA officers 1997 President, Jennifer Fieber and 1998 Vice-President, Darrel Christoph.

Don’t we just look nice?

SDSU’s delegation to the 1998 ADSA Regional Meeting.
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Dairy Bar Babes

Was the tour THAT boring, Jamison!

Goose hard at work!??

Eric, wake up, you’re dreaming. Not 1, but 2 women!
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Maple-Flat Ares Rosie, EX-95 (Sired by 9H1057 ARES) **Nominated All-American**
Winner/Best Udder, Five Year Old, Honorable Mention Grand Champion, 1997 World Dairy Expo
3-7 365d 44,530m 3.8% 1685f 3.0% 1339p
Lifetime to date is over 120,000m

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INTERNSHIPS

1. Jen Fieber ............................................................... Crossroads Farms/Kroger, Indianapolis, IN
2. Heather Pinkert ............................................................. SD State Dairy Princess, Goodwin, SD
3. Chris Gessford .............................................................. Sunnyfresh Foods, Monticello, MN
4. Scott Halverson ............................................................. Land O'Lakes, Volga, SD
5. Kelly Jonsgaard .............................................................. The Southwestern Company, Nashville, TN
6. Patrick Kalmes .............................................................. Kalmes Farms, Inc., Rollingstone, MN
7. Steve Lieser ................................................................. First District Association, Litchfield, MN
8. Darrel Christoph .......................................................... American Breeders Service, Rochester, MN
9. Kristin Sharp ............................................................... Brown County Extension Service, Aberdeen, SD
10. Angie Post ................................................................. Post Lane Dairy, Volga, SD
11. Sheri Moeller ............................................................. SDSU Dairy Plant, Brookings, SD
12. Laurene Soukup .......................................................... Crossroads Farms/Kroger, Indianapolis, IN
13. Annette Seitz ................................................................. Marigold Foods, Rochester, MN
14. Melissa Post ............................................................... SDSU Dairy Sales Bar, Brookings, SD
15. Paul Ruger ................................................................. Wells Dairy, Inc., LeMars, IA
16. Chris Sorenson ............................................................. SDSU Dairy Science Department, Brookings, SD
17. George Loucks ............................................................. Cedarburg Dairy, Cedarburg, WI
18. Cari Leuthold ................................................................. Wim Hammick Dairy, Brookings, SD
19. Jim Ostlie ................................................................. Novartis Crop Protection, Lakeville, MN

Jim Ostlie
~Novartis Crop Protection

To enjoy a job is to fulfill qualities in you and indulge in the pleasure of furthering ones knowledge of an industry and the industries that a job affects. Last summer I had an internship with Novartis Crop Protection. I was lucky to find the job locally so I didn’t move off the farm. During this internship, I worked with experimental chemicals that could change or DESTROY the precious acreage that feeds ones income! Besides test spraying, I plotted ground, took soil samples, did field work, talked to farmers and got to travel a bit. I even talked to the bosses of Novartis, who came from Europe to look at the plots in our area. Now I know you are wondering what does this have to do with the dairy industry. Directly it doesn’t, but indirectly it is the future of the dairy industry. With new herbicides, farmers can change field practices and produce more to support the dairy farm. Who knows, I could have handled a product that enables alfalfa to increase production, but still needs more amount of attention than non-sprayed alfalfa. Not only the dairy industry is helped by Novartis, the world is. If you love plants (which I don’t) this job is for you. If interested, I could hook you up.

Paul Ruger
~Wells Blue Bunny

I interned last summer at Wells Blue Bunny in LeMars, Iowa. My internship started in mid-May and ended at the end of August. I worked at their new South Ice Cream Plant. This is one of the most technologically advanced ice cream facilities in the nation, which makes it a good learning experience. I had a job as quality control running line checks, testing mix samples and (continued on page 52 - Internships)
INTERNSHIPS

Internships – continued from page 51
swabbing to name a few. Overall, it was a
good learning experience and I would
recommend it to anyone interested in ice
cream.

Kristin Sharp
~ SD Brown County Extension Office
During the summers of 1996 and 1997, I
spent working at the South Dakota Brown
County extension office as the summer
assistant. I worked with the general public
and the 4-H program. I organized many
different contests for 4-H including time
management and organizational skills. It
was a good way to have fun and, at the same
time, work with people to gain leadership
skills.

Annette M. Seitz
~ Marigold Foods
This past summer I worked at Marigold
Foods in Rochester, Minnesota. For the first
part of my employment, I worked in the
wrapper room as a general employee
because this was the major production time
of the season for ice cream. When
production settled, I was able to learn how
the other areas of the ice cream plant
functioned. I also received the chance to
tour the Marigold Foods milk plant where
they process milk,
Yo-J®, and eggnog. In addition, I saw the
American Milk Producers, Inc. (AMPI)
plant where they make cheese and ice cream
mix.

The employees and management
were helpful and easy to work with and
helpful. I am glad I had an opportunity to
experience the ice cream aspect of the dairy
industry.

Steve Lieser
~ First District Association
For my summer internship in 1997, I
worked at First District Association in
Litchfield, Minnesota. I spent the summer
in my comfortable, cushioned chair in the
lab. My duties included Mojonnier fat tests,
solid tests, Charm II antibiotics tests, and
sediment tests. These tests were almost
identical to those learned in Tech I and II
classes. This internship was a great
experience and a great place to work.

Heather Pinkert
~ South Dakota American Dairy Association
I spent my summer traveling across the
state as the 1997 South Dakota Dairy
Princess. I attended several county fairs,
various parades, the South Dakota State
Fair, and presented the “Milk from the Cow
to You” program to many grade school
students. It was an enjoyable and
memorable summer.

Lauren Soukup
~ Crossroad Farms Dairy
During the summer of 1997, I accepted an
offer to work as an intern for Crossroad
Farms Dairy in Indianapolis, Indiana. I
worked in the milk department as a
management trainee. Throughout the
summer I was able to work in all areas of the
milk production department. By working in
this department, I had the ability to see how
the products were made and how the
machines ran. The most challenging aspect
of my internship was determining the
answers to many sets of questions. I
thoroughly enjoyed my summer at
Crossroads Farms Dairy because of the
friendly atmosphere and the challenging
experiences.
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